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## SKYBAR & SKY LOUNGE TAPAS MENU

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AVAILABLE FROM 4PM ONWARD

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### BAO BY CE LA VI

<b>GRILLED WAGYU BEEF BAO</b>	<b>26</b>
Cheddar cheese, caramelized onion, bacon, barbeque sauce	
<b>TEMPURA ZUCCHINI BAO (V)</b>	<b>22</b>
Smoked chili sambal	
<b>+ BBQ fries</b>	<b>10</b>
<b>+ Truffle fries</b>	<b>12</b>
(Choice of one add-on per Bao)	

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### FRIES

<b>BBQ FRIES (V)</b>	<b>16</b>
Spiced dip	
<b>TRUFFLE FRIES (V)</b>	<b>18</b>
Grated parmesan, truffle dip	
(Extra truffle dip at <b>\$3</b> )	

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### TAPAS

<b>CRISPY SALT &amp; SZECHUAN PEPPER CALAMARI</b>	<b>24</b>
Coriander – jalapeño dip	
<b>SALTED EGG PRAWNS</b>	<b>28</b>
Singapore cereal crumble, chili, curry leaf	
<b>BONELESS KOREAN FRIED CHICKEN WINGS</b>	<b>22</b>
Crushed peanuts, sesame seeds, yogurt	

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## SKYBAR & SKY LOUNGE MENU

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AVAILABLE FROM 5.30PM ONWARD

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### COLD

<b>BURRATA &amp; MOMOTARO TOMATO SALAD</b>	<b>29</b>
XO sauce, basil vinaigrette, furikake focaccia	
<b>HOKKAIDO SCALLOP &amp; OYSTER CEVICHE (3pcs)</b>	<b>35</b>
Pomelo, jicama, lemongrass – coriander vinaigrette	
<b>(Add on \$13 per piece)</b>	
<b>WAGYU BEEF STEAK TARTARE</b>	80g <b>27</b>   160g <b>44</b>
Fermented black bean aioli, shishito, taro root gaufrettes	
<b>MARINATED BIG EYE TUNA</b>	80g <b>30</b>   160g <b>50</b>
Sudachi ponzu, orange segments, pistachio, avocado	
<b>FINE DE CLAIRE OYSTERS</b>	Half dozen <b>40</b>   Dozen <b>72</b>
Green apple ponzu & horseradish	
<b>CHILLED RAMEN NOODLES</b>	<b>20</b>
Wasabi aioli, shredded nori, ikura, shiso	
<b>AVOCADO &amp; GEM LETTUCE SALAD (V)</b>	<b>22</b>
White miso dressing, grilled corn, pine nuts	
<b>ASIAN DIPS WITH PITA BREAD (V)</b>	<b>16</b>
Muhammara, baba ghanoush	
<b>AVOCADO SUSHI ROLL (V)</b>	<b>20</b>
Nori powder, cucumber	
<b>CRISPY PRAWN TEMPURA SUSHI ROLL</b>	<b>26</b>
Puffed Japanese rice, wasabi aioli, bonito flakes	
<b>KING SALMON JICAMA ROLL</b>	<b>29</b>
Jalapeño coulis, yuzu kosho, toasted buckwheat	

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## HOT

<b>CRISPY SALT &amp; SZECHUAN PEPPER CALAMARI</b>	<b>24</b>
Coriander – jalapeño dip	
<b>BONELESS KOREAN CHICKEN WINGS</b>	<b>22</b>
Crushed peanuts, sesame seeds, yogurt	
<b>SALTED EGG PRAWNS</b>	<b>28</b>
Singapore cereal crumble, chili, curry leaf	
<b>SMOKED BALINESE BABY BACK PORK RIBS</b>	<b>26</b>
Sambal matah, calamansi	
<b>BLACK TRUFFLE “SUSHI RICE” RISOTTO (V)</b>	<b>32   54</b>
Parmesan emulsion	
<b>CRISPY PORK BELLY DAN DAN NOODLES</b>	<b>26</b>
Szechuan chilli, peanuts	
<b>GRILLED FREMANTLE OCTOPUS</b>	<b>34</b>
Taiwanese glaze, green chili – coriander coulis	
<b>CAST IRON ROASTED TUWINGA BLACK ANGUS RIBEYE STEAK (300g)</b>	<b>78</b>
Salted kampakot peppercorns, grilled pineapple, basil mint salad	

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## SHARING PREMIUM LARGE PLATES

<b>WAGYU T-BONE (700g)</b>	<b>198</b>
Salted kampakot peppercorns, garlic, thyme, rosemary	
<b>WAGYU PORTERHOUSE (1 KG)</b>	<b>288</b>
Salted kampakot peppercorns, garlic, thyme, rosemary	

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## DESSERT

<b>CELEBRATION PLATTERS</b>	Small <b>28</b>   Medium <b>48</b>   Large <b>68</b>
Selection of Chef's favourite desserts & home-made ice cream	
<b>SINFULLY CHOCOLATE</b>	<b>20</b>
Hazelnut brownie, 55% cacao mousse, salted caramel, Ecuadorian chocolate ice cream	
<b>CÉ LA VI ICE CREAM</b>	<b>15</b>
Vanilla (Organic Madagascar vanilla bean)	
Chocolate (66% Ecuadorian chocolate)	
Salted caramel (Fleur de sel, caramel)	
<b>CÉ LA VI SORBET</b>	<b>15</b>
Soursop pandan	
Hibiscus cacao tea	
Alphonso mango lassi	