HALLOWEEN SPECIAL

APPLE MONSTER

AVAILABLE **25** OCT - **5** NOV

$20++

A special dessert made with Apple Vanilla Compote, Apple Caramel Heart & Mousse, Vanilla Sponge and Roasted Apple Sorbet. Inspired by our favourite animated monsters and Chef Kelvin's happy memories of enjoying caramel candied apples during the Halloween festivities.

SKYBAR & SKY LOUNGE TAPAS MENU

AVAILABLE FROM 4PM ONWARD

BAO BY CE LA VI

GRILLED WAGYU BEEF BAO **26**
Cheddar cheese, caramelized onion, bacon, barbeque sauce

TEMPURA ZUCCHINI BAO (V) **22**
Smoked chili sambal

+ BBQ fries **10**
+ Truffle fries **12**
(Choice of one add-on per Bao)

FRIES

BBQ FRIES (V) **16**
Spiced dip

TRUFFLE FRIES (V) **18**
Grated parmesan, truffle dip
(Extra truffle dip at **$3**)

TAPAS

CRISPY SALT & SZECHUAN PEPPER CALAMARI **24**
Coriander – jalapeño dip

SALTED EGG PRAWNS **28**
Singapore cereal crumble, chili, curry leaf

BONELESS KOREAN FRIED CHICKEN WINGS **22**
Crushed peanuts, sesame seeds, yogurt

Price subject to 10% service charge & prevailing goverment taxes.

SKYBAR & SKY LOUNGE MENU

AVAILABLE FROM 5.30PM ONWARD

COLD

BURRATA & MOMOTARO TOMATO SALAD **29**
XO sauce, basil vinaigrette, furikake focaccia

HOKKAIDO SCALLOP & OYSTER CEVICHE (3pcs) **35**
Pomelo, jicama, lemongrass – coriander vinaigrette
(Add on $13 per piece)

WAGYU BEEF STEAK TARTARE 80g **27** | 160g **44**
Fermented black bean aioli, shishito, taro root gaufrettes

MARINATED BIG EYE TUNA 80g **30** | 160g **50**
Sudachi ponzu, orange segments, pistachio, avocado

FINE DE CLAIRE OYSTERS Half dozen **40** | Dozen **72**
Green apple ponzu & horseradish

CHILLED RAMEN NOODLES **20**
Wasabi aioli, shredded nori, ikura, shiso

AVOCADO & GEM LETTUCE SALAD (V) **22**
White miso dressing, grilled corn, pine nuts

ASIAN DIPS WITH PITA BREAD (V) **16**
Muhammara, baba ghanoush

AVOCADO SUSHI ROLL (V) **20**
Nori powder, cucumber

CRISPY PRAWN TEMPURA SUSHI ROLL **26**
Puffed Japanese rice, wasabi aioli, bonito flakes

KING SALMON JICAMA ROLL **29**
Jalapeño coulis, yuzu kosho, toasted buckwheat

Price subject to 10% service charge & prevailing goverment taxes.

HOT

CRISPY SALT & SZECHUAN PEPPER CALAMARI **24**
Coriander – jalapeño dip

BONELESS KOREAN CHICKEN WINGS **22**
Crushed peanuts, sesame seeds, yogurt

SALTED EGG PRAWNS **28**
Singapore cereal crumble, chili, curry leaf

SMOKED BALINESE BABY BACK PORK RIBS **26**
Sambal matah, calamansi

BLACK TRUFFLE "SUSHI RICE" RISOTTO (V) **32 | 54**
Parmesan emulsion

CRISPY PORK BELLY DAN DAN NOODLES **26**
Szechuan chilli, peanuts

GRILLED FREMANTLE OCTOPUS **34**
Taiwanese glaze, green chili – coriander coulis

CAST IRON ROASTED TUWINGA BLACK ANGUS RIBEYE STEAK (300g) **78**
Salted kampot peppercorns, grilled pineapple, basil mint salad

SHARING PREMIUM LARGE PLATES

WAGYU T-BONE (700g) **198**
Salted kampot peppercorns, garlic, thyme, rosemary

WAGYU PORTERHOUSE (1 KG) **288**
Salted kampot peppercorns, garlic, thyme, rosemary

DESSERT

CELEBRATION PLATTERS Small **28** | Medium **48** | Large **68**
Selection of Chef's favourite desserts & home-made ice cream

SINFULLY CHOCOLATE **20**
Hazelnut brownie, 55% cacao mousse, salted caramel, Ecuadorian chocolate ice cream

CÉ LA VI ICE CREAM **15**
Vanilla (Organic Madagascar vanilla bean)
Chocolate (66% Ecuadorian chocolate)
Salted caramel (Fleur de sel, caramel)

CÉ LA VI SORBET **15**
Soursop pandan
Hibiscus cacao tea
Alphonso mango lassi

Price subject to 10% service charge & prevailing goverment taxes.