

CÉ LA VI



*A celebration of modern Asian-inspired mixology,
our cocktail menu is crafted for sharing and discovery. Each drink
invites the table to embark on a collective journey of flavours.*

COCKTAILS

SICHUAN PALOMA Patrón Reposado, Chilli Tincture, Strawberry & Sichuan, Pink Grapefruit Soda	19
HANAMI SPRITZ Roku Gin, Manzana Verde, Rhubarb, Grapefruit, Citrus, Sparkling Sake	19
IMPERIAL COSMO Grey Goose, Raspberry & Thai Basil, St. Germain, Lemon, Champagne	19
MANGO HACHI Bacardi Ocho, Mango, Pineapple, Champagne Reduction, Lime, Whey	19
SHISO MARGARITA Enemigo Blanco, Shiso Cordial, Cointreau, Lime, Aromatic Bitters	19
THE LOST NOMU The Lost Explorer Blanco, Papaya, Pineapple, Sake Vinegar, Lime, Yuzu	18
LYCHEE MOON The Lost Explorer Espadín Mezcal, Lychee, St. Germain, Grapefruit, Mt Fuji Bitter	18
ZEN GARDEN Suntory Toki Whisky, Triple Mint Tea, Mancino Sakura, Yuzu, Soda, Bitters	18
SINGAPORE SLING Bombay Sapphire, Pineapple, Cointreau, D.O.M Bénédicte, Grand Marnier, Cherry Heering, Lime, Grenadine, Angostura Bitters	18

NON-ALCOHOLIC

THE RITUAL Seedlip Garden 108, Mint Cordial, Elderflower, Cider Vinegar, Cucumber, Lemon, Soda	11
MOCKARITA Clean T Non-Alcoholic Tequila, Orange & Thai Molasses, Lime	11

BAR SNACKS

EDAMAME Tom Yum Salt	9
BLACK COD CROQUETTES Dynamite Sauce, Dill	12
SHRIMP TEMPURA Red Chilli, Spring Onion, Mango Mayo	17
PADRON PEPPERS Togarashi Seasoning (vg)	10
BEEF SKEWERS Black Pepper Sauce, Crispy Fried Onion	19
CHICKEN SKEWERS Yakitori, Spring Onion	16
DUCK BAO BUNS Confit Duck, Seasonal Vegetables, Hoisin	18

STEAMED DUMPLINGS

4pcs served with chilli crunch & black vinegar

PRAWN & BAMBOO HAR GAU	16
PORK & PRAWN SHIU MAI	20
VEGETABLE CRYSTAL DUMPLING (vg)	17
MUSHROOM & BAMBOO DUMPLING (vg)	18

SUSHI

RAW & MARINATED *Available until 11PM*

SASHIMI SELECTION 3 Kinds (6 pcs) 5 Kinds (10 pcs)	34 62
STONE BASS CEVICHE Avocado, Kalamansi, Red Onion	21
YELLOWTAIL SASHIMI Lemongrass Sauce, Green Chilli	19
WAGYU TATAKI Gochujang, Maple Syrup, Cashews	28
BEEF TARTARE Soy Aioli, Miso Cured Egg Yolk, White Crispy Kombu	22
CHUTORO & BREEM TARTARE Cured Yolk, Takuan, Kalamansi Ponzu	26
SCALLOP CRUDO Dashi Vinaigrette, Green Apple, Lemon Balm Cress	28
TUNA TATAKI Bluefin Tuna, Ponzu, Cashew Nuts, Black Rice Pops	28
SALMON NEW STYLE Yuzujang Sauce, Pickled Nashi Pear, Burnt Mango	24

SUSHI

NIGIRI & MAKI *Available until 11PM*

NIGIRI SELECTION	34 62
3 Kinds (6pcs) 5 Kinds (10pcs)	
WAGYU NIGIRI	28
Oscietra Caviar	
AVOCADO MAKI	16
Takuan, Cucumber (vg)	
PRAWN TEMPURA MAKI	20
Yuzu Kosho Mayo, Avocado, Furikake	
SOFTSHELL CRAB CHUMAKI	20
Avocado, Cucumber, Crispy Shallots, Chives, Spicy Mayo	
SEARED SALMON MAKI	18
Avocado, Shiso Leaf, Yuzu Miso	
HAMACHI CHUTORO MAKI	18
Hamachi Mince, Green Apple, Yuzu Tobiko, Goma Mayo	
KIMCHI SPICY TUNA MAKI	19
Kimchi Relish, Tenkasu, Spring Onion, Spicy Emulsion	

TEMAKI AVAILABLE ON REQUEST

*Food allergies and intolerances: please speak to a member of our team about your requirements. (v) vegetarian, (vg) vegan.
Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. A discretionary service charge of 15% will be added to your bill.
All prices include VAT.*

SPARKLING & CHAMPAGNE

		125ml	BTL
2019	RATHFINNY CLASSIC CUVÉE Sussex, England	16	100
2019	RATHFINNY ROSÉ Sussex, England	17	105
NV	LAURENT-PERRIER, LA CUVÉE Champagne, France	18	120
NV	LAURENT-PERRIER, CUVÉE ROSÉ Champagne, France	29	180
2015	LAURENT-PERRIER MILLÉSIME Champagne, France	37	220
NV	LAURENT-PERRIER BLANC DE BLANCS, BRUT NATURE Champagne, France	42	250
NV	LAURENT-PERRIER, GRAND SIÈCLE NO.26 Champagne, France	63	380

ROSÉ & ORANGE

		125ml	250ml	BTL
2024	TASCA REGALEALI LE ROSÉ Sicily, Italy	12	24	68
2024	ULTIMATE PROVENCE, CÔTES DE PROVENCE ROSÉ Provence, France	15	30	86
2020	CHÂTEAU DE BERNE, LA GRANDE CUVÉE ROSÉ Provence, France	18	36	110
2022	BEDOBA, ORANGE Provence, France	12	24	66

WHITE

		125ml	250ml	BTL
2025	ALBARIÑO, PAZO DE MIRASOLES La Mancha, Spain	11	22	60
2025	GAVI DI GAVI 'LUGARARA', LA GIUSTINIANA Piedmont, Italy	12	24	70
2025	SAUVIGNON BLANC, TINPOT HUT Marlborough, New Zealand	13	26	72
2024	RIESLING, RESS WEINHAUS Rheingau, Germany	14	28	75
2022	CHABLIS, BARTON & GUESTIER Burgundy, France	15	30	80

RED

		125ml	250ml	BTL
2022	CARMÉNÈRE GRAN RESERVA, SELECCIÓN DE VIÑEDOS, MORANDÉ Maipo Valley, Chile	10	20	58
2020	GARNACHA CRIANZA, FINCA ANTIGUA Castilla-La Mancha, Spain	12	24	70
2024	MALBEC, PACHECO PEREDA, ESTIRPE Mendoza, Argentina	13	26	72
2019	PINOT NOIR, PIONEER BLOCK 14 DOCTOR'S CREEK, SAINT CLAIR Marlborough, New Zealand	14	28	75
2021	PRIMITIVO DI MANDURIA RISERVA, ANNIVERSARIO 62, SAN MARZANO Apulia, Italy	15	30	80

VODKA

BELVEDERE	15
BELUGA NOBLE	18
BELUGA GOLD LINE	28
GREY GOOSE	14
GREY GOOSE EL ALTIUS	30
HAKU	14
KONIK'S TAIL	14
TITO'S	14

RUM

BACARDI CARTA BLANCA	14
BACARDI CARIBBEAN SPICED	14
BACARDI OCHO	15
BLACK TOT	15
DIPLOMATICO RESERVA EXCLUSIVA	16
ZACAPA 23YO	23
ZACAPA XO	40
EL SUPREMO 8YO	16

*All spirits are served as double (50ml). Single measures are available upon request.
A discretionary service charge of 15% will be added to your bill.
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GIN

BOMBAY SAPPHIRE	14
GIN MARE	15
HENDRICK'S	14
MONKEY 47	16
ROKU GIN	14
TANQUERAY NO.10	15
OYSTER ADRIATIC	15
JUNIPER MOON	14
ROKU NORYO EDITION	15
ROKU SAKURA BLOSSOM	15
PALMARÆ GIN PREMIER CRU	22

MEZCAL

CASAMIGOS MEZCAL	21
DERRUMBES DURANGO	16
ILLEGAL JOVEN	18
ILLEGAL AÑEJO	25
THE LOST EXPLORER ESPADÍN	16
THE LOST EXPLORER TOBALA	30

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TEQUILA

1800 REPOSADO	16
CASAMIGOS BLANCO	16
CASAMIGOS REPOSADO	18
CASAMIGOS AÑEJO	28
CASA DRAGONES JOVEN	80
CASA DRAGONES AÑEJO	50
CLASE AZUL PLATA	40
CLASE AZUL REPOSADO	60
CLASE AZUL AÑEJO	180
CODIGO 1530 ROSA	16
FORTALEZA BLANCO	18
FORTALEZA REPOSADO	30
DON FULANO BLANCO	16
DON FULANO REPOSADO	20
DON JULIO 1942	65
DON JULIO ROSADO	60

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TEQUILA

ENEMIGO BLANCO	18
ENEMIGO CRISTALLINO	26
ENEMIGO EXTRA AÑEJO	50
JOSE CUERVO RESERVA DE LA FAMILIA	45
PATRÓN SILVER	15
PATRÓN REPOSADO	18
PATRÓN AÑEJO	22
PATRÓN EL CIELO	63
PATRÓN EL ALTO	60
TAPATIO EXCELENCIA	63
THE LOST EXPLORER BLANCO	25

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WHISKY

BALVENIE 14YO, SPEYSIDE	19
BULLEIT, BOURBON	14
CHIVAS 18YO, HIGHLAND	22
CHICHIBU ON THE WAY 2024, JAPANESE	60
GLENFIDDICH 15YO, SPEYSIDE	15
JOHNNIE WALKER BLACK LABEL, BLENDED	14
JOHNNIE WALKER BLUE LABEL, BLENDED	60
HIBIKI HARMONY, JAPANESE	25
HIBIKI 21YO, JAPANESE	180
JAMESON, IRISH	14
LAGAVULIN 16YO, ISLAY	25
MACALLAN 12YO DOUBLE CASK, SPEYSIDE	22
MACALLAN 18YO SHERRY OAK, SPEYSIDE	100
TEMPLETON, BOURBON	16
MAKER'S MARK, BOURBON	14
MITCHER'S, BOURBON	20
MITCHER'S, RYE	20
NIKKA FROM THE BARREL, JAPANESE	15

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WHISKY

NIKKA TAKETSURU PURE MALT, JAPANESE	20
NIKKA TAILORED, JAPANESE	35
SAZERAC, RYE	16
SUNTORY TOKI, JAPANESE	14
TALISKER 10YO, ISLAY	19
YAMAZAKI 12YO, JAPANESE	40
YAMAZAKI 18YO, JAPANESE	150
YAMAZAKI 18YO MIZUNARA CASK	380
WHISTLE PIG 10YO, RYE	30

ARMAGNAC & CALVADOS

BARON DE SIGOGNAC 20YO	30
DARROZE 8YO	20
HENRY DE QUERVILLE FINE CALVADOS	14

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COGNAC

HENNESSY XO	65
L'ÉPOQUE XO	82
RÉMY MARTIN VSOP	14
RÉMY MARTIN XO	65
HENNESSY PARADIS	310
HENNESSY VS	14

GRAPPA

NARDINI GRAPPA RISERVA 3YO	14
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BEER

NOAM LAGER	8.5
LUCKY SAINT	8

ORIGIN COFFEE

100% Brazilian
Dark chocolate, fudge & dark sugar notes

ESPRESSO	3.5
MACCHIATO	4.5
AMERICANO	4.5
CAPPUCCINO	4.5
FLAT WHITE	4.5
LATTE	4.5
MATCHA LATTE	5

CANTON TEA

ENGLISH BREAKFAST • EARL GREY • CHAMOMILE • JADE GREEN TIPS • TRIPLE MINT • LEMONGRASS & GINGER	4.5
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LONDON ESSENCE

TONIC WATER • SODA • GINGER BEER • GINGER ALE • LEMONADE • GRAPEFRUIT SODA • ROASTED PINEAPPLE SODA	4.5
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JUICES

ORANGE • GRAPEFRUIT • APPLE • PINEAPPLE	4.5
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BOTTLE MENU

VODKA

GREY GOOSE	320
GREY GOOSE EL ALTUS	700
BELUGA NOBLE	350

TEQUILA

CLASE AZUL REPOSADO	900
CASAMIGOS REPOSADO	450
DON JULIO 1942	900
PATRÓN EL ALTO	800
PATRÓN EL CIELO	800
PATRÓN SILVER	320
PATRÓN REPOSADO	450

MEZCAL

ILLEGAL AÑEJO	370
THE LOST EXPLORER ESPADÍN	320

BOTTLE MENU

COGNAC

HENNESSY VSOP	320
HENNESSY XO	900

GIN

MONKEY 47	320
TANQUERAY 10	350

RUM

DIPLOMATICO RESERVA EXCLUSIVA	320
ZACAPA XO	450

WHISKY

JOHNNIE WALKER BLACK	320
JOHNNIE WALKER BLUE	800
MACALLAN 12YO	450

GOLDEN HOUR COCKTAILS

Meet us at Golden Hour, it's two for one

MON-WED | 4PM-6PM

SUN ON STONE Suntory Roku Noryo Gin, Patchouli, Muyu Chinotto Nero, Cocchi Americano, Suze Grapefruit	18
BLOOMING BLOSSOM Suntory Roku Sakura Bloom Gin, Goji Berry, Blueberry, Mancino Sakura, Campari Pineapple Citrus Bitters	18
HARMONY ZING Suntory Haku Vodka, Verjus, Ginger Tsukemono, London Essence Ginger Ale, Bitters	18
NEGRONI Bombay Sapphire, Cocchi Vermouth Di Torino, Campari	17
APEROL SPRITZ Aperol, Prosecco, Soda, Orange	17
PALOMA Patrón Silver, Agave, Lime, Grapefruit Soda	17

CHAMPAGNE & OYSTER CLUB



Champagne & Oysters, as they should be
THU | 5PM-9PM

Special Laurent-Perrier bottle pricing. Enjoy six complimentary oysters with every bottle.

LAURENT-PERRIER THURSDAY SELECTION

Each bottle includes 6 complimentary oysters

LAURENT-PERRIER LA CUVÉE NV	85
LAURENT-PERRIER HÉRITAGE NV	115
LAURENT-PERRIER CUVÉE ROSÉ NV	135
LAURENT-PERRIER MILLÉSIMÉ	150
LAURENT-PERRIER BLANC DE BLANCS	195

MAGNUM

Each magnum includes 12 complimentary oysters

LAURENT-PERRIER LA CUVÉE NV MAGNUM	220
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ADDITIONAL OYSTERS

Fresh oysters served with lemon, shallot vinaigrette & signature condiments

1 OYSTER	4
6 OYSTERS	24
12 OYSTERS	48

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