Modern Asian,
Elevated, Everywhere.

品鉴套餐

五道式套餐 198
五杯配酒 98

• 最少2位起 •

北海道帆立贝塔塔 (A) (D) (G) (L) (R) (SF) *(Hokkaido Scallop Tartare)*
山葵白脱牛奶酱、腌苹果

搭配NV凯歌黄牌干型香槟
优雅活泼，细腻气泡与柑橘感衬托精致口感与层次分明的风味

黑松露粥 (A) (ALC) (D) (G) (M) (V) *(Black Truffle Okayu)*
白胡桃南瓜、鲜蘑菇、帕玛森芝士慕斯

搭配2024法国天使庄园桃红葡萄酒
清新花香，干型桃红以细腻红果与明亮酸度衬托菜肴的鲜味层次与绵密口感

油封珀图纳海鳟鱼 (A) (ALC) (D) (R) (S) *(Confit Petuna Ocean Trout)*
柚子白黄油酱、鲑鱼籽、地肤子、手指柠檬

搭配2023美国加州Silvia Cellars霞多丽
明亮酸度与丝滑质感衬托鳟鱼的丰腴，呼应菜肴的柑橘与海洋风味

黑安格斯牛柳 (A) (ALC) (D) (G) (L) (M) *(Black Angus Tenderloin)*
黑蒜汁、牛肝菌泥、泰式香料红菊苣

搭配2020美国Submission赤霞珠
浓郁大胆，黑色水果与香料风味呼应牛肉与酱汁的深度

OR

A4宫崎西冷牛排 (加价 +60) (A) (ALC) (D) (G) (M) *(A4 Miyazaki Striploin)*
昆布浓缩高汤、松露薯泥焗菜

搭配2022法国Edouard Delaunay Septembre黑皮诺
丝滑质感，鲜明红果与淡淡泥土气息衬托和牛的丰腴，与松露及鲜味相得益彰

餐前甜点

酸柑巧克力球 (GF) (V) (VG) *(Calamansi Bon Bon)*
流心柑橘馅

味噌太妃糖布丁 (D) (E) (G) (N) *(Dulce Miso Toffee)*
椰糖焦糖酱、粘枣布丁

搭配2021澳洲De Bortoli「Noble One」贵腐赛美蓉
蜜香浓郁与明亮酸度衬托甜点的焦糖甜香，平衡味噌的咸鲜

套餐供应时间截至每日晚上10点
价格须另加10%服务费及现行政府税项。

(A) 葱蒜类 (ALC) 含酒精 (C) 辣椒 (D) 乳制品 (E) 蛋类 (G) 麸质
(GF) 可提供无麸质选择 (L) 豆类 (N) 坚果 (M) 菌菇
(R) 生食 (S) 种子 (SF) 甲壳类海鲜 (V) 素食 (VG) 可提供纯素选择

À LA CARTE

This menu represents the continuous journey to craft and plate the best interpretations of Singapore's multi-cultural flavours, magnified with a refined touch and using high-quality ingredients that are sourced sustainably.

CAVIAR 鱼子酱

Kaviari 皇室级奥斯特拉鱼子酱 30克 | 50克 | 125克 — (A) (D) (E) (G) (L) (R) — 200 | 325 | 850
蛋白、味噌蛋黄、细香葱、茗荷、山葵法式酸奶油、俄式薄煎饼

RAW 生鲜/刺身

芝麻金枪鱼 *(Sesame Crusted Tuna)* — (G) (L) (R) (S) — 32
罗勒味噌酱汁、压缩西瓜、青柠油

A4宫崎和牛塔塔奇 80克 *(A4 Miyazaki Beef Tataki)* — (A) (D) (E) (G) (R) (S) — 48
姜黄叶油、意大利黑醋珍珠、腌芥末籽、烟熏酱油蛋黄酱

剑鱼腹塔塔奇 *(Swordfish Belly Tataki)* — (A) (C) (D) (E) (G) (R) (SF) — 28
甲壳类慕斯、鲣鱼蛋黄酱、番茄姜油醋汁

腌制鲽鱼刺身 *(Cured Fluke Sashimi)* — (A) (G) (R) — 26
镇江香醋油醋汁、韭葱、姜

APPETISERS 前菜

炙烤毛豆 *(Charred Edamame)* — (A) (C) (G) (L) (SF) — 12
冬阴功盐

蘑菇松露可乐饼 *(Mushroom Truffle Korokke)* — (A) (D) (E) (G) (M) (V) — 22
松露蛋黄酱、羽衣甘蓝、舞茸脆片

西葫芦花天妇罗 *(Zucchini Flower Tempura)* — (E) (G) (L) (S) (V) — 38
山葵碎蛋黄酱、海苔香松

香煎北海道帆立贝 *(Pan Seared Hokkaido Scallops)* — (A) (ALC) (C) (D) (GF) (SF) — 38
意式辣香肠白黄油酱、柚子、椰菜花、腌甜椒、辣椒油

烤弗里曼特尔章鱼 *(Grilled Fremantle Octopus)* — (A) (ALC) (C) (E) (G) (L) (S) (SF) — 38
辣黄椒酱油、青苹果

烟熏新西兰贻贝 *(Smoked New Zealand Mussels)* — (A) (C) (E) (G) (L) (SF) — 20
西班牙式酸腌乳化酱

MARKET 时令生鲜

布拉塔番茄沙拉 *(Burrata Tomato Salad)* — (A) (C) (D) (G) (L) (N) — 30
芥末水果酱、咖喱蜜核桃、苦苣

炙烤罗马生菜 *(Charred Cos Lettuce)* — (A) (ALC) (D) (G) — 24
香茅白黄油酱、鲑鱼籽、地肤子、手指柠檬

番石榴黄瓜罗惹 *(Guava and Cucumber Rojak)* — (C) (GF) (N) (VG) — 20
芒果啫喱、姜雪

味噌茄子 *(Miso Eggplant)* — (A) (ALC) (G) (L) (S) (V) (VG) — 28
姜黄泡沫、爆荞麦

凉拌黄瓜沙拉 *(Cucumber Salad)* — (A) (C) (GF) (V) — 20
黄瓜油醋汁、蒜香辣椒油

新鲜蔬菜拼盘 *(Seasonal Vegetable Crudite)* — (A) (ALC) (E) (G) (L) (V) — 24
玉味噌、日式米果、植物基乳化酱

(A) 葱蒜类 (ALC) 含酒精 (C) 辣椒 (D) 乳制品 (E) 蛋类 (G) 麸质 (GF) 可提供无麸质选择 (L) 豆类 (N) 坚果 (M) 菌菇 (R) 生食 (S) 种子 (SF) 甲壳类海鲜 (V) 素食 (VG) 可提供纯素选择
价格须另加10%服务费及现行政府税项。

MAINS 主菜

黑松露粥 *(Black Truffle Okayu)* — (A) (ALC) (D) (G) (M) (V) — 52
白胡桃南瓜、鲜蘑菇、帕玛森芝士慕斯
CÉ LA VI经典菜式的精致演绎：日本圆粒米慢煮至饱满，配以浓郁黑松露及丝滑帕玛森芝士慕斯。

味噌智利鲈鱼 180克 *(Miso Chilean Seabass)* — (A) (ALC) (C) (G) (L) — 68
四川青椒酱

钓捕红鲷鱼 200克 *(Line Caught Red Snapper)* — (A) (C) (GF) (SF) — 48
叻沙、辣椒油、根芹泥、鱿鱼

太平洋比目鱼 200克 *(Pacific Halibut)* — (A) (D) (E) (GF) (M) (S) — 42
罗望子汁、蘑菇炖菜

碳烤虎虾 200克 *(Grilled Tiger Prawn)* — (A) (C) (G) (SF) — 46
罗望子酱汁、冬阴功酱、椰子

澳洲草饲羊排 200克 *(Grass Fed Australian Lamb Chop)* — (A) (C) (D) (GF) — 58
橄榄果酱、青咖喱、酸奶

烤鸡胸肉 200克 *(Roast Chicken Breast)* — (A) (C) (G) (N) (SF) — 42
沙嗲花生酱、椰浆饭

伊比利亚猪排 200克 *(Iberico Pork Chop)* — (A) (G) — 48
苹果茴香沙拉、泰式柚子淋酱

枫叶鸭胸 200克 *(Maple Leaf Duck Breast)* — (A) (ALC) (G) (L) (M) (S) — ~~78~~
梅子海鲜酱、鹅肝柚子拌饭

黑安格斯牛柳 200克 *(Black Angus Tenderloin)* — (A) (ALC) (D) (G) (L) (M) — 88
黑蒜酱汁、牛肝菌泥、香料红菊苣

A4宫崎西冷牛排 150克 *(A4 Miyazaki Striploin)* — (A) (ALC) (D) (G) (M) — 130
昆布浓缩高汤、松露焗菜、杏鲍菇

MAINS TO SHARE 共享主菜

烹饪时间需30 – 40分钟，最后点餐时间为晚上10:00

盐焗全鲈鱼 800克 *(Salt Baked Whole Seabass)* — (A) (ALC) (D) (E) (G) — 140
香茅白黄油酱、三文鱼籽、地肤子

澳洲战斧牛排 1公斤 *(Australian Tomahawk Steak)* — (A) (ALC) (D) (G) (L) (SF) — 320
油封蒜瓣、黑胡椒酱、昆布黄油

玛格丽特河牛肋排包饭 800克 *(Margaret River Short Rib Bossam)* — (A) (ALC) (C) (G) (L) (N) (S) — 220
慢煮48小时、韩式包饭酱、自制泡菜、时蔬

砂锅饭 *(Claypot Rice)* — (A) (ALC) (E) (G) (L) (M) — 48
时令蘑菇、腌萝卜、参巴辣椒酱、油封蛋黄

SIDES 旁菜/副食

香煎四季豆 *(Pan Seared French Beans)* — (A) (C) (GF) (S) — 18
广式腊肠，四川风味调味汁

香烤嫩西兰花 *(Grilled Brocollini)* — (E) (G) (L) (S) (V) — 18
芝麻酱

味噌薯泥 *(Miso Mashed Potato)* — (D) (G) (L) (V) — 18
焦香黄油面包糠

香炒时令蘑菇 *(Sauteed Seasonal Mushroom)* — (A) (ALC) (D) (G) (L) (M) (SF) — 18
黑胡椒

(A) 葱蒜类 (ALC) 含酒精 (C) 辣椒 (D) 乳制品 (E) 蛋类 (G) 麸质 (GF) 可提供无麸质选择 (L) 豆类 (N) 坚果 (M) 菌菇 (R) 生食 (S) 种子 (SF) 甲壳类海鲜 (V) 素食 (VG) 可提供纯素选择
价格须另加10%服务费及现行政府税项。

DESSERTS 甜点

热带风味巴斯克芝士蛋糕 *(Tropical Basque Cheesecake)* 芒果拉西冰淇淋，阿华田碎	(D) (E) (G) (N) (V)	24
黑巧克力熔岩蛋糕（需15分钟制作）*(Dark Chocolate Fondant)* 64%印尼单一产区黑巧克力、香港奶茶雪芭	(D) (E) (G) (N)	24
伯爵茶洛神花慕斯 *(Earl Grey Hibiscus Mousse)* 椰子酥粒、玫瑰果冻、冰镇巧克力慕斯	(GF) (N) (V) (VG)	22
甜玉米布丁 *(Sweet Corn Pudding)* 椰香大麦饭、玉米雪葩、酸角薄脆	(G) (N) (VG)	18
味噌太妃糖布丁 *(Dulce Miso Toffee)* 椰糖焦糖酱、粘枣布丁	(D) (E) (G) (L) (N)	22
酸柑巧克力球 *(Calamansi Bon Bon)* 流心柑橘馅	(GF) (V) (VG)	10
CÉ LA VI 冰淇淋 *(CÉ LA VI Ice Cream)* **任选两款:** 香港奶茶、黑糯米、玫瑰炼奶、海盐椰糖、咖椰 (G)、蜂蜜薰衣草	(D) (E) (GF) (V) (VG)	12
鲜果拼盘 *(Fruit Platter)* 时令水果	(GF) (VG)	28

让这杯睡前酒成为美好的回忆..
亦或只是一个多留片刻的理由..

De Bortoli 'Noble One' 贵腐赛美蓉 *(De Bortoli 'Noble One' Botrytis Semillon)* 金黄浓郁，值得细细品味	18
帝萨蕾杏仁利口酒 *(Disaronno Amaretto)* 顺滑香甜，带浓郁杏仁尾韵	18
布兰卡菲奈特 *(Fernet Branca)* 苦涩浓烈，畅快清新	18
黑山阿玛罗 *(Amaro Montenegro)* 草本芬芳，带甜美柑橘韵味	18
瓦卡里茴香酒 *(Vaccari Sambuca)* 香甜八角风味，经典意式尾韵	18
百利甜酒 *(Baileys Irish Cream)* 如甜点般绵密顺滑、令人沉醉	18
帕里尼柠檬甜酒 *(Pallini Limoncello)* 杯中阳光，清新香甜，尽显意式风情	18

(A) 葱蒜类 (ALC) 含酒精 (C) 辣椒 (D) 乳制品 (E) 蛋类 (G) 麸质 (GF) 可提供无麸质选择 (L) 豆类
(N) 坚果 (M) 菌菇 (R) 生食 (S) 种子 (SF) 甲壳类海鲜 (V) 素食 (VG) 可提供纯素选择
价格须另加10%服务费及现行政府税项。

At CÉ LA VI, we believe that a life well-lived is one that is conscious of its impact not only in the experiences we create, but also in the responsibility we carry. As a key partner of Marina Bay Sands and MSE Singapore, we have chosen to participate in the Go Green Campaign 2026 as part of our ongoing commitment to more thoughtful and responsible hospitality practices. We continue to take deliberate steps towards reducing our environmental footprint through more intentional sourcing and responsible supply chain practices.

Our seafood selection is guided by globally recognised certification standards that support environmental stewardship, traceability, and long-term ecosystem sustainability.

BAP and ASC certifications represent responsibly farmed seafood that adheres to strict environmental, welfare, and food safety standards, while MSC certification ensures wild-caught seafood is sourced from fisheries managed with long-term sustainability and marine ecosystem protection in mind.

1. **Cereal Crusted Prawns**

   Lightly battered and fried to a crisp, the prawns are coated in a fragrant blend of butter, curry leaves, and golden cereal, delivering a savoury-sweet finish with layered texture and depth. We intentionally selected BAP-certified vannamei prawns to support a more responsible approach to aquaculture, where environmental stewardship, food safety, and animal welfare are prioritised across the supply chain.

2. **Grilled Octopus**

   Slow-cooked for tenderness and finished over the grill for a delicate char, the octopus is simply seasoned to highlight its natural sweetness, offering a clean, smoky depth with every bite. We intentionally selected MSC-certified octopus to support responsibly managed fisheries that protect marine ecosystems and maintain healthy stock levels.

More About These Certifications

- **BAP (Best Aquaculture Practices)**

  Applies to farmed seafood. This certification ensures responsible farming practices across the entire supply chain from hatchery to processing covering environmental impact, food safety, animal welfare, and social accountability.

- **ASC (Aquaculture Stewardship Council)**

  Also applies to farmed seafood. ASC focuses on minimising environmental and social impact while ensuring strict traceability and responsible resource management practices.

- **MSC (Marine Stewardship Council)**

  Applies to wild-caught seafood. MSC certification ensures fisheries operate sustainably by maintaining healthy fish populations and minimising impact on marine ecosystems.

If you're enjoying these dishes, we'd love for you to share them on your socials and help us do our part for Singapore's sustainability movement.

Elevated, Everywhere.

celavi.com