



Scan the QR code to view our delightful
menu curated by Chef Howard Ko

BREAD AND SPREADS

Spreads served with our seaweed parker rolls | Select 2 spreads of your choice
(Gluten-free bread available upon your request)

65

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)

ENHANCE YOUR EXPERIENCE

WAGYU BEEF CHARCUTERIE, SMOKED OLIVE OIL

110

LACQUERED BONE MARROW WITH TERIYAKI, SMOKED VINEGAR

110

TO START WITH

CRISPY POTATO HASH "OKONOMIYAKI STYLE"

90

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

SWEET AND SAVOURY SHIITAKE MUSHROOM DONUTS (G) (D)

80

Beef bacon, aerated raclette cheese dip

GRILLED KING OYSTER MUSHROOMS (D) (A)

120

Thai basil butter, garlic

ROASTED MUSHROOM SOUP (M) (N) (G) (D)

135

Seared foie gras, hazelnut, pickled Shimeji mushrooms, black pepper crumble

FRIED CALAMARI (G)

82

Chilli, scallion, lime garlic aioli

ROASTED DIVER SCALLOPS (SF)

170

Cauliflower mousseline, beef 'nduja beurre blanc, kochukaru oil

GRILLED SPANISH OCTOPUS

185

Confit potato, demi-sec tomato, smoked pimentón, squid ink vinaigrette

ESCARGOTS (G) (D) (SF)

135

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

DRIED CHILLI FRIED CHICKEN WINGS (G) (C)

85

Chinese spices, dried chilli oil, lime garlic aioli

LEMONGRASS COD BRANDADE CROQUETTES (G) (C) (D)

120

Yuzu kosho aioli

PÉRIGORD BLACK TRUFFLE BEEF SHORT RIB CROQUETTES (G) (C)

135

Périgord black truffle, truffle aioli

BARBECUED CHAR SIU VEAL RIBS (G) (C)

145

Romesco sauce, Vietnamese herbs

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(M) Mushroom (S) Seeds (SF) Shellfish (V) Vegetarian Option Available (VG) Vegan Option Available
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PREMIUM ADDITIONS

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

RAW

FOIE GRAS TERRINE (G) (N)	140
Blueberry glaze, celery, hazelnut butter, brioche toast	
WAGYU BEEF AND PRAWN TOAST (G) (SF) (C)	130
Marinated charred chillis, Asian pear, sesame, egg yolk jam	
IMPERIAL CAVIAR AND WAGYU BEEF TARTARE (D) (G)	220
Scallion, smoked teriyaki sauce, crispy potato terrine	
JAPANESE HAMACHI CRUDO (N) (A) (L)	115
Nam pla sauce, pea tendrils, purple shiso, radish, peanuts	
BLUEFIN TUNA CARPACCIO (ALC)	170
Treviso marmalade, frozen foie gras "snow"	
LIGHTLY TORCHED Balfegó BLUEFIN TUNA	170
Lightly torched with coconut, coriander, cucumber	
FINE OYSTER, DAVID HERVE FRANCE (SF) 6 pieces 12 pieces	160 / 300
Served with 18-year-old persimmon vinegar mignonette	
SEAFOOD PLATEAU (SF) (G)	465
Fine oysters, prawns, and Hokkaido scallop with tosazu and coriander oil, wasabi cocktail, sauce remoulade, and 18-year-old persimmon	

MARKET

BURRATA SALAD (D)	110
Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette	
CHICORY SALAD (N) (M)	95
Frisée, green apple, candied cashews and black truffle vinaigrette	
GEM LETTUCE SALAD (G)	95
Radicchio, radish, veal truffle salami, edamame, puffed rice, ginger sesame dressing	
ROASTED CAULIFLOWER (C) (D) (M) (VG)	85
Katsuobushi bagna cauda, preserved lemon, mint, Calabrian chilli	
ROASTED BABY CARROTS (S) (D) (A)	98
Spiced labneh, Madras granola, sesame seeds, coriander	

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MAINS

Gluten-Free Pasta Available

MISO COD WITH PEAS AND BEEF BACON (A) (D) (G) (L) Peas mousseline, bacon lardons onion, romaine, miso beurre blanc	295
ROASTED SALMON (SF) Spinach green curry "nage," sauteed spinach, lobster aioli	245
GIANT GARLIC PRAWNS (C) (SF) Korean chilli pepper, caramelised garlic, Thai basil, coriander, lemon and served with seaweed parker rolls	350
SHORT RIB MAC AND CHEESE Cheddar cheese, mozzarella cheese, pickled onion	225
GEMELLI CARBONARA Beef pancetta, snap peas, pecorino, fine herbs	160
SEAFOOD SPAGHETTI MARINARA (SF) (C) Housemade spaghetti, crab, shrimp, squid with marinara and chilli flakes	230
TAGLIATELLE WITH BURRATA AND BLACK TRUFFLE (G) (GF) (D) (M) Housemade tagliatelle pasta, burrata, black truffle	240
ROASTED BUTTERNUT SQUASH (N) (G) Miso cashew glazed, mint and pomegranate pesto	140
PRESERVED YUZU MARINATED GRILLED CHICKEN (G) (S) Roasted eggplant purée, braised kale, red pepper sauce vierge	225
BLACK TRUFFLE "SUSHI RICE" RISOTTO (V) (VG) (D) Butternut squash, Shimeji mushrooms, Parmesan mousse	235
AUSTRALIAN FILLET MIGNON Available for Dinner (G) (S) (D) (M) Black sesame, oyster mushroom, broccolini, sauce Japonaise and pommes purée	380
"BEEF DUO" GREATER OMAHA PRIME BEEF STRIPLOIN & BRAISED WAGYU BEEF CHEEK Available for Dinner (G) (S) (D) (M) Black sesame, oyster mushroom, broccolini, sauce Japonaise and pommes purée	340
400G GREATER OMAHA PRIME RIBEYE Available for Dinner (G) (S) (D) (M) Roasted Broccolini, oyster mushrooms, pommes purée served with sauce Japonaise	525
BRAISED LAMB NECK NAVARIN "JAPANESE FLAVOURS" (L) (G) Flageolet beans, baby turnips, petite carrots, haricot verts	390
STEAK FRITES Available for Lunch (G) Grilled Australian striploin, French fries, CÉ LA VI "A1" sauce, wasabi aioli	275
VEAL CHOP KATSU (D) (G) Milk-fed veal chop, roasted cabbage and brown butter spätzle, Japanese mustard jus	340

LARGE FORMAT

WHOLE DOVER SOLE MEUNIÈRE Yuzu kosho Normandy brown butter, potato mousseline	1,200
KOREAN BRAISED SHORT-RIBS (D) (G) Kimchi beef fried rice, sunny-side-up egg	440
PORTERHOUSE STEAK OR T-BONE STEAK 1KG (S) (A) (G) Ask your server about the steak of the day Served with Wagyu beef fried rice, bok choy kimchi, lettuce cup, spicy Korean dip, shio koji veal jus	1,050
TOMAHAWK STEAK 1.5KG (C) (D) (G) (Serves 2-3) Wagyu beef fried rice, bok choy kimchi, lettuce cup, Korean spicy dip, shio koji veal jus	1,250

SIDE DISHES

FRENCH FRIES, TOGARASHI, GARLIC, PARMESAN (Choose 1 dip) Teriyaki Chinese Honey Mustard Wasabi Aioli	70
STIR FRIED SEASONAL VEGETABLES (V) (VG) Black pepper sauce, sesame, crispy shallots	75
ROASTED BRUSSEL SPROUTS Lime, honey, Sriracha	60
POMMES PURÉE Available for Dinner (D) (G) Crispy shallots, fines herbs	75
WAGYU BEEF FRIED RICE	75
VEGETABLE FRIED RICE (G) (V) (VG)	65
STEAMED RICE	45

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DESSERTS

MISO CARAMEL VANILLA MOUSSE (N) (D) (V) (G) Caramelised peanut, brown butter sponge, pear sorbet	65
CÉ LA VI DATE PUDDING (G) (D) (N) Warm date toffee pudding infused with orange, served with candied walnuts, vanilla ice cream and toffee sauce	65
VEGAN GLUTEN-FREE ALMOND CAKE (N) (VG) (V) An indulgent almond sponge cake with vanilla cream, sauteed apricot compote in honey and apricot sorbet	65
CÉ LA VI FOIE GRAS "SNICKERS" CANDY BAR (N) (G) (V) Enrobed with milk chocolate	65
CÉ LA VI CHEESECAKE (D) (G) (V) Vanilla cheesecake, sweet strawberries, summer berries coulis	65
EXOTIC PAVLOVA (D) (V) (GF) A layer of exotic fruits marinated in Korean citrus topped with mango mousse and sorbet, garnished with crispy coconut meringue	65
PARIS-BREST Recommended for four people (N) (G) (D) (V) Hazelnut mousseline cream, dark chocolate coffee sauce	180
DARK CHOCOLATE FONDANT (15 minutes) (G) 70% dark chocolate fondant, vanilla ice cream, matcha green tea foam	65
CHEESE PLATTER (D) (G) (N) A selection of 5 artisan cheeses from Maison Mons, served with charcuterie, organic honeycomb, candied walnuts, dried fruits sourdough bread	250
CÉ LA VI DESSERT PLATTER (N) (G) (D) (V) Chef's selection of our most favoured desserts	450
COFFEE AND MINI SWEETS Assortment of four mini cakes, canelé, coconut macaron, fruit tartlet and chocolate truffle served with tea or coffee of your choice	55
ICE CREAM AND SORBET (Per Scoop) Ice Cream: Vanilla, chocolate, pistachio, coconut (D) (V) (N) Sorbet: Mango, lemon yuzu, strawberry, pear (VG)	20
