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# 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.

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## 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)** 358  
Watercress | sanbaizu

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

**A4 MIYAZAKI STRIPLOIN (300g)** 268  
Watercress | sanbaizu

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

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# 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]

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# LATE NIGHT SNACK

Available from 10pm onward

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

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

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