



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 seaweed parker rolls

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

150

Spreads served with our housemade seaweed parker rolls

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)

CURED WAGYU BEEF, SMOKED OLIVE OIL

LACQUERED BONE MARROW WITH TERIYAKI, SMOKED VINEGAR (G)

TO START WITH

GRILLED KING OYSTER MUSHROOMS (D) (A)

120

Thai basil butter, garlic

CRISPY POTATO HASH "OKONOMIYAKI STYLE"

90

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

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

135

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 (A)

190

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

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

SHRIMP CROQUETTES (SF) (G)

145

Shaoxing, yuzu kosho aioli, caviar

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

GRILLED KOREAN SHORT RIBS (G)

185

Marinated in galbi sauce, scallions, sesame seeds

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

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PREMIUM ADDITIONS

CAVIAR HERITAGE KALUGA HYBRID, ASIA 10G 20G 125G 500G	200 / 375 / 1,600 / 6,200
Egg white, egg yolk, chives, red onion, whipped crème fraîche blinis	
CAVIAR HERITAGE OSCIETRA, NETHERLANDS 10G 20G 125G 500G	225 / 430 / 1,800 / 6,700
Egg white, egg yolk, chives, red onion, whipped crème fraîche blinis	

RAW

SMOKED CHOCOLATE FOIE GRAS TERRINE (N) (G)	150
Smoked chocolate glazed, golden raisin chutney, hazelnut, aged balsamic vinegar, toasted brioche	
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)	240
Scallion, smoked teriyaki sauce, crispy potato terrine	
HOKKAIDO SCALLOP TARTARE (G) (SF)	175
Ponzu gelée, yuzu, olive oil	
LIGHTLY TORCHED BALFEGÓ BLUEFIN TUNA	170
Lightly torched with coconut, coriander, cucumber	
FINE OYSTER, DAVID HERVE FRANCE (SF) 6 pieces 12 pieces	160 / 300
EXTRA 10G 20G CAVIAR HERITAGE KALUGA HYBRID, ASIA 200 / 375	
EXTRA 10G 20G CAVIAR HERITAGE OSCIETRA, NETHERLANDS 225 / 430	
Served with 18-year-old persimmon vinegar mignonette	
SEAFOOD PLATEAU (SF) (G)	465
Fine oysters, prawns, and Hokkaido scallop with tozazu and coriander oil, wasabi cocktail, sauce remoulade, and 18-year-old persimmon	
SALMON TARTARE WRAPPED IN SHISO LEAVES (A) (G)	150
Yuzu, shoyu, togarashi	

MARKET

BURRATA SALAD (D)	110
Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette	
BEETROOT SALAD (N)	120
Avocado, red quinoa, mint, dark berries, beet pistachio soil	
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

PAN ROASTED SEA BASS (N) (A) (D) Petite beetroot, candied walnut, mandarin yuzu kosho beurre blanc	265
PAN SEARED SALMON (A) (D) Leek fondue, smashed roasted potatoes, wasabi vichyssoise mounted with salmon roe and fine herbs	265
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) Housemade tagliatelle pasta, burrata, black truffle	240
BLACK TRUFFLE "SUSHI RICE" RISOTTO (V) (VG) (D) (M) Butternut squash, Shimeji mushrooms, Parmesan mousse	235
ROASTED BUTTERNUT SQUASH (N) (G) Miso cashew glazed, mint and pomegranate pesto	140
ROASTED HALF CHICKEN (D) (A) (G) Brined for 12 hours in aromatics, stuffed with garlic butter and herbs, asparagus ragout, French morels, beef bacon lardons, served with lemongrass scented sauce Albuféra, emulsified with foie gras	250
ROASTED FRENCH DUCK BREAST (D) Sweet potato purée, dates, charred radicchio, spiced duck au jus	285
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

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LARGE FORMAT

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, sauce Japonaise	1,050
TOMAHAWK STEAK 1.5KG (C) (D) (G) (Serves 2-3) Wagyu beef fried rice, bok choy kimchi, lettuce cup, Korean spicy dip, sauce Japonaise	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

DESSERTS

TIRAMISU (D) (G) (ALC) 	65
Coffee ice cream, mascarpone espuma, ladyfingers soaked in coffee liquor	
VEGAN COCONUT TART (N) 	65
Coconut mousse, citrus compote, mango sorbet	
CÉ LA VI CHEESECAKE (D) (G) (V)	65
Vanilla cheesecake, sweet strawberries, summer berries coulis	
BAKED ALASKA (D) (G) 	65
Passion fruit and mango sorbet, coconut ice cream, buttermilk sponge, baked meringue	
PARIS-BREST Recommended for four people (N) (G) (D) (V)	180
Hazelnut mousseline cream, dark chocolate coffee sauce	
DARK CHOCOLATE FONDANT (15 minutes) (G)	65
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
Chef's selection of our most favoured desserts	
COFFEE OR TEA SERVED WITH MINI SWEETS (N) (G) (D) (V)	55
Assortment of four mini cakes, canelé, coconut macaron, fruit tartlet and chocolate truffle served with tea or coffee of your choice	
ICE CREAM AND SORBET (Per Scoop)	20
Ice Cream: Vanilla, chocolate, pistachio, coffee (D) (V) (N)	
Sorbet: Mango, lemon yuzu, strawberry, pear (VG)	
