
SNACKS MENU

SEASONAL OYSTERS

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

Green apple ponzu

CASSAVA CHIPS & KALUGA HYBRID CAVIAR (5g) [GF]

45

Japanese vinegar | smoked crème fraîche | chives
(add on \$8 for extra cassava chips)

THAI BABY CORN [GF, V]

25

Adobo chipotle | puffed quinoa

PORK KATSU BAO SANDO

28

Coleslaw | kizami wasabi | tonkatsu sauce

A4 MIYAZAKI KATSU BAO SANDO

68

Coleslaw | kizami wasabi | tonkatsu sauce

IMPOSSIBLE MEAT KATSU BAO SANDO [V]

25

Coleslaw | kizami wasabi | tonkatsu sauce

A4 MIYAZAKI NIGIRI

48

Caviar | smoked ponzu

AVOCADO SUSHI ROLL [V, VG]

20

Nori powder | radish

SMOKED BALINESE BABY BACK PORK RIBS

28

Sambal matah | calamansi

BONELESS KOREAN FRIED CHICKEN WINGS

25

Crushed peanuts | sesame seeds | yoghurt

SALT & SZECHUAN PEPPER CALAMARI

28

Coriander – jalapeño dip

TEMPURA ZUCCHINI FLOWER [V]

35

Furikake | pickled wasabi

KATAIFI WRAPPED PRAWNS

35

Crushed avocado | mango salsa | togarashi spice

TRUFFLE FRIES [GF, V]

22

Seasonal black truffle | grated parmesan

BBQ FRIES [GF, V]

16

Spiced curry dip

Add on dips [GF, V]

3

Truffle mayo or spiced curry dip

[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.

MAIN SHARING PLATES

Available from 5.30pm onward

HALF BOSTON LOBSTER THERMIDOR 78
Sweet chilli | mango salad

NEW ZEALAND WHOLE LEMON SOLE 68
Local farmed lala clam | sea asparagus | yuzu

PREMIUM SELECTIONS

SANCHOKU "F1 WAGYU" MARBLE SCORE 5 T-BONE (1.2kg) 320
Watercress | sanbaizu

SHORT RIB BOSSAM 168
48 hours slow cooked | Korean ssamjang sauce | lettuce | kimchi

A4 MIYAZAKI STRIPLOIN (300g) 158
Watercress | sanbaizu

GREAT SOUTHERN NEW ZEALAND RIBEYE (300g) 98
Watercress | sanbaizu

[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.

DESSERTS

CELEBRATION PLATTERS

Small **28** | Medium **48** | Large **68**

Selection of Chef's favourite desserts & home-made ice cream

COCONUT MOUSSE [GF, V, VG]

18

Calamansi | compressed aloe vera

CHOCOLATE MISO [GF, V]

18

Roasted macadamia ice cream | frozen Balinese chocolate

ICE CREAM SANDWICH [V]

18

Mango ripple | lime

JAPANESE FRUIT PLATTER [GF, V, VG]

150

Seasonal premium Japanese fruits

CÉ LA VI ICE CREAM

16

Madagascar vanilla [GF, V]

68% Balinese chocolate [GF, V]

Passionfruit [GF, V]

CÉ LA VI SORBET

16

Gin [GF, V, VG]

Salted lychee [GF, V, VG]

[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.

LATE NIGHT SNACK

Available from 10pm onward

TRUFFLE FRIES [GF, V] Seasonal black truffle grated parmesan	22
BBQ FRIES [GF, V] Spiced curry dip	16
BONELESS KOREAN FRIED CHICKEN WINGS Crushed peanuts sesame seeds yoghurt	25
SALT & SZECHUAN PEPPER CALAMARI Coriander – jalapeño dip	28
SMOKED BALINESE BABY BACK PORK RIBS Sambal matah calamansi	28
KATAIFI WRAPPED PRAWNS Crushed avocado mango salsa togarashi spice	35
JAPANESE FRUIT PLATTER [GF, V, VG] Seasonal premium Japanese fruits	150

[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.