

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.

À LA CARTE MENU

■ Highlighted in red: our chef's recommendations

APPETISERS

CHARRED EDAMAME (G) (L) Tom yum seasoning	40
CRAB AND LOBSTER TACOS (A) (C) (E) (G) (S) (SF) Lobster, snow crab, celery, gochujang mayo	110

STARTERS

■ WAGYU BEEF GYOZA (G) (M) (S) Soy sesame dip	110
HOT AND SOUR SOUP (A) (G) (M) Chicken breast, mushrooms, carrot, edamame, bamboo shoots	65
FRIED CALAMARI (A) (C) (E) (G) (SF) Lime garlic aioli	90
BRAISED BEEF BAO BUNS (C) (D) (G) Short rib, galbi glaze, coriander, red chilli, fried onions	95
SHRIMP TEMPURA (A) (C) (E) (G) (SF) Red chilli, spring onion, mango mayo	90
WAGYU BEEF SKEWERS (A) (D) (G) Australian Wagyu beef, black pepper sauce, plum purée, fried onions	150
CHICKEN SKEWERS (A) (C) (G) (N) (SF) Peanut sauce, chives	80
MISO AUBERGINE (A) (C) (F) (G) (S) (V) Sesame miso glazed, bonito flakes, spring onion, fried onions	85

CAVIAR

HERITAGE KALUGA HYBRID CAVIAR, 695 / 1,250
ASIA 50G | 100G (D) (E) (F) (G)
Served with blinis, egg white, miso egg yolk, pickled myoga, wasabi crème fraîche, and chives

HERITAGE OSCIETRA CAVIAR, 795 / 1,650
NETHERLANDS 50G | 100G (D) (E) (F) (G)
Served with blinis, egg white, miso egg yolk, pickled myoga, wasabi crème fraîche, and chives

CHAMPAGNE & OYSTER

5 PM - 11 PM



CHAMPAGNE

By the glass

VEUVE CLICQUOT YELLOW LABEL 90

OYSTER

HUÎTRE DE CÉLINE - FINE OYSTERS, FRANCE (A) (SF)
Served with persimmon vinegar mignonette, lemon

6 OYSTERS 120

12 OYSTERS 240

RAW

■ CHUTORO TARTARE (E) (F) (G) Chopped fatty tuna, pink vanilla sauce, crispy sushi rice	125
FINE OYSTER, DAVID HERVE FRANCE NO.3 Per piece (A) (SF) Persimmon vinegar mignonette, lemon	35
■ YELLOWTAIL CARPACCIO (F) (G) (M) Yuzu kosho ponzu, avocado, fresh truffle	110

MARKET

■ BURRATA TOMATO SALAD (D) (S) Mandarin, basil mustard dressing	165
CRISPY DUCK SALAD (G) (N) (S) Crispy aromatic duck, pine nuts, pomelo, pomegranate	145
CHICKEN SESAME SALAD (G) (S) Radicchio, baby gems, mandarin, ginger sesame dressing	95
ROASTED CAULIFLOWER STEAK (A) (D) (V) (VG) Sweet capsicum relish with fresh mint	120
GEM LETTUCE SALAD (G) (N) (S) (V) (VG) Radicchio, radish, candied pecans, edamame, puffed rice, ginger sesame dressing	95

قد يؤدي استهلاك اللحوم النيئة أو غير المطبوخة جيدًا أو الدواجن أو المأكولات البحرية أو المالح أو البيض إلى زيادة خطر الإصابة بالأمراض الناتجة عن الغذاء.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(A) Allium (C) Chilli (D) Dairy (E) Egg (F) Fish (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts (M) Mushroom (S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

*All prices are in AED and inclusive of 10% service charge, 7% municipality fee, and 5% VAT.
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SUSHI PLATTERS

A selection of artisan nigiri and maki, meticulously crafted. Kindly note that our sushi selection includes unprocessed and uncooked ingredients. Please inform your server if you have any food allergies.

CHEF'S SELECTION 24 PIECES (F) (G) (S) (SF) 450
8 nigiri, 16 maki
A curated selection of salmon, unagi, and tuna maki, salmon, tuna, ebi, and yellowtail nigiri

CHEF'S VEGETARIAN SELECTION 20 PIECES (E) (M) 220
8 nigiri, 12 maki
A delicious selection of avocado, enoki mushroom, and red pepper nigiri, avocado vegetable maki

SUSHI

PRAWN TEMPURA MAKI (E) (G) (SF) 75
Mentaiko aioli, avocado, furikake

CHUTORO HAMACHI MAKI (F) (G) 125
Tuna chutoro, yellowtail, avocado, aji amarillo

SALMON AVOCADO MINT MASCARPONE MAKI (C) (E) (D) (G) (F) 65
Mascarpone cheese, avocado

AVOCADO MAKI (E) (V) (VG) 60
Takuan, cucumber

CRISPY CRAB MAKI (C) (E) (D) (G) (SF) 80
Crispy soft shell crab, spicy mayo, unagi sauce

ASSORTED NIGIRI 185
Otoro, akami, hamachi, salmon, avocado

ASSORTED SASHIMI 275
Otoro, chutoro, akami, hamachi, salmon

MAINS TO SHARE

WAGYU TOMAHAWK STEAK 1.2 KG (D) (G) 1,250
Black pepper sauce, Japonaise sauce, kombu butter

SIX-HOUR BRAISED SHORT RIB WRAPS (D) (G) 425
Slow-braised for deep flavour, served with housemade kimchi and crisp lettuce

SILVER FERN LAMB RACK (D) 365
Olive jam, green curry pea purée, coriander salad

WINE PAIRING MENU

An immersive 5-course journey of flavour, where modern Asian cuisine meets expertly selected wines, a seamless dialogue of taste. **AED 790 PP**
6 PM - 11 PM

MAINS

BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG) 285
Butternut squash, shimeji mushrooms, Parmesan mousse

WAGYU TENDERLOIN (C) (D) (G) | Available for Dinner 420
Black pepper sauce, kombu butter

GRILLED SALMON WITH ASPARAGUS JUS (D) (F) (G) (M) 235
Asparagus, shimeji mushrooms, edamame, asparagus jus

MISO CHILEAN SEA BASS (C) (F) (G) 280
Szechuan green chilli sauce

CRISPY RED SNAPPER (D) (F) 235
Sweet potato, modern Asian curry sauce

GRILLED OCTOPUS (C) (E) (G) (SF) 175
Spicy yellow pepper sauce, green apple, gochujang glaze

BLUE LOBSTER NOODLES (A) (C) (D) (G) (GF) (SF) 240
French lobster, butter, chives, housemade noodles

WAGYU RIBEYE AND WHITE ASPARAGUS (C) (G) (M) 495
Available for Dinner
White asparagus, shiitake, galbi sauce

SATAY CHICKEN BREAST (C) (G) (N) (SF) 165
Coconut rice, bok choy, peanut satay sauce, coriander, red chilli

KOREAN FRIED CHICKEN (A) (C) (G) 155
Korean sauce, pickled mixed vegetables

SIDES

FRENCH FRIES 60

MISO MASHED POTATO (D) (G) 60

GRILLED BROCCOLINI (F) (G) (S) 70

STIR-FRIED SEASONAL MUSHROOMS (A) (D) (G) (M) 80

KIMCHI FRIED RICE (A) (C) (E) (G) 60

NOT ALL GOOD THINGS COME TO AN END.

Looking for a sweet ending? Ask your server for the dessert menu.

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DESSERTS TO SHARE

GRAND CÉ LA VI PLATTER (D) (E) (G) (N) (20 minutes) Chef's signature desserts and ice creams	450
CÉ LA VI PLATTER (D) (E) (G) (N) (20 minutes) Chef's signature desserts and ice creams	290
CÉ LA VI CHEESECAKE (D) (E) (G) (N) Vanilla biscuit crumble, tonka bean cream cheese, fresh strawberries, shiso gel	160
FRUIT PLATTER An assortment of seasonal fruits	90

DESSERT TO TAKE AWAY

CÉ LA VI CHEESECAKE (D) (E) (G) (N) Vanilla biscuit crumble, tonka bean cream cheese, fresh strawberries, shiso gel	255
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DESSERTS

KALAMANSI MERINGUE TART (D) (E) (G) (N) Almond frangipane, kalamansi crémeux, and flambéed meringue	65
PINEAPPLE CRÈME BRÛLÉE (E) (G) Pineapple compote, coconut, and lime crème brûlée	65
TIRAMISU A LA MINUTE (D) (E) (G) (N) Savoirdi biscuits, vanilla mascarpone cream	95
DARK CHOCOLATE FONDANT (D) (G) (E) (N) (15 MINUTES) 64% Single origin Indonesian chocolate, Madagascar vanilla ice cream	70
MANGO BASIL TART (GF) (VG) (N) 🌱 Almond frangipane, mango mousse, basil compote, and coconut basil sorbet	70
COFFEE OR TEA SERVED WITH MINI SWEETS (D) (G) (N) (V) Assortment of four mini cakes: choco caramel praline, coconut macaron, strawberry tart, vanilla butter cookies served with coffee or tea of your choice	55
MOCHI ICE CREAM (D) (GF) Pick your 3 favourites: matcha, mango, coconut, passion fruit, strawberry	75
ICE CREAM AND SORBET Pick your 3 favourites Ice cream: (D) (N) (V) Sicilian pistachio, vanilla, triple dark chocolate Sorbet: Strawberry, kalamansi, mango	60

DIGESTIFS

JÄGERMEISTER	90
FERNET-BRANCA	70
LIMONCELLO	65
HENNESSY VS	90
HENNESSY V.S.O.P.	95
HENNESSY X.O	230
CAMPARI	50
BOULEVARDIER	70
AMERICANO	80
LIMONCELLO SPRITZ	80

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