

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 fraîche

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BOWLS

VEGAN / VEGETARIAN

BLACK TRUFFLE “SUSHI RICE” RISOTTO
Butternut squash, fresh truffle

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

LATE NIGHT SNACKS

CHICKEN BAO BUNS
Soy glaze, spring onion, crispy shallots

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

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

CHIP CONES
Spicy mayo (vg)

PRAWN TEMPURA CONES
Spicy mayo

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)

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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 BURRATTA
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

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| 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

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

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DRINKS

CLASSIC COCKTAILS	CÉLAVI SIGNATURE COCKTAILS	NON-ALCOHOLIC COCKTAILS	HOUSE SPIRIT & MIXERS	SOFTS	BEER
MARGARITA Patrón Silver, Cointreau, Lime	SHISO MARGARITA Patrón Reposado, Shiso & Red Chilly reduction, Cointreau, Lime, Aromatic Bitters	THE RITUAL Seedlip Garden 108, Mint & Cucumber, Apple Cider Vinegar, Elderflower, Lemon	VODKA Grey Goose	ORANGE JUICE	NOAM LAGER
MOSCOW MULE Grey Goose Original, Lime, Ginger Beer, Mint	IMPERIAL COSMO Grey Goose Vodka , Raspberry, Thai Basil, Lemon, St Germain, Champagne	MOCKARITA Clean T Non-Alcoholic Tequila, Orange & Thai Molasses, Lime	GIN Bombay Sapphire	GRAPEFRUIT JUICE	LUCKY SAINT
NEGRONI Bombay Sapphire, Campari, Cocchi Di Torino	SICHUAN PALOMA Patrón Silver, Strawberry & Sichuan Pepper cordial, Lime, Grapefruit Soda		RUM Bacardi Carta Blanca	APPLE JUICE	
			WHISKY Makers Marks Bourbon	PINEAPPLE JUICE	
				COCA COLA	
				COCA COLA ZERO	
				TONIC WATER	
				SODA WATER	
				GINGER BEER	
				GINGER ALE	
				LEMONADE	
				GRAPEFRUIT SODA	
				ROASTED PINEAPPLE SODA	

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