
STARTERS

SEASONAL OYSTERS [GF]

Green apple ponzu

Half dozen **45** | Dozen **88**

HOKKAIDO SCALLOP

Green apple | yuzu kosho

28

CASSAVA CHIPS & N25 CAVIAR (5g)

Japanese vinegar | smoked crème fraîche | chives
(add on \$8 for extra cassava chips)

45

FOIE GRAS HIBISCUS LOLLI (5pcs)

Duck liver mousse | hibiscus soy
(add on \$8 for 1pcs lolly)

30

NEW ZEALAND BEEF TENDERLION TARTARE

White Soy | smoked wagyu fat emulsion

30

GENTING HIGHLANDS CHERRY TOMATO [V]

Whipped burrata | wakame oil

25

AVOCADO SUSHI ROLL [V] [GF] [VG]

Nori powder | radish

20

SCOTTISH RAZOR CLAM

XO sauce | spring onion

40

JAPANESE MACKEREL

Buttermilk | dill

25

AUSTRALIAN OCTOPUS

Tandoori spiced | smoked potato espuma

35

A4 MIYAZAKI NIGIRI

Caviar | smoked ponzu

48

SPRING PEAS CHAWANMUSHI [V]

Mint | garden flowers | tomato water

20

ROASTED MAITAKE [V]

Sous vide egg | mushroom foam

25

TEMPURA ZUCCHINI FLOWER [V]

Furikake | pickled wasabi

35

THAI BABY CORN [V]

Chipotle adobo | puffed quinoa

25

Prices subject to 10% service charge and prevailing government taxes.

CÉ LA VI is proud to source sustainable seafood, free range poultry and meat which is free of injected hormones and steroids.

MAINS

HALF BOSTON LOBSTER THERMIDOR Sweet chilli mango salad	78
NEW ZEALAND WHOLE LEMON SOLE Local farmed Lala clam sea asparagus yuzu	68
NORWEGIAN SALMON Lemongrass foam calamari spinach	45
PATAGONIA ARGENTINIAN RED PRAWN Tom yum sauce crispy togarashi head	35
BAKED CAULIFLOWER [V] Celeriac puree black garlic hazelnut	35
TRUFFLE RICE PORRIDGE [V] Seasonal truffle hoshi-jirushi rice crispy shallot and garlic	30
NEW ZEALAND MAIMOYA YOUNG LAMB CHOP Mint green curry puree	58
IBERICO PORK SCHNITZEL Watercress pomelo brown butter	45
TRUFFLE TERIYAKI CHICKEN BREAST Seasonal truffle qing long cai	45

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PREMIUM SELECTIONS

JAPANESE KING CRAB LEG Smoked butter jalapeno coriander	148
SANCHOKU "F1 WAGYU" MARBLE SCORE 5 T-BONE (1.2kg) Watercress sanbaizu	358
SHORT RIB BOSSAM 48 hours slow cooked Korean ssamjang sauce lettuce kimchi	168
A4 MIYAZAKI STRIPLOIN (300g) Watercress sanbaizu	268
GREAT SOUTHERN NEW ZEALAND RIBEYE (300g) Watercress sanbaizu	98

SIDES

CHARRED BROCOLINI Japanese gomaе dressing	22
ASPARAGUS & GARLIC CHIVES Mushroom Szechuan pepper	22
AVOCADO & GEM LETTUCE SALAD [V] (GF) Okinawa spinach pumpkin seed oil	15
SWEET CORN Chipotle bonito	18
MISO MASHED POTATO Scallion oil crispy garlic	18

DESSERTS

CELEBRATION PLATTERS

Small **38** | Medium **48** | Large **68**

Selection of Chef's favourite desserts & home-made ice cream

KEY LIME PEARLS (3pcs)

28

Vanilla almond cake | coconut crumble | key lime curd | margarita foam

(Add on \$10 per piece)

*Contains alcohol

SINFULLY CHOCOLATE

26

Hazelnut brownie | 55% cacao mousse | salted caramel | Ecuadorian chocolate ice cream

MANGO PASSION BOMB

22

Mango mousse | mango & passion compote | osmanthus veil | Alphonso mango lassi gelato

PANDAN TIRAMISU [V]

25

Pandan custard | sponge | coconut rice pudding | soursop pandan sorbet

CE LA VI ICE CREAM

16

Vanilla (organic Madagascar vanilla bean)

Chocolate (66% Ecuadorian chocolate)

Salted caramel (Fleur de Sel, caramel)

CE LA VI SORBET [GF]

16

Soursop pandan

Alphonso mango Lassi

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