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## LUNCH SET MENU

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**TWO-COURSE \$48\*\***  
**WINE PAIRING \$48\*\***

**THREE-COURSE \$58\*\***  
**WINE PAIRING \$68\*\***

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**SHIITAKE MUSHROOM VELOUTE**  
Brioche croutons, leek & onion

**2017 VASSE FELIX 'PREMIERE' CHARDONNAY, MARGARET RIVER, AUSTRALIA**

OR

**CURED SALMON**  
Crème fraîche, yuzu kosho, pickled onions & toasted buckwheat

OR

**PORK BELLY DAN DAN NOODLES**  
Toasted peanuts & soy beans

**2017 MULLER CATOIR 'HAART' RIESLING TROCKEN, PFALZ, GERMANY**

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**BINCHOTAN GRILLED RED SNAPPER**  
Chili jam, wing beans, calamansi

**2018 DOMAINE OTT, BY OTT, ROSE, PROVENCE, FRANCE**

OR

**BRAISED SPRING CHICKEN**  
Green curry, eggplant, Thai basil

**2018 GARAGISTE 'LE STAGIAIRE' PINOT NOIR, MORNINGTON PENINSULA, AUSTRALIA**

OR

**KAGOSHIMA A5 WAGYU BEEF (+18)**  
Kalbi marinate, onion soubise, kimchi, Ssam sauce

**2017 YALUMBA 'SAMUEL'S COLLECTION' SHIRAZ, BAROSSA VALLEY, AUSTRALIA**

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**WHITE AMBROSIA**  
White lover's cookies, honey sponge, pear, ginger flower sorbet

OR

**RASPBERRY FIESTA**  
Raspberry vanilla choux, pistachio sponge, freeze dried raspberry, pistachio ice cream

**2014 CHATEAU SIMON, SAUTERNES, FRANCE**



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## DINNER SET MENU

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**SIX-COURSE \$168<sup>++</sup>**

**WINE PAIRING \$128<sup>++</sup>**

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**STORMSHELL CLAM**

Nam jim, coconut & coriander

**CÉ LA VI SAKE, JUNMAI DAIGINJO, KYOTO, JAPAN**

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**CURED SALMON**

Crème fraîche, yuzu kosho, pickled onions & toasted buckwheat

**2017 MULLER CATOIR 'HAART' RIESLING TROCKEN, PFALZ, GERMANY**

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**SHIITAKE MUSHROOM VELOUTE**

Brioche croutons, leek & onion

**2017 VASSE FELIX 'PREMIERE' CHARDONNAY, MARGARET RIVER, AUSTRALIA**

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**BINCHOTAN GRILLED RED SNAPPER**

Chili jam, wing beans, calamansi

**2018 DOMAINE OTT, BY OTT, ROSE, PROVENCE, FRANCE**

OR

**BRAISED SPRING CHICKEN**

Green curry, eggplant, Thai basil

**2018 GARAGISTE 'LE STAGIAIRE' PINOT NOIR, MORNINGTON PENINSULA, AUSTRALIA**

OR

**KAGOSHIMA A5 WAGYU BEEF (+18)**

Kalbi marinate, onion soubise, kimchi, Ssäm sauce

**2017 YALUMBA 'SAMUEL'S COLLECTION' SHIRAZ, BAROSSA VALLEY, AUSTRALIA**

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**PRICKLY PEAR**

Rose lychee granite

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**WHITE AMBROSIA**

White lover's cookies, honey sponge, pear, ginger flower sorbet

OR

**RASPBERRY FIESTA**

Raspberry vanilla choux, pistachio sponge, freeze dried raspberry, pistachio ice cream

**2014 CHATEAU SIMON, SAUTERNES, FRANCE**







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## SUSHI AND SASHIMI

<b>FUTOMAKI – TUNA, SALMON AND HAMACHI</b>	<b>24</b>
Pickled white radish, ooba, sakura powder	
<b>SPICY BIGEYE TUNA ROLL</b>	<b>26</b>
Tuna, leek, kaiware	
<b>CALIFORNIA ROLL</b>	<b>26</b>
Crab meat, cucumber and avocado	
<b>CRISPY PRAWN TEMPURA ROLL</b>	<b>24</b>
Puffed Japanese rice, wasabi aioli, bonito flakes	
<b>AVOCADO AND CUCUMBER ROLL</b>	<b>24</b>
Radish, nori powder	
<b>CHEF'S SELECTION OF SASHIMI</b>	<b>68</b>
12 pcs sashimi	
<b>CHEF'S SELECTION OF PREMIUM SUSHI AND SASHIMI</b>	<b>158</b>
Serves 2-3 people	

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## SAKÉ TO PAIR

Bottle  
300ml

Bottle  
720ml

### **KYOTO | TAMANOHIKARI AND CÉ LA VI, JUNMAI DAIGINJO**

**118**

Specially brewed for CÉ LA VI; elegant scents,  
smooth texture and rich flavour with sophisticated finish.

### **HIROSHIMA | SEIKYO CHOKARAKUCHI, TOKUBETSU HONJOZO**

**148**

Fragrant and floral with notes of melon skin and white cherries.

### **ISHIKAWA | KIKUHIME KINKEN, JUNMAI**

**178**

Full-bodied, pure, clean, and savoury with a hint of floral and spice....  
a good introduction to saké.

### **SHIZUOKA | KAIUN, JUNMAI DAIGINJO**

**328**

A work of art...refined, elegant and well balanced, with notes of exotic fruits;  
well-rounded with a long finish.

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## STARTERS

### COLD

<b>KING SALMON – JICAMA ROLL</b>	<b>30</b>
Jalapeño coulis, Yuzu kosho, toasted buckwheat	
<b>BURRATA DI BUFALA</b>	<b>28</b>
XO dressing, marinated tomatoes and wakame oil	
<b>WAGYU BEEF TATAKI</b>	<b>36</b>
Carrot ponzu & charred sanshō peppers	
<b>JAPANESE SPINACH GOMAE SALAD</b>	<b>20</b>
Sesame dressing	
<b>HOKKAIDO SCALLOP &amp; OYSTER CEVICHE</b>	<b>34</b>
Pomelo, jicama, lemongrass – coriander vinaigrette	
<b>DRUNKEN CHICKEN</b>	<b>22</b>
Poached chicken breast, ginger, scallion and chilli padi	
<b>CHARRED GEM LETTUCE</b>	<b>26</b>
Corn, avocado, toasted pine nuts, aged manchego cheese	
<b>FRESHLY SHUCKED ATLANTIC OYSTERS</b>	Half dozen <b>48</b>
Dried chilli, green mango and kalamansi mignonette	Dozen <b>84</b>

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STARTERS

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## HOT

<b>ROASTED SWEET CORN SOUP</b>	<b>18</b>
Black garlic, coriander oil	
<b>GRILLED PRAWNS</b>	<b>32</b>
Caramelised pomelo salad, toasted cashew nuts, coconut cream	
<b>PAN SEARED FOIE GRAS</b>	<b>48</b>
Black truffle, pomegranate, violet mustard, marigold	
<b>SPANNER CRAB AND E-FU NOODLES</b>	<b>42</b>
XO, crispy chicken skin, chives	
<b>GRILLED FREMANTLE OCTOPUS</b>	<b>38</b>
Eggplant purée, coriander dressing, marigold	
<b>CALAMARI STRIPS</b>	<b>22</b>
Green chilli sauce, lemon, coriander	
<b>BINCHOTAN GRILLED IBERICO PORK SATAY</b>	<b>28</b>
Sanshō chilli	

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## SEA

<b>TYPHOON SHELTER PRAWNS</b>	<b>58</b>
Fried garlic, panko, scallion and tamarind	
<b>SMOKED BLACK COD</b>	<b>52</b>
Coriander dressing with salted Kampot peppercorns, asparagus and shiitake mushrooms	
<b>PAN-SEARED SNAPPER</b>	<b>48</b>
Green mango, kalamansi and lemongrass salad	
<b>RICE FLAKE CRUSTED WHOLE MAINE LOBSTER (500g)</b>	<b>98</b>
Bell pepper and pineapple fricassée with Chinese sausage, sour – spicy ginger reduction	
<b>STEAMED KÜHLBARRA SEA BASS AND NAM JIM DRESSING</b>	<b>40</b>
Thai basil, aromatic smoked fish broth	

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## LAND

<b>WESTHOLME WAGYU BEEF</b>	<b>58</b>
Burnt carrot, pickled onions, marinated seaweed	
<b>CAST-IRON ROASTED RANGERS VALLEY "BLACK MARKET" RIBEYE</b>	<b>78</b>
Fresh green Kampot peppers, baby bok choy, shiso vinegar glaze	
<b>DUCK LEG BETUTU</b>	<b>38</b>
Bacar, eggplant, sambal matah	
<b>GRILLED IBERICO PORK PLUMA</b>	<b>48</b>
Napa cabbage, ginger, scallion, Chinese barbeque glaze	
<b>SZECHUAN ROASTED FREE RANGE CHICKEN BREAST</b>	<b>40</b>
Szechuan chilli glaze, lily bulbs, snow peas, cashews	
<b>KAGOSHIMA A5 FULL BLOOD WAGYU STRIPLOIN</b>	<b>98</b>
Celeriac purée, tamari beurre noisette	
<b>SHREDDED XINJIANG LAMB</b>	<b>52</b>
Yoghurt flat bread, spiced miso tahini	

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## PREMIUM SIGNATURE SHARED MAINS

(Pre-orders recommended 24 hours in advance)

<b>1 KILO WHOLE LOBSTER</b>	<b>238</b>
Bell pepper, pineapple fricassée and Chinese sausage, sour-spicy ginger reduction	
<b>CHARRED KUROBUTA PORK CHOP</b>	<b>115</b>
Chinese BBQ glaze, sanshō, kai lan	
<b>BINCHŌTAN GRILLED BLACK ANGUS BONE-IN SHORT RIB</b>	<b>105</b>
Tamari beurre noisette, cucumber pickle	
<b>RANGERS VALLEY "BLACK MARKET" TOMAHAWK</b>	<b>298</b>
Garlic, shallot glaze	
<b>CATCH OF THE DAY</b>	<b>MP*</b>

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\*Product prices varies according to market rate

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## SIDES

<b>STEAMED JASMINE RICE</b>	<b>8</b>
<b>BRAISED YAU MAK CHOY</b> Chinese lettuce with shaved ginger	<b>18</b>
<b>LILY BULBS, SNOWPEAS AND MUSHROOMS</b> Sauteéd lily bulbs, shimeiji mushrooms, cashew nuts	<b>18</b>
<b>BOMBAY POTATO</b> Garam masala, cumin and mustard	<b>18</b>
<b>GARLIC CHIVES</b> Fermented bean paste, salted black beans	<b>18</b>
<b>RED OAK LETTUCE</b> Marinated seaweed, sesame dressing	<b>18</b>
<b>SAUTÉED BROCCOLI</b> Roasted garlic and shallots, toasted almonds, preserved lemon coulis	<b>18</b>

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# HAND CRAFTED LUXURY TEA BLENDS BY:



<b>ENGLISH BREAKFAST ★</b> Organic, black tea, high <b>Award Winner:</b> at the North American Tea Championships Complex malted undertones for a satisfying start to the day.	<b>13</b>
<b>CHAMOMILE CITRON</b> Organic, herbal tea, caffeine-free Sunny Egyptian chamomile brightened by herbs and flowers.	<b>13</b>
<b>MOROCCAN MINT ★</b> Organic, green tea, low in caffeine <b>Award Winner:</b> at the 2017 Global Tea Championships Hand-rolled gunpowder tea and cooling mint.	<b>13</b>
<b>EARL GREY</b> Organic, black tea, robust A timeless expression of robust Assam and bergamot.	<b>13</b>
<b>JASMINE GREEN</b> Organic, green tea, moderate caffeine Rare, exceptional Chung Hao tea, scented with jasmine flowers.	<b>13</b>
<b>GINGER LEMONGRASS</b> Organic, herbal tea, caffeine-free Citrus notes balanced by cool spearmint and mellow licorice.	<b>13</b>
<b>GREEN MANGO PEACH</b> Organic, green tea, low in caffeine The sweetness of ripe fruit, sharpened by peppermint and ginger.	<b>13</b>
<b>WHITE GINGER PEAR</b> Organic, white tea, very low caffeine Delicate white tea leaves plus a hint of pear and spicy ginger.	<b>13</b>
<b>CITRUS MINT</b> Organic, herbal tea, caffeine-free An herbal infusion of peppermint and citrus, fantastic hot or on ice.	<b>13</b>
<b>ORCHID VANILLA</b> Organic, black tea, robust Notes of vanilla meet coconut for an exotic steep.	<b>13</b>

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## DESSERTS

### CHEF'S SELECTION OF PREMIUM DESSERTS

34 | 58 | 82

SMALL | MEDIUM | LARGE PLATTER

#### MANGO CHEESECAKE

24

Caramelised almonds and pistachio crumble

#### PINK GUAVA KISSES (AF)

24

Lychee-guava compote, raspberry meringue, pink guava sorbet

#### HAZELNUT BROWNIE (GF) (AF)

24

Vanilla mascarpone mousse, vanilla ice cream

#### POMELO COCONUT SAGO (V)

24

Sago pudding, pomelo, mango & coconut sorbet

#### DARK RUM BABA

24

Caramelised coconut crèmeux, tamarind curd, lemongrass sorbet

#### JAPANESE CITRUS TART (AF)

24

Pistachio sponge, Thai basil ice cream

#### TRIPLE CHOCOLATE SIN

24

Dark chocolate crèmeux with chocolate pearls, blond chocolate mousse

#### PRICKLY PEAR GRANITÉ (V) (AF) (GF)

18

Rose lychee granité, prickly pear sorbet

#### ICE CREAM AND SORBET (AF) (GF) (V)

18

Vanilla, chocolate, sea salt caramel, basil, ginger flower, lemongrass, mango-coconut, pink guava

#### MARKET-INSPIRED FRUIT SELECTION

36

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(V) Vegetarian (AF) Alcohol-Free (GF) Gluten-Free

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## SWEET WINES

			Glass	Bottle
- NV -	<b>TAWNY PORT, 10 YEARS, GRAHAM'S</b> Douro, Portugal	200ml		<b>60</b>
- 2016 -	<b>PIO CESARE</b> Moscato d'Asti DOCG, Piedmont, Italy			<b>128</b>
- 2015 -	<b>SAMLING 88 BEERenauslese, HANS TSCHIDA</b> Burgenland, Austria	Half	<b>28</b>	<b>125</b>
- 2014 -	<b>CHÂTEAU SIMON</b> Barsac, Bordeaux, France		<b>16</b>	
- 1997 -	<b>CHÂTEAU SIGALAS RABAUD</b> 1 <sup>st</sup> Growth 1855, Sauternes, Bordeaux, France		<b>35</b>	<b>350</b>

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## DIGESTIVES

<b>RUM, DIPLOMÁTICO RESERVA</b> Chocolate, orange, and melted vanilla finish	Venezuela	<b>23</b>	<b>330</b>
<b>COGNAC, COURVOISIER 12 YEARS</b> Lemony-citrus taste with clove spiciness	France	<b>38</b>	<b>580</b>
<b>BLENDED WHISKY, JOHNNIE WALKER BLUE LABEL</b> Aromas of cocoa dusted nuts and dried fruits, sweet spices, leather, cedar & earth	Scotland	<b>50</b>	<b>880</b>
<b>CALVADOS, CHRISTIAN DROUIN, COEUR DE LION 1963</b> Baked apple & pastry tones, dried flowers & vanilla pod	France	<b>88</b>	<b>1800</b>
<b>WHISKY, YAMAZAKI 18 YEARS</b> Dates, figs, honey, walnuts & cinnamon	Japan	<b>98</b>	<b>2000</b>

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