

CÉ LAVI

SUMMER TASTING MENU

A glass of Prosecco on arrival
Available Sunday to Thursday from 6 PM to 11 PM
AED 250 PP, Minimum two persons

STARTERS

Select two

BURRATA SALAD (D) (N)

Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette

SHRIMP TEMPURA (A) (C) (E) (G) (SF)

Red chilli, spring onion, mango mayo

BRAISED BEEF BAO BUNS 2 pieces (C) (D) (G)

Short ribs, galbi glaze, coriander, red chilli, fried onion

DUCK BREAST ROLLS (G) (N)

Hoisin sauce, carrot, red cabbage, basil, peanuts

SALMON TATAKI (F) (G)

Shiso yuzu dressing

SALMON AVOCADO MAKI (D) (E) (F) (S)

Spicy mayo, avocado, tobiko

SPICY TUNA MAKI (C) (E) (F) (G)

Akami, miso mirin sauce, black tobiko

CALIFORNIA MAKI (E) (SF)

Crab, spicy mayo, tobiko

MAINS

Select one

MISO BLACK COD (F) (G)

Sweet miso, banana leaf, lemon

GRILLED OCTOPUS (C) (E) (G) (SF)

Spicy yellow pepper sauce, demi-sec tomatoes, pimentón, gochujang glazed

ROASTED DIVER SCALLOPS (C) (D) (SF)

Cauliflower mousseline, beef nduja beurre blanc, gochugaru oil

BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)

Butternut squash, shimeji mushrooms, Parmesan mousse

GRILLED BABY CHICKEN (D) (G)

Savory Asian-inspired sauce, mixed leaf salad

WAGYU MUSHROOM KAMAMESHI (M) (S)

Wagyu beef, shiitake, furikake

DESSERTS

Select one

MANGO BASIL TART (GF) (N) (VG) 🌱

Almond frangipane, mango mousse, basil gel

CHOCOLATE MISO CARAMEL TART (D) (G) (N)

Chocolate ganache, vanilla ice cream

VANILLA CRÈME BRÛLÉE (D) (GF)

Brown sugar crust, orange zest, berries

قد يؤدي استهلاك اللحوم النيئة أو غير المطبوخة جيداً أو الدواجن أو الأسماك أو المأكولات البحرية أو الخضار 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

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VEGETARIAN MENU

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Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette

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

KIMCHI GYOZA (C) (G) (M) (V) (VG)
Homemade kimchi, mushroom, edamame

CRISPY QUINOA CRUSTED TOFU (A) (G)
Hari nori, carrot oroshi, tempura sauce

VEGETABLE MAKI (D) (M)
Avocado, pickle, radish, shiso

TRUFFLE CREAM CHEESE AVOCADO MAKI (D) (M)
Avocado, truffle cream cheese, fresh truffles

MAINS

Select one

BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)
Butternut squash, shimeji mushrooms, coconut cream

UDON NOODLES (F) (G) (M) (V) (VG)
Shimeji mushroom, carrot, spring onion

CHEF'S VEGETARIAN SELECTION 12 PIECES
4 nigiris, 8 makis, 3 varieties

CAULIFLOWER STEAK (D) (V) (VG)
Capsicum relish, mint

MUSHROOM KAMAMESHI (G) (M) (S) (V) (VG)
Shiitake, fried onion, sesame seeds

DESSERTS

Select one

MANGO BASIL TART (GF) (N) (VG) 🌱
Almond frangipane, mango mousse, basil gel

TRIO OF SORBETS (VG)
Assortment of seasonal sorbets

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