



A Taste of CÉ LA VI

—— Set menus are available until 10pm daily ——



DEGUSTATION SET MENU

5 Course **198** | 4 Glass Wine Pairing **88**

Minimum of 2 Persons

AMUSE BOUCHE

Prawn Toast (sf)

Crab salad, brioche, calamansi

Tuna Watermelon Tartare (r, gf)

Nomad kaluga caviar, avocado, coconut vinaigrette, coriander oil

Veuve Clicquot, Yellow Label Brut NV

Asparagus "Sushi Rice" Risotto (gf, v)

Spinach, puffed rice, pea tendrils

Line Caught Red Snapper (200g)

Laksa, ebi shrimp oil, celeriac coconut purée

Yalumba, Y Series Chardonnay RV

Stony River Black Angus Tenderloin (150g) (gf)

Braised red cabbage relish, yuzu beef jus

Mascota Unánime, Cabernet Sauvignon RV

PRE DESSERT

Calamansi Bon Bon (1pc) (gf, v, vg)

Liquid citrus core, lime zest

Tropical Mango (gf, v, vg)

Glutinous rice tuile, coconut sorbet

Pio Cesare, Moscato D'Asti 2021

PETIT FOURS

Pandan Choux (1pc)

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.



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

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

(r) raw (n) contain nut (sf) shellfish (gf) gluten-free (v) vegetarian (vg) vegan
Prices subject to 10% service charge and prevailing government taxes.

MAINS

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

SHARING

Please allow us 30 minutes

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

SIDES

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

DESSERTS

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

(r) raw (n) contain nut (sf) shellfish (gf) gluten-free (v) vegetarian (vg) vegan
Prices subject to 10% service charge and prevailing government taxes.

