

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) 40
Tom yum seasoning

CRAB AND LOBSTER TACOS (A) (C) (E) (G) (S) (SF) 110
Lobster, snow crab, celery, gochujang mayo

STARTERS

■ WAGYU BEEF GYOZA (G) (M) (S) 110
Soy sesame dip

HOT AND SOUR SOUP (A) (G) (M) 65
Chicken breast, mushrooms, carrot, edamame, bamboo shoots

FRIED CALAMARI (A) (C) (E) (G) (SF) 90
Lime garlic aioli

BRAISED BEEF BAO BUNS (C) (D) (G) 95
Short rib, galbi glaze, coriander, red chilli, fried onions

SHRIMP TEMPURA (A) (C) (E) (G) (SF) 90
Red chilli, spring onion, mango mayo

WAGYU BEEF SKEWERS (A) (D) (G) 150
Australian Wagyu beef, black pepper sauce, plum purée, fried onions

CHICKEN SKEWERS (A) (C) (G) (N) (SF) 80
Peanut sauce, chives

MISO AUBERGINE (A) (C) (F) (G) (S) (V) 85
Sesame miso glazed, bonito flakes, spring onion, fried onions

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

RAW

■ CHUTORO TARTARE (E) (F) (G) 125
Chopped fatty tuna, pink vanilla sauce, crispy sushi rice

FINE OYSTER, DAVID HERVE FRANCE NO.3 35
Per piece (A) (SF)
Persimmon vinegar mignonette, lemon

YELLOWTAIL CARPACCIO (F) (G) (M) 110
Yuzu kosho ponzu, avocado, fresh truffle

MARKET

■ BURRATA TOMATO SALAD (D) (S) 165
Mandarin, basil mustard dressing

CRISPY DUCK SALAD (G) (N) (S) 145
Crispy aromatic duck, pine nuts, pomelo, pomegranate

CHICKEN SESAME SALAD (G) (S) 95
Radicchio, baby gems, mandarin, ginger sesame dressing

ROASTED CAULIFLOWER STEAK (A) (D) (V) (VG) 120
Sweet capsicum relish with fresh mint

GEM LETTUCE SALAD (G) (N) (S) (V) (VG) 95
Radicchio, radish, candied pecans, edamame, puffed rice, ginger sesame dressing

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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

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

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

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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6 PM - 11 PM

FIRST COURSE

FINE OYSTER, DAVID HERVE FRANCE NO.3, 2 pcs
Persimmon vinegar mignonette, lemon

Paired with:
CHARDONNAY | J. MOREAU AND FILS CHABLIS
Burgundy, France

SECOND COURSE

CAVIAR SAVOURY TART (D) (G) (F)
Burrata mousse, fresh dill

Paired with:
CHARDONNAY | SANTA CAROLINA EL PACTO
Itata Valley, South, Chile

THIRD COURSE

BURRATA TOMATO SALAD (D) (S)
Mandarin, basil mustard dressing

Paired with:
SAUVIGNON BLANC | PASCAL JOLIVET ATTITUDE
Loire, France

FOURTH COURSE

WAGYU TENDERLOIN (C) (D) (G)
Black pepper sauce, kombu butter

Paired with:
SAINT CHINIAN | GÉRARD BERTRAND
Languedoc-Roussillon, France

FIFTH COURSE

MANGO BASIL TART (GF) (VG) (N) 🌱
Almond frangipane, mango mousse, basil compote, and coconut basil sorbet

Paired with:
FAMILIA TORRES VIÑA ESMERALDA
Catalonia, Spain

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The wine pairing menu includes one glass of wine per course. Wines and dishes are fixed and cannot be replaced or changed.

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