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# SNACKS MENU

## SEASONAL OYSTERS

Green apple ponzu

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

## CASSAVA CHIPS & N25 CAVIAR (5g) [GF]

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

**45**

## FOIE GRAS HIBISCUS LOLLI (5pcs)

Duck liver mousse | hibiscus soy  
(add on \$8 for 1pc lolly)

**30**

## THAI BABY CORN [GF, V]

Adobo chipotle | puffed quinoa

**25**

## PORK KATSU BAO SANDO

Coleslaw | kizami wasabi | tonkatsu sauce

**28**

## A4 MIYAZAKI KATSU BAO SANDO

Coleslaw | kizami wasabi | tonkatsu sauce

**68**

## IMPOSSIBLE MEAT KATSU BAO SANDO [V]

Coleslaw | kizami wasabi | tonkatsu sauce

**25**

## A4 MIYAZAKI NIGIRI

Caviar | smoked ponzu

**48**

## AVOCADO SUSHI ROLL [V, VG]

Nori powder | radish

**20**

## SMOKED BALINESE BABY BACK PORK RIBS

Sambal matah | calamansi

**28**

## BONELESS KOREAN FRIED CHICKEN WINGS

Crushed peanuts | sesame seeds | yoghurt

**25**

## SALT & SZECHUAN PEPPER CALAMARI

Coriander – jalapeño dip

**28**

## TEMPURA ZUCCHINI FLOWER [V]

Furikake | pickled wasabi

**35**

## KATAIFI WRAPPED PRAWNS

Crushed avocado | mango salsa | togarashi spice

**35**

## TRUFFLE FRIES [GF, V]

Seasonal black truffle | grated parmesan

**22**

## BBQ FRIES [GF, V]

Spiced curry dip

**16**

## Add on dips [GF, V]

Truffle mayo or spiced curry dip

**3**

[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

<b>HALF BOSTON LOBSTER THERMIDOR</b> Sweet chilli   mango salad	<b>78</b>
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<b>NEW ZEALAND WHOLE LEMON SOLE</b> Local farmed lala clam   sea asparagus   yuzu	<b>68</b>
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## PREMIUM SELECTIONS

<b>SANCHOKU “F1 WAGYU” MARBLE SCORE 5 T-BONE (1.2kg)</b> Watercress   sanbaizu	<b>358</b>
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<b>SHORT RIB BOSSAM</b> 48 hours slow cooked   Korean ssamjang sauce   lettuce   kimchi	<b>168</b>
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<b>A4 MIYAZAKI STRIPLOIN (300g)</b> Watercress   sanbaizu	<b>268</b>
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<b>GREAT SOUTHERN NEW ZEALAND RIBEYE (300g)</b> Watercress   sanbaizu	<b>98</b>
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# DESSERTS

<b>CELEBRATION PLATTERS</b> Selection of Chef's favourite desserts & home-made ice cream	Small <b>38</b>   Medium <b>48</b>   Large <b>68</b>
<b>KEY LIME PEARLS (3pcs)</b> Vanilla almond cake   coconut crumble   key lime curd   margarita foam <b>(Add on \$10 per piece)</b> *Contains alcohol	<b>28</b>
<b>SINFULLY CHOCOLATE [GF]</b> Hazelnut brownie   55% cacao mousse   salted caramel   Bali chocolate ice cream	<b>26</b>
<b>MANGO PASSION BOMB</b> Mango mousse   mango & passion compote   osmanthus veil   Alphonso mango lassi gelato	<b>22</b>
<b>PANDAN TIRAMISU</b> Pandan custard   sponge   coconut rice pudding   soursop pandan sorbet	<b>25</b>
<b>CÉ LA VI ICE CREAM</b> Vanilla (organic Madagascar vanilla bean) Chocolate (68% Bali chocolate) Salted caramel (Fleur de Sel, caramel)	<b>16</b>
<b>CÉ LA VI SORBET</b> Soursop pandan [GF, V, VG] Alphonso mango lassi [GF, V]	<b>16</b>

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