



# A LA CARTE

Step out of everyday eats and into CÉ LA VI Restaurant.  
Where the varieties of Asian flavours fuse together to create an unforgettable dining experience.

Our cuisine has been created with sharing in mind and are brought to your table continuously in true Asian style.  
We are more than delighted to take care of you and guide you through our menu,  
and please advise your server of any dietary requirements.

## RAW & SALAD

<b>Tuna &amp; Foie Gras</b> 黑松露吞拿魚脆米餅配鵝肝慕斯 <b>G</b> Black truffle teriyaki, raw tuna, foie gras mousse, crispy sushi rice, nori	58
<b>Smoked Ikura</b> 煙燻三文魚籽一口撻 <b>G, VR</b> Bite-sized buckwheat tart, coconut cream, salmon roe, lemon balm	58
<b>Hokkaido Scallop &amp; Oyster</b> 北海道帶子配生蠔 <b>SF, N</b> Pineapple, lime, lemongrass oil, coriander dressing	238
<b>Bonito Tataki</b> 炙燒鰹魚刺身配自家製咸蛋黃米餅 <b>SF</b> Lightly torched, lychee sambal matah, homemade rice cracker, salty egg yolk, lime zest, grilled coconut	158
<b>Sashimi &amp; Nigiri Platter</b> 特選刺身及壽司拼盤 <b>SF</b> Chef's premium selection of the day	300
<b>Spicy Tuna Crunch Roll</b> 辣吞拿魚脆卷 <b>SF, N</b> Bigeye tuna, sambal bajak, kewpie, lime leaf, prawn crackers, cucumber	128
<b>Seaweed &amp; Tofu Salad</b> 海藻豆腐沙律 <b>G, VR, N</b> Mizuna, tosaka, samphire, tosazu dressing, sesame, bonito flakes, furikake cracker, firm tofu	108
<b>Mixed Green Salad</b> 韓式酸辣生菜沙律 <b>V, N, G</b> Korean dressing, baby gem, oak leaf, pine nut sauce, cherry tomato, sugar snap peas, sweet corn	108

## HOT & CRISPY

<b>Uni Croquettes</b> 海膽泡菜可樂餅 <b>G, SF</b> Smoked potato, kimchi, Korean sea urchin, blackened scallion tofu cream	128
<b>Corn Soup</b> 墨西哥辣椒味噌粟米湯 <b>G, VR</b> Chargrilled corn, white miso, fried baby cabbage, fish sauce vinaigrette, cassava crisps, jalapeño	98
<b>Crispy Pork Belly</b> 燒豬腩肉伴韓式泡菜 <b>G, N</b> Ssamjang, garlic chive kimchi, daikon	168
<b>Vadouvan Tempura</b> 咖喱辛香雜錦天婦羅 <b>SF, G, VR</b> Prawns, maitake, brown butter pumpkin, curry leaf	128
<b>Korean Chicken Wings</b> 炸無骨雞翼配韓式辣醬 <b>G, N</b> Boneless, deep fried, spicy gochujang, peanuts, toasted sesame	108

## SKEWERS

<b>Ora King Salmon</b> 燒三文魚串配椰香鹹蛋黃醬 Salted egg yolk coconut sauce, fried shallot	118
<b>Organic Chicken</b> 照燒雞肉串 <b>G, N</b> Marinated chicken thigh, shichimi, negi, coconut oil, grilled lime	98
<b>Pork Sate Lilit</b> 巴厘香茅豬肉串 <b>SF</b> Minced pork, Balinese yellow paste, lemongrass skewers with chilli-tomato sambal	108
<b>Wagyu Beef</b> 黑松露照燒和牛串 <b>G</b> Black truffle teriyaki, mushroom	138

## SMALL PLATES

<b>Grilled Hamachi Collar</b> 印尼醬燒油甘魚鮫 <b>SF, G</b> Bali BBQ sauce, sambal colo-colo, grilled lime	178
<b>Seared Hokkaido Scallop</b> 香煎北海道帶子伴紫蘇醬 <b>G, SF</b> Shiso & bell pepper salsa, coriander, grilled zucchini	238
<b>Grilled Red Curry Barramundi</b> 炙烤鱸魚伴紅咖喱 <b>SF</b> Thai eggplant, mushroom, cherry tomato, coconut cream	188
<b>Rougail Dumpling</b> 自家製豬肉水餃配特色香辣蕃茄醬 <b>G</b> Homemade pork & vegetable dumplings, spiced tomato sauce, ginger, kaffir lime, curry oil	118
<b>Grilled Jumbo Quail</b> 燒珍寶鵪鶉配泰式沾醬 <b>G</b> Pineapple nahm jim, toasted rice, shallot & herb salad	118
<b>Pan Seared Duck Breast</b> 香煎法國鴨胸配山葵漬 <b>G</b> Pickled wasabi, ponzu, negi, fried garlic, enoki	178
<b>Wagyu Rendang</b> 燉巴東和牛 <b>SF</b> Slow cooked Ranger's Valley beef rib in spicy coconut sauce, pickled vegetables, lemongrass, fried shallot, thai chilli	158

## BIGGER PLATES

<b>Typhoon Xinjiang</b> 慢煮 Te Mana 羊肩肉伴新疆蒜香炒尖椒 <b>G</b> Te Mana lamb shoulder, stir fried peppers & alliums, Xinjiang spiced garlic, goji, pancakes	378
<b>Ranger's Valley Wagyu Picanha</b> 燒和牛臀腰肉伴菊芋 M7 marble score, assorted salts & sauces	318
<b>Alaskan Black Cod</b> 焗黑鱈魚伴柚子胡椒竹筍 <b>G</b> Chilli jam glazed, grilled bamboo shoots, yuzu kosho, fried onions	318
<b>Rice Flake Lobster</b> 波士頓龍蝦配脆香米及辣柚子沙律 <b>SF, G</b> Spicy pomelo salad, bell pepper & Chinese sausage fricassee	488

## VEGGIES & SIDES

<b>Pork Fried Rice</b> 豬肉炒飯 <b>G, VR</b> Usukuchi fried pork belly, yamagobo, negi	88
<b>Fried Cauliflower</b> 炸椰菜花 <b>V</b> Red onion, jalapeño & coriander dressing	68
<b>Kung Pao Gai Lan</b> 宮保芥蘭 <b>VR, N, G</b> Anchovy, cashew, Sichuan pepper, spring onion	78
<b>Edamame</b> 海鹽枝豆 / 七味唐辛子枝豆 <b>V</b> Sea salt or shichimi togarashi	58
<b>Roasted Eggplant</b> 柚子味噌烤茄子 <b>V, N, G</b> Yuzu miso, sesame	68
<b>Steamed Tofu</b> 蒸豆腐配麻油小魚乾 <b>N, VR, G</b> Crispy jako fish, usukuchi, sesame oil	68

## DESSERTS

<b>A Tropical Escape</b> 熱帶逸選（雲呢拿奶凍、荔枝沙冰、熱情果奶酪、綠豆金寶） <b>G</b> Vanilla pannacotta, lychee granita, passion fruit curd, mung bean crumble	128
<b>Triple Chocolate Cake</b> 朱古力三重奏 <b>G, N</b> （無麵粉朱古力蛋糕、黑朱古力奶油、白朱古力慕斯、四季柑忌廉） Flourless chocolate cake, dark chocolate ganache, white chocolate mousse, calamansi cream	128
<b>Sesame &amp; Pandan</b> 班蘭芝麻蛋糕（白芝麻蛋糕、班蘭慕斯、黑芝麻牛油、柑橘） <b>N, G, V</b> White sesame cake, pandan mousse, black sesame butter, kumquat	128
<b>Matcha Tart</b> 宇治抹茶撻（紅豆醬、椰子雪糕、椰子碎） <b>G, V</b> Adzuki bean purée, coconut ice cream, coconut crumble	128
<b>Selection of Ice Cream</b> - per scoop 意式雪糕（每球） <b>V</b> Ask your server for daily flavour availability	48

SF - Contains shellfish | N - Contains nuts | G - Contains gluten | V - Vegetarian | VR - Vegetarian on request

Prices are subject to 10% service charge



# LUNCH

## BENTO BOXES

Artfully arranged, perfectly portioned with balance in mind. Savour our nutrient-rich modern Asian Bento Boxes, following traditional Bento fare with rice, chawanmushi, sunomono, green salad & miso soup included.  
配蒸飯、茶碗蒸、漬物、沙律及味噌湯。

**Portobello Mushroom 烤意大利大蘑菇定食** <sup>VR, G, N</sup>  
Wasabi salsa, ponzu, negi  
**\$158**

**Truffle Chicken Teriyaki 照燒黑松露雞扒定食** <sup>G, N</sup>  
Black truffle teriyaki, negi  
**\$178**

**Roasted Unagi 烤鰻魚定食** <sup>G, N</sup>  
Braised and glazed fresh water eel, pickles  
**\$198**

**Roasted Black Cod 泰式辣醬焗黑鱈魚定食** <sup>G, N</sup>  
Thai chili jam, fried shallot  
**\$218**

**Sashimi & Mixed Tempura 雜錦刺身配天婦羅定食** <sup>SF, G, N</sup>  
Assorted sashimi, prawn & vegetable tempura  
**\$218**

## TAILOR-MADE BY YOU

Tailor make your perfect two-course set menu by choosing a starter, main & side dish. Includes edamame.  
每個部分選擇一款菜式，制定自己的行政套餐。配海鹽枝豆。

### STARTERS

**Seafood Dashi Soup 海鮮清湯** <sup>SF</sup>  
Prawns, squid, yuzu, hasuimo, curry oil

**Creamy Prawns 炸蝦沙律拌韓式辣醬** <sup>SF, G, N</sup>  
Gochujang aioli, chives, teriyaki sauce

**Oysters 精選生蠔 (+\$20)** <sup>SF, G</sup>  
Ponzu, daikon, chive

**Spicy Tuna Crunch Roll 辣吞拿魚脆卷** <sup>SF, N</sup>  
Bigeye tuna, sambal bajak, kewpie, lime leaf, prawn crackers, cucumber

**Wagyu Beef Tataki 炙燒和牛刺身 (+\$30)** <sup>G</sup>  
Horseradish cream, torched raw Australian beef, tosazu, spring onion, cured egg yolk, cassava chips

### MAINS

**Grilled Marinated Chicken 燒雞配泰式沾醬** <sup>G</sup>  
Eggplant, pineapple nahm jim, shallot, herb & toasted rice

**Grilled Ora King Salmon 燒三文魚配椰香鹹蛋黃汁**  
Red chili, salted egg yolk coconut sauce, ikura

**Crispy Pork Belly 燒豬腩肉伴韓式泡菜** <sup>G, N</sup>  
Ssamjang, garlic chive kimchi, daikon

**USDA Prime Striploin 美國西冷牛扒配山葵漬** <sup>G</sup> **(+\$30)**  
Wasabi salsa, ponzu, negi, grilled asparagus

**Seared Hokkaido Scallops 香煎北海道帶子伴紫蘇醬 (+\$30)** <sup>G</sup>  
Mushroom, zucchini, shiso salsa, coriander

### SIDES

**Fried Cauliflower 炸椰菜花** <sup>V</sup>  
Red onion, jalapeño & coriander dressing

**Vegetable Fried Rice 素菜炒飯** <sup>V, G</sup>  
Yamagobo, soy, negi

**Steamed Vegetable 蒸素菜** <sup>V</sup>  
Shiso salsa

**Steamed Rice 御飯** <sup>V, G</sup>  
Koshihikari rice

**\$198**

## TREAT YOURSELF

Tantalise your taste buds with our Chef's selection of vibrant dishes sourced from across Asia using sustainable season-driven ingredients with an emphasis on freshness.

**Scallop & Oyster 帶子配生蠔** <sup>SF, N</sup>  
Pineapple, lime, lemongrass oil, coriander dressing

**Pork Sate Lilit 巴厘香茅豬肉串** <sup>SF</sup>  
Minced pork, Balinese yellow paste, lemongrass skewers with chilli-tomato sambal

**Pan Seared Duck Breast 香煎法國鴨胸配山葵漬** <sup>G</sup>  
Pickled wasabi, ponzu, negi, fried garlic, enoki

OR

**Grilled Red Curry Barramundi 炙烤鱸魚伴紅咖喱** <sup>SF</sup>  
Thai eggplant, mushroom, cherry tomato, coconut cream

**Dessert of the Day 是日甜品**  
Our Pastry Chef's special creation of the moment

**\$288**

## END ON A HIGH

Choose your something sweet or finish off with our Dessert of the Day.

**Dessert of the Day 是日甜品**  
Our Pastry Chef's special creation of the moment

**\$38**

**Triple Chocolate Cake 朱古力三重奏** <sup>G, N</sup>  
Flourless chocolate cake, dark chocolate ganache, white chocolate mousse, calamansi cream

**\$128**

**Matcha Tart 宇治抹茶撻** <sup>G, V</sup>  
Adzuki bean purée, coconut ice cream, coconut crumble

**\$128**

## LIKE A VIRGIN

Refreshing non-alcoholic beverages created by our mixologists.

**Far East Highball**  
Lemon juice, pineapple, homemade kaffir lime syrup, apple juice, soda  
**\$48**

**Grape & Mint Smash**  
Green grapes, mint leaves, honey, lime juice, apple juice  
**\$48**

**Soft Drinks**  
Coke, Coke Zero, Sprite, ginger ale, ginger beer or tonic water  
**\$48**

**Juices**  
Orange, grapefruit, pineapple, cranberry, apple or tomato  
**\$68**

## LUNCHTIME TIPPLES

**Charles Heidsieck Brut Réserve NV**  
Champagne, France  
**\$688 / Bottle**

**Greyrock Pinot Gris**  
Marlborough, New Zealand  
**\$78 / Glass | \$398 / Bottle**

**Hewitson Belle Ville Rosé**  
Barossa Valley, Australia  
**\$78 / Glass | \$398 / Bottle**

**Plantagenet Three Lions Cabernet Merlot**  
Great Southern, Australia  
**\$78 / Glass | \$398 / Bottle**

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Prices are subject to 10% service charge

2019-07-26



# WEEKEND BRUNCH

Explore the culinary corners of the region with our Modern Asian brunch served 'family style'.  
At the core of Asian culture, sharing food means 'giving' to dear friends and family who have been invited to one's household.  
Welcome to our house, if there is anything you want to ask us, be our guest!

## FREE-FLOW CHAMPAGNE

Includes selected champagne, wines, beers, cocktails, spirits and soft drinks. 包括特選香檳、紅白酒、啤酒、雞尾酒、烈酒及無酒精飲品。

- Veuve Clicquot Yellow Label Brut NV**  
**Bloody Mary**  
Vodka, tomato juice, Worcestershire sauce, hot sauce
- Veuve Clicquot Brut Rosé NV (+\$100)**  
**Classic Screwdriver**  
Vodka, orange juice
- Sommelier selection of White & Red**  
**Self-made Bellini**  
Your choice of purée brought to your table
- Morning Margarita**  
Tequila blanco, Luxardo apricot brandy, lime & grapefruit juice
- Peroni Nastro Azzurro Draught Beer**  
**Vodka / Gin / White Rum / Juices & Soft Drinks**

## COLD STARTERS

## HOT STARTERS

All starters are included. 包括所有冷盤及熱盤。

- Sushi Rolls 壽司卷 N, VR**  
Chefs selection of sushi rolls
- Freshly Shucked Oyster 生蠔伴檸檬酸汁 SF, G**  
Momiji oroshi, ponzu sauce
- Sichuan Smashed Cucumber 川味拍青瓜 N, V, G**  
Cucumber, kung pao sauce, cashews
- King Salmon Tartare 三文魚他他配洋蔥酸忌廉 N, G, VR**  
Lemongrass dressing, sake-soy sour cream and onion dip, cassava crackers
- Vadouvan Tempura 咖喱辛香雜錦天婦羅 SF, VR**  
Prawn, enoki, pumpkin, brown butter, vadouvan
- Okonomiyaki 大阪燒配意大利火腿 VR**  
Cabbage pancake, bonito flakes, tonkatsu sauce, crispy prosciutto ham
- Organic Egg & Cauliflower 有機塘心蛋配椰菜花 V**  
Japanese-style marinated soft-boiled egg, fried cauliflower, jalapeño dressing

## MAIN COURSE

Select one main course, complimented with seasonal vegetables and fried rice. 選擇一款主菜，並附送蔬菜及炒飯。

- Grilled Organic Chicken 燒有機雞腿配泰式沾醬 G**  
Marinated thigh, pineapple nahm jim, red onion and herb salad, toasted rice
- Red Curry Barramundi 炙烤鱸魚伴紅咖喱 SF**  
Thai eggplant, mushroom, cherry tomato, coconut cream
- Crispy Pork Belly 燒豬腩肉伴韓式泡菜 G, N**  
Ssamjang, garlic chive kimchi, daikon
- Grilled Salmon 燒三文魚配椰香鹹蛋黃醬**  
Salted egg yolk coconut sauce, fried shallot, bac ha
- Black Cod 焗黑鱈魚伴柚子胡椒竹筍 (+\$40) G**  
Chilli jam glazed, grilled bamboo shoots, yuzu kosho, fried onion
- Ranger's Valley Wagyu Picanha 燒和牛臀腰肉 (+\$50) G**  
M7 marble grade Australian beef, grilled asparagus

## DESSERTS

**Dessert of the Day 是日甜品**  
Our Pastry Chef's special creation of the moment

**\$588 PER PERSON**

Food-only brunch priced at \$298

SF - Contains shellfish | N - Contains nuts | G - Contains gluten | V - Vegetarian | VR - Vegetarian on request

Prices are subject to 10% service charge

2019-07-22



# CHEF'S TASTING MENU

## Smoked Ikura

煙燻三文魚籽一口撻

Bite-sized buckwheat tart, coconut cream, salmon roe, lemon balm

## Bonito Tataki

炙燒鰹魚刺身配自家製咸蛋黃米餅

Lightly torched, lychee sambal matah, homemade rice cracker, salty egg yolk, lime zest, grilled coconut

## Seaweed & Tofu Salad

海藻豆腐沙律

Mizuna, tosaka, samphire, tosazu dressing, sesame, bonito flakes, furikake cracker, firm tofu

## Vadouvan Tempura

咖喱辛香雜錦天婦羅

Prawns, maitake, brown butter pumpkin, curry leaf

## Pork Sate Lilit

巴厘香茅豬肉串

Minced pork, Balinese yellow paste, lemongrass skewers with chilli-tomato sambal

OR

## Grilled Jumbo Quail (+\$50)

燒珍寶鵪鶉配泰式沾醬

Pineapple nahm jim, toasted rice, shallot & herb salad

## Wagyu Rendang

嫩巴東和牛

Slow cooked Ranger's Valley beef rib in a spicy coconut sauce, pickle vegetables, lemongrass, fried shallot

OR

## Roasted Black Cod (+\$30)

焗黑鱈魚伴柚子胡椒竹筍

Chilli jam glazed, grilled bamboo shoots, yuzu kosho, fried onion

## Triple Chocolate Cake

朱古力三重奏 (無麵粉朱古力蛋糕、黑朱古力奶油、白朱古力慕斯、四季柑忌廉奶油)

Flourless chocolate cake, dark chocolate ganache, white chocolate mousse, calamansi cream

OR

## Sesame & Pandan

班蘭芝麻蛋糕 (白芝麻蛋糕、班蘭慕斯、黑芝麻牛油、柑橘)

White sesame cake, pandan mousse, black sesame nut-butter, kumquat

**\$588 per person**

(Minimum of two pax)

Price is subject to 10% service charge

**BOOK NOW**

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