

SKY HIGH BRUNCH

A refined selection of CÉ LA VI signatures, served sharing style.
45 pp. Minimum of 2 guests.

APPETISER

EDAMAME
Tom yum salt

STARTER

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

MAINS

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

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

GRILLED SATAY CHICKEN THIGH
Coconut rice, peanut satay sauce, coriander, red chilli

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, caramelised pineapple (vg)

TRIO OF ICE CREAM & SORBET
Vanilla, chocolate, pistachio, coconut sorbet, mango sorbet, strawberry sorbet (v/vg)

SIGNATURE ADDITIONS

BABY SQUID 6 pp
Strawberry kimchi, shiso, Chinese cabbage

WAGYU PICANHA 250g 20 pp
Kombu butter or black pepper sauce

90-MIN UNLIMITED POUR

CLASSIC 35 pp
White wine, Red wine, Rosé wine, Beer

SIGNATURE 45 pp
Prosecco, London Mule, Mimosa, Aperol Spritz

CHAMPAGNE 60 pp
Laurent-Perrier Brut