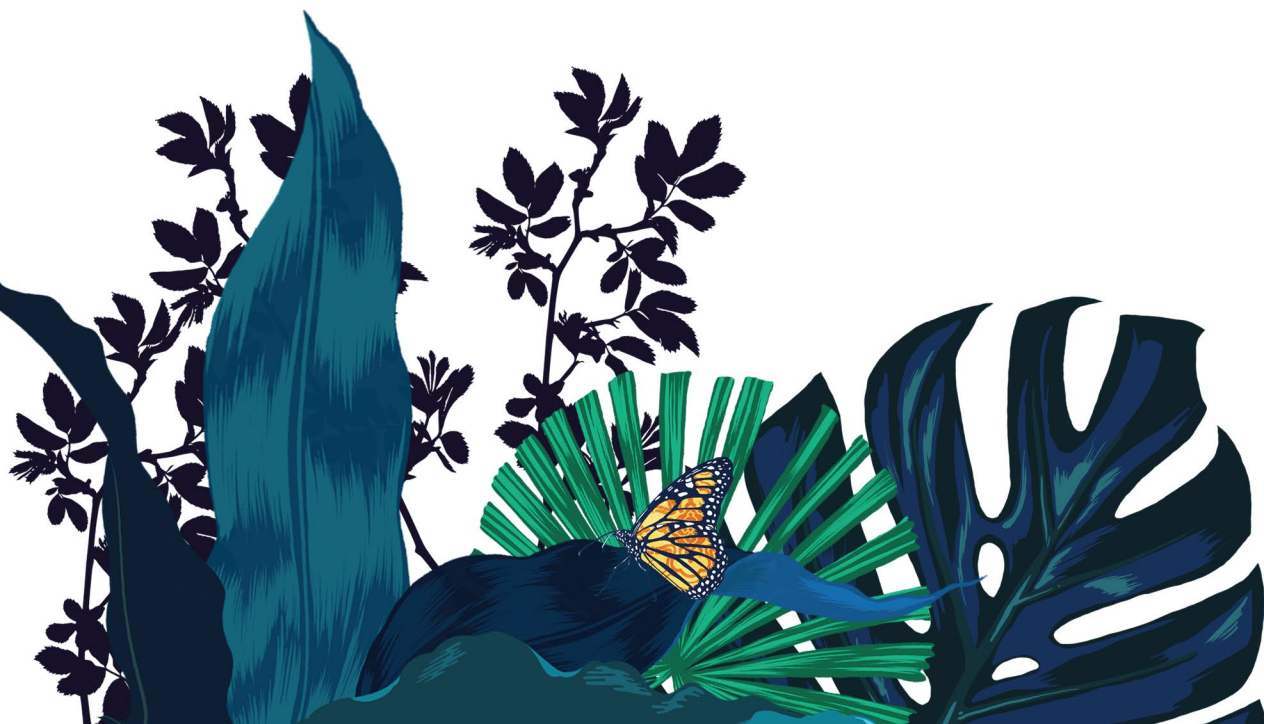




# A Taste of CÉ LA VI

— Set menus are available until 10pm daily —



# DEGUSTATION SET MENU

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

Minimum of 2 Persons

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## AMUSE BOUCHE

### SEASONAL OYSTER (R) (G)

Ponzu, dill oil

### TUNA TARTARE (R) (GF)

Coconut vinaigrette, watermelon, coriander oil

**Veuve Clicquot**, Yellow Label Brut NV

### ASPARAGUS "SUSHI RICE" RISOTTO (GF) (V)

Spinach, peas

### LINE CAUGHT RED SNAPPER (N) (SF)

Laksa, ebi shrimp oil, celeriac, coconut puree

**Yalumba**, Y Series Chardonnay RV

### STONY RIVER BLACK ANGUS TENDERLOIN (G) (D) (M) (S) (C)

Gochujang butter

OR

### A4 MIYAZAKI STRIPLOIN (supplementary +60) (G) (D) (M)

Konbu demi-glace

**Mascota Unánime**, Cabernet Sauvignon RV

## PRE DESSERT

### CALAMANSI BON BON (GF) (V) (VG)

Liquid citrus core

### DULCE MISO TOFFEE (D) (N) (G) (E)

Gula Melaka caramel, sticky date pudding

**Pio Cesare**, Moscato D'Asti 2021

Set menus are available until 10pm daily

(A)C Alcohol (A) Allium (C) Chilli (D) Dairy (E) Egg (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts (M) Mushroom (R) Raw (S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

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

# DEGUSTATION VEGETARIAN SET MENU

5 Course **128** | 3 Glass Wine Pairing **68**

Minimum of 2 Persons

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## AMUSE BOUCHE

### **TOMATO ENDIVE SALAD** (G) (N) (V)

Peach Mostarda, candied walnut, shiso

### **ROASTED CAULIFLOWER** (N) (D) (V)

Cauliflower puree, almond and golden raisins crumble

**Veuve Clicquot**, Yellow Label Brut NV

### **MISO EGGPLANT** (V) (VG)

Puffed quinoa, turmeric foam

### **ASPARAGUS "SUSHI RICE" RISOTTO** (GF) (V)

Spinach, peas

**Yalumba**, Y Series Chardonnay RV

## PRE DESSERT

### **SALTED LYCHEE SORBET** (V) (VG) (GF)

Frozen pomelo

### **TROPICAL MANGO** (GF) (V) (VG)

Glutinous rice tuile, coconut sorbet

**Pio Cesare**, Moscato D'Asti 2021

Set menus are available until 10pm daily

(ALC) Alcohol (A) Allium (C) Chilli (D) Dairy (E) Egg (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts (M) Mushroom (R) Raw (S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

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



## À LA CARTE

This menu represents the 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.

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## CAVIAR

**KAVIARI KRISTAL OSCIETRE PRESTIGE** 50G | 125G (E) (A) (R)  
Egg white, egg yolk, chives, red onion, crème fraiche, blinis

325 | 850

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## RAW

**SEASONAL OYSTERS** Half Dozen | Dozen (R) (SF) (G)  
Ponzu, dill oil

45 | 88

**TUNA TARTARE** (R) (GF)  
Coconut vinaigrette, watermelon, coriander oil

26

**MIYAZAKI WAGYU BEEF CARPACCIO** 80G (R) (G)  
Smoked aioli, pickled cucumber, caviar

52

**YELLOWTAIL CARPACCIO** (G) (C) (R)  
Citrus dressing, orange, coriander

24

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## APPETISERS

**SHISHITO PEPPERS** (G) (N)  
Grape ajo blanco, breadcrumbs

19

**STEAMED EDAMAME** (L)  
Korean chilli salt

12

**BLACK COD CROQUETTES** (D) (G) (E) (C) (S)  
Spicy aioli, dill

26

**ZUCCHINI FLOWER TEMPURA** (G)  
Kizami wasabi aioli

38

**VEGETABLE FUTOMAKI** (G) (V) (VG)  
Eight seasonal vegetables

22

**PAN SEARED SCALLOPS** (SF) (GF) (C) (D)  
Nduja beurre blanc, cauliflower, pickled sweet pepper, shrimp oil

38

**GRILLED OCTOPUS** (SF) (G) (C)  
Yellow pepper soy, green apple

38

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## MARKET

**BURRATA TOMATO SALAD** (N) (V)  
Peach mostarda, candied walnut, shiso, endive

30

**KALE & MANGO SALAD** (G) (N) (V)  
Mango, fresh coconuts, granola, mandarin dressing

24

**ROASTED CAULIFLOWER** (N) (D) (V)  
Cauliflower puree, almond and golden raisins crumble

28

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## MAINS

<b>LINE CAUGHT RED SNAPPER</b> 200G (N) (SF) Laksa, ebi shrimp oil, celeriac, coconut puree	<b>48</b>
<b>HALIBUT</b> 200G (M) (D) (N) Tamarind jus, mushroom ragout	<b>38</b>
<b>TIGER PRAWN</b> 200G (SF) Black pepper sauce, lime, charcoal oil	<b>46</b>
<b>MISO BLACK COD</b> 180G (G) (A) Hoba leaf, lemon	<b>68</b>
<b>AUSTRALIAN LAMB CHOP</b> 250G (D) (GF) Green curry puree, yoghurt	<b>58</b>
<b>ROASTED CHICKEN</b> 450G (D) (GF) (C) Tandoori spicy rub, cucumber yogurt salad	<b>40</b>
<b>NAGANO PORK CHOP</b> 300G (D) Yuzu jus, fennel, apple salad	<b>48</b>
<b>MISO EGGPLANT</b> 160G (V) (VG) Puffed quinoa, turmeric foam	<b>28</b>
<b>MAPLE LEAF DUCK BREAST</b> 250G (GF) Maple, red currant, fernet sauce	<b>68</b>
<b>STONY RIVER BLACK ANGUS TENDERLOIN</b> 200G (G) (D) (M) (S) (C) Gochujang butter	<b>78</b>
<b>A4 MIYAZAKI STRIPLOIN</b> 150G (G) (D) (M) Konbu demi-glace	<b>130</b>

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## MAINS TO SHARE

<b>SALT BAKE SEABASS</b> 1KG (E) Shiso	<b>140</b>
<b>TOMAHAWK STEAK</b> 1.2KG (A) (D) Chimichurri butter	<b>320</b>
<b>MARGARET RIVER SHORT RIB BOSSAM</b> 1.2KG (G) (N) 48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi	<b>220</b>

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## SIDE

<b>PAN FRIED GREEN BEANS</b> (A) (D)	<b>18</b>
<b>GRILLED BROCCOLINI</b> (C)	<b>18</b>
<b>WASABI MASHED POTATO</b> (D)	<b>16</b>
<b>SAUTEED MUSHROOM</b> (V) (M)	<b>18</b>

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## DESSERTS

<b>DARK CHOCOLATE FONDANT</b> (N) (G) (D) (E) 64% Single origin Indonesian chocolate, vanilla ice cream	<b>22</b>
<b>PASSION FRUIT ALASKA CAKE</b> (G) (D) (E) (ALC) Passion fruit sorbet, lime sponge, meringue, Cointreau	<b>21</b>
<b>TROPICAL MANGO</b> (GF) (V) (VG) Glutinous rice tuile, coconut sorbet	<b>18</b>
<b>DULCE MISO TOFFEE</b> (D) (N) (G) (E) Gula melaka caramel, sticky date pudding	<b>22</b>
<b>CALAMANSI BON BON</b> (GF) (V) (VG) Liquid citrus core	<b>10</b>
<b>CÉ LA VI ICE CREAM &amp; SORBET</b>	
<b>Ice Cream:</b> Madagascar vanilla, triple dark chocolate, Sicilian pistacho (GF) (V) (D)	<b>10</b>
<b>Sorbet:</b> Mango, lemon yuzu, strawberry (GF) (V) (VG)	<b>10</b>

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## DESSERTS TO SHARE

<b>CÉ LA VI CHOCOLATE TREAT</b> (N) (G) (D) Caramelised popcorn, vanilla chantilly, caramelised nuts, miso caramel, chocolate sauce, marshmallow, vanilla ice cream	<b>48</b>
<b>CÉ LA VI PLATTER</b> (N) (G) (D) (E) Tropical mango, strawberry miso tart, Madagascar vanilla ice-cream, passionfruit ice-cream	<b>55</b>

