

CÉ LA VI



SAMPLE EVENT MENU

CANAPÉS

VEGETARIAN / VEGAN

AVOCADO MAKI
Takuan, cucumber (vg)

KIMCHI FRITTERS
Maldon sea salt (vg)

MIXED MUSHROOM DUMPLING
Chilli crunch, black vinegar (vg)

PADRÓN PEPPERS
Togarashi seasoning (vg)

VEGETABLE CRYSTAL DUMPLING
Chilli crunch, black vinegar (vg)

SEASONAL VEGETABLE TEMPURA
Yuzu soy, togarashi shichimi (vg)

MEAT

CHICKEN SKEWERS
Satay sauce, coriander cress

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

BEEF SKEWERS
Black pepper sauce, crispy onion

FISH & SHELLFISH

MINCED TUNA
Cured yolk, takuan, kalamansi ponzu

GRILLED SALMON
Scottish salmon, maldon salt

SHRIMP TEMPURA
Red chilli, spring onion, mango mayo

TUNA TATAKI
Bluefin tuna, ponzu, cashew nuts, black rice pops

BLACK COD CROQUETTES
Dynamite sauce, dill

PRAWN TEMPURA MAKI
Mentaiko aioli, avocado, furikake

SEARED SALMON MAKI
Avocado, shiso leaf, yuzu miso

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)

MINI CONES
Matcha cremux, roasted pistachio

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

BEEF TARTARE
Garlic aioli, confit egg yolk, miso

WAGYU BEEF SKEWERS
Black pepper sauce, crispy onion

LOBSTER MAKI
Orange koshu mayo, orange tobiko

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

(v): vegetarian, (vg): vegan.

Please note that menu items are subject to availability due to seasonal and supplier variations, and suitable substitutions may be made where needed.

BOWLS

VEGETARIAN / VEGAN

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

ROASTED KABOCHA PUMPKIN & WINTER BLACK TRUFFLE
Truffle tofu cream, pumpkin seeds furikake, fresh black truffle (vg)

KIMCHI FRIED RICE
Sushi rice, house kimchi, umami seasoning (vg)

MEAT

SATAY CHICKEN THIGH
Coconut rice

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

BEEF FILLET
Peppercorn sauce, king oyster mushrooms

FISH / SHELLFISH

SEA BASS
Miso mash potato

GRILLED SALMON
Scottish salmon, cauliflower & vanilla purée, cauliflower relish

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

FRENCH FRIES
Chilli mayo (v)

PRAWN TEMPURA CONES
Spicy mayo

LUNCH MENU

STEAMED EDAMAME
Tom yum salt

BLACK COD CROQUETTES
Dynamite sauce, dill

ROASTED KABOCHA PUMPKIN & WINTER BLACK TRUFFLE
Truffle tofu cream, pumpkin seeds furikake, fresh black truffle (vg)

GRASS FED BRITISH RIBEYE
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
Chef's selection (v) (vg)

(v): vegetarian, (vg): vegan.

Please note that menu items are subject to availability due to seasonal and supplier variations, and suitable substitutions may be made where needed.

SIGNATURE SHARING MENU

APPETISERS

STEAMED EDAMAME

Tom yum salt

STARTERS

SHRIMP TEMPURA

Red chilli, spring onion,
mango mayo

WAGYU TATAKI

Gochujang, maple syrup,
cashews

PERSIMMONS & SMOKED BURRATA

Compressed persimmon,
shimeji, green shiso pesto,
caramelised pecan nuts (v)

MAINS

GRILLED SALMON

Scottish salmon,
cauliflower & vanilla purée,
cauliflower relish

SATAY CHICKEN BREAST

Coconut rice, peanut satay
sauce, coriander, red chilli

MUSHROOM TOBANYAKI

Wild mushrooms, coconut,
yuzu, poached egg, black
truffle (v)

SIDES

MISO MASHED POTATO

Brown butter breadcrumbs (v)

GRILLED TENDERSTEM BROCCOLI

Sugarcane vinaigrette, baby
carrots, ginger (vg)

DESSERTS

TAPIOCA MOUSSE

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

RASPBERRY CHEESECAKE

Yuzu gel, vanilla shortbread (v)

(v): vegetarian, (vg): vegan.

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

APPETISERS

STEAMED EDAMAME

Tom yum salt

PADRÓN PEPPERS

Togarashi seasoning (vg)

STARTERS

SHRIMP TEMPURA

Red chilli, spring onion,
mango mayo

BEEF SKEWERS

Black pepper sauce,
crispy onion

SALMON NEW STYLE

Yuzu-jang sauce, pickled
nashi pear, yuzu kosho

KING OYSTER MUSHROOMS

Miso, sweet potato, spring
onion (vg)

MAINS

GRILLED SALMON

Scottish salmon,
cauliflower & vanilla purée,
cauliflower relish

MUSHROOM TOBANYAKI

Wild mushrooms, coconut,
yuzu, poached egg, black
truffle (v)

35 DAYS DRY AGED GRASS FED RIB EYE 250G

British beef, kombu butter

SIDES

CAULIFLOWER SAUTÉ

Tahini, sweet chilli sauce,
pickled red chilli, garlic chips (v)

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)

(v): vegetarian, (vg): vegan.

Please note that menu items are subject to availability due to seasonal and supplier variations, and suitable substitutions may be made where needed.

PREMIUM SHARING MENU

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

ROASTED KABOCHA & FRESH BLACK TRUFFLE

Truffle tofu cream, pumpkin
seeds furikake, tomato gel (vg)

WAGYU BEEF TATAKI

Gochujang, maple syrup,
cashews

CRISPY DUCK SALAD

Crispy aromatic duck, pine
nuts, pomelo, pomegranate

MAINS

CHILEAN BASS

Kimchi yuzu sauce, pickled
Granny Smith apple,
sesame seeds

IMPERIAL KING PRAWN

Pear-jang glaze, pickled
nashi pear, pumpkin
furikake, garlic aioli

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 (v)

GRILLED TENDERSTEM BROCCOLI

Sugarcane vinaigrette, baby
carrot, ginger (vg)

DESSERTS

TAPIOCA MOUSSE

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

RASPBERRY CHEESECAKE

Yuzu gel, vanilla shortbread (v)

MATCHA BRÛLÉE

Coconut sorbet, crunchy
white chocolate (v)

(v): vegetarian, (vg): vegan.

Please note that menu items are subject to availability due to seasonal and supplier variations, and suitable substitutions may be made where needed.

BEVERAGES

CLASSIC COCKTAILS

MARGARITA

Patrón Silver,
Cointreau, lime

MOSCOW MULE

Grey Goose Original,
lime, ginger beer, mint

NEGRONI

Bombay Sapphire,
Campari, Cocchi di Torino

CÉ LA VI SIGNATURE COCKTAILS

SHISO MARGARITA

Patrón Reposado, shiso &
red chilli 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

Maker's Mark
Bourbon

SOFTS DRINKS

JUICE

Orange
Grapefruit
Apple
Pineapple

CARBONATED

Coca-Cola
Coca-Cola Zero
Ginger Ale
Ginger Beer
Lemonade
Tonic Water
Soda Water
Grapefruit Soda
Roasted Pineapple Soda

BEER

NOAM LAGER

LUCKY SAINT

Please note that menu items are subject to availability due to seasonal and supplier variations, and suitable substitutions may be made where needed.

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	LAURENT PERRIER, LA CUVÉE CHAMPAGNE, FRANCE
NV	LAURENT PERRIER, CUVÉE ROSÉ CHAMPAGNE, FRANCE

WHITE

2025	UNDURRAGA CHARDONNAY, CHILE
2025	PEGÕES, 'SANTO ISIDRO WHITE', PORTUGAL
2025	LEME, LOUREIRO ALVARINHO , PORTUGAL
2024	RIESLING, SAINT CLAIR ORIGIN, NEW ZEALAND
2025	GAVI DI GAVI, LA GIUSTINIANA LUGARARA, ITALY
2025	SAUVIGNON BLANC, TINPOT HUT, NEW ZEALAND

Please note that menu items are subject to availability due to seasonal and supplier variations, and suitable substitutions may be made where needed.

WINES

By the bottle

RED

- 2025 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 DOMAINE DE LA SOLITUDE, FAMILLE LANÇON, FRANCE
- 2024 MALBEC, PACHECO PEREDA ORGANIC

ROSÉ

- 2025 VALDEMAR RIOJA ROSÉ, SPAIN
- 2025 REGALEALI LE ROSÉ, ITALY
- 2024 ULTIMATE PROVENCE ROSÉ, FRANCE

Please note that menu items are subject to availability due to seasonal and supplier variations, and suitable substitutions may be made where needed.