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

CAVIAR

HERITAGE KALUGA HYBRID CAVIAR, ASIA 50G | 100G (D) (E) (F) (G) — 695 / 1,250
Served with blinis, egg white, miso egg yolk, pickled myoga, wasabi crème fraîche, and chives

HERITAGE OSCIETRA CAVIAR, NETHERLANDS 50G | 100G (D) (E) (F) (G) — ₮95 / 1,650
Served with blinis, egg white, miso egg yolk, pickled myoga, wasabi crème fraîche, and chives

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

LOBSTER ROLL (D) (E) (F) (SF) — 220
Kaluga caviar, Asian-style Marie Rose sauce

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

RAW

CHUTORO TARTARE (E) (F) (G) — 135
Chopped fatty tuna, pink vanilla sauce, crispy sushi rice

FINE OYSTER, DAVID HERVE FRANCE NO.3 — 35
per piece (A) (G) (SF)
Ponzu and kaffir lime mignonette, lemon

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

TUNA CHUTORO TATAKI (F) (G) — 155
Sweet capsicum relish, balsamic pearl, pink peppercorn dressing

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

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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

PREMIUM SUSHI AND SASHIMI PLATTER (F) (SF) (G) (E) 650
Otoro, hamachi, salmon, chutoro, unagi, ebi, caviar

SUSHI

PRAWN TEMPURA MAKI (E) (G) (SF) 85
Mentaiko aioli, avocado, furikake

CHUTORO HAMACHI MAKI (F) (G) 125
Tuna chutoro, yellowtail, avocado, aji amarillo

SALMON AVOCADO MINT MASCARPONE MAKI ~~70~~
(C) (E) (D) (G) (F) 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 195
Otoro, akami, hamachi, salmon, avocado

ASSORTED SASHIMI 285
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) 240
Shimeji mushrooms, edamame, asparagus jus

MISO CHILEAN SEA BASS (C) (D) (F) (G) 280
Szechuan green chilli sauce

MISO BLACK COD (D) (F) (G) 220
Miso caramel, housemade pickle

RED SNAPPER WITH COLO-COLO SAMBAL (A) (C) (G) 235
Sweet potato, chilli jam

GRILLED OCTOPUS (C) (E) (G) (SF) ~~175~~
Spicy yellow pepper sauce, green apple, gochujang glaze

ROASTED DIVER SCALLOPS (D) (G) (SF) 220
Cauliflower mousseline, yuzu miso beurre blanc, gochugaru oil

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

GRILLED BABY CHICKEN (D) (G) (S) 210
Savoury Asian-inspired sauce, mixed leaf salad

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)	~~75~~
STIR-FRIED SEASONAL MUSHROOMS (A) (D) (G) (M)	80
GRILLED ASPARAGUS (A) (G) (F) (S)	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) (N) (VG) ~~70~~
Almond frangipane, mango mousse, basil compote, and coconut basil sorbet

DARK CHOCOLATE FONDANT ~~70~~
(D) (G) (E) (N) (15 MINUTES)
64% single-origin Indonesian chocolate, Madagascar vanilla ice cream

TIRAMISU A LA MINUTE (D) (E) (G) (N) 95
Savoiardi biscuits, vanilla mascarpone cream

KALAMANSI MERINGUE TART 65
(D) (E) (G) (N)
Almond frangipane, kalamansi crémeux, and flambéed meringue

PINEAPPLE CRÈME BRÛLÉE (E) (G) 65
Pineapple compote, coconut, and lime crème brûlée

SAKURA CHOCOLATE SYMPHONY 65
(N) (G) (D) (E)
Chocolate trio, sakura ice cream, cherry blossom essence

COFFEE OR TEA SERVED 55
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

MOCHI ICE CREAM (D) (GF) ~~75~~
Pick your 3 favourites: matcha, mango, coconut, passion fruit, strawberry

ICE CREAM AND SORBET 60
Pick your 3 favourites
Ice cream: (D) (N) (V) Sicilian pistachio, vanilla, triple dark chocolate
Sorbet: Strawberry, kalamansi, mango

A SWEET ENDING TO GO

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

DESSERTS TO SHARE

GRAND CÉ LA VI PLATTER 450
(D) (E) (G) (N) (20 minutes)
Chef's signature desserts and ice creams

CÉ LA VI PLATTER 290
(D) (E) (G) (N) (20 minutes)
Chef's signature desserts and ice creams

CÉ LA VI CHEESECAKE 160
(D) (E) (G) (N)
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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