SKYBAR & SKY LOUNGE TAPAS ALA CARTE MENU

AVAILABLE FROM 4PM ONWARD

BAO BY CE LA VI

GRILLED WAGYU BEEF BURGER **28**
Cheddar cheese | caramelized onion | bacon | barbeque sauce

TEMPURA ZUCCHINI BAO (V) **25**
Smoked chili sambal

+ BBQ fries **10**
+ Truffle fries **12**

(Choice of one add-on per Bao)

FRENCH FRIES (V)

BBQ FRIES **16**
Spiced dip

TRUFFLE FRIES **18**
Grated parmesan | truffle dip

(Extra truffle dip at **$3**)

BITES

CRISPY SALT & SZECHUAN PEPPER CALAMARI **28**
Coriander jalapeño dip

SALTED EGG PRAWNS **28**
Singapore cereal crumble | chili | curry leaf

BONELESS KOREAN FRIED CHICKEN WINGS **25**
Crushed peanuts | sesame seeds | yoghurt

Price subject to 10% service charge & prevailing goverment taxes.

SKYBAR & SKY LOUNGE TAPAS ALA CARTE MENU

AVAILABLE FROM 5.30PM ONWARD

SMALL PLATES - COLD

BURRATA & MOMOTARO TOMATO SALAD **29**
XO Sauce | basil vinaigrette | furikake focaccia
(Add on extra bread $7)
*vegetarian option available

HOKKAIDO SCALLOP & OYSTER CEVICHE 3pcs (GF) **35**
Pomelo | jicama | lemongrass coriander vinaigrette
(Add on $13 per piece)

WAGYU BEEF STEAK TARTARE 80g **35** | 160g **50**
Fermented black bean aioli | shishito | taro root gaufrettes

MARINATED BIG EYE TUNA 80g **38** | 160g **60**
Sudachi ponzu | orange segments | pistachio | avocado

PREMIUM IRISH OYSTERS Half dozen **46** | Dozen **90**
Green apple ponzu | horseradish
(Add on $25 for 5g Baeri Oscietra Caviar)

AVOCADO & GEM LETTUCE SALAD (V) (GF) **25**
White miso dressing | grilled corn | pine nuts

AVOCADO SUSHI ROLL (V) (GF) **22**
Nori powder | radish

KING SALMON JICAMA ROLL **29**
Jalapeño | yuzu kosho | toasted buckwheat

CRISPY PRAWN TEMPURA SUSHI ROLL **26**
Puffed Japanese rice | wasabi aioli | bonito flakes

CHILLED RAMEN NOODLES **22**
Wasabi aioli | shredded nori | shiso
*vegetarian option available

Price subject to 10% service charge & prevailing goverment taxes.

SMALL PLATES - HOT

CRISPY SALT & SZECHUAN PEPPER CALAMARI **28**
Coriander jalapeño dip

SALTED EGG PRAWNS **28**
Singapore cereal crumble | chili | curry leaf

ASIAN DIPS & PITA BREAD **18**
Muhammara | baba ghanoush

BONELESS KOREAN FRIED CHICKEN WINGS **25**
Crushed peanuts | sesame seeds | yoghurt

SMOKED BALINESE BABY BACK PORK RIBS **28**
Sambal matah | calamansi

BLACK TRUFFLE "SUSHI RICE" RISOTTO (V) **32 | 54**
Parmesan emulsion

KATAIFI WRAPPED PRAWNS **35**
Crushed avocado | mango salsa | togarashi spice

GRILLED FREMANTLE OCTOPUS **34**
Taiwanese glaze | green chili coriander coulis

SHARING PREMIUM LARGE PLATES
(Requires a min. 45 mins waiting time)

CAST IRON ROASTED TUWINGA BLACK ANGUS RIBEYE STEAK (300g) (GF) **88**
Salted kampot peppercorns | grilled pineapple | basil mint salad

KOREAN BBQ SHORT RIB (1.3kg) **198**
48 hour slow cooked | Korean ssamjang sauce | bibb lettuce cups | kimchi

RICE FLAKE CRUSTED WHOLE LIVE BOSTON MAINE LOBSTER (1kg) (GF) **238**
Live Boston Maine lobster | bell pepper & pineapple fricassee |
Chinese sausage | spiced ginger reduction
*contains pork

WAGYU T-BONE (700g) **228**
Salted kampot peppercorns | garlic | thyme | rosemary

WAGYU PORTERHOUSE (1kg) **288**
Salted kampot peppercorns | garlic | thyme | rosemary

Price subject to 10% service charge & prevailing goverment taxes.

DESSERT

CELEBRATION PLATTERS Small **36** | Medium **48** | Large **68**
Selection of Chef's favourite desserts & home-made ice cream and sorbet

SINFULLY CHOCOLATE **22**
Hazelnut brownie | 55% cacao mousse | salted caramel | Ecuadorian chocolate ice cream

MANGO PASSION BOMB **22**
Mango mousse | mango & passion compote | osmanthus veil | alphonso mango lassi gelato

PANDAN TIRAMISU (V) **22**
Pandan custard | sponge | coconut rice pudding | soursop pandan sorbet

CÉ LA VI ICE CREAM **16**
Vanilla (organic Madagascar vanilla bean)
Chocolate (66% Ecuadorian chocolate)
Salted caramel (fleur de sel, caramel)

CÉ LA VI SORBET **16**
Soursop pandan
Alphonso mango lassi

Price subject to 10% service charge & prevailing goverment taxes.