CÉ LA VI

SKYLINE BRUNCH

BREAD AND SPREADS

HOUSEMADE JAPANESE MILK BREAD WITH SESAME SEEDS (C) (G) (D) (L) (S) (VG)
European butter, date honey
Sweet potato hummus, paprika, olive oil

STARTERS

BURRATA SALAD (A) (D) (N)
Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette

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

SUSHI PLATTER 16 pcs (F) (G) (SF)
Salmon nigiri, tuna nigiri, salmon avocado maki, California maki

MAINS

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

CHICKEN KATSU WITH COLESLAW (A) (E) (G) (SF)
Golden crumbed chicken cutlet, housemade coleslaw, tonkatsu sauce

GRILLED STRIPLOIN (D) (G) (S)
Black pepper sauce, Japonaise sauce

GRILLED SEA BREAM WITH LAKSA (F)
Mixed leaves salad, coriander oil

SIDES

STIR-FRIED SEASONAL VEGETABLES (D) (G)

MUSHROOM KAMAMESHI

SWEET POTATO FRIES

DESSERTS

CÉ LA VI DESSERT PLATTER (D) (E) (G) (GF) (N) (VG)
Mango basil tart, crème brûlée, pear sorbet, chocolate bomboloni, seasonal fruits

SERVED WITH CHAMPAGNE BRUNCH

AED 690

FINE OYSTER, DAVID HERVE FRANCE (A) (SF)
Persimmon vinegar mignonette, lemon

GRILLED BABY CHICKEN (D)
Savoury Asian-inspired sauce, homemade pickle

قد يؤدي استهلاك اللحوم النيئة أو غير المطهوة جيدًا 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

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CÉ LA VI

SKYLINE BRUNCH

VEGAN AND VEGETARIAN

BREAD AND SPREADS

HOUSEMADE JAPANESE MILK BREAD WITH SESAME SEEDS (C) (L) (S)
Vegan butter, date honey
Sweet potato hummus, Korean chilli oil

STARTERS

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

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

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

CHEF'S VEGETARIAN SELECTION 12 pieces (D) (G) (M)
4 nigiris, 8 makis, 3 varieties

MAINS

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

BUTTERNUT SQUASH KATSU (G)
Golden crumbed squash, tonkatsu sauce

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

SIDES

STIR-FRIED SEASONAL VEGETABLES (D) (G)

MUSHROOM KAMAMESHI

SWEET POTATO FRIES

DESSERTS

CÉ LA VI DESSERT PLATTER (D) (E) (G) (GF) (N) (VG)
Mango basil tart, crème brûlée, pear sorbet, chocolate bomboloni, seasonal fruits

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BEVERAGES

HOUSE SPIRITS AED 490

TANQUERAY GIN
BACARDI RUM
TITO'S VODKA
DEWAR'S WHISKEY

HOUSE COCKTAILS

ESPRESSO MARTINI
TOMMY'S MARGARITA
APEROL SPRITZ
IBIZA SPRITZ

WINES

VIÑA ESMERALDA
TORRES SANGRE DE TORRO
MARIUS ROSÉ

CHAMPAGNE AED 690

MIMOSA
VEUVE CLICQUOT BRUT

COCKTAILS

TEQUILA ESPRESSO MARTINI
PALOMA
MARGARITA

MOCKTAILS

GEISHA PARADISE
CARMILLA

SOFTS

WATER
TEA
COFFEE