A LA CARTE DINNER

HOKKAIDO SCALLOP CEVICHE 29
Pomelo, jicama, lemongrass – coriander vinaigrette

FINE DE CLAIRE OYSTERS Half dozen 40
Green apple ponzu & horseradish
Dozen 72

WILD MUSHROOM DASHI CAPPUCCINO (V) 16
Leeks & asparagus

AVOCADO & GEM LETTUCE SALAD (V) 20
White miso dressing, edamame, grilled corn, pine nuts

JAPANESE SPINACH GOMAE SALAD (V) 18
Sesame dressing

BIRRATA DI BUFALA 24
Wakame oil, XO Chili sauce

KING SALMON JICAMA ROLL 22
Jalapeño caulis, yuzu kasha, toasted buckwheat

AVOCADO SUSHI ROLL (V) 20
Nori Powder, radish

CRISPY PRAWN TEMPURA SUSHI ROLL 23
Puffed Japanese rice, wasabi aioli, bonito flakes

CHILLED RAMEN NOODLES 22
Wasabi aioli, shredded nori, ikura, shiso

WAGYU BEEF TATAKI 28
Carrot ponzu, charred sanshō pepper

BINCHŌTAN GRILLED IBERICO PORK SATAY 22
Sanshō chili

GRILLED EGGPLANT (V) 18
Sambal manis, toasted cashews

ROASTED FREMANTLE OCTOPUS 32
Tom yum emulsion, coconut cream

KATAIFI WRAPPED PRAWN with TOGARASHI 29
Crushed avocado, mango salsa, chili jam

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

**GRILLED CAULIFLOWER STEAK (V)**  
Smoked chili, Israeli couscous, coriander vinaigrette

**STEAMED KÜHLBARRA SEA BASS**  
Nam jim dressing, Thai basil, aromatic smoked fish broth

**PAN SEADED TASMANIAN SALMON**  
Salted egg, cereal crumble

**SMOKED BLACK COD**  
Coriander dressing, lime zest, cilantro oil

**SAIGON BLACK PEPPER PRAWN**  
Roasted peanuts, scallion, green mango

**500g WHOLE LOBSTER - YUZU BEARNAISE & BLACK TRUFFLE**  
Sushi rice risotto, pumpkin

**ROASTED SOY CHICKEN**  
Toasted barley, lap cheong

**BRAISED DUCK in AROMATIC RED CURRY**  
Lychee, Thai eggplant, peanut crumble

**IBERICO PORK PLUMA**  
Napa cabbage, ginger, scallion, Chinese BBQ glaze

**BINCHÔTAN GRILLED MAIMOA LAMB CHOPS**  
Eggplant, couscous, sambal manis

**WAGYU BEEF RENDANG**  
Crispy taro root, kaffir lime leaf

**CAST IRON ROASTED RANGERS VALLEY RIB EYE**  
Kampot pepper, celeriac, kanzuri – red wine glaze

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SIDES

STEAMED JASMINE RICE (V) 7

SAUTÉED BROCCOLI (V) 15
Garlic, sesame oil

LILY BULBS, SWEET GREEN PEAS & MUSHROOMS (V) 15
Shimeji mushrooms, cashew nuts

BOMBAY POTATO (V) 15
Garam masala, cumin, mustard

DESSERTS

CHEFS SELECTION OF PREMIUM DESSERTS 28 | 48 | 68
SMALL | MEDIUM | LARGE

MANGO CHEESECAKE 20
Caramelized almonds, pistachio crumble

YUZU LOTUS BAO 20
White lotus mousse, yuzu passion crémeux, citron financier, yuzu jelly & sorbet

WHITE PEACH KISSES 20
Peach & lychee compote, light cheese mousse, lychee kisses, white peach sorbet

HAZELNUT BROWNIE 20
Hazelnut, salted caramel, vanilla ice cream

TRIPLE CHOCOLATE SIN 20
Dark chocolate crémeux, chocolate pearls, blond chocolate

ICE CREAM & SORBET 15
Daily special