

A Taste of CÉ LA VI

"With our menu, we aim to uphold traditions while embracing contemporary culinary methods. We 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 seasonal ingredients."

À LA CARTE MENU

APPETISERS

STEAMED EDAMAME (L) Korean chilli salt	40	BLACK COD CROQUETTES (D) (G) (E) (C) Dynamite sauce, dill	120
FRIED TUNA RICE (E) (C) (A) Fried sushi rice, spicy vanilla aioli	110	SHISHITO PEPPERS (G) Grape ajo blanco, breadcrumbs	95
SPICY SALMON HASHBROWN (A) (C) Tartare sauce, crispy potato pancake	90		

STARTERS

MISO SOUP (G) Tofu, wakame			55
LOBSTER MISO SOUP (G) (SF) Blue lobster, tofu, wakame			75
FRIED CALAMARI (E) (G) (SF) Smoked tomato aioli			90
MARINATED DUCK BREAST (G) (N) Hoisin sauce, Boston lettuce, peanuts			120
BRAISED BEEF BAO BUNS (C) (G) Short rib, galbi glaze, coriander, nori, steamed buns			85
CHICKEN KUSHIYAKI (A) (G) (S) Tare sauce, sesame seed			80
WAGYU BEEF KUSHIYAKI (A) (G) Australian Wagyu beef, house tare sauce, scallion, wasabi kizami			140
SHRIMP TEMPURA (A) (C) (G) (SF) Red chilli, spring onion			90
ZUCCHINI FLOWER TEMPURA (G) Tempura sauce			95
LOBSTER ROLL (A) (C) (E) (G) (SF) Toasted brioche, blue lobster, chives, celery			295
WAGYU BEEF GYOZA (S) (G) Soy sesame dip			110
CRAB TACOS (G) (C) (S) (SF) (E) Snow crab, shiso leave			95
GRILLED MISO EGGPLANT (G) (S) (V) Miso marination, sesame seeds			75

قد يؤدي استهلاك اللحوم النيئة أو غير المطهوه جيدًا أو الدواجن أو المأكولات البحرية أو المحار أو البيض إلى زيادة خطر الإصابة بالأمراض الناتجة عن الغذاء.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CAVIAR	CAVIAR HERITAGE KALUGA HYBRID, ASIA 50G 100G Egg white, egg yolk, chives, red onion, whipped crème fraîche blinis	900 / 1,800
	CAVIAR HERITAGE OSCIETRA, NETHERLANDS 50G 100G Egg white, egg yolk, chives, red onion, whipped crème fraîche blinis	1,050 / 2,100

RAW	SEA BASS CEVICHE (SF) Herb green sauce	60
	YELLOWTAIL CARPACCIO (C) (G) Citrus dressing, orange, coriander	95
	GILLARDEAU OYSTER NO. 2 6 pieces (A) (SF) Persimmon vinegar mignonette, lemon	375
	SALMON TARTARE (A) (SF) Lightly smoked, avocado mousse, crispy quinoa	80
	THREE WAYS TUNA TARTARE (A) (G) (SF) Akami, chutoro, otoro, crispy rice fingers, tempura sauce	150
	KALUGA CAVIAR & WAGYU BEEF TARTARE (A) (C) (D) (G) Caviar, potato terrine, korea gochujang sauce	165
	KALUGA CAVIAR AND OTORO TARTARE (A) (G) (SF) Caviar layered with otoro tuna, crispy rice fingers, tempura	460

MARKET	GEM LETTUCE SALAD (G) (N) (VG) Radicchio, radish, candied pecans, edamame, puffed rice, ginger sesame dressing	95
	DUCK SALAD (C) (G) (N) Baby gems, pomelo, peanuts, jalapeno ginger dressing	135
	CHICKEN SESAME SALAD (G) (S) Radicchio, baby gems, mandarin, ginger sesame dressing	95
	KALE & MANGO SALAD (G) (N) (V) Mango, fresh coconuts, granola, mandarin dressing	85
	TOMATO MOZZARELLA MOUSSE (D) Watermelon, vanilla oil, balsamic	95
	FRESH RICE PAPER ROLLS (S) (VG) Cucumber, carrot, ginger sesame dressing	75
	CAULIFLOWER STEAK (G) (N) (V) Cauliflower puree, granola, mint	120

SUSHI PLATTERS	A selection of artisan nigiris and makis, meticulously crafted. Kindly note that our sushi selection includes unprocessed and uncooked ingredients. Please inform your server if you have any food allergies.		
	CHEF'S SELECTION 24 PIECES 8 nigiris, 16 makis	450	CHEF'S VEGETARIAN SELECTION 16 PIECES 4 nigiris, 12 makis

MAKI
6 pieces

CHUTORO PRAWN TEMPURA (G) (SF)	85
Tuna Chutoro, shrimp tempura, avocado	
TUNA HAMACHI (E) (M)	125
Tuna Akami, Yellowtail, truffle aioli, fresh truffles	
BAKED CRAB (A) (G) (SF)	95
Seam bream, crab meat, vanilla mayo, fresh truffles	
CRAB HAND ROLL (SF)	80
Seam bream, crab meat, vanilla mayo	
BEEF TARTARE (G) (E)	120
Wagyu, asparagus, green apple	
TRUFFLE CREAM CHEESE AVOCADO (D) (M)	55
Avocado, truffle cream cheese, fresh truffles	
SALMON AVOCADO MINT MASCARPONE (D) (E)	65
Mascarpone cheese, avocado	
UNAGI SOFTSHELL CRAB AND FOIE GRAS (G) (SF)	120
Softshell crab, foie gras, unagi sauce	
CUCUMBER CREAM CHEESE (D)	45
Cream cheese, cucumber	
CRAB GREEN APPLE VANILLA (E) (SF)	75
Crab meat, vanilla mayo, green apple	

NIGIRI
2 pieces

NIGIRI SELECTION (E) (G) 5 pieces	175
Unagi, Wagyu, Otoro, Salmon, Akami	
OTORO SALMON EGGS (E) (G)	55
Fatty tuna	
OTORO (E) (G)	70
Fatty tuna	
UNAGI (G) (S)	50
Freshwater eel	
ENOKI (G) (E) (M)	40
Mushroom	
SALMON (A) (G)	65
TUNA (G)	50
WAGYU BEEF (A) (G)	80
BELL PEPPER (G)	40

SASHIMI
3 pieces

SEA BREAM	60
SALMON	50
TUNA	85

MAINS
TO SHARE

WAGYU TOMAHAWK STEAK 1.2KG	990	DOVER SOLE (C) (D)	750
(A) (D) Chimichurri butter sauce		Honey mustard, tomato concasse, gochujang butter	
SILVER FERN LAMB RACK (A) (SF)	365	GRILLED JUMBO PRAWNS	350
Moroccan spices, sauce chermoula seasoned with garum, and sherry vinegar		2 pieces (A) (C) (SF)	
GRILLED BLUE LOBSTER (C) (D) (E) (G) (SF)	790	Coriander mint, tarragon, lemon skin	
Korean chilli butter, saffron aioli, crispy kataifi			

MAINS

GRILLED CHILEAN SEA BASS (C) (G)			280
Jalapeno ginger dressing, mixed vegetable salad			
MISO BLACK COD (G) (SF)			250
Sweet miso, banana leaf, lemon			
BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)			285
Butternut squash, shimeji mushrooms, parmesan mousse			
BLUE LOBSTER SPAGHETTI (D) (G) (SF) (GF)			220
French lobster, butter, chives, housemade spaghetti			
SOY SALMON BROWN BUTTER (D) (G) (M)			220
Soy sauce reduction, bok choy, shiitake			
BABY CHICKEN 3 WAYS (A) (D) (G) (M)			265
Savoury truffle French toast, chicken breast "truffle mousse," thigh and turkey bacon press, and fried tsukune, celery root, mushrooms, chicken jus			
WAGYU TENDERLOIN (C) (D) (G) (M) (S) Available for Dinner			420
Gochujang butter, shimeji mushrooms			
WAGYU RIBEYE & WHITE ASPARAGUS (C) (G) (M) Available for Dinner			495
White asparagus, shiitake, galbi			
SHORT RIBS (D)			425
Sunchoke artichoke, baby carrots, coriander			
STEAK FRITES Available for Lunch (G)			275
Grilled Australian wagyu bavette steak and frites, sauce Japonaise, wasabi aioli			
KOREAN FRIED CHICKEN (A) (C) (G)			135
Korean sauce, pickled mixed vegetables			
GRILLED JUMBO PRAWN (A) (C) (SF)			175
Coriander mint, tarragon, lemon skin			

SIDES

FRENCH FRIES	60	GRILLED BROCCOLINI (C)	60
TRUFFLE FRIES (E) (M)	95	PAN FRIED GREEN BEANS (A) (D)	60
MASHED POTATOES (D) (G)	45	STEAMED RICE	60
WASABI MASHED POTATO (D)	60	WAGYU BEEF FRIED RICE	70
SWEET POTATO THICK CUTS	60	SMOKED POMODORO RIGATONI	60
STIR-FRIED BOK CHOY AND SHIITAKE (D) (G) (S)	70	(D) (G) (SF)	
		As main course add AED 80	

DESSERT
TO SHARE

CÉ LA VI PLATTER (D) (E) (G) (N) Chef's signature desserts with fruttini sorbet	90
MOCHI PLATTER (D) (GF) Selection of 14: Matcha, mango, black sesame, coconut, passion fruit, strawberry, lychee	315
FRUIT PLATTER An assortment of seasonal fruits	90
CÉ LA VI CHOCOLATE BALL (D) (E) (GF) (N) Caramelised popcorn, vanilla Chantilly, caramelised nuts, miso caramel, chocolate sauce marshmallow, vanilla ice cream	140

DESSERTS

PINEAPPLE CREME BRULEE (E) (G) Pineapple compote, coconut and lime creme brulee, caramelised sugar crust	65	MOCHI ICE CREAM (D) (GF) Pair with LYCHEE ROSE Pick your 3 favourites: matcha, mango, black sesame, coconut, passion fruit, strawberry, lychee	75 90
YUZU LAVENDER TART (D) (E) (G) Almond frangipane, yuzu cremeux, lavender burnt meringue	65	MANGO TART (D) (G) (E) (N) Pair with STICKY MANGO Vanilla tart, almond frangipane, mango mousse, vanilla Chantilly	70 70
TIRAMISU' A LA MINUTE (D) (E) (G) (N) Savoardi biscuits, vanilla mascarpone cream, dark, milk, and white chocolate	80	CHURROS (D) (G) (E) (N) Pair with OLD FASHIONED Served with vanilla Chantilly, Nutella, Amaretto crumble, miso caramel, caramelised nuts	75 90
COCO FRUTTINI (GF) (VG) Coconut sorbet, mango reduction drops, coconut flakes	125	MATCHA FLOWING CHEESECAKE (D) (G) (N) Pair with PASSION FRUIT NEGRONI Matcha cream cheese, Thai ice cream, coconut flowing mousse	95 90
STRAWBERRY CARPACCIO (D) (E) (GF) (N) Caramelised crumble, vanilla ice cream	65	DARK CHOCOLATE FONDANT (D) (G) (E) (N) Pair with CACAO HUNTER 64% Single origin Indonesian chocolate, vanilla ice cream	70 80
ICE CREAM AND SORBET Pick your 3 favourites Ice Cream: (D) (N) (V) Vanilla, triple dark chocolate, Sicilian pistachio Sorbet: Mango, lemon yuzu, strawberry	60		
COFFEE OR TEA SERVED WITH MINI SWEETS (D) (G) (N) (V) Assortment of four mini cakes: choco caramel praline, coconut macaron, strawberry tart, vanilla butter cookies served with coffee or tea of your choice.	55		

COCKTAILS

LYCHEE ROSE Belvedere infused with citrus zest bay leave and rosemary, St-Germain, Cocchi Americano, raspberry Refreshing, aromatic, sweet and sour	90
STICKY MANGO Diplomatico Rum, coconut cream, mango juice, lemon juice Tropical and creamy	70
OLD FASHIONED Bourbon, Angostura aromatic bitters, sugar Bold and strong	90
PASSION FRUIT NEGRONI Star of Bombay, Campari, Cocchi Americano Apéritif, fruity, bold yet refreshing	90
CACAO HUNTER Jameson, white chocolate, orange blossom Bold and savoury	80