

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	

MAINS TO SHARE

DOVER SOLE WITH YUZU MISO BEURRE BLANC (D) (G) (F) (SF)	850
Clams, mussels, yuzu miso beurre blanc, ikura, chives	
GRILLED SEA BASS WITH TOMATO SAUCE (A) (C) (G)	700
Colo-colo sambal, coriander oil, chives, lemon	
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
6PM - 11PM

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
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

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MANGO BASIL TART (GF) (VG) (N)  Almond frangipane, mango mousse, basil compote, and coconut basil sorbet	70
DARK CHOCOLATE FONDANT (D) (G) (E) (N) (15 MINUTES) 64% Single origin Indonesian chocolate, Madagascar vanilla ice cream	70
TIRAMISU A LA MINUTE (D) (E) (G) (N) Savoardi biscuits, vanilla mascarpone cream	95
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
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

A SWEET ENDING TO GO

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

DESSERTS TO SHARE

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

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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