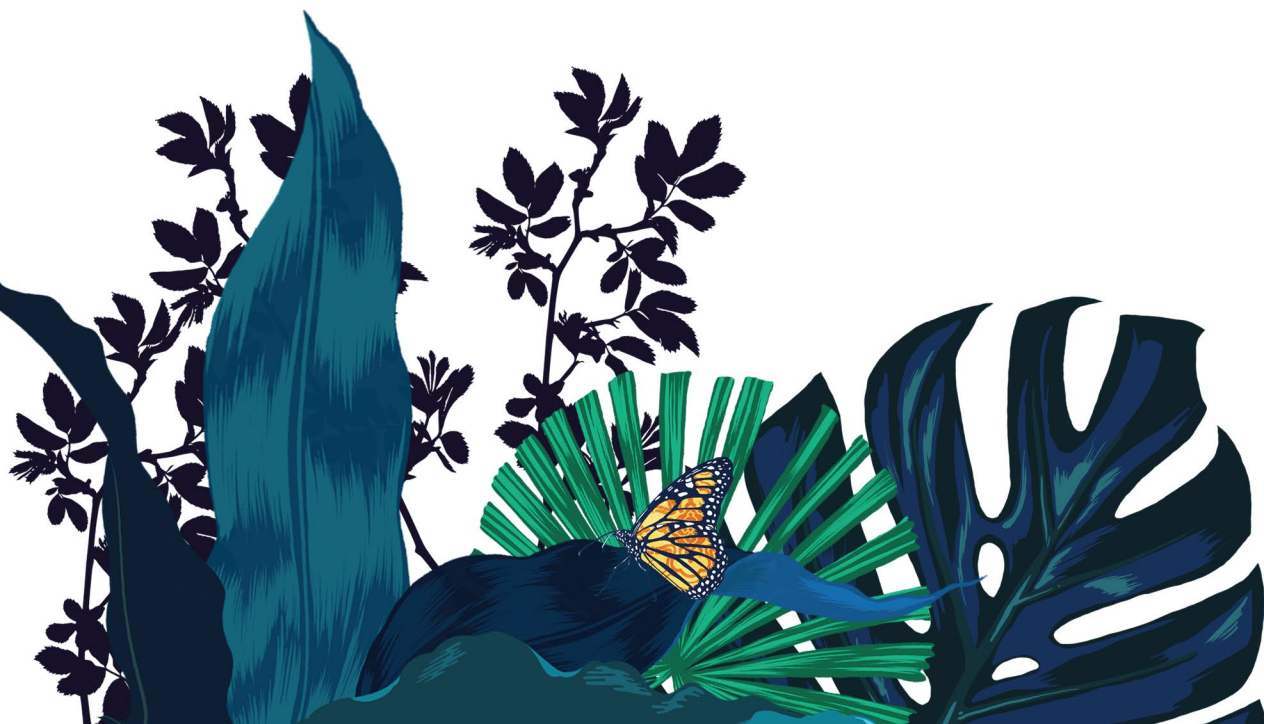




A Taste of CÉ LA VI

— Set menus are available until 10pm daily —



DEGUSTATION SET MENU

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

Minimum of 2 Persons

AMUSE BOUCHE

SEASONAL IRISH OYSTER (R) (G)

Ponzu, dill oil

TUNA TARTARE (R) (GF)

Coconut vinaigrette, watermelon, coriander oil

Veuve Clicquot, Yellow Label Brut NV

ASPARAGUS SUSHI RICE OKAYU (GF) (V)

Spinach, peas

LINE CAUGHT RED SNAPPER (N) (SF)

Laksa, ebi shrimp oil, celeriac, coconut puree

Yalumba, Y Series Chardonnay RV

STONY RIVER BLACK ANGUS TENDERLOIN (G) (D) (M) (S) (C)

Gochujang butter, maitake mushroom

OR

A4 MIYAZAKI STRIPLOIN (supplementary +60) (G) (D) (M)

Konbu demi-glace

Mascota Unánime, Cabernet Sauvignon RV

PRE DESSERT

CALAMANSI BON BON (GF) (V) (VG)

Liquid citrus core

DULCE MISO TOFFEE (D) (N) (G) (E)

Gula melaka caramel, sticky date pudding

Pio Cesare, Moscato D'Asti 2021

Set menus are available until 10pm daily

(A)C Alcohol (A) Allium (C) Chilli (D) Dairy (E) Egg (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts (M) Mushroom (R) Raw (S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

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.



CAVIAR

KAVIARI KRISTAL OSCIETRE PRESTIGE 50G | 125G (E) (A) (R)
Egg white, miso egg yolk, chives, myoga, wasabi creme fraiche, blinis

325 | 850

RAW

SEASONAL IRISH OYSTERS Half Dozen | Dozen (R) (SF) (G) **45 | 88**
Ponzu, dill oil

TUNA TARTARE (R) (GF) **26**
Coconut vinaigrette, watermelon, coriander oil

AUSTRALIAN WAGYU BEEF TATAKI 80G (R) (G) **52**
Smoked aioli, pickled cucumber, caviar, yuzu soy

YELLOWTAIL TATAKI (G) (C) (R) **24**
Citrus dressing, orange, coriander

APPETISERS

SHISHITO PEPPERS (G) (N) **19**
Grape ajo blanco, breadcrumbs

STEAMED EDAMAME (L) **12**
Korean chilli salt

MUSHROOM TRUFFLE KOROKKE (V) **22**
Truffle Aioli, dill

ZUCCHINI FLOWER TEMPURA (G) **38**
Kizami wasabi aioli

VEGETABLE FUTOMAKI (G) (V) (VG) **22**
Eight seasonal vegetables

PAN SEARED HOKKAIDO SCALLOPS (SF) (GF) (C) (D) **38**
Nduja beurre blanc, yuzu, cauliflower, pickled sweet pepper, shrimp oil

GRILLED OCTOPUS (SF) (G) (C) **38**
Yellow pepper soy, green apple

MARKET

BURRATA TOMATO SALAD (N) (V) **30**
Peach mostarda, candied curry walnut, shiso, endive

KALE & MANGO SALAD (G) (N) (V) **24**
Mandarin dressing, golden raisins, coconut granola

CUCUMBER SALAD (V) (GF) **18**
Cucumber vinaigrette, herbs

MAINS

LINE CAUGHT RED SNAPPER 200G (N) (SF) Laksa, ebi shrimp oil, celeriac, coconut puree	48
HALIBUT 200G (M) (D) (N) Tamarind jus, mushroom ragout	38
TIGER PRAWN 200G (SF) Black pepper sauce, lime, charcoal oil	46
MISO ATLANTIC BLACK COD 180G (G) (A) Hoba leaf, lemon	68
AUSTRALIAN LAMB CHOP 200G (D) (GF) Green curry puree, yoghurt	58
ROASTED CHICKEN 200G (D) (G) (C) Seaweed jus, chive oil, leeks	40
ASPARAGUS SUSHI RICE OKAYU (GF) (V) Spinach, peas	28
NAGANO PORK CHOP 300G (D) Yuzu jus, fennel, apple salad	48
MISO EGGPLANT 160G (V) (VG) Puffed quinoa, turmeric foam	28
MAPLE LEAF DUCK BREAST 200G (GF) Maple, red currant, fernet sauce	68
STONY RIVER BLACK ANGUS TENDERLOIN 200G (G) (D) (M) (S) (C) Gochujang butter, maitake mushroom	78
A4 MIYAZAKI STRIPLOIN 150G (G) (D) (M) Konbu demi-glace	130

MAINS TO SHARE

30–40 mins cooking time

SALT BAKED SEABASS 1KG (E) Lemongrass beurre blanc, salmon roe, tonburi	140
TOMAHAWK STEAK 1KG (A) (D) Chimichurri butter	320
MARGARET RIVER SHORT RIB BOSSAM 1KG (G) (N) 48 hours slow cooked, Korean ssamjang sauce, lettuce, kimchi	220

SIDE

PAN FRIED GREEN BEANS (A) (D)	18
GRILLED BROCCOLINI (C)	18
MISO MASHED POTATO (D)	16
SAUTEED MUSHROOM (V) (M)	18

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DESSERTS

DARK CHOCOLATE FONDANT (N) (G) (D) (E) 64% Single origin Indonesian chocolate, vanilla ice cream	22
PASSION FRUIT ALASKA CAKE (G) (D) (E) (ALC) Passion fruit sorbet, lime sponge, meringue, Cointreau	21
TROPICAL MANGO (GF) (V) (VG) Glutinous rice tuile, coconut sorbet	18
DULCE MISO TOFFEE (D) (N) (G) (E) Gula melaka caramel, sticky date pudding	22
CALAMANSI BON BON (GF) (V) (VG) Liquid citrus core	10
CÉ LA VI ICE CREAM & SORBET	
Ice Cream: Madagascar vanilla, triple dark chocolate, Sicilian pistachio (GF) (V)(D)	10
Sorbet: Mango, lemon yuzu, strawberry (GF) (V) (VG)	10

DESSERTS TO SHARE

CÉ LA VI CHOCOLATE TREAT (N) (G) (D) Caramelised popcorn, vanilla chantilly, caramelised nuts, miso caramel, chocolate sauce, marshmallow, vanilla ice cream	48
CÉ LA VI PLATTER (N) (G) (D) (E) Tropical mango, strawberry miso tart, Madagascar vanilla ice-cream, passionfruit ice-cream	55

