

ASIAN SUNDAY ROAST

A CÉ LA VI take on the Sunday roast, blending classic comfort with bold Modern Asian flavours. A generous feast designed to be shared, served every Sunday.

AED 295 PP

Select one starter, one main, one dessert, and with all the sides

APPETISERS

HOUSEMADE JAPANESE MILK BREAD WITH SESAME SEEDS (C) (D) (G) (S)
Gochujang butter

STARTERS

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

GOLDEN CHICKEN KIMCHI GYOZA (A) (C) (G)
Soy daikon dip

KALE AND MANGO SALAD (G) (N) (V)
Mango, fresh coconuts, granola, mandarin dressing

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

JAPANESE KANI GUNKAN (D) (E) (F) (G) (SF)
Crab stick, mentaiko mayo

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

MAINS

ROASTED BEEF STRIPLOIN 220 G (A) (D) (G)
Japonaise sauce

ROASTED COCONUT BABY CHICKEN (C) (G) (N) (S)
Goma Salad, Indonesian spice

KOJI DUCK BREAST WITH MANDARIN BEURRE BLEU (D) (G)
Sweet potato purée, mustard seeds

RED SNAPPER WITH COLO COLO SAMBAL (A) (C)
Thai coconut rice

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

SIDES

HOUSEMADE YORKSHIRE PUDDING (D) (E) (G)

ROAST POTATOES WITH ROSEMARY SALT

HONEY GLAZE BABY CARROTS (D) (G)

BRUSSELS SPROUTS WITH SWEET POTATO HUMMUS & CRANBERRIES (L) (D)



ELEVATE YOUR SUNDAY

A Sunday feast of premium Wagyu cuts, served sharing-style with all the sides

WAGYU TOMAHAWK STEAK 800 G 850
Black pepper sauce, Japonaise sauce

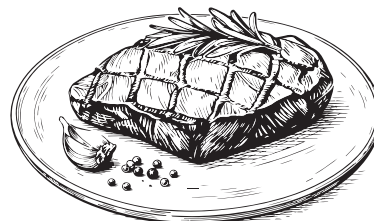
WAGYU T-BONE STEAK 800 G (A) (D) (G) 850
Black pepper sauce, Japonaise sauce

WAGYU RIBEYE 4-5 300 G (A) (D) (G) 365
Black pepper sauce, Japonaise sauce

WAGYU STRIPLOIN 4-5 300 G (A) (D) (G) 365
Black pepper sauce, Japonaise sauce

SILVER FERN LAMB RACK 500 G (D) (G) 385
Sage yogurt marination, black pepper sauce, Japonaise sauce

VEAL CHOPS 400 G (A) (C) (D) (G) 385
Chogochujang, black pepper sauce, Japonaise sauce



DESSERT

PANDAN CHIFFON CAKE (D) (E) (G)
Coconut ganache, kaya, coconut basil sorbet

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

SEASONAL FRUITS PLATTER
An assortment of seasonal fruits

MOCHI ICE CREAM (D) (GF)
Strawberry, mango, chocolate

قد يؤدي استهلاك اللحوم النيئة أو غير المطهية جيداً أو الدواجن أو المأكولات البحرية أو المحار 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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