

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 (vg)

### 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 SKEWER

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

### 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)

## 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 koshu mayo, yuzu tobiko

### CAVIAR HERITAGE SIBERIAN

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

# BOWLS

## VEGAN / VEGETARIAN

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

## MEAT

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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

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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

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 (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

TAPIOCA MOUSSE  
Coconut milk, mango  
sorbet, mango  
compote, carmelised  
pineapple (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

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

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

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

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

RASPBERRY  
CHEESECAKE  
Yuzu gel, vanilla  
shortbread (v)

SEMI-FROZEN  
CHAMPAGNE MOUSSE  
Strawberry sphere,  
chocolate pearls (v)

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# 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

## 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

**MOCKARITA**  
Clean T Non-Alcoholic  
Tequila, Orange & Thai  
Molasses, Lime

## 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**