

CÉ LA VI

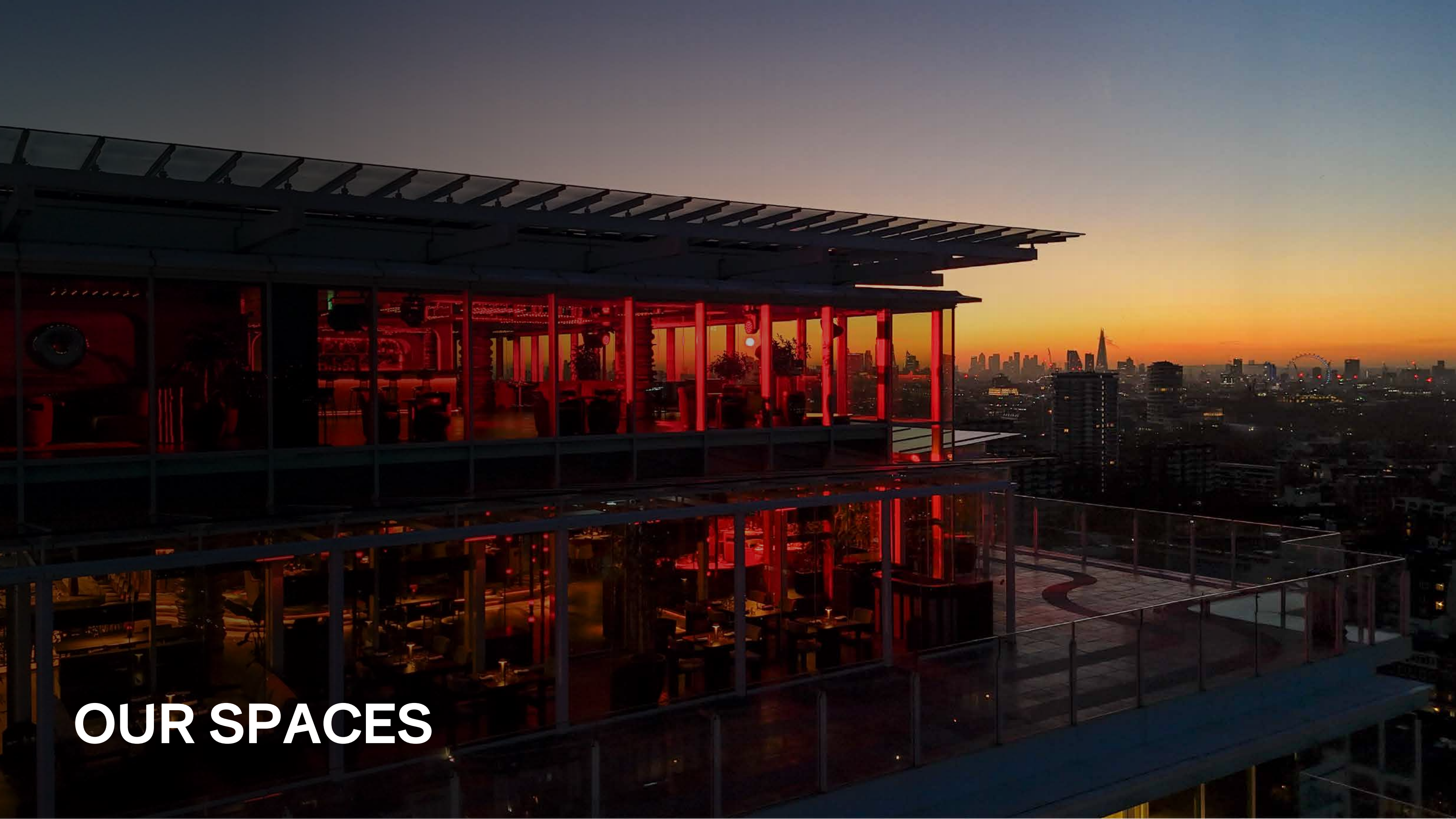
CHRISTMAS BROCHURE

The festive season is a time to celebrate achievements, strengthen connections and create lasting memories with those who matter most.

Set against London's iconic skyline, our festive spaces provide an exceptional backdrop for celebrations of every kind.

From intimate dinners to large scale corporate events, our dedicated team will bring your vision to life with exceptional dining, attentive hospitality and seamless service. Celebrate the season together and create memories that will shine long after the festivities come to an end.





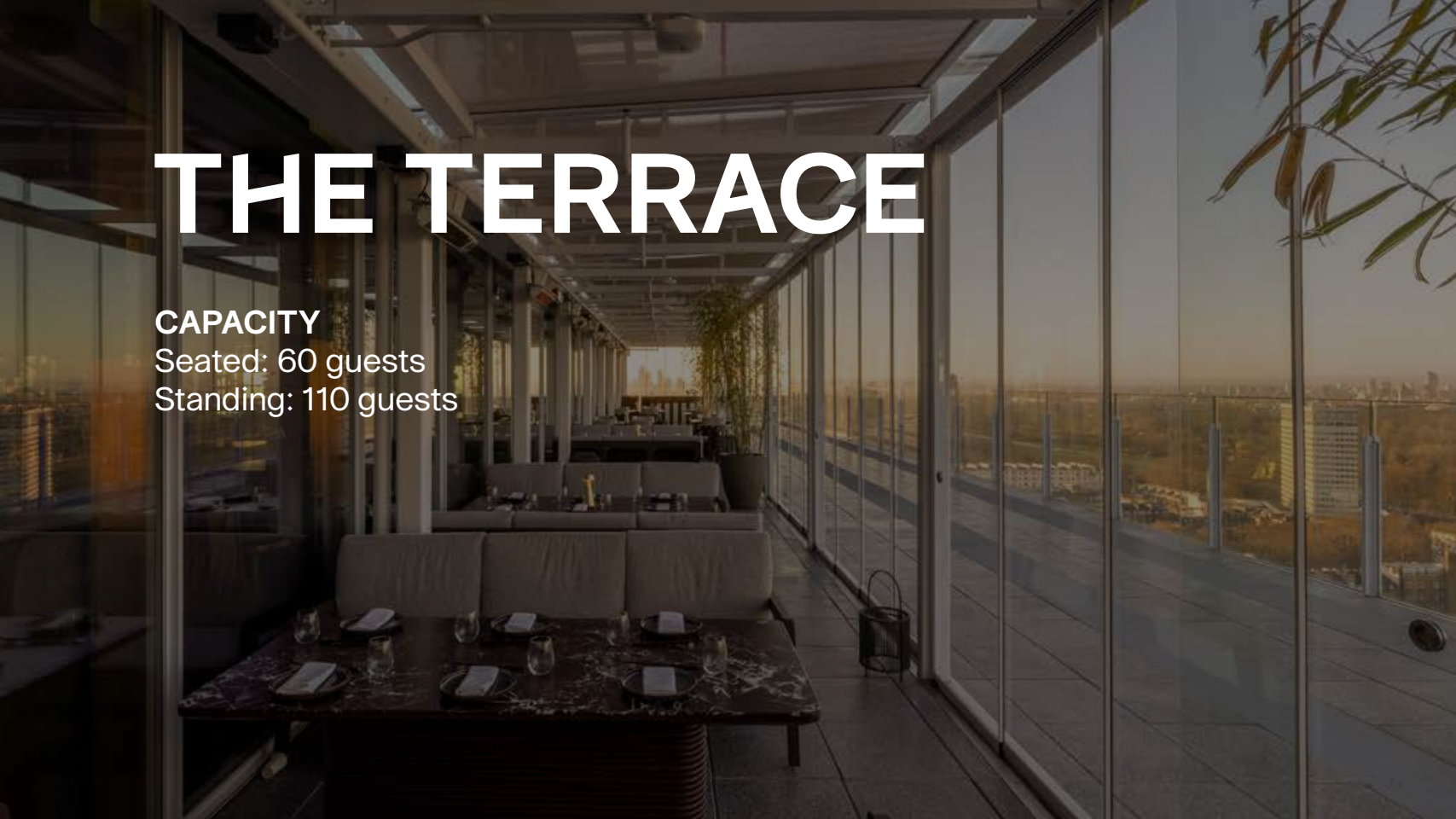
OUR SPACES

A long wooden table with red upholstered chairs and a patterned rug, overlooking a city skyline.

THE NOOK

CAPACITY

Seated: Up to 16 guests

A modern lounge area with a long sofa and a coffee table, overlooking a city skyline.

THE TERRACE

CAPACITY

Seated: 60 guests
Standing: 110 guests

A dining area with round tables and chairs, overlooking a city skyline.

SOUTH SIDE DINING

CAPACITY

Seated: 17 - 30 guests

A lounge area with a bar, stools, and tables, overlooking a city skyline.

ALUNA LOUNGE

CAPACITY

Standing: Up to 300 guests

[CLICK ON TO EXPLORE IT IN OUR INTERACTIVE 3D TOUR.](#)

EXCLUSIVELY YOURS

CAPACITY

Standing: Up to 600 guests

CLICK ON TO EXPLORE IT IN OUR INTERACTIVE 3D TOUR.



FESTIVE MENUS

CANAPÉS

VEGETARIAN / VEGAN

AVOCADO MAKI
Takuan, cucumber (vg)

KIMCHI FRITTERS
Maldon sea salt (vg)

MIXED MUSHROOM DUMPLING
Chilli crunch, black vinegar (vg)

PADRÓN PEPPERS
Togarashi seasoning (vg)

VEGETABLE CRYSTAL DUMPLING
Chilli crunch, black vinegar (vg)

SEASONAL VEGETABLE TEMPURA
Yuzu soy, togarashi shichimi (vg)

MEAT

CHICKEN SKEWERS
Satay sauce, coriander cress

BRAISED BEEF BAO BUNS
Short rib, soy glaze, coriander, red chilli, fried onion

BEEF SKEWERS
Black pepper sauce, crispy onion

FISH & SHELLFISH

MINCED TUNA
Cured yolk, takuan, kalamansi ponzu

GRILLED SALMON
Scottish salmon, maldon salt

SHRIMP TEMPURA
Red chilli, spring onion, mango mayo

TUNA TATAKI
Bluefin tuna, ponzu, cashew nuts, black rice pops

BLACK COD CROQUETTES
Dynamite sauce, dill

PRAWN TEMPURA MAKI
Mentaiko aioli, avocado, furikake

SEARED SALMON MAKI
Avocado, shiso leaf, yuzu miso

DESSERTS

TAPIOCA MOUSSE
Coconut milk, mango compote, caramelised pineapple (vg)

DARK CHOCOLATE & MATCHA BROWNIES (v)

CHOCOLATE CHOUX
Pistachio, dark chocolate namelaka, pistachio tuile (v)

VANILLA TARTLET, SEASON FRUITS
Vanilla crème pâtissière, mini tart, seasonal fruits, citrus glaze (v)

SEASONAL FRUIT SKEWERS (vg)

MINI CONES
Matcha cremux, roasted pistachio

INDIVIDUAL CANAPÉS

7.50 each

PREMIUM CANAPÉS

WAGYU BEEF GYOZA 10
Soy sesame dip

BEEF TARTARE 10
Garlic aioli, confit egg yolk, miso

WAGYU BEEF SKEWERS 12
Black pepper sauce, crispy onion

LOBSTER MAKI 12
Orange koshu mayo, orange tobiko

CAVIAR HERITAGE SIBERIAN 15
Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi crème fraîche

(v): vegetarian, (vg): vegan. Prices are inclusive of VAT and a discretionary service charge of 15% will be added to your bill.
Please note that menu items are subject to availability due to seasonal and supplier variations, and suitable substitutions may be made where needed.

BOWLS

VEGETARIAN / VEGAN

BLACK TRUFFLE "SUSHI RICE" RISOTTO 12
Butternut squash, fresh truffle (v)

ROASTED KABOCHA PUMPKIN & WINTER BLACK TRUFFLE 12
Truffle tofu cream, pumpkin seeds furikake, fresh black truffle (vg)

KIMCHI FRIED RICE 12
Sushi rice, house kimchi, umami seasoning (vg)

MEAT

SATAY CHICKEN THIGH 10
Coconut rice

KIMCHI FRIED RICE & CONFIT DUCK 10
Sushi rice, aged kimchi, slow pulled duck leg, umami seasoning

BEEF FILLET 12
Peppercorn sauce, king oyster mushrooms

FISH / SHELLFISH

SEA BASS 12
Miso mash potato

GRILLED SALMON 12
Scottish salmon, cauliflower & vanilla purée, cauliflower relish

LATE NIGHT SNACKS

CHICKEN BAO BUNS 9
Soy glaze, spring onion, crispy shallots

VEGETABLE BAO BUN 9
Hoisin sauce, spring onion, crispy shallots (vg)

BRAISED BEEF BAO BUNS 9
Short rib, galbi glaze, coriander, red chilli, fried onion

FRENCH FRIES 9
Chilli mayo (v)

PRAWN TEMPURA CONES 9
Spicy mayo

LUNCH MENU 70pp

STEAMED EDAMAME
Tom yum salt

BLACK COD CROQUETTES
Dynamite sauce, dill

ROASTED KABOCHA PUMPKIN & WINTER BLACK TRUFFLE
Truffle tofu cream, pumpkin seeds furikake, fresh black truffle (vg)

GRASS FED BRITISH RIBEYE
Kombu butter

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

MISO MASHED POTATO
Brown butter breadcrumbs (v)

MIXED GREEN SALAD
Kalamansi ponzu sauce (vg)

TAPIOCA MOUSSE
Coconut milk, mango sorbet, mango compote, caramelised pineapple (vg)

SELECTION OF ICE CREAM AND SORBET
Chef's selection (v) (vg)

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SIGNATURE SHARING MENU

80pp

APPETISERS

STEAMED EDAMAME

Tom yum salt

STARTERS

SHRIMP TEMPURA

Red chilli, spring onion,
mango mayo

WAGYU TATAKI

Gochujang, maple syrup,
cashews

PERSIMMONS & SMOKED BURRATA

Compressed persimmon,
shimeji, green shiso pesto,
caramelised pecan nuts (v)

MAINS

GRILLED SALMON

Scottish salmon,
cauliflower & vanilla purée,
cauliflower relish

SATAY CHICKEN BREAST

Coconut rice, peanut satay
sauce, coriander, red chilli

MUSHROOM TOBANYAKI

Wild mushrooms, coconut,
yuzu, poached egg, black
truffle (v)

SIDES

MISO MASHED POTATO

Brown butter breadcrumbs (v)

GRILLED TENDERSTEM BROCCOLI

Sugarcane vinaigrette, baby
carrots, ginger (vg)

DESSERTS

TAPIOCA MOUSSE

Coconut milk, mango sorbet,
mango compote, caramelised
pineapple (vg)

RASPBERRY CHEESECAKE

Yuzu gel, vanilla shortbread (v)

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DELUXE SHARING MENU

100pp

APPETISERS

STEAMED EDAMAME

Tom yum salt

PADRÓN PEPPERS

Togarashi seasoning (vg)

STARTERS

SHRIMP TEMPURA

Red chilli, spring onion,
mango mayo

BEEF SKEWERS

Black pepper sauce,
crispy onion

SALMON NEW STYLE

Yuzu-jang sauce, pickled
nashi pear, yuzu kosho

KING OYSTER MUSHROOMS

Miso, sweet potato, spring
onion (vg)

MAINS

GRILLED SALMON

Scottish salmon,
cauliflower & vanilla purée,
cauliflower relish

MUSHROOM TOBANYAKI

Wild mushrooms, coconut,
yuzu, poached egg, black
truffle (v)

35 DAYS DRY AGED GRASS FED RIB EYE 250G

British beef, kombu butter

SIDES

CAULIFLOWER SAUTÉ

Tahini, sweet chilli sauce,
pickled red chilli, garlic chips (v)

MISO MASHED POTATO

Brown butter breadcrumbs (v)

MIXED GREEN SALAD

Kalamansi ponzu sauce (vg)

DESSERTS

TAPIOCA MOUSSE

Coconut milk, mango sorbet,
mango compote,
caramelised pineapple (vg)

MATCHA BRÛLÉE

Coconut sorbet, crunchy
white chocolate (v)

SELECTION OF ICE CREAM AND SORBET (vg/v)

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PREMIUM SHARING MENU

120pp

APPETISERS

STEAMED EDAMAME

Tom yum salt

BLACK COD CROQUETTES

Dynamite sauce, dill

STARTERS

SHRIMP TEMPURA

Red chilli, spring onion,
mango mayo

CHICKEN SKEWERS

Satay sauce,
coriander cress

ROASTED KABOCHA & FRESH BLACK TRUFFLE

Truffle tofu cream, pumpkin
seeds furikake, tomato gel (vg)

WAGYU BEEF TATAKI

Gochujang, maple syrup,
cashews

CRISPY DUCK SALAD

Crispy aromatic duck, pine
nuts, pomelo, pomegranate

MAINS

CHILEAN BASS

Kimchi yuzu sauce, pickled
Granny Smith apple,
sesame seeds

IMPERIAL KING PRAWN

Pear-jang glaze, pickled
nashi pear, pumpkin
furikake, garlic aioli

BLACK TRUFFLE "SUSHI RICE" RISOTTO

Butternut squash,
parmesan mousse,
fresh truffle

WAGYU TENDERLOIN

Kombu butter

SIDES

MISO MASHED POTATO

Brown butter breadcrumbs (v)

KIMCHI FRIED RICE

Red chilli, crispy onion (v)

GRILLED TENDERSTEM BROCCOLI

Sugarcane vinaigrette, baby
carrot, ginger (vg)

DESSERTS

TAPIOCA MOUSSE

Coconut milk, mango sorbet,
mango compote,
caramelised pineapple (vg)

RASPBERRY CHEESECAKE

Yuzu gel, vanilla shortbread (v)

MATCHA BRÛLÉE

Coconut sorbet, crunchy
white chocolate (v)

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BEVERAGES

CLASSIC COCKTAILS

MARGARITA	17
Patrón Silver, Cointreau, lime	
MOSCOW MULE	17
Grey Goose Original, lime, ginger beer, mint	
NEGRONI	17
Bombay Sapphire, Campari, Cocchi di Torino	

CÉ LA VI SIGNATURE COCKTAILS

SHISO MARGARITA	19
Patrón Reposado, shiso & red chilli reduction, Cointreau, lime, aromatic bitters	
IMPERIAL COSMO	19
Grey Goose Vodka, raspberry, Thai basil, lemon, St-Germain, Champagne	
SICHUAN PALOMA	19
Patrón Silver, strawberry & Sichuan pepper cordial, lime, grapefruit soda	

NON-ALCOHOLIC COCKTAILS

THE RITUAL	11
Seedlip Garden 108, mint & cucumber, apple cider vinegar, elderflower, lemon	
MOCKARITA	11
Clean T Non-Alcoholic Tequila, orange & Thai molasses, lime	

HOUSE SPIRIT & MIXERS

VODKA	Single	12
	Double	17
Grey Goose		
GIN	Single	12
	Double	17
Bombay Sapphire		
RUM	Single	12
	Double	17
Bacardi Carta Blanca		
WHISKY	Single	12
	Double	17
Maker's Mark Bourbon		

SOFTS DRINKS

JUICE	4.50
Orange	
Grapefruit	
Apple	
Pineapple	
CARBONATED	4.50
Coca-Cola	
Coca-Cola Zero	
Ginger Ale	
Ginger Beer	
Lemonade	
Tonic Water	
Soda Water	
Grapefruit Soda	
Roasted Pineapple Soda	

BEER

NOAM LAGER	8.50
LUCKY SAINT	8

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WINES

By the bottle

SPARKLING & CHAMPAGNE

NV	CRÉMANT D'ALSACE BRUT, CUVÉE JULIEN, DOPFF, FRANCE	77
2019	RATHFINNY CLASSIC CUVÉE, SUSSEX, ENGLAND	100
2019	RATHFINNY ROSÉ, SUSSEX, ENGLAND	105
NV	LAURENT PERRIER, LA CUVÉE CHAMPAGNE, FRANCE	120
NV	LAURENT PERRIER, CUVÉE ROSÉ CHAMPAGNE, FRANCE	180

WHITE

2025	UNDURRAGA CHARDONNAY, CHILE	45
2025	PEGÕES, 'SANTO ISIDRO WHITE', PORTUGAL	49
2025	LEME, LOUREIRO ALVARINHO , PORTUGAL	54
2024	RIESLING, SAINT CLAIR ORIGIN, NEW ZEALAND	57
2025	GAVI DI GAVI, LA GIUSTINIANA LUGARARA, ITALY	70
2025	SAUVIGNON BLANC, TINPOT HUT, NEW ZEALAND	72

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WINES

By the bottle

RED

2025	UNDURRAGA CARMÉNÈRE GRAN RESERVA, CHILE	45
2024	PEGÕES, ‘SANTO ISIDRO RED’, PORTUGAL	50
2024	CABERNET FRANC, TERROIR ÚNICO VINOS DE MONTAÑA, ZORZAL	52
2020	GARNACHA, FINCA ANTIGUA	60
2024	DOMAINE DE LA SOLITUDE, FAMILLE LANÇON, FRANCE	68
2024	MALBEC, PACHECO PEREDA ORGANIC	75

ROSÉ

2025	VALDEMAR RIOJA ROSÉ, SPAIN	48
2025	REGALEALI LE ROSÉ, ITALY	68
2024	ULTIMATE PROVENCE ROSÉ, FRANCE	86

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EVENT PACKAGES

SEATED DINING PACKAGES

CHRISTMAS LUNCH PACKAGE

140 per person

- ♦ GLASS OF BUBBLES TRAYED ON ARRIVAL
- ♦ FESTIVE 4 COURSE SHARING STYLE LUNCH
- ♦ DEMI BOTTLE OF SOMMELIER CHOICE WINE
- ♦ HALF A BOTTLE OF WATER PER PERSON

FORMAL THREE COURSE PLATED PACKAGE

195 per person

- ♦ FESTIVE COCKTAIL, TRAYED ON ARRIVAL
- ♦ 3 COURSE PLATED DINING MENU
- ♦ DEMI BOTTLE OF SOMMELIER CHOICE WINE
- ♦ HALF A BOTTLE OF WATER PER PERSON

CHRISTMAS DINNER SEATED PACKAGE

162 per person

- ♦ GLASS OF BUBBLES TRAYED ON ARRIVAL
- ♦ FESTIVE 4 COURSE SHARING STYLE DINNER
- ♦ DEMI BOTTLE OF SOMMELIER CHOICE WINE
- ♦ HALF A BOTTLE OF WATER PER PERSON

PREMIUM SEATED DINNER PACKAGE

230 per person

- ♦ 45 MINUTE BOTTOMLESS BUBBLES RECEPTION
- ♦ 4 PIECE FESTIVE CANAPÉ SELECTION, TRAYED ON ARRIVAL
- ♦ PREMIUM 4 COURSE SHARING STYLE DINNER
- ♦ DEMI BOTTLE OF SOMMELIER CHOICE WINE
- ♦ HALF A BOTTLE OF WATER PER PERSON

All food and beverage packages are inclusive of VAT and service charge. Food and beverage packages are charged on top of any room hire where applicable, and include a dedicated events manager to assist in planning your event, in-house furniture, tasteful festive theming, required security, skyline views, cutlery, crockery, dedicated service team, cloakroom and toilet facilities.

STANDING RECEPTION CHRISTMAS PACKAGES

SIGNATURE STANDING RECEPTION PACKAGE

150 per person

- ♦ 45 MINUTE BOTTOMLESS BUBBLES RECEPTION
- ♦ 4 PIECE CANAPÉ SELECTION, TRAYED ON ARRIVAL
- ♦ 3 BOWLS PER PERSON
- ♦ BAR TAB TOWARDS 4 ADDITIONAL DRINKS OF BEER, WINE, SPIRITS AND SOFTS

DELUXE STANDING RECEPTION PACKAGE

280 per person

- ♦ FESTIVE COCKTAIL AND/OR BUBBLES TRAYED ON ARRIVAL
- ♦ 5 PIECE PREMIUM CANAPÉ SELECTION, TRAYED ON ARRIVAL
- ♦ 5 BOWLS PER PERSON
- ♦ BAR TAB TOWARDS 5 ADDITIONAL DRINKS OF COCKTAILS, BUBBLES, BEER, WINE, SPIRITS AND SOFTS

OPTIONAL ADD ONS

Starting price

- | | |
|--|--------------------|
| ♦ 3 PIECE CANAPÉ SELECTION, TRAYED ON ARRIVAL | 22.50 |
| ♦ BRANDED ICE CUBES / BAO BUNS | Quantity dependent |
| ♦ UPGRADE ANY PACKAGE TO INCLUDE CHAMPAGNE | 20 |
| ♦ TECHNICIAN TO OPERATE IN HOUSE LIGHTING AND SOUND | 375 |
| ♦ HIRED FURNITURE TO ACCOMMODATE ROUND TABLE SETUPS, LINEN (PRICE ADDED DEPENDING ON FINAL ORDER). | |

AVAILABLE ON REQUEST

ENTERTAINMENT INCLUDING

- ♦ DJ
- ♦ LIVE BAND
- ♦ WALKABOUT ENTERTAINMENT
- ♦ DANCERS

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NEW YEAR'S EVE EARLY DINING

195 per person (includes welcome glass of Champagne)

All Dishes Are Served To Share | 5PM - 7PM

APPETISERS

EDAMAME

Tom yum sea salt

CHILEAN BASS CROQUETTES

Lemongrass, kaffir lime
and spicy mayo

STARTERS

ALASKAN CRAB SALAD

Alaska king crab, avocado,
curry oil oscietra caviar

YELLOWTAIL

Lemongrass, coriander oil

MAINS

STONE BASS

Mangetout, Asian coconut
reduction, red chilli

WAGYU FILLET

Australian Wagyu fillet,
black truffle jus

SIDES

TRUFFLE MASH POTATO

Black truffle (v)

GRILLED TENDERSTEM BROCCOLI

Sugarcaine vinaigrette,
baby carrot, ginger (vg)

DESSERTS

TAPIOCA MOUSSE

Roasted caramel glazed
pineapple, tapioca
mousse (vg)

JAPANESE TRUFFLES

Chocolate, matcha,
kaffir lime (v)

For bookings contact: reservations-uk@celavi.com

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NEW YEAR'S EVE MAIN DINING EXPERIENCE

535 per person (includes bottomless champagne until 12:30AM, The Function Band entertainment, midnight countdown + toast, access to afterparty)
All Dishes Are Served To Share | 8PM - LATE

APPETISERS

- DUCK BAO**
Mini duck bao bun
- EDAMAME**
Tom yum sea salt
- CHILEAN BASS CROQUETTES**
Lemongrass, kaffir lime and spicy mayo

STARTERS

- TUNA TARTARE AND CAVIAR**
Toro tuna tartare, coconut, vintage caviar, sushi rice cracker
- ALASKAN CRAB SALAD**
Alaska king crab, avocado, curry oil, oscietra caviar
- YELLOWTAIL**
Lemongrass, coriander oil
- KAGOSHIMA NIGIRI**
A5 Wagyu sirloin

MAINS

- For bookings of 2 guests, please choose one main per person*
- KOMBU ROASTED LOBSTER**
Mushroom & green pepper, shio koji
 - STONE BASS**
Mangetout, Asian coconut reduction, red chilli
 - WAGYU FILLET**
Australian Wagyu fillet, black truffle jus
 - LAMB CHOPS**
Black miso marinade

SIDES

- TRUFFLE MASH POTATO**
Black truffle (v)
- GRILLED TENDERSTEM BROCCOLI**
Sugarcaine vinaigrette, baby carrot, ginger (vg)

DESSERTS

- TAPIOCA MOUSSE**
Roasted caramel glazed pineapple, tapioca mousse (vg)
- CHAMPAGNE AND STRAWBERRIES**
Champagne mousse (v)
- JAPANESE TRUFFLES**
Chocolate, matcha, kaffir lime (v)

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CONTACT US

FOR ENQUIRIES

Email
events-uk@celavi.com

ADDRESS

1 Paddington Square, 17th & 18th Floor, London, W2 1DL

