

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

SALADS

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

MAINS

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



SIDES

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

DIM SUM & DUMPLINGS

WAGYU BEEF GYOZA Soy sesame dip	17
DUCK BAO BUNS Confit duck, seasonal vegetables, hoisin	18
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 3 kinds (6 pcs) 5 kinds (10 pcs)	34 62
STONE BASS CEVICHE Avocado, kalamansi, red onion	21
YELLOWTAIL SASHIMI Lemongrass sauce, green chilli	19
WAGYU TATAKI Gochujang, maple syrup, cashews	28
BEEF TARTARE Soy aioli, miso cured egg yolk, white crispy kombu	22
CHUTORO & BREAM TARTARE Cured yolk, takuan, kalamansi ponzu	26
SCALLOP CRUDO Dashi vinaigrette, green apple, lemon balm cress	28
TUNA TATAKI Bluefin tuna, ponzu, cashew nuts, black rice pops	28
SALMON NEW STYLE Yuzujang sauce, pickled nashi pear, burnt mango	24

NIGIRI & MAKI

NIGIRI SELECTION 3 kinds (6pcs) 5 kinds (10pcs)	34 62
WAGYU NIGIRI Oscietra caviar	28
AVOCADO MAKI Takuan, cucumber (vg)	16
PRAWN TEMPURA MAKI Yuzu kosho mayo, avocado, furikake	20
SOFTSHELL CRAB CHUMAKI Avocado, cucumber, crispy shallots, chives, spicy mayo	20
SEARED SALMON MAKI Avocado, shiso leaf, yuzu miso	18
HAMACHI CHUTORO MAKI Hamachi mince, green apple, yuzu tobiko, goma mayo	18
KIMCHI SPICY TUNA MAKI Kimchi relish, tenkatsu, spring onion, spicy emulsion	19

Temaki available on request

CÉ LA VI

A TASTE OF CÉ LA VI

Served to share. 90 per person
Minimum of 2 guests
Wine pairing 45 per person.

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.