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

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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)

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SIGNATURE SHARING MENU

APPETISERS

STEAMED EDAMAME
Tom yum salt

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion, mango mayo

WAGYU TATAKI
Gochujang, maple syrup, cashews

ROASTED KABOCHA & FRESH BLACK TRUFFLE
Truffle tofu cream, pumpkin seeds furikake, tomato gel (vg)

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)

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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)

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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)

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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

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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	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

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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

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