

SKY HIGH BRUNCH

A refined selection of CÉ LA VI signatures, served sharing style.
£45 PP
Minimum of 2 guests

APPETISER

EDAMAME
Tom yum salt

STARTER

HERITAGE TOMATO AND WATERMELON
Compressed watermelon, shiso, lemon dressing almond flakes

MAIN

BLACK TRUFFLE “SUSHI RICE” RISOTTO
Butternut squash, Parmesan mousse, fresh truffle

GRILLED SALMON
British asparagus jus, baby carrots, snow peas

GRILLED SATAY CHICKEN THIGH
Coconut rice, bok choy, peanut satay sauce, coriander, red chilli

SIDE

MISO MASHED POTATO
Brown butter breadcrumbs

GRILLED TENDERSTEM BROCCOLI
Sugar cane vinaigrette, baby carrot, ginger

DESSERT

TAPIOCA MOUSSE
Coconut milk, mango sorbet, mango compote, caramelised pineapple

TRIO OF ICE CREAM AND SORBET
Vanilla, chocolate, pistachio, coconut sorbet, mango sorbet, strawberry sorbet

SIGNATURE ADDITIONS

BABY SQUID *Supplement £6 pp*
Strawberry kimchi, shiso, Chinese cabbage

WAGYU PICANHA 250g *Supplement £20 pp*
Kombu butter or black pepper sauce

90-MINUTE CURATED POUR

CLASSIC *£35 pp*
White Wine, Red Wine, Rosé Wine, Beer

SIGNATURE *£45 pp*
Prosecco, Tom Collins, Mimosa, Aperol Spritz

CHAMPAGNE *£60 pp*
Laurent-Perrier Brut