

CÉ LA VI

SAMPLE EVENT MENU



CANAPÉS

VEGETARIAN / VEGAN

AVOCADO MAKI
Takuan, cucumber (vg)

KIMCHI FRITTERS
Maldon sea salt (vg)

MIXED MUSHROOM DUMPLING
Coriander oil (v)

PADRON PEPPERS
Togarashi seasoning (vg)

VEGETABLE CRYSTAL DUMPLING
chilli sauce, black vinegar (vg)

SEASONAL VEGETABLE TEMPURA
Yuzu soy, Togarashi Shichimi (vg)

MEAT

CHICKEN SKEWERS
Satay sauce, coriander cress

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

BEEF SKEWERS
Black pepper sauce, crispy fried onion

FISH & SHELLFISH

MINCED TUNA
Kimchi relish, tomato ponzu

SALMON TERIYAKI
Scottish Salmon, truffle, teriyaki

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

TUNA TATAKI
Capsicum relish, balsamic pearl,
pink peppercorn dressing

BLACK COD CROQUETTES
Dynamite sauce, dill

PRAWN TEMPURA MAKI
Mentaiko aioli, avocado, furikake

SALMON & AVOCADO MAKI
Marinated ikura, shiso avocado

DESSERTS

**KALAMANSI & MANGO
MINI CONES**

**DARK CHOCOLATE &
MATCHA BROWNIES (V)**

**VANILLA AND BAY LEAF
PANNA COTTA**
Curry crumble, spiced roasted
pineapple, pineapple (vg)

**DARK CHOCOLATE &
SHIITAKE CREMEUX**
Guava

SEASONAL FRUIT SKEWERS

INDIVIDUAL CANAPÉS

4 PIECE CANAPÉ SELECTION

6 PIECE CANAPÉ SELECTION

8 PIECE CANAPÉ SELECTION

10 PIECE CANAPÉ SELECTION

**DRINKS RECEPTION PACKAGE OF
4 CANAPÉS AND A GLASS OF
CHAMPAGNE, TRAYED ON ARRIVAL**

PREMIUM CANAPÉS

WAGYU BEEF GYOZA
Soy sesame dip

WAGYU BEEF TARTARE
Truffle ponzu, miso yolk, crispy rice

WAGYU BEEF SKEWERS
Black pepper sauce, crispy fried onion

LOBSTER MAKI
Yuzu kosho mayo, yuzu tobiko

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

BOWLS

VEGAN / VEGETARIAN

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

MEAT

SATAY CHICKEN THIGH
Coconut rice

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

BEEF FILLET
Peppercorn sauce, asparagus

FISH / SHELLFISH

SEABASS
Miso mash potato

SALMON TERIYAKI
Seasonal wok cooked vegetables

PACKAGES

2 BOWL FOOD MENU SELECTION

3 BOWL FOOD MENU SELECTION

4 BOWL FOOD MENU SELECTION

5 BOWL FOOD MENU SELECTION

LUNCH MENU

STEAMED EDAMAME
Tom yum salt

BLACK COD CROQUETTES
Dynamite Sauce, dill

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

GRASS FED ABERDEEN ANGUS RIBEYE 250g
Kombu butter

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

MISO MASHED POTATO
Brown butter breadcrumbs (v)

MIXED GREEN SALAD (vg)
Kalamansi ponzu sauce

VANILLA AND BAYLEAF PANNA COTTA
Curry crumble, spiced roasted pineapple,
pineapple sorbet (vg)

SELECTION OF ICE CREAM AND SORBET (v) (vg)

SIGNATURE SHARING MENU

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

STEAMED EDAMAME
Tom yum salt

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

WAGYU BEEF TATAKI
Gochujang, maple syrup,
cashews

HERITAGE TOMATO
AND WATERMELON
Compressed watermelon,
lemon dressing almond
flakes (vg)

MAINS

GRILLED SALMON
British asparagus jus,
baby carrots, snow pea

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

SUMMER TOBAN
VEGETABLES
Thai green curry, okra,
aubergine (vg)

SIDES

MISO MASHED POTATO
Brown butter
breadcrumbs (v)

GRILLED TENDERSTEM
BROCCOLI
Sugar cane vinaigrette,
baby carrot, ginger (vg)

DESSERTS

VANILLA AND BAYLEAF
PANNA COTTA
Curry crumble, spiced
roasted pineapple,
pineapple sorbet (vg)

SELECTION OF ICE
CREAM AND SORBET
(vg) (v)

V: VEGETARIAN, VG: VEGAN, GF: GLUTEN FREE. 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.

DELUXE SHARING MENU

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

STEAMED EDAMAME
Tom yum salt

PADRON PEPPERS
Togarashi seasoning
(vg)

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

BEEF SKEWERS
Black pepper sauce,
crispy fried onion

TUNA TATAKI
Bluefin tuna, ponzu, cashew
rice, black pop-rice

CORN SALAD FLAMED
SMOKED BURRATA
Datterino tomato dressing,
shiso pesto (v)

MAINS

GRILLED SALMON
British asparagus jus,
baby carrots, snow pea

SUMMER TOBAN
VEGETABLES
Thai green curry, okra,
aubergine (vg)

WAGYU PICANHA
Kombu butter

SIDES

GRILLED ASPARAGUS
Sweet soy glaze, smoked
almonds (vg)

MISO MASHED POTATO
Brown butter
breadcrumbs (v)

MIXED GREEN SALAD
Kalamansi ponzu sauce (vg)

DESSERTS

VANILLA AND BAYLEAF
PANNA COTTA
Curry crumble, spiced
roasted pineapple,
pineapple sorbet (vg)

DARK CHOCOLATE &
SHIITAKE CREMEUX
Guava sorbet

SELECTION OF ICE
CREAM AND SORBET
(vg) (v)

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PREMIUM SHARING MENU

ALL DISHES ARE SERVED TO SHARE.

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

MARINATED STONE BASS
Avocado, red onion, fresh
citrus juice, cherry tomato

WAGYU BEEF TATAKI
Gochujang, maple syrup,
cashews

CRISPY DUCK SALAD
Crispy aromatic duck, pine
nuts, pomelo, pomegranate

MAINS

CHILEAN SEA BASS MISO
AND CHILLI MARINATED
Summer greens sauce
and garlic

GRILLED KING PRAWN
MONGOLIAN SAUCE,
caramelised lemon,
pickled onions

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

WAGYU TENDERLOIN
Kombu butter

SIDES

MISO MASHED POTATO
Brown butter
breadcrumbs (v)

KIMCHI FRIED RICE
Red chilli, crispy onion (vg)

GRILLED ASPARAGUS
Sweet soy glaze, smoked
almonds (vg)

DESSERTS

VANILLA AND BAYLEAF
PANNA COTTA
Curry crumble, spiced
roasted pineapple,
pineapple sorbet (vg)

DARK CHOCOLATE &
SHIITAKE CREMEUX
Guava sorbet

KALAMANSI & MANGO,
COCONUT 3 WAYS
Kalamansi mousse, mango
brûlée, coconut ice cream

WINES

BY THE BOTTLE

SPARKLING & CHAMPAGNE

- NV CRÉMANT D'ALSACE BRUT, CUVÉE JULIEN, DOPFF, FRANCE
- 2019 RATHFINNY CLASSIC CUVÉE, SUSSEX, ENGLAND
- 2019 RATHFINNY ROSÉ, SUSSEX, ENGLAND
- NV CHAMPAGNE LAURENT PERRIER, LA CUVÉE, CHAMPAGNE, FRANCE
- NV CHAMPAGNE LAURENT PERRIER, CUVÉE ROSÉ, CHAMPAGNE, FRANCE

WHITE

- 2024 UNDURRAGA CHARDONNAY, CHILE
- 2024 CHENIN BLANC FAIRVIEW, SOUTH AFRICA
- 2024 PEGÕES, 'SANTO ISIDRO WHITE', PORTUGAL
- 2021 RIESLING, SAINT CLAIR ORIGIN, NEW ZEALAND
- 2024 GAVI DI GAVI, LA GIUSTINIANA LUGARARA, ITALY
- 2024 SAUVIGNON BLANC, TINPOT HUT, NEW ZEALAND

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WINES

BY THE BOTTLE

RED

- 2022 UNDURRAGA CARMÉNÈRE GRAN RESERVA, CHILE
- 2024 PEGÕES, 'SANTO ISIDRO RED', PORTUGAL
- 2024 CABERNET FRANC, TERROIR ÚNICO VINOS DE MONTAÑA, ZORZAL
- 2020 GARNACHA, FINCA ANTIGUA
- 2024 MALBEC, PACHECO PEREDA ORGANIC

ROSÉ

- 2024 VALDEMAR RIOJA ROSÉ, SPAIN
- 2024 REGALEALI LE ROSE, ITALY
- 2024 ULTIMATE PROVENCE ROSÉ, FRANCE

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DRINKS

WINES BY THE GLASS

WHITE

UNDURRAGA CHARDONNAY, CHILE

ALBARIÑO, PAZO DE MIRASOLES

SAUVIGNON BLANC, TINPOT HUT, NEW ZEALAND

ROSÉ

ALDEMAR RIOJA ROSÉ, SPAIN

TASCA, REGALEALI LE ROSE

RED

UNDURRAGA CARMENERE, CHILE

GARNACHE CRIANZA, FINCA ANTIGUA

MALBEC, PACHECO PEREDA, 'ESTIRPE

SPARKLING BY THE GLASS

RATHFINNY CLASSIC CUVÉE, SUSSEX, ENGLAND £16

RATHFINNY ROSÉ, SUSSEX, ENGLAND £17

LAURENT PERRIER CHAMPAGNE, FRANCE £18

LAURENT PERRIER CUVÉE ROSÉ, FRANCE £29

DRINKS

CLASSIC COCKTAILS

MARGARITA
Patrón Silver, Cointreau,
Lime

MOSCOW MULE
Grey Goose Original, Lime,
Ginger Beer, Mint

NEGRONI
Bombay Sapphire,
Campari, Cocchi Di Torino

CÉLAVI SIGNATURE COCKTAILS

SHISO MARGARITA
Patrón Reposado, Shiso &
Red Chilly reduction,
Cointreau, Lime, Aromatic
Bitters

IMPERIAL COSMO
Grey Goose Vodka ,
Raspberry, Thai Basil,
Lemon, St Germain,
Champagne

SICHUAN PALOMA
Patrón Silver, Strawberry &
Sichuan Pepper cordial,
Lime, Grapefruit Soda

NON-ALCOHOLIC COCKTAILS

THE RITUAL
Seedlip Garden 108, Mint
& Cucumber, Apple Cider
Vinegar, Elderflower,
Lemon

EASY PALOMA
Clean T Non Alcoholic
Tequila, Raspberry & Thai
Basil, Lime, Grapefruit
Soda

HOUSE SPIRIT & MIXERS

VODKA
Grey Goose

GIN
Bombay Sapphire

RUM
Bacardi Carta Blanca

WHISKY
Makers Marks Bourbon

SOFTS

ORANGE JUICE
GRAPEFRUIT JUICE

APPLE JUICE
PINEAPPLE JUICE

COCA COLA
COCA COLA ZERO

TONIC WATER
SODA WATER

GINGER BEER
GINGER ALE

LEMONADE
GRAPEFRUIT SODA

ROASTED PINEAPPLE SODA

BEER

NOAM LAGER
LUCKY SAINT