

À LA CARTE MENU

APPETISERS

EDAMAME Tom yum salt	9
PADRON PEPPERS Togarashi seasoning (vg)	10
EGGPLANT MISO Miso gochujang paste sesame (vg)	14
BLACK COD CROQUETTES Dynamite sauce, dill	12
BABY SQUID Strawberry kimchi, shiso, Chinese cabbage	18
SHRIMP TEMPURA Red chilli, spring onion, mango mayo	17
BEEF SKEWERS Black pepper sauce, crispy fried onion	19
CHICKEN SKEWERS Yakitori, spring onion	16

SALADS

HERITAGE TOMATO AND WATERMELON Compressed watermelon, shiso, lemon dressing almond flakes (vg)	17
CRISPY DUCK SALAD Crispy aromatic duck, pine nuts, pomelo, pomegranate	22
CORN SALAD FLAMED SMOKED BURRATTA Datterino tomato dressing, shiso pesto (v)	18

CAVIAR

CAVIAR HERITAGE SIBERIAN 30G 50G Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi, crème fraiche	80 110
CAVIAR HERITAGE OSCIETRA 30G 50G Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi, crème fraiche	95 160

RAW AND MARINATED

STONE BASS CEVICHE Avocado, kalamansi, red onion	21
TUNA TATAKI Bluefin tuna, ponzu, cashew nuts, black rice pops	28
YELLOWTAIL SASHIMI Lemongrass sauce, green chilli	19
MINCED TUNA Kimchi relish, tomato ponzu	26
WAGYU TATAKI Gochujang, maple syrup, cashews	28
BEEF TARTARE Spiced tomato dressing, soy cured egg yolk	22
SALMON SASHIMI Scottish salmon, spicy citrus miso, aged soy dressing	24

DIM SUM AND DUMPLING

WAGYU BEEF GYOZA Soy sesame dip	17
DUCK BAO BUNS Confit duck, seasonal vegetables, hoisin	18
<i>All 4 pcs served with chilli sauce and black vinegar</i>	
PRAWN AND BAMBOO HAR GAU	16
PORK & PRAWN SHIU MAI	20
VEGETABLE CRYSTAL DUMPLING (vg)	17
MUSHROOM & BAMBOO DUMPLING (vg)	18

MAKI

AVOCADO MAKI Takuan, cucumber (vg)	16
PRAWN TEMPURA MAKI Mentaiko aioli, avocado, furikake	20
CHUTORO HAMACHI MAKI Tuna chutoro, yellowtail, avocado, aji amarillo	18
SOFTSHELL CRAB MAKI Spicy mayonnaise, unagi sauce	20
SALMON AVOCADO MAKI Marinated ikura, shiso avocado	18

MAINS

WAGYU TOMAHAWK 1.2 KG Black pepper sauce, kombu butter	250
T-BONE 45 DAYS DRY AGED 1.2 KG British T-bone, black pepper sauce, kombu butter	150
SEA BASS Asian-style tomato sauce, crispy capers, Thai basil oil	60
GRILLED SALMON British asparagus jus, baby carrots, snow peas	34
CHILEAN SEA BASS MISO AND CHILLI MARINATED Summer greens sauce, garlic	42
SUMMER TOBAN VEGETABLES Thai green curry, okra, aubergine (vg)	22
GRILLED KING PRAWN Mongolian sauce, caramelised lemon, pickled onions	39
BLACK TRUFFLE "SUSHI RICE" RISOTTO Butternut squash, parmesan mousse, fresh truffle	32
WAGYU BEEF FILLET 180g Kombu butter or black pepper sauce	80
35 DAYS DRY AGED GRASS FED RIB EYE 250g British beef, kombu butter or black pepper corn sauce	58
WAGYU PICANHA 250g Kombu butter or black pepper sauce	60
SATAY CHICKEN BREAST Coconut rice, bok choy, peanut satay sauce, coriander, red chilli	32
LAMB CHOPS Citrus red miso, rice pops	36

SIDES

GRILLED ASPARAGUS Sweet soy glaze, smoked almonds (vg)	12
MISO MASHED POTATO Brown butter breadcrumbs (v)	9
KIMCHI FRIED RICE Red chilli, crispy shallots (vg)	15
MIXED GREEN SALAD Kalamansi ponzu sauce (vg)	9
GRILLED TENDERSTEM BROCCOLI Sugarcane vinaigrette, baby carrot, ginger (vg)	12
BLACK PEPPERCORN SAUCE (v)	5

A TASTE OF CÉ LA VI

Served to share. £90 per person. Minimum order of 2 guests.
Wine pairing £45 per person.

PADRON PEPPERS
Togarashi seasoning (vg)

SALMON AVOCADO MAKI
Marinated ikura, shiso avocado

WAGYU BEEF GYOZA
Soy sesame dip

BLACK TRUFFLE "SUSHI RICE" RISOTTO
Butternut squash, parmesan mousse, fresh truffle

HEREFORDSHIRE RIBEYE
Black pepper sauce, kombu butter

MIXED GREEN SALAD
Kalamansi ponzu sauce (vg)

MISO MASHED POTATO
Brown butter breadcrumbs (v)

RASPBERRY CHEESECAKE
Yuzu gel, vanilla shortbread (v)

CÉ LA VI

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MODERN ASIAN FLAVOURS, CRAFTED TO SHARE

At CÉ LA VI, dining transcends mere sustenance, it's a form of storytelling. We blend the bold spirit of Asian cuisine with modern creativity and refined technique. Our dishes reimagine tradition through unexpected pairings and playful precision, crafted for sharing, and designed to delight.