



À LA CARTE

"The menu represents my continuous journey to craft and plate the best interpretation of Singapore's multi-cultural flavours, magnified with a refined touch and using high-quality ingredients that are sourced sustainably."

EXECUTIVE CHEF
MAKSYM CHUKANOV



STARTERS

Seasonal Oysters Ponzu, dill oil	Half dozen 45 Dozen 88
Hokkaido Scallop (gf) Green apple, yuzu kosho	28
Prawn Toast Crab salad, brioche, calamansi	22
Yellowfin Tuna (gf) Compressed watermelon, avocado, shoyu	22
Black Angus Beef Tenderloin Tartare White soy, watercress	26
Japanese Amela Tomato (gf, v, vg) Thai basil sorbet, extra virgin olive oil	26
Avocado Sushi Roll (v, vg) Nori, Japanese cucumber	20
Australian Barbeque Quail (gf) Chilli mango glaze, endive	28
A4 Miyazaki Wagyu Nigiri Smoked ponzu, wasabi	25
Maitake Mushroom (v) Jerusalem artichoke, black garlic	15
Burrata (v) Strawberry, tempura shiso	30
Artisan Sourdough (v) Herb butter, spring onion oil	15
Japanese Kingfish Collar (gf) Tandoori spice, yoghurt	28
Channa Dhal Hummus (gf, v, vg) French radish, extra virgin olive oil	15
Tempura Zucchini Flower Furikake, kizami wasabi	38

MAINS

Line Caught Red Snapper (150g)	36
Laksa, ebi shrimp oil, celeriac coconut purée	
Alaskan Halibut (150g) (gf)	32
Yuzu beurre blanc, leek, kaffir lime leaf oil, hazelnut	
Black Pepper Tiger Prawn (160g)	35
Lime, charcoal oil	
Ravioli (v, vg)	30
Wanton skin, curry, pumpkin	
Duroc Pork Chop (240g)	42
Yuzu jus, fennel apple salad	
Indian Eggplant (v, vg)	20
Coconut, tumeric, puffed quinoa	
Hoshi-Jirushi Risotto (gf, v)	25
Asparagus, spinach, puffed rice	
Maple Leaf Farm Duck Breast (150g) (gf)	40
Cherry, five spice, chicory	
Australian Single Lamb Chop (130g) (gf)	32
Green curry purée, yoghurt	
Stony River Black Angus Tenderloin (150g) (gf)	48
Grass fed, black garlic, shio kombu	
Poached Chicken Breast (150g) (gf)	32
Jerusalem artichoke, madeira jus	

SHARING

Please allow us 30 minutes

Margaret River Short Rib Bossam (1.1kg)	198
48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi	
Stockyard Angus Tomahawk (1.5kg) (gf)	320
200 days grain fed, confit garlic, rosemary	

SIDES

Broccolini (v, vg)	18
Soy hoisin dressing	
Sauteed Mushroom (v)	18
Brown button, king oyster mushroom, shio kombu	
Miso Mashed Potato (v)	15
Scallion oil, crispy shallot	
Romaine Red Endive Salad (v, vg)	12
Yuzu, pumpkin seed	

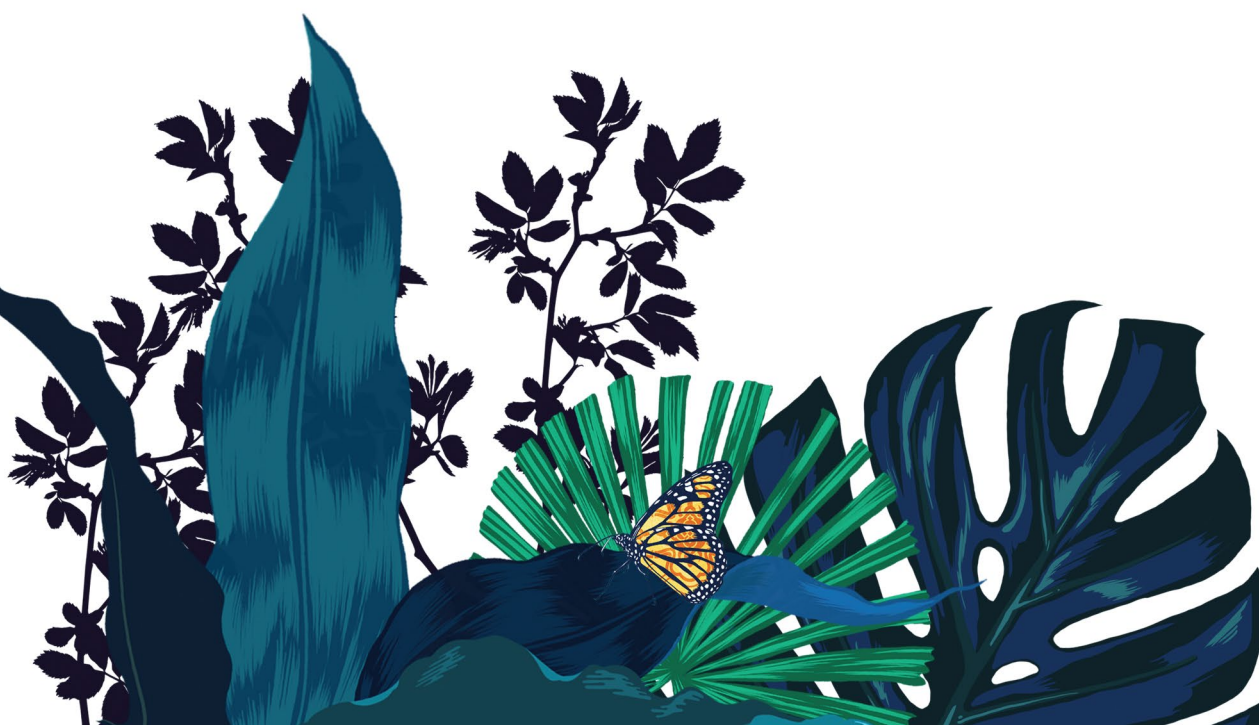
DESSERTS

Celebration Platters	Small 35 Medium 55 Large 75
Tropical Mango, Strawberry Miso Tart, Madagascar Vanilla IC, Passionfruit IC	
Brilliat Savarin Cheese (50g) (v)	20
Mango chutney, sourdough cracker	
Balinese Chocolate (v)	18
Fermented strawberry, feuilletine	
Tropical Mango (gf, v, vg)	18
Glutinous rice tuile, coconut sorbet	
Calamansi Bon Bon (5pcs) (gf, v, vg)	10
Liquid citrus core, lime zest	
Petit Four Box (6pcs each)	35
Pandan choux, yuzu meringue tart, green tea passionfruit pâte de fruit	
Fruits On Ice (gf, v, vg)	28
CÉ LA VI Ice Cream (gf, v)	12
• Madagascar vanilla • Balinese chocolate • Passionfruit	
CÉ LA VI Sorbet (gf, v, vg)	12
• Lime • Salted lychee	



A Taste of CÉ LA VI

——— Set menus are available until 10pm daily ———



EXECUTIVE SET MENU

4 Course **148** | 3 Glass Wine Pairing **68**

AMUSE BOUCHE

Prawn Toast

Crab salad, brioche, calamansi

Yellowfin Tuna (gf)

10g Nomad kaluga caviar, compressed watermelon, shoyu

Veuve Clicquot, Yellow Label Brut NV

Maitake Mushroom (gf, v)

Jerusalem artichoke, black garlic

Stony River Black Angus Tenderloin (150g) (gf)

Grass fed, black garlic, shio kombu

Mascota Unánime, Cabernet Sauvignon RV

PRE DESSERT

Calamansi Bon Bon (1pc) (gf, v, vg)

Liquid citrus core, lime zest

Tropical Mango (gf, v, vg)

Glutinous rice tuile, coconut sorbet

Pio Cesare, Moscato D'Asti 2021

PETIT FOURS

Pandan Choux (1pc)

DEGUSTATION SET MENU

5 Course **198** | 4 Glass Wine Pairing **88**

AMUSE BOUCHE

Prawn Toast

Crab salad, brioche, calamansi

Hokkaido Scallop (gf)

10g Nomad kaluga caviar, green apple, yuzu kosho

Veuve Clicquot, Yellow Label Brut NV

Hoshi-Jirushi Risotto (gf, v)

Asparagus, spinach, puffed rice

Line Caught Red Snapper (150g)

Laksa, ebi shrimp oil, celeriac coconut purée

Yalumba, Y Series Chardonnay RV

Stony River Black Angus Tenderloin (150g) (gf)

Grass fed, black garlic, shio kombu

Mascota Unánime, Cabernet Sauvignon RV

PRE DESSERT

Calamansi Bon Bon (1pc) (gf, v, vg)

Liquid citrus core, lime zest

Tropical Mango (gf, v, vg)

Glutinous rice tuile, coconut sorbet

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PETIT FOURS

Pandan Choux (1pc)

