



# Mother's Day 2024

---

## 5-COURSE SET MENU

**\$218**

8 – 15 MAY | 5.30PM – 12AM

(Last seating 10PM)

### AMUSE BOUCHE

**Oyster** (r, sf)  
Ponzu pearls, dill oil

### Cured Flounder Carpaccio

 (r)

Leek, ginger, yuzu soy

### Asparagus "Sushi Rice" Risotto

 (gf, v)

Spinach, snowpeas

### Poached Lobster

 (80g) (sf)

Beurre blanc, caviar, kohlrabi, lime leaf oil

### A5 Miyazaki Wagyu Striploin

 (100g) (gf)

Seaweed demi-glace, sansho cream


### Strawberry St. Honore

Pistachio choux, almond crumble

Set menus are available until 10pm daily

(r) raw (n) contain nut (sf) shellfish (gf) gluten-free (v) vegetarian (vg) vegan

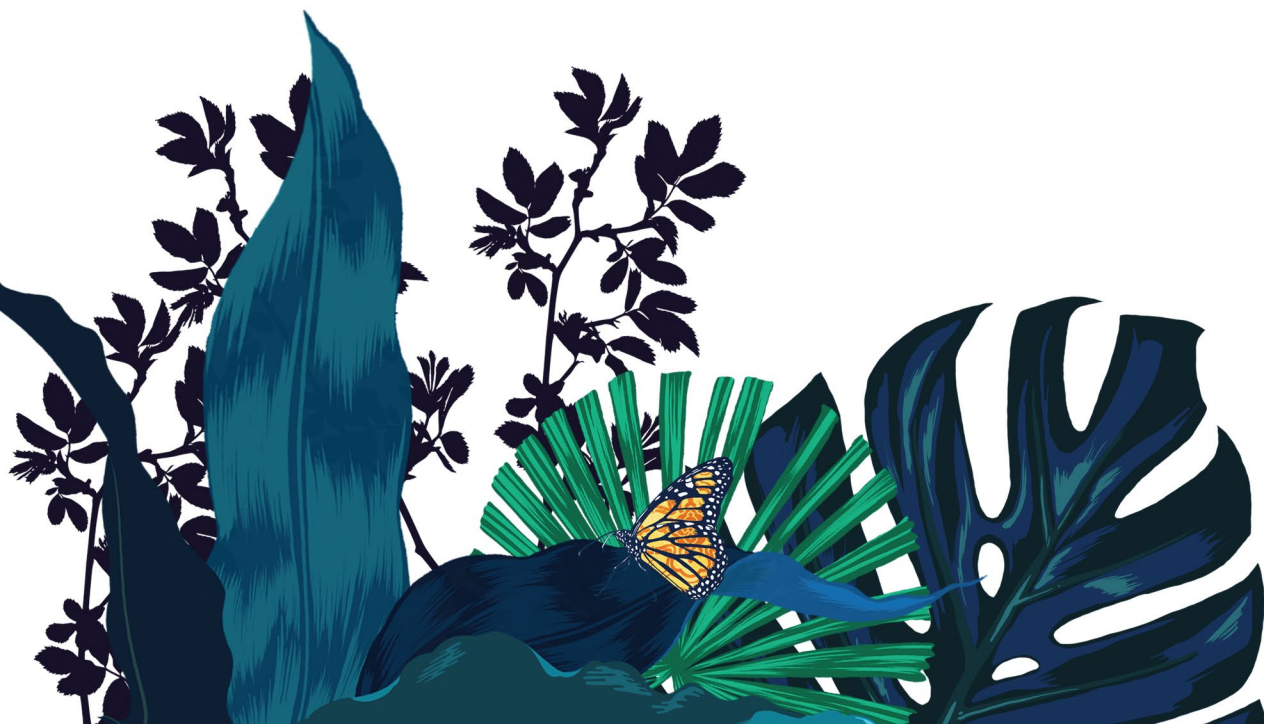
Prices subject to 10% service charge and prevailing government taxes.





# A Taste of CÉ LA VI

— Set menus are available until 10pm daily —







## 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.



# STARTERS

<b>Artisan Sourdough</b> (v)	<b>15</b>
Herb butter, spring onion oil	
<b>add on:</b> - Smoked Salmon Dip, Ikura, Dill	<b>12</b>
- Miso Katsuobushi Bagna Cauda	<b>8</b>
- Chicken Liver Mousse, Sweet Mango Chutney (gf)	<b>8</b>
- Dhal Hummus, Radish, Extra Virgin Olive Oil (gf, v, vg)	<b>8</b>
- Lacquered Teriyaki Bone Marrow	<b>21</b>
- The Whole Selection Of 5 Dips	<b>45</b>
<b>Seasonal Oysters</b> (r, sf)	Half dozen <b>45</b>   Dozen <b>88</b>
Ponzu, dill oil	
<b>Roasted Scallops</b> (sf, gf)	<b>38</b>
Nduja beurre blanc, cauliflower, pickled sweet mini pepper, kochukaru oil	
<b>Prawn Toast</b> (sf)	<b>22</b>
Crab salad, brioche, calamansi	
<b>Tuna Watermelon Tartare</b> (r, gf)	<b>22</b>
Avocado, coconut vinaigrette, coriander oil	
<b>Sushi Rice Beef Tartare</b> (r)	<b>32</b>
Umami sauce, wasabi, yuzu kosho, shiso nori wraps	
<b>Avocado Sushi Roll</b> (v, vg)	<b>20</b>
Nori, Japanese cucumber	
<b>Grilled Marinated Octopus</b>	<b>34</b>
Braised chickpeas, lap cheong, piquillo peppers	
<b>A4 Miyazaki Wagyu Nigiri</b> (r)	<b>25</b>
Lightly torched, tare sauce, wasabi kizami	
<b>Maitake Mushroom</b> (gf, v)	<b>15</b>
Jerusalem artichoke, black garlic	
<b>Burrata Tomato Salad</b> (n, v)	<b>28</b>
Peach mostarda, candied walnut, shiso, endive	
<b>Tempura Zucchini Flower</b>	<b>38</b>
Furikake, kizami wasabi	

## MAINS

---

<b>Line Caught Red Snapper</b> (200g) (n, sf)	<b>48</b>
Laksa, ebi shrimp oil, celeriac coconut purée	
<b>Halibut With Kombu Potato Flake Crust</b> (200g) (gf)	<b>35</b>
Yuzu beurre blanc, leek potato confit	
<b>Black Pepper Tiger Prawn</b> (200g)	<b>46</b>
Lime, charcoal oil	
<b>Korean Rice Cake Dumplings</b> (gf)	<b>57</b>
Black truffle, parmesan, guanciale	
<b>Nagano Pork Chop</b> (320g)	<b>48</b>
Yuzu jus, fennel apple salad	
<b>Indian Eggplant</b> (160g) (v, vg)	<b>20</b>
Coconut, tumeric, puffed quinoa, miso glaze	
<b>Asparagus "Sushi Rice" Risotto</b> (gf, v)	<b>25</b>
Spinach, puffed rice, pea tendrils	
<b>French Margret Duck Breast In Shio Koji</b> (250g) (gf)	<b>69</b>
Maple, red currant, fernet sauce	
<b>Australian Lamb Chop</b> (260g) (gf)	<b>58</b>
Green curry purée, yoghurt	
<b>Stony River Black Angus Tenderloin</b> (200g) (gf)	<b>68</b>
Braised red cabbage relish, yuzu beef jus	
<b>Half Roasted Chicken</b> (700g) (gf)	<b>32</b>
Bacon mousseline stuffed wing, kale, jerusalem artichoke	

---

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

SHARING  
Please allow us 30 minutes

## SIDES

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

## DESSERTS

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

