

5 COURSE LUNCH MENU



BREAD & HOME MADE BUTTER
麵包 & 手工奶油

ORA KING SALMON TATAKI
Jalapeño Sauce, Saffron Lemon Coulis, Ikura
炙燒紐西蘭國王鮭
墨西哥辣椒泥, 番紅花檸檬醬, 鮭魚卵

or

HOKKAIDO SCALLOP & OYSTER CEVICHE
Citrus, Watermelon & Jicama Salsa **Add \$120**
北海道生食干貝佐生蠔
柑橘, 西瓜, 豆薯莎莎

TAIWANESE TOMATOES & STRACCITELLA CHEESE
Smoked Olive Oil, Saffron Lemon Coulis
台灣番茄 & 新鮮乳酪
煙燻橄欖油, 番紅花黃檸檬醬

or

BIBB LETTUCE & GUACAMOLE
Egg Soya Milk Dressing, Dukkah Spice
貝比生菜沙拉搭新鮮酪梨
雞蛋豆漿醬汁, 杜卡香料粉

CURRIED CAULIFLOWER VELOUTE
Green Apple, Spiced Chickpeas & Kaffir Lime Oil
咖哩白花菜濃湯
青蘋果丁, 雞豆, 檸檬葉油

PAN-FRIED TUSKFISH – LEMON GRASS EMULSION
Bell Pepper And Tomato Stewed – Romesco Sauce
香煎石咾魚襯香茅乳化泡泡
燉彩椒番茄, 堅果辣味醬

or

IBERICO PORK PLUMA – CHINESE BBQ GLAZE
Braised Cabbage & Green Onion – Ginger Dressing
伊比利豬老饕佐中式BBQ醬汁
奶油燉白菜, 三星蔥油, 辣根醬汁

or

POACHED BLACK COD – DRY SHIITAKI DASHI
Braised Clams, Wild Mushrooms, Pickled Wasabi **Add \$300**
黑鱈魚佐花菇柴魚高湯
燉蛤蜊, 台灣香菇, 漬山葵

or

GRILLED WESTHOLME BEEF HANGER STEAK
Grilled Scallion Dressing, Roasted Chili Jam **Add \$300**
安格斯橫膈膜牛肉
炭烤三星蔥, 泰式醬汁

CHOICE OF CÉ LA VI DESSERTS
CÉ LA VI精選甜點
Coffee or Tea

Selling Price \$1,300

10% Service Charge Will Be Added To Your Bill
加收10%服務費
Mineral and Sparkling Water \$100/Person
礦泉水/氣泡水(無限供應) \$100/人

Minimum Order: 1 Set per Person



7 COURSE DINNER MENU

BIBB LETTUCE & GUACAMOLE
Egg Soya Milk Dressing, Dukkah Spice
貝比生菜沙拉搭新鮮酪梨
雞蛋豆漿醬汁, 杜卡香料粉

ORA KING SALMON TATAKI
Jalapeño Sauce, Saffron Lemon Coulis, Ikura
炙燒紐西蘭國王鮭
墨西哥辣椒泥, 番紅花檸檬醬, 鮭魚卵

CURRIED CAULIFLOWER VELOUTE
Green Apple, Spiced Chickpeas & Kaffir Lime Oil
咖哩白花菜濃湯
青蘋果丁, 雞豆, 檸檬葉油

GRILLED SNAPPER - IKAN BAKAR
Sambal Manis, Calamansi & Lemongrass
印度尼西亞風味炭烤鯛魚
辣味蝦醬, 金桔, 香茅

SOY POACHED FOIE GRAS, HAZELNUTS & MOUNTAIN PEAR
Lentils, Brown Butter, Honey
低溫慢燉滷水鵝肝及榛果
扁豆, 奶油, 蜂蜜

IBERICO PORK PLUMA – CHINESE BBQ GLAZE
Braised Cabbage & Green Onion – Ginger Dressing
伊比利豬老饕佐中式BBQ醬汁
奶油燉白菜, 三星蔥薑醬

or

PAN-FRIED TUSKFISH – LEMON GRASS EMULSION
Bell Pepper And Tomato Stew – Romesco Sauce
香煎石斑魚襯香茅乳化泡泡
燉彩椒番茄, 堅果辣味醬

CHOICE OF CÉ LA VI DESSERTS
CÉ LA VI精選甜點
Coffee or Tea

Selling Price \$2,300

10% Service Charge Will Be Added To Your Bill
加收10%服務費
Mineral and Sparkling Water \$100/Person
礦泉水/氣泡水(無限供應) \$100/人

Minimum Order: 1 Set per Person



7 COURSE DINNER MENU

HOKKAIDO SCALLOP & OYSTER CEVICHE

Citrus, Watermelon & Jicama Salsa

北海道生食干貝佐生蠔

柑橘, 西瓜, 豆薯莎莎

TAIWANESE TOMATOES & STRACCITELLA CHEESE

Smoked Olive Oil

台灣番茄 & 新鮮乳酪

煙燻橄欖油

CURRIED CAULIFLOWER VELOUTE

Green Apple, Spiced Chickpeas & Kaffir Lime Oil

咖哩白花菜濃湯

青蘋果丁, 雞豆, 檸檬葉油

GRILLED TIGER SHRIMP - UDANG BAKAR

Sambal Manis, Calamansi & Lemongrass

印度尼西亞風味炭烤虎蝦

辣味蝦醬, 金桔, 香茅

POACHED BLACK COD – DRY SHIITAKI DASHI

Braised Clams, Wild Mushrooms, Pickled Wasabi

黑鱈魚佐花菇柴魚高湯

燉蛤蜊, 台灣香菇, 漬山葵

CHICKEN & FOIE GRAS ROULADE - WILD LEAF VEGETABLES

Butter Squash Mashed, Pine Nuts, Red Amaranth Pesto

雞肉鵝肝捲及山野菜

奶油南瓜泥, 松子, 紅莧菜青醬

or

GRILLED WESTHOLME BEEF HANGER STEAK

Grilled Scallion Dressing, Roahsted Chili Jam

安格斯橫膈膜牛肉

炭烤三星蔥, 泰式醬汁

CHOICE OF CÉ LA VI DESSERTS

CÉ LA VI精選甜點

Coffee or Tea

Selling Price \$2,800

10% Service Charge Will Be Added To Your Bill

加收10%服務費

Mineral and Sparkling Water \$100/Person

礦泉水/氣泡水(無限供應) \$100/人

Minimum Order: 1 Set per Person



CÉ LA VI DESSERT OPTIONS

MATCHA, SHISO & DARK CHOCOLATE

64% Chocolate Cream, Matcha Cake, Shiso Gelee

抹茶搭配黑巧克力

64%黑巧克力醬, 抹茶戚風蛋糕, 綠紫蘇凍

MOLTEN MILK TEA TART

Taiwanese Milk Tea, Vanilla Ice Cream, Passion Fruit Mousse

台灣紅玉溶岩奶茶塔

巧克力酥餅, 百香果醬, 香草冰淇淋

DARK CHOCOLATE & BLACK SESAME - PRALINE MILLE FEUILLE

Chocolate Cream, Caramelized Phyllo, Exotic Crémeux

馬達加斯加黑巧克力千層

64%產地黑巧克力醬, 千層派皮, 焦糖黑芝麻榛果醬

VANILLA & PASSION FRUIT-GUAVA CRÉME BRULEE

Vanilla Custard, Passion Fruit-Guava Gel, Tuiles

雙層烤布蕾

香草布蕾搭配紅心芭樂百香果果凍, 法式脆餅