



Breezy Brunch



FREE FLOW BEVERAGE PACKAGE \$98⁺⁺

CHAMPAGNE (Additional \$48⁺⁺)

BILLECART-SALMON BRUT RESERVE NV

WINES

BOTTER PROSECCO BRUT NV

RESERVADO SAUVIGNON BLANC

RESERVADO CABERNET SAUVIGNON

LES SARDINES ROSE

COCKTAILS

VODKA ESPRESSO

Grey Goose vodka | cold brew coffee | gomme

RED SNAPPER

Tanqueray London Dry gin | lemon | Shichimi tōgarashi spice | tomato juice

PALOMA

Olmea Altos Blanco tequila | pink grapefruit | soda

SPIRITS

GREY GOOSE VODKA | TANQUERAY LONDON DRY GIN | HAVANA CLUB 3YO RUM |

OLMECA ALTOS BLANCO TEQUILA | MONKEY SHOULDER WHISKY

DRAUGHT BEERS

ASAHI SUPER DRY

NON-ALCOHOLIC BEVERAGE

ASSORTED SOFT DRINKS & JUICES

Prices subject to 10% service charge and prevailing government taxes.

STARTERS

SEASONAL OYSTERS

Green apple ponzu

Half dozen **45** | Dozen **88**

HOKKAIDO SCALLOP

Green apple | yuzu kosho

28

SILVER FERN FARMS BEEF TENDERLION TARTARE

White soy | smoked wagyu fat emulsion

30

GENTING HIGHLAND CHERRY TOMATO [GF, V]

Whipped burrata | wakame oil

25

AVOCADO SUSHI ROLL [V, VG]

Nori powder | radish

20

FOIE GRAS HIBISCUS LOLLI (5pcs)

Duck liver mousse | hibiscus soy

(add on \$8 for 1pcs lolly)

30

BONELESS KOREAN FRIED CHICKEN WINGS

Crushed peanuts | sesame seeds | yoghurt

25

SMOKED BALINESE BABY BACK PORK RIBS

Sambal matah | calamansi

28

SALT & SZECHUAN PEPPER CALAMARI

Coriander – jalapeño dip

28

THAI BABY CORN [GF, V]

Chipotle adobo | puffed quinoa

25

TRUFFLE FRIES [GF, V]

Seasonal black truffle | parmesan

22

BBQ FRIES [GF, V]

Spiced curry dip

16

CLASSIC FRIES [GF, V, VG]

16

[GF] Gluten-Free [V] Vegetarian [VG] Vegan

Prices subject to 10% service charge and prevailing government taxes.

CÉ LA VI is proud to source sustainable seafood, free range poultry and meat which is free of injected hormones and steroids.

MAINS

HALF BOSTON LOBSTER THERMIDOR Sweet chilli mango salad	78
TRUFFLE RICE PORRIDGE [GF, V] Seasonal truffle Hoshi-Jirushi rice crispy shallot and garlic	30
JAPANESE KING CRAB LEG [GF] Smoked butter jalapeno coriander	148
SANCHOKU "F1 WAGYU" MARBLE SCORE 5 T-BONE (1.2kg) Watercress sanbaizu	358
SHORT RIB BOSSAM 48 hours slow cooked Korean ssamjang sauce lettuce kimchi	168
A4 MIYAZAKI STRIPLOIN (300g) Watercress sanbaizu	268
GREAT SOUTHERN NEW ZEALAND RIBEYE (300g) Watercress sanbaizu	98
NEW ZEALAND WHOLE LEMON SOLE Local farmed lala clam sea asparagus yuzu	68
NORWEGIAN SALMON [GF] Lemongrass foam calamari spinach	45
IBERICO PORK SCHNITZEL Watercress pomelo brown butter	45
TRUFFLE TERIYAKI CHICKEN BREAST Seasonal truffle qing long cai	45
BAKED CAULIFLOWER [GF, V] Celeriac purée black garlic hazelnut	35

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SIDES

CHARRED BROCCOLINI [GF, V, VG] Japanese gomaе dressing	22
ASPARAGUS & GARLIC CHIVES [V, VG] Mushroom Szechuan pepper	22
AVOCADO & GEM LETTUCE SALAD [V, VG] Okinawa spinach pumpkin seed oil	15
SWEET CORN [GF] Chipotle bonito	18
MISO MASHED POTATO [GF, V] Scallion oil crispy garlic	18

DESSERTS

CELEBRATION PLATTERS Selection of Chef's favourite desserts & home-made ice cream	Small 38 Medium 48 Large 68
KEY LIME PEARLS (3pcs) Vanilla almond cake coconut crumble key lime curd margarita foam (Add on \$10 per piece) *Contains alcohol	28
SINFULLY CHOCOLATE [GF] Hazelnut brownie 55% cacao mousse salted caramel Ecuadorian chocolate ice cream	26
MANGO PASSION BOMB Mango mousse mango & passion compote osmanthus veil Alphonso mango lassi gelato	22
PANDAN TIRAMISU Pandan custard sponge coconut rice pudding soursop pandan sorbet	24
CÉ LA VI ICE CREAM Vanilla (organic Madagascar vanilla bean) Chocolate (66% Ecuadorian chocolate) Salted caramel (Fleur de Sel, caramel)	16
CÉ LA VI SORBET Soursop pandan [GF, V, VG] Alphonso mango lassi [GF, V]	16

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