

À LA CARTE MENU

CAVIAR		
CAVIAR HERITAGE SIBERIAN 30G 50G	80	110
Red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi, crème fraîche		
CAVIAR HERITAGE OSCIETRA 30G 50G	95	160
Red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi, crème fraîche		

APPETISERS

EDAMAME	9
Tom yum salt	
PADRON PEPPERS	10
Togarashi seasoning (vg)	
EGGPLANT MISO	14
Miso gochujang paste, sesame (vg)	
BLACK COD CROQUETTES	12
Dynamite sauce, dill	
BABY SQUID	18
Strawberry kimchi, shiso, Chinese cabbage	
SHRIMP TEMPURA	17
Red chilli, spring onion, mango mayo	
BEEF SKEWERS	19
Black pepper sauce, crispy onion	
CHICKEN SKEWERS	16
Yakitori, spring onion	

SALADS

HERITAGE TOMATO & WATERMELON	17
Compressed watermelon, shiso, lemon dressing, almond flakes (vg)	
CRISPY DUCK SALAD	22
Crispy aromatic duck, pine nuts, pomelo, pomegranate	
CORN SALAD FLAMED SMOKED BURRATA	18
Datterino tomato dressing, shiso pesto (v)	

MAINS

WAGYU TOMAHAWK 1.2 KG	250
Black pepper sauce, kombu butter	
T-BONE 45 DAYS DRY AGED 1.2 KG	150
British T-bone, black pepper sauce, kombu butter	
SEA BASS	60
Asian-style tomato sauce, crispy capers, Thai basil oil	
GRILLED SALMON	34
British asparagus jus, baby carrots, snow peas	
CHILEAN SEA BASS	42
Miso and chilli marinade, summer greens sauce, garlic	
SUMMER TOBAN VEGETABLES	22
Thai green curry, okra, aubergine (vg)	
GRILLED KING PRAWN	39
Mongolian sauce, caramelised lemon, pickled onions	
BLACK TRUFFLE “SUSHI RICE” RISOTTO	32
Butternut squash, parmesan mousse, fresh truffle	
WAGYU BEEF FILLET 180g	80
Kombu butter or black pepper sauce	
35 DAYS DRY AGED GRASS FED RIB EYE 250g	58
British beef, kombu butter or black pepper corn sauce	
WAGYU PICANHA 250g	60
Kombu butter or black pepper sauce	
LAMB CHOPS	36
Citrus red miso, rice pops	
SATAY CHICKEN BREAST	32
Coconut rice, peanut satay sauce, coriander, red chilli	



SIDES

GRILLED ASPARAGUS	12
Sweet soy glaze, smoked almonds (vg)	
MISO MASHED POTATO	9
Brown butter breadcrumbs (v)	
KIMCHI FRIED RICE	15
Red chilli, crispy shallots (vg)	
MIXED GREEN SALAD	9
Kalamansi ponzu sauce (vg)	
GRILLED TENDERSTEM BROCCOLI	12
Sugarcane vinaigrette, baby carrot, ginger (vg)	
BLACK PEPPERCORN SAUCE (v)	5

DIM SUM & DUMPLINGS

WAGYU BEEF GYOZA	17
Soy sesame dip	
DUCK BAO BUNS	18
Confit duck, seasonal vegetables, hoisin	
All 4 pcs served with chilli crunch and 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

SASHIMI SELECTION	34 62
3 kinds (6 pcs) 5 kinds (10 pcs)	
STONE BASS CEVICHE	21
Avocado, kalamansi, red onion	
YELLOWTAIL SASHIMI	19
Lemongrass sauce, green chilli	
WAGYU TATAKI	28
Gochujang, maple syrup, cashews	
BEEF TARTARE	22
Soy aioli, miso cured egg yolk, white crispy kombu	
CHUTORO & BREAM TARTARE	26
Cured yolk, takuan, kalamansi ponzu	
SCALLOP CRUDO	28
Dashi vinaigrette, green apple, lemon balm cress	
TUNA TATAKI	28
Bluefin tuna, ponzu, cashew nuts, black rice pops	
SALMON NEW STYLE	24
Yuzujang sauce, pickled nashi pear, burnt mango	

NIGIRI & MAKI

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, tenkatsu, spring onion, spicy emulsion	

Temaki available on request

CÉ LA VI

A TASTE OF CÉ LA VI

Served to share. 90 per person
Minimum of 2 guests

STARTERS

PADRON PEPPERS
Togarashi seasoning (vg)

SALMON AVOCADO MAKI
Marinated ikura, shiso avocado

WAGYU BEEF GYOZA
Soy sesame dip

2024 TASCA, REGALEALI LE ROSÉ, Italy

MAINS

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

2022 ORANGE, BEDOBA, Georgia

30 DAYS DRY AGED BRITISH RIBEYE 800g
Served with peppercorn sauce and kombu butter

2020 GARNACHA CRIANZA, FINCA ANTIGUA, Spain

SIDES

MIXED GREEN SALAD
Kalamansi ponzu sauce (vg)

MISO MASHED POTATO
Brown butter breadcrumbs (v)

DESSERT

RASPBERRY CHEESECAKE
Yuzu gel, vanilla shortbread (v)

KYO-NO-YUZUSHU, Japan

MODERN ASIAN FLAVOURS, CRAFTED TO SHARE

At CÉ LA VI, dining transcends mere sustenance, it's a form of storytelling. We blend the bold spirit of Asian cuisine with modern creativity and refined technique. Our dishes reimagine tradition through unexpected pairings and playful precision, crafted for sharing, and designed to delight.