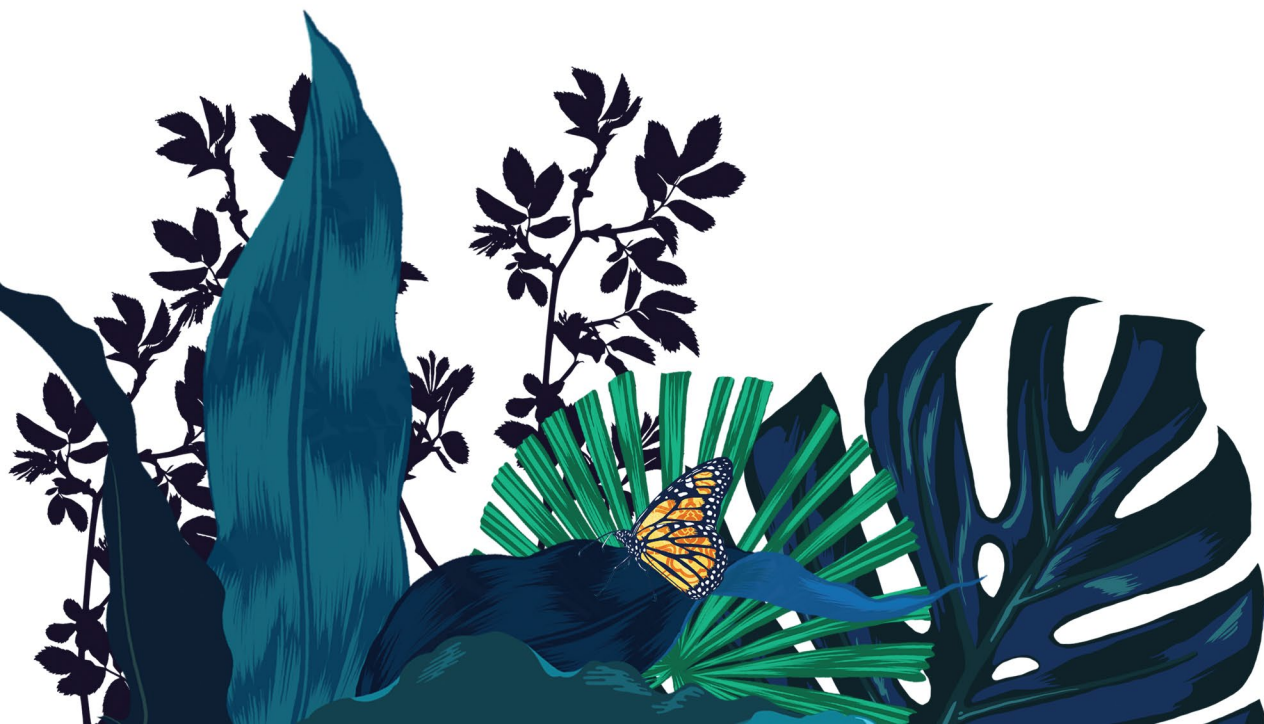




A Taste of CÉ LA VI

— Set menus are available until 10pm daily —



DEGUSTATION SET MENU

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

Minimum of 2 Persons

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

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

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

Liquid citrus core

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.

CAVIAR

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

325 | 850

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

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

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

MAINS

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

MAINS TO SHARE

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

SIDE

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

DESSERTS

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

DESSERTS TO SHARE

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

