

À LA CARTE MENU

CAVIAR		
CAVIAR HERITAGE SIBERIAN 30g 50g	80	110
Chives, miso egg yolk, wasabi, crème fraîche		
CAVIAR HERITAGE OSCIETRA 30g 50g	95	160
Chives, miso egg yolk, wasabi, crème fraîche		

APPETISERS

EDAMAME	9
Tom yum salt	
PADRÓN 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 fried onion	
CHICKEN SKEWERS	16
Yakitori, spring onion	

SALADS & VEGETABLES

KING OYSTER MUSHROOMS	17
Barley miso, sweet potato, spring onion (vg)	
CRISPY DUCK SALAD	22
Crispy aromatic duck, pine nuts, pomelo, pomegranate	
ROASTED KABOCHA & FRESH BLACK TRUFFLE	19
Truffle tofu cream, pumpkin seeds furikake, tomato gel (vg)	
BEETROOT & PALM HEART	17
Yuzu miso, quinoa pops, orange (vg)	
PERSIMMONS & SMOKED BURRATA	18
Compressed persimmon, shimeji, green shiso pesto, caramelised pecan nuts (v)	

(v): vegetarian. (vg): vegan. Our menu contains allergens. If you suffer from a food allergy or intolerance please let a member of the team know upon placing your order. A discretionary service charge of 15% will be added to your bill. All prices include VAT.

MAINS

WAGYU TOMAHAWK 1.2kg	250
Kombu butter	
T-BONE 45 DAYS DRY AGED 1.2kg	150
Kombu butter	
MUSHROOM TOBANYAKI	22
Wild mushrooms, coconut, yuzu, poached egg, black truffle (v)	
BLACK TRUFFLE “SUSHI RICE” RISOTTO	32
Butternut squash, parmesan mousse, fresh truffle	
WAGYU BEEF FILLET 180g	80
Kombu butter	
35 DAYS DRY AGED GRASS FED RIB EYE 250g	58
Kombu butter	
WAGYU PICANHA 250g	60
Kombu butter	
LAMB CHOPS	36
Citrus red miso, rice pops	
TIGER PRAWNS & VERMICELLI	32
Vanilla and garlic-marinated prawns, green chilli, peanuts	
SATAY CHICKEN BREAST	32
Coconut rice, peanut satay sauce, coriander, red chilli	
SEA BASS	62
Whole sea bass, pineapple Asian curry, polenta croutons, British samphire	
GRILLED SALMON	34
Scottish salmon, cauliflower & vanilla purée, cauliflower relish	
CHILEAN SEA BASS	42
Kimchi yuzu sauce, pickled green apple, sesame seeds	
IMPERIAL KING PRAWN	39
Pear-jang glaze, pickled nashi pear, pumpkin furikake, garlic aioli	

SIDES

CAULIFLOWER SAUTÉ	12
Tahini, sweet chilli sauce, pickled red chilli, garlic chips (v)	
MISO MASHED POTATO	9
Brown butter breadcrumbs (v)	
KIMCHI FRIED RICE	15
Red chilli, crispy shallots (v)	
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

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SUSHI

RAW & MARINATED

SASHIMI SELECTION	34 62
3 kinds (6 pcs) 5 kinds (10 pcs)	
YELLOWTAIL SASHIMI	19
Lemongrass sauce, green chilli	
WAGYU TATAKI	28
Gochujang, maple syrup, cashews	
BEEF TARTARE	22
Soy aioli, miso cured egg yolk, crispy white 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 (6 pcs) 5 kinds (10 pcs)	
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	

COMPLETE THE EXPERIENCE WITH A SAKE TRIO
Please speak with your sommelier for more details

CÉ LA VI

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.

A TASTE OF CÉ LA VI

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

STARTERS

PADRÓN PEPPERS

Togarashi seasoning (vg)

SEARED SALMON MAKI

Avocado, shiso leaf, yuzu miso

WAGYU BEEF GYOZA

Soy sesame dip

2025 TASCA, REGALEALI LE ROSÉ, Italy

MAINS

BLACK TRUFFLE "SUSHI RICE" RISOTTO

Butternut squash, parmesan mousse, fresh truffle

2023, BEDOBA, ORANGE, Georgia

BRITISH RIBEYE

Kombu butter, black peppercorn sauce

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