



À LA CARTE MENU

"With my menu, I aim to uphold traditions while embracing contemporary culinary methods. I take pride in offering an exquisite representation of Dubai's rich and diverse culinary heritage, infusing it with a refined touch and using responsibly sourced, top-quality ingredients."

Howard Ko

EXECUTIVE CHEF
HOWARD KO

Summer Specials

FOOD - AED 150

PAIRED WITH MINUTY ROSÉ WINE - AED 450

CRISPY POTATO HASH "OKONOMIYAKI STYLE"

Japanese mayo, Bulldog sauce, scallions, furikake, bonito flakes

FRIED CALAMARI (G)

Chilli, scallion, lime garlic aioli

BEEF SHORT RIB CROQUETTES (G) (C)

Soy-truffle béchamel, Périgord black truffle, truffle aioli

BETROOT SALAD (D) (N)

Goat cheese mousse, crispy red quinoa, mint, orange, pistachio, red wine vinegar

Summer Tasting Menu

AED 390

BREAD AND SPREADS

WARM KOJI PARKER ROLLS (A) (D) (N) (S)
Yuzu labneh, pistachio verde

FIRST COURSE

HEIRLOOM TOMATO SALAD (A) (C) (D) (G)
Stracciatella cheese, dried olive crumble, basil, ponzu gelée

SECOND COURSE

LIGHTLY TORCHED SCALLOP CRUDO (A) (D) (G) (SF)
Buttermilk, green apple, basil, jalapeño vinegar, miso crisp

THIRD COURSE

PISTACHIO HOUSEMADE TAGLIATELLE (D) (G) (N)
Pistachio sauce, burrata cream, Thai basil

FOURTH COURSE

WAGYU BRISKET (A) (ALC) (D) (G)
Compressed melon in shiso, pommes boulangère, sauce japonaise

PALATE CLEANSER

PASSION BASIL SORBET (D) (GF)
Sweet basil coulis

FIFTH COURSE

COCONUT RICE PUDDING AND STRAWBERRIES (D) (GF) (N)
Lime zest topped with wild strawberry and vanilla compote, glazed with chocolate and roasted coconut

MIGNARDISE

SMALL ASSORTMENT OF SWEETS (D) (G) (N)
Chef's seasonal selection

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(M) Mushroom (S) Seeds (SF) Shellfish (V) Vegetarian Option Available (VG) Vegan Option Available
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Scan the QR code to view our delightful menu curated by Chef Howard Ko

BREAD AND SPREADS

Gluten-Free Bread Available

THE OPENING 65

Spreads served with our housemade Parker rolls with sesame seeds and maple syrup

EUROPEAN BUTTER, DATE HONEY (VG)
SWEET POTATO HUMMUS, PAPRIKA, OLIVE OIL
YUZU LABNEH, PISTACHIO VERDE (N) (V) (D)
SMOKED SALMON DIP, SALMON ROE, CHIVE OIL (D)
CHICKEN LIVER MOUSSE, LYCHEE MARMALADE (D) (G)

THE GRAND OPENING 190

Spreads served with our housemade Parker rolls with sesame seeds and maple syrup

EUROPEAN BUTTER, DATE HONEY (VG)
SWEET POTATO HUMMUS, PAPRIKA, OLIVE OIL
YUZU LABNEH, PISTACHIO VERDE (N) (V) (D)
SMOKED SALMON DIP, SALMON ROE, CHIVE OIL (D)
CHICKEN LIVER MOUSSE, LYCHEE MARMALADE (D) (G)
PÉRIGORD BLACK TRUFFLE BUTTER (D)
LACQUERED BONE MARROW WITH TERIYAKI, SMOKED VINEGAR (G)

TO START WITH

GRILLED KING OYSTER MUSHROOMS (A) (D) 120

Thai basil butter, garlic

CRISPY POTATO HASH "OKONOMIYAKI STYLE" 90

Japanese mayo, Bulldog sauce, scallions, furikake, bonito flakes

ROASTED MUSHROOM SOUP (A) (D) (G) 135

Porcini macaron, mushroom and asparagus duxelle

FRIED CALAMARI (G) 82

Chilli, scallion, lime garlic aioli

ROASTED DIVER SCALLOPS (SF) 240

Cauliflower mousseline, beef 'nduja beurre blanc, kochukaru oil

GRILLED SPANISH OCTOPUS (A) 190

Smoked potato mousse, demi-sec tomatoes, pimentón, burnt scallion oil

ESCARGOTS (G) (D) (SF) 145

Snails in herb garlic butter with lemongrass and kaffir lime leaves served with grilled sourdough bread

ROASTED ROCK LOBSTER (A) (D) (SF) 185

Served with yuzu kosho mandarin beurre blanc, and chive oil

CHIDUCKIN WINGS (G) (C) 80

Crispy chicken wings filled with duck confit, sticky rice, coriander, smoked chilli honey

CHICKEN KUSHIYAKI (G) 65

Korean miso, green plum, and ginger

SPICY BARBEQUED QUAIL (G) 125

Gochujang, honey, sesame, garlic, and pickled daikon

AUSTRALIAN WAGYU BRISKET KUSHIYAKI (A) (D) (G) (S) 75

Cooked for 12 hours, glazed in veal reduction "Japanese flavours" sesame, shio

SHRIMP CROQUETTES (SF) (G) 155

Shaoxing, yuzu kosho aioli, caviar

BEEF SHORT RIB CROQUETTES (G) (C) 150

Soy-truffle béchamel, Périgord black truffle, truffle aioli

GRILLED KOREAN SHORT RIBS (G) 225

Marinated in galbi sauce, scallions, sesame seeds

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PREMIUM ADDITIONS

CAVIAR HERITAGE KALUGA HYBRID, ASIA 50G	900
Egg white, egg yolk, chives, red onion, whipped crème fraîche blinis	
CAVIAR HERITAGE OSCIETRA, NETHERLANDS 50G	1,050
Egg white, egg yolk, chives, red onion, whipped crème fraîche blinis	

RAW

Please note that our raw food section features dishes made with unprocessed and uncooked ingredients

WAGYU BEEF TARTARE AND PRAWN TOAST (C) (G) (SF)	130
Marinated charred chillis, Asian pear, sesame, egg yolk jam	
IMPERIAL CAVIAR AND WAGYU BEEF TARTARE (D) (G)	260
Scallion, smoked teriyaki sauce, crispy potato terrine	
LIGHTLY TORCHED SCALLOP CRUDO (A) (D) (G) (SF) 	185
Buttermilk, green apple, basil, jalapeño vinegar, miso crisp	
TORCHED MARINATED MACKEREL 	150
Horseradish cream, hearts of palm, coriander, nasturtiums	
FINE OYSTER, DAVID HERVE FRANCE (SF) 6 pieces 12 pieces	175 / 340
Served with 18-year-old persimmon vinegar mignonette	
SEAFOOD PLATEAU (G) (SF)	465
Fine oysters, prawns, and Hokkaido scallop with tozazu and coriander oil, wasabi cocktail, sauce remoulade, and 18-year-old persimmon	
SALMON CEVICHE (G) (SF)	115
Cherry tomatoes, red onion, coriander, marinated in housemade Nikki tiger sauce	
SEA BASS CEVICHE WITH OCTOPUS AND SHRIMP (SF)	140
Pineapple, sweet potato, red chillis, marinated in housemade Amarillo chilli	

MARKET

BURRATA SALAD (D)	110
Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette	
BEETROOT SALAD (D) (N) (VG)	105
Goat cheese mousse, crispy red quinoa, mint, orange, pistachio, red wine vinegar	
HEIRLOOM TOMATO SALAD (A) (C) (D) (G) (VG)	120
Stracciatella cheese, dried olive crumble, basil, ponzu gelée	
GEM LETTUCE SALAD (G) (VG)	95
Radicchio, radish, veal truffle salami, edamame, puffed rice, ginger sesame dressing	
ROASTED CAULIFLOWER (C) (D) (V) (VG)	85
Katsubushi bagna cauda, preserved lemon, mint, Calabrian chilli	
GRILLED ASPARAGUS (A) (D) (VG)	120
Roe butter sauce, yuzu	
ROASTED BABY CARROTS (A) (D) (S) (VG)	98
Spiced labneh, Madras granola, sesame seeds, coriander	

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SUSHI PLATTERS

A selection of artisan nigiris and makis, meticulously crafted by Chef Howard Ko
Kindly note that our sushi selection includes unprocessed and uncooked ingredients
Please inform your server if you have any food allergies

CHEF'S SELECTION 12 PIECES 4 NIGIRIS, 8 MAKIS, 3 VARIETIES	250
CHEF'S SELECTION 24 PIECES 8 NIGIRIS, 16 MAKIS, 6 VARIETIES	450
CHEF'S SELECTION 36 PIECES 12 NIGIRIS, 24 MAKIS, 9 VARIETIES	650
CHEF'S VEGETARIAN SELECTION 18 PIECES 2 NIGIRIS, 16 MAKIS, 3 VARIETIES	195

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MAINS

Gluten-Free Pasta Available

GRILLED RED MULLET (A)	245
Coal kissed tomato vierge with kizami wasabi, and coriander	
SEA BASS ROULADE (A) (D) (SF) (G)	345
Stuffed with shrimp mousseline farce, Spanish red prawns and Thai basil, roasted artichokes, confit fennel, Thai curry lobster sauce	
ROASTED SALMON (A) (D) (SF)	320
"Peas and carrots" grilled onion, Champagne mussel sauce mounted with salmon roe	
GRILLED GIANT PRAWNS (A) (C) (SF)	330
Vietnamese dressing garnished with coriander and chilli	
SQUID INK LASAGNA (A) (C) (G) (SF) 	255
Seafood arrabiata, sambal, tarragon pesto, smoked aubergine, Parmesan cheese, buffalo ricotta cheese	
SPINACH RIGATONI WITH LAMB RAGU (A) (D) (G) (N) 	170
Whole lamb braised, tomato, pine nuts, mint, Parmesan cheese	
PISTACHIO HOUSEMADE TAGLIATELLE (D) (G) (N) (VG) 	225
Pistachio sauce, burrata cream, Thai basil	
BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)	285
Butternut squash, Shimeji mushrooms, Parmesan mousse	
ROASTED BUTTERNUT SQUASH (N) (G)	140
Miso cashew glazed, mint and pomegranate pesto	
MADRAS LABNEH MARINATED GRILLED BABY CHICKEN (A) (D) (G) (L) (S)	270
Parsley mint sauce, purple daikon, and bitter orange purée	
MAGRET DUCK BREAST (ALC)	285
Marinated 48 hours in shio koji, sauce made of maple, red currants and Fernet Blanco	
SHU MAI CRUSTED WAGYU BRISKET (A) (D) (SF) 	255
Braised Wagyu brisket topped with shu mai, wrapped in grilled radicchio, smoked bonito butter, wasabi oil	
ICON WAGYU BEEF TENDERLOIN Available for Dinner (G) (S) (D)	450
Grilled scallion, sauce Choron and sauce Japonasie	
400G GREATER OMAHA PRIME RIBEYE Available for Dinner (G) (S) (D)	395
Served with sauce Choron and sauce Japonasie	
SILVER FERN LAMB RACK (A) (SF)	365
Moroccan spices, sauce chermoula seasoned with garum, and sherry vinegar	
STEAK FRITES Available for Lunch (G)	275
Grilled Australian striploin, French fries, CÉ LA VI "A1" sauce, wasabi aioli	

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LARGE FORMATS

WHOLE GRILLED BRANZINO (D)	450
Smothered in oven with roasted garlic pesto, filled with aromatics, served with roe butter sauce and burnt lemon	
KOREAN BRAISED SHORT-RIBS (D) (G)	440
Kimchi beef fried rice, sunny-side-up egg	
PORTERHOUSE STEAK OR T-BONE STEAK 1KG (S) (A) (G)	900
Ask your server about our steak of the day Served with herbs, spicy Korean miso dip, bok choy kimchi, sauce Japonaise and market lettuce to create your own delectable lettuce wraps	
WAGYU TOMAHAWK STEAK 1.2KG (C) (D) (G) (Serves 2-3)	1,150
Served with herbs, spicy Korean miso dip, bok choy kimchi, sauce Japonaise and market lettuce to create your own delectable lettuce wraps	





SIDE DISHES

FRENCH FRIES, TOGARASHI, GARLIC, PARMESAN (Choose 1 dip)	70
Teriyaki Chinese Honey Mustard Wasabi Aioli	
STIR FRIED SEASONAL VEGETABLES (V) (VG)	75
Black pepper sauce, sesame, crispy shallots	
MUSHROOM FRICASSEE (D)	75
Smoked brown butter, caramelised garlic, yuzu, and fine herbs	
SAUTEED WATER SPINACH (C) (N)	55
Hoisin, Korean chilli flakes, and chopped peanuts	
HOUSEMADE BOK CHOY KIMCHI (C)	25
Seasoned with Korean chilli flakes, ginger and garlic	
BOULANGÈRE POTATOES (A) (D)	70
Onions, rosemary, garlic, and Gruyère cheese	
POMMES PURÉE (D) (G)	45
Silky yukon gold potatoes, butter, and cream	
WAGYU BEEF FRIED RICE	65
Carrot, onion, Wagyu beef, scallion, and capsicums	
VEGETABLE FRIED RICE (G) (M) (V) (VG)	65
Shiitake mushrooms, carrots onions, zucchini, scallion, and tamari soy garlic	
STEAMED RICE	45
Steamed Koshihikari rice	

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DESSERTS

LUWAK COFFEE TIRAMISÙ (D) (G) (N) 	65
Ladyfinger biscuits infused with exotic Kopi Luwak coffee and mascarpone cream	
VEGAN CHILLI MANGO TART (C) (N) 	65
Mango mousse tart, lime Chantilly, mango and Korean chilly flakes compote, coconut sorbet	
YUZU BLUEBERRY CHEESECAKE (D) (G) 	70
Biscuit crumble with yuzu cream cheese, blueberry compote, fresh blueberries and meringue sticks	
FUJI APPLE TARTE TATIN (D) (G) 	65
Vanilla butter biscuit with caramelised Fuji apple, vanilla caramel, served with housemade vanilla ice cream	
DARK CHOCOLATE FONDANT (15 minutes) (G)	75
70% dark chocolate fondant, vanilla ice cream, matcha green tea foam	
CHEESE & CHARCUTERIE PLATTER (D) (G) (N)	250
A selection of 5 artisan cheeses from Maison Mons, served with charcuterie, organic honeycomb, candied walnuts, dried fruits sourdough bread	
CHEESE PLATTER (D) (G) (N) (V)	160
A selection of 5 artisan cheeses from Maison Mons, organic honeycomb, candied walnuts, dried fruits sourdough bread	
CÉ LA VI DESSERT PLATTER (N) (G) (D) (V)	450
An assortment of chef's favourite desserts	
COFFEE OR TEA SERVED WITH MINI SWEETS (N) (G) (D) (V)	55
Assortment of four mini cakes, choco caramel praline, coconut macaron, strawberry tart, and vanilla butter cookies served with coffee or tea of your choice	
ICE CREAM AND SORBET (Per Scoop)	20
Ice Cream: Vanilla, triple dark chocolate, Sicilian pistachio (D) (V) (N)	
Sorbet: Mango, lemon yuzu, strawberry, coconut (VG)	
