



CÉ LA VI SIGNATURES

CÉ LA VI, SINGAPORE

HOKKAIDO SCALLOP & OYSTER CEVICHE

35

Pomelo, jicama, lemongrass – coriander vinaigrette

CÉ LA VI, TOKYO

BURRATA & MOMOTARO TOMATO SALAD

29

XO sauce, basil vinaigrette, furikake focaccia

CÉ LA VI, TAIPEI

GRILLED FREMANTLE OCTOPUS

34

Taiwanese glaze, green chili – coriander coulis

CÉ LA VI, DUBAI

BLACK TRUFFLE “SUSHI RICE” RISOTTO (V)

32

Parmesan emulsion

CÉ LA VI, SHANGHAI

IBERICO PORK CHOP, DOUBLE-CUT (300g)

55

Char Siew marinade, pickled cabbage, spicy mustard cream

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

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

SHARING SMALL PLATES

BURRATA & MOMOTARO TOMATO SALAD XO sauce, basil vinaigrette, furikake focaccia	29
HOKKAIDO SCALLOP & OYSTER CEVICHE (3pcs) Pomelo, jicama, lemongrass – coriander vinaigrette (Add on \$13 per piece)	35
WAGYU BEEF STEAK TARTARE Fermented black bean aioli, shishito, taro root gaufrettes	80g 27 160g 44
MARINATED BIG EYE TUNA Sudachi ponzu, orange segments, pistachio, avocado	80g 30 160g 50
FINE DE CLAIRE OYSTERS Green apple ponzu & horseradish	Half dozen 40 Dozen 72
AVOCADO & GEM LETTUCE SALAD (V) White miso dressing, grilled corn, pine nuts	22
CHILLED RAMEN NOODLES Wasabi aioli, shredded nori, ikura, shiso	20
KING SALMON JICAMA ROLL Jalapeño coulis, yuzu kosho, toasted buckwheat	29
AVOCADO SUSHI ROLL (V) Nori powder, cucumber	20
CRISPY PRAWN TEMPURA SUSHI ROLL Puffed Japanese rice, wasabi aioli, bonito flakes	26
CRAB & CORN CAPPUCINO Lemongrass, kaffir lime, coconut	18
CRISPY SALT & SZECHUAN PEPPER CALAMARI Coriander – jalapeño dip	24
BONELESS KOREAN CHICKEN WINGS Crushed peanuts, sesame seeds, yogurt	22
SMOKED BALINESE BABY BACK PORK RIBS Sambal matah, calamansi	26
BLACK TRUFFLE “SUSHI RICE” RISOTTO (V) Parmesan emulsion	32 54
KATAIFI WRAPPED PRAWNS Crushed avocado, mango salsa, togarashi spice	35
CRISPY PORK BELLY DAN DAN NOODLES Szechuan chilli, peanuts	26
GRILLED FREEMANTLE OCTOPUS Taiwanese glaze, green chili – coriander coulis	34

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MAINS

KÜHLBARRA BARRAMUNDI	42
Sautéed squid, Thai basil, coconut – lemongrass broth, kaffir lime, bok choy	
SALTED EGG TASMANIAN SALMON	48
Pan seared salmon, cereal crumble	
GRILLED RED SNAPPER – WHOLE (500g)	52
Thai chili coconut glaze, pineapple – mango salsa	
SMOKED BLACK COD	58
Coriander dressing, lime zest, cilantro oil	
BINCHŌTAN GRILLED TIGER PRAWNS with COCONUT CLAMS	66
Chorizo, spiced lemongrass – coconut broth	
*Contains pork	
RICE FLAKE CRUSTED MAINE LOBSTER – WHOLE (500g)	138
Bell pepper & pineapple fricassee, Chinese sausage, spiced ginger reduction	
*Contains pork	
BRAISED DUCK LEG in AROMATIC RED CURRY	36
Thai eggplant, lychee, peanut crumble	
SZECHUAN ROASTED CHICKEN	42
Free range chicken breast, sautéed celtuce, lily bulbs, snow peas, cashews	
IBERICO PORK CHOP, DOUBLE – CUT (300G)	55
Char siu marinade, pickled cabbage, spicy mustard cream	
BINCHŌTAN GRILLED MAIMOA LAMB CHOPS	62
Spicy tomato compote, charred broccolini, Szechuan crumble	
CAST IRON ROASTED TUWINGA BLACK ANGUS RIBEYE STEAK (300g)	78
Salted kumpot peppercorns, grilled pineapple, basil mint salad	

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SHARING PREMIUM LARGE PLATES

KOREAN BBQ SHORT RIB (1.3kg) 48-hour slow cooked, Korean Ssamjang sauce, Bibb lettuce cups, kimchi	188
RICE FLAKE CRUSTED MAINE LOBSTER – WHOLE (1KG) Bell pepper & pineapple fricassee, Chinese sausage, spiced ginger reduction *Contains pork	228
WAGYU T-BONE (700g) Salted kampot peppercorns, garlic, thyme, rosemary	198
WAGYU PORTERHOUSE (1kg) Salted kampot peppercorns, garlic, thyme, rosemary	288

SIDES

ASPARAGUS, LILY BULBS, MUSHROOMS (V) Shimeji mushrooms, cashew nuts	19 30
STEAMED BOK CHOY Ginger, sesame	15 25
CHARRED BROCCOLINI (V) Ginger scallion topping, crispy garlic	19 30
BINCHŌTAN EGGPLANT BAKAR (V) Sambal manis, toasted cashew nuts	15 25
BOMBAY POTATOES Garam masala, cumin, mustard	15 25
STEAMED JASMINE RICE	6

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VEGETARIAN MENU

SMALL PLATES

AVOCADO SUSHI ROLL	20
Nori powder, cucumber	
CHILLED RAMEN NOODLES	20
Wasabi aioli, shredded nori, shiso	
SWEET CORN CAPPUCCINO	18
Lemongrass, kaffir lime, coconut	
BURRATA & MOMOTARO TOMATO SALAD	29
Basil vinaigrette, focaccia	
AVOCADO & GEM LETTUCE SALAD	24
White miso dressing, grilled corn, pine nuts	
E-FU NOODLES	26
White wine, chives & lime zest	
*Contains alcohol	
BLACK TRUFFLE "SUSHI RICE" RISOTTO	32 54
Parmesan emulsion	

MAINS

BINCHŌTAN EGGPLANT BAKAR	25
Sambal manis, toasted cashew nuts	
AROMATIC VEGETARIAN THAI RED CURRY	28
Lychee, peanut crumble	
(Served with steamed jasmine rice)	

SIDES

ASPARAGUS, LILY BULBS, MUSHROOMS	19 30
Shimeji mushrooms, cashew nuts	
STEAMED BOK CHOY	15 25
Ginger, sesame	
CHARRED BROCCOLINI	19 30
Ginger scallion topping, crispy garlic	
BOMBAY POTATOES	15 25
Garam masala, cumin, mustard	
STEAMED JASMINE RICE	6

DESSERTS

CELEBRATION PLATTERS

Small **28** | Medium **48** | Large **68**

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

MARGARITA KEY LIME PEARLS (3pcs)

26

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

(Add-on \$10 per piece)

*Contains alcohol

SINFULLY CHOCOLATE

20

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

MANGO PASSION BOMB

20

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

EARL GREY – HIBISCUS TEA OPERA

18

Almond Joconde, earl grey cremeux, hibiscus jelly, hibiscus cacao sorbet

PANDAN TIRAMISU (V)

18

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

CÉ LA VI ICE CREAM

15

Vanilla (Organic Madagascar vanilla bean)

Chocolate (66% Ecuadorian chocolate)

Salted caramel (Fleur de sel, caramel)

CÉ LA VI SORBET

15

Soursop pandan

Hibiscus cacao tea

Alphonso mango lassi