A LA CARTE MENU

APPETISERS

HOKKAIDO SCALLOP CEVICHE
Pomelo, jicama, lemongrass - coriander vinaigrette
34  24

KING SALMON-JICAMA ROLL
Jalapeño coulis, yuzu koshu, toasted buckwheat
24  17

SPICED PUMPKIN VELOUTE (V)
Pomegranate, toasted pumpkin seeds
18  13

JAPANESE SPINACH GOMAE SALAD (V)
Sesame Dressing
20  14

BINCHÔTAN GRILLED IBERICO PORK SATAY
Sanshō chili
26  18

CHILLED RAMEN NOODLES
Wasabi aioli, shredded nori, ikura, shiso
26  18

WAGYU BEEF TATAKI
Carrot ponzu, charred sanshō pepper
32  23

GEM LETTUCE SALAD (V)
White miso dressing, edamame, grilled corn, pine nuts & avocado
23  16

Prices subject to 10% service charge and prevailing government taxes.
CÉ LA VI is proud to source sustainable seafood, free range poultry and all our meat is free of injected hormones and steroids.
### MAIN COURSE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Before 30% Off</th>
<th>Price After 30% Off</th>
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</thead>
<tbody>
<tr>
<td>STEAMED KÜHLBARRA SEA BASS</td>
<td>40</td>
<td>28</td>
</tr>
<tr>
<td>Nam jim dressing, Thai basil, aromatic smoked fish broth</td>
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<tr>
<td>ROASTED SOY CHICKEN</td>
<td>44</td>
<td>31</td>
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<tr>
<td>Toasted barley, lap cheong</td>
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<tr>
<td>GRILLED EGGPLANT [V]</td>
<td>36</td>
<td>26</td>
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<tr>
<td>Sambal manis, toasted cashews</td>
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<tr>
<td>SMOKED BLACK COD</td>
<td>58</td>
<td>42</td>
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<tr>
<td>Coriander dressing, lime zest, cilantro oil</td>
<td></td>
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<tr>
<td>CAST-IRON ROASTED RANGERS VALLEY RIB EYE</td>
<td>78</td>
<td>58</td>
</tr>
<tr>
<td>Fresh green Kampot peppers, shiso vinegar glaze</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SAIGON BLACK PEPPER PRAWN</td>
<td>68</td>
<td>50</td>
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<tr>
<td>Roasted peanuts, scallion, green mango</td>
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</tbody>
</table>

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SIDES

STEAMED JASMINE RICE [V] 8 6
SAUTÉED BROCCOLI [V] 18 13
Garlic, sesame oil
LILY BULBS, SNOW PEAS & MUSHROOMS [V] 18 13
Shimeji mushrooms, cashew nuts
BOMBAY POTATO [V] 18 13
Garam masala, cumin, mustard

DESSERTS

MANGO CHEESECAKE [AF] 24 17
Caramelized almonds, pistachio crumble
YUZU LOTUS BAO [AF] 24 17
White lotus mousse, yuzu passion crèmeux, citron financier, yuzu jelly & sorbet
HAZELNUT BROWNIE [AF] 24 17
Hazelnut, salted caramel, vanilla ice cream
TRIPLE CHOCOLATE SIN 24 17
Dark chocolate crèmeux, chocolate pearls, blond chocolate
ICE CREAM & SORBET 18 13
Daily special
CHEF’S SELECTION OF PREMIUM DESSERTS 34 | 58 | 82 25 | 42 | 58
SMALL | MEDIUM | LARGE

(AF) Alcohol-Free  (GF) Gluten-Free  (NF) Nut-Free  (V) Vegetarian
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COCKTAILS

HAPPY AFTERNOON
Ketel One Vodka, lychee, orange liqueur, coconut, bitters
23  17

ONCE IN A LIFE TIME
Tanqueray London Dry Gin, ginger, wasabi, nori, soda water
23  17

GOLDEN AGE
Havana Club 3 Year Old Rum, kaffir lime, lemongrass
23  17

EVEN
Monkey Shoulder Whisky, shichimi togarashi Spice, hibiscus tea
23  17

SPIRITS

KETEL ONE VODKA
Netherlands
23  17

TANQUERAY LONDON DRY GIN
England
23  17

HAVANA CLUB 3 YEAR OLD RUM
Cuba
23  17

JOSE CUERVO TRADICIONAL SILVER
Jalisco
23  17

MONKEY SHOULDER WHISKY
Scotland
23  17

MAKER'S MARK WHISKY
Kentucky
23  17

BEER

DRAUGHT BEER

ASAHI SUPER DRY (50CL)
Japan
22  16

CRAFT BEER

Rye & Pint, Punchin’ Rye Pale Ale
Singapore
22  16

Rye & Pint, Star Gazin’ Session IPA
Singapore
22  16

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