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CONTEMPORARY ASIAN CUISINE, REDEFINED

RAW & SALAD

TUNA & FOIE GRAS 黑松露吞拿魚脆米餅配鵝肝慕斯 (G)	58
Black truffle teriyaki, raw tuna, foie gras mousse, crispy sushi rice, nori	
SMOKED IKURA 煙燻三文魚籽一口撻 (G) (VR)	58
Bite-sized buckwheat tart, coconut cream, salmon roe, lemon balm	
HOKKAIDO SCALLOP & OYSTER 北海道帶子配生蠔 (SF) (N)	238
Pineapple, lime, lemongrass oil, coriander dressing	
BONITO TATAKI 炙燒鰹魚刺身配自家製咸蛋黃米餅 (SF)	158
Lightly torched, lychee sambal matah, homemade rice cracker, salty egg yolk, lime zest, grilled coconut	
SASHIMI & NIGIRI PLATTER 特選刺身及壽司拼盤 (SF)	300
Chef's premium selection of the day	
SPICY TUNA CRUNCH ROLL 辣吞拿魚脆卷 (SF) (N)	128
Big eye tuna, sambal bajak, kewpie, lime leaf, prawn crackers, cucumber	
SEAWEED & TOFU SALAD 海藻豆腐沙律 (G) (VR) (N)	108
Mizuna, tosaka, samphire, tosazu dressing, sesame, bonito flakes, furikake cracker, firm tofu	
MIXED GREEN SALAD 韓式酸辣生菜沙律 (V) (N) (G)	108
Korean dressing, baby gem, oak leaf, pine nut sauce, cherry tomato, sugar snap peas, sweet corn	

HOT & CRISPY

UNI CROQUETTES 海膽泡菜可樂餅 (G) (SF)	128
Smoked potato, kimchi, Korean sea urchin, blackened scallion tofu cream	
CORN SOUP 味噌粟米濃湯 (G) (VR)	98
Chargrilled corn, white miso, fried baby cabbage, fish sauce vinaigrette, cassava crisps	
CRISPY PORK BELLY 燒豬腩肉伴韓式泡菜 (G) (N)	168
Ssamjang, garlic chive kimchi, daikon	
VADOUVAN TEMPURA 咖喱辛香雜錦天婦羅 (G) (VR)	128
Prawns, maitake, brown butter pumpkin, curry leaf	
KOREAN CHICKEN WINGS 炸無骨雞翼配韓式辣醬 (G) (N)	108
Boneless, deep fried, spicy gochujang, peanuts, toasted sesame	

SKEWERS

ORA KING SALMON 燒三文魚串配椰香鹹蛋黃醬 Salted egg yolk coconut sauce, fried shallot	118
ORGANIC CHICKEN 照燒雞肉串 (G) (N) Marinated chicken thigh, shichimi, negi, coconut oil, grilled lime	98
PORK SATE LILIT 巴厘香茅豬肉串 (SF) Minced pork, Balinese yellow paste, lemongrass skewers with chilli-tomato sambal	108
WAGYU BEEF 黑松露照燒和牛串 (G) Black truffle teriyaki, mushroom	138

SMALL PLATES

GRILLED HAMACHI COLLAR 印尼醬燒油甘魚鮫 (SF) (G) Bali BBQ sauce, sambal colo-colo, grilled lime	178
SEARED HOKKAIDO SCALLOP 香煎北海道帶子伴紫蘇醬 (G) (SF) Shiso & bell pepper salsa, coriander, grilled zucchini	238
GRILLED RED CURRY BARRAMUNDI 炙烤鱸魚伴紅咖喱 (SF) Thai eggplant, mushroom, cherry tomato, coconut cream	188
ROUGAIL DUMPLING 自家製豬肉水餃配特色香辣蕃茄醬串 (G) Homemade pork & vegetable dumplings, spiced tomato sauce, ginger, kaffir lime, curry oil	118
GRILLED JUMBO QUAIL 燒珍寶鵪鶉配泰式沾醬 (G) Pineapple nahm jim, toasted rice, shallot & herb salad	118
PAN SEARED DUCK BREAST 香煎法國鴨胸配山葵漬 (G) Pickled wasabi, ponzu, negi, fried garlic, enoki	178
WAGYU RENDANG 嫩巴東和牛 (SF) Slow cooked Ranger's Valley beef rib in spicy coconut sauce, pickled vegetables, lemongrass, fried shallot, thai chili	158

BIGGER PLATES

- TYPHOON XINJIANG 慢煮Te Mana羊肩肉伴新疆蒜香炒尖椒 (G)** **378**
Te Mana lamb shoulder, stir fried peppers & alliums, Xinjiang spiced garlic, goji, pancakes
- RANGER'S VALLEY WAGYU PICANHA 燒和牛臀腰肉伴菊芋** **318**
M7 marble score, assorted salts & sauces
- ALASKAN BLACK COD 焗黑鱈魚伴柚子胡椒竹筍 (G)** **318**
Chilli jam glazed, grilled bamboo shoots, yuzu kosho, fried onions
- RICE FLAKE LOBSTER 波士頓龍蝦配脆香米及辣柚子沙律 (SF) (G)** **488**
Spicy pomelo salad, bell pepper & Chinese sausage fricassee
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VEGGIES & SIDES

PORK FRIED RICE 豬肉炒飯 (G) (VR) Usukuchi fried pork belly, yamagobo, negi	88
FRIED CAULIFLOWER 炸椰菜花 (V) Red onion, jalapeño & coriander dressing	68
KUNG PAO GAI LAN 宮保芥蘭 (VR) (N) (G) Anchovy, cashew, Sichuan pepper, spring onion	78
EDAMAME 海鹽枝豆 / 七味唐辛子枝豆 (V) Sea salt or shichimi togarashi	58
ROASTED EGGPLANT 柚子味噌烤茄子 (V) (N) (G) Yuzu miso, sesame	68
STEAMED TOFU 蒸豆腐配麻油小魚乾 (N) (VR) (G) Crispy jako fish, usukuchi, sesame oil	68

DESSERTS

- A TROPICAL ESCAPE 熱帶逸選 (G)** **128**
Vanilla pannacotta, lychee granita, passion fruit curd, mung bean crumble
雲呢拿奶凍、荔枝沙冰、熱情果奶酪、綠豆金寶
- TRIPLE CHOCOLATE CAKE 朱古力三重奏 (G) (N)** **128**
Flourless chocolate cake, dark chocolate ganache, white chocolate mousse, calamansi cream
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
- SESAME & PANDAN 班蘭芝麻蛋糕 (N) (G) (V)** **128**
White sesame cake, pandan mousse, black sesame butter, kumquat
白芝麻蛋糕、班蘭慕斯、黑芝麻牛油、柑橘
- MATCHA TART 宇治抹茶撻 (G) (V)** **128**
Adzuki bean purée, coconut ice cream, coconut crumble
紅豆醬、椰子雪糕、椰子碎
- SELECTION OF ICE CREAM (Per scoop) 意式雪糕 (每球) (V)** **48**
Ask your server for daily flavour availability
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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, toszu 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)

燒珍寶鸕鶿配泰式沾醬

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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