

## Salads & Small Plates

Spicy Seafood Soup White fish, shimeji, prawn	12
White Miso Soup Silken tofu, seaweed, spring onion	9
Grilled Prawn Salad - VR - Baby spinach, parmesan, dried miso, truffle oil	22
Crispy Salmon Skin Salad - VR - Mizuna, bonito, daikon, yamagobo	23
Pan Fried Foie Gras Unagi, pickled mango, soju jelly, rice cracker	40
Heirloom Tomato Salad - V - Spicy yuzu dressing, coriander, lime, cucumber	18
Warm Quail Breast Cauliflower, foie gras, quail egg	36
Mizuna Salad - V - Dried miso, truffle oil, yuzu, roasted shallots	21
Pork Belly Lollipop Smoked chilli, citrus, coriander oil	20
Shiitake Salad - V - Fennel, mesclun, citrus dressing	21
Spicy Sashimi Salad Salmon, tuna, whitefish, crab, light spicy ponzu, sesame seed	24
Assorted Vegetable Tempura - V - Daikon, light soy sauce	23
Crispy-sticky Baby Squid Black pepper and lime drizzle	19
Edamame Maldon salt	12
Chilli garlic	12
Truffle	14

## Raw & Rolls

California Roll Crab, avocado, cucumber, tobiko	25
Swordfish Sashimi Tomato, wasabi, garlic croutons	25
Line Caught Wild Snapper Sashimi and Fresh Summer Truffle Alba oil, roasted shallot, truffle salt	42
Half Dozen Oysters on Ice Ikura, konbu jelly, apple, micro herbs	38
Octopus Sashimi Tomato, tarragon, spicy nuts crumble	25
Salmon Sashimi Shishito dressing, mizuna, uni powder	25
Sliced 'Chūtoro' Semi-fatty Southern Bluefin Tuna Wasabi soy, hajikame, lime	48
Soft Shell Roll Daikon, asparagus, tobiko, sweet soy sauce	26
Spicy Tuna Roll Maguro tuna, prawn tempura, asparagus, spicy dressing	23
Seared Maguro Tuna Tataki Pickled apple, goma, passion fruit dressing	25
Vegetable Cut Roll - v - Daikon, asparagus, avocado, yamagobo, tempura crumbs	19
Smoked Salmon Roll Tempura Asparagus, spicy whitefish, cream cheese	22
Chopped Yellowfin Tuna Tartare Udon noodle, yuzu soy garlic, yamamomo	26
Seared Black Angus Beef Tataki Pickled radish, wafu sauce, black sesame	24

-V- vegetarian

For dinner a minimum spend of \$80++ per person is required  
Prices subject to 10% service charge and prevailing government taxes

## Fish & Seafood

<b>Roasted Black Cod</b> Shishito, pickled red onions, lemon	<b>56</b>
<b>Lobster Claw Tempura</b> Spicy ponzu, obha leaf, red onion	<b>33</b>
<b>Fried Prawns</b> Spicy lemon dressing, tomato, coriander	<b>39</b>
<b>Tiger Prawn Tempura</b> Yellow curry, curry leaf, miso mustard	<b>33</b>
<b>Robata Grilled Halibut</b> Spicy miso, lotus, shishito pepper	<b>44</b>
<b>Salmon Roasted over Charcoal</b> Chinese date, pickled daikon, orange butter soy	<b>34</b>
<b>Pan Seared Hokkaido Scallops</b> Edamame, cauliflower purée, soy emulsion	<b>36</b>
<b>Seared Maguro Tuna Steak</b> Buckwheat, cucumber, tosaka, chive	<b>33</b>
<b>Steamed Halibut</b> Yamagobo, kombu, bok choy	<b>33</b>
<b>Pan Fried John Dory</b> Soba noodles, tomato broth, ohba	<b>37</b>
<b>Seared Salmon Black Pepper Coated</b> Fennel, wakame, ponzu, yamamomo	<b>30</b>

# Poultry & Meat

<b>Beef Tenderloin</b> Chilli red miso glaze, avocado tempura	<b>58</b>
<b>Grilled Chicken Teriyaki</b> Yamasa soy, young leaves, bamboo shoot	<b>36</b>
<b>Roast Duck Breast</b> Corn, asparagus, orange miso	<b>48</b>
<b>Braised Iberico Pork Cheeks</b> Saké, mirin, red chilli, bok choy	<b>37</b>
<b>Grilled Rack of Lamb</b> Pickled shimeji, pea shoot, walnut jus	<b>50</b>
<b>U.S. Prime 'Brandt Beef' Ribeye</b> Wasabi salsa, spinach, goma dressing	<b>54</b>
<b>Irish Free Range Striploin</b> Baby potatoes, dashi milk pudding, spinach	<b>52</b>
<b>Cervena Grass Fed Venison</b> Fig, beetroot and orange foam, balsamic sorbet	<b>52</b>
<b>Duroc Pork Belly</b> Spicy miso, red onions, red chilli	<b>38</b>
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<b>Wagyu Sirloin Steak 200g</b>	<b>240</b>
<b>Wagyu Sirloin Tataki 100g</b>	<b>120</b>
<b>Wagyu Sirloin Sashimi 100g</b>	<b>120</b>

For the past 400 years, the Imperial Palace of Japan has recognised Wagyu as one of the greatest beef raised in Japan. CÉ LA VI exclusively imports Wagyu beef from Kusunoki Farm, prefecture of Kagoshima. The black hair breed cattle features an impressive grade of A4 and A5 Wagyu. The signature taste is a combination of the best genetics of cattle, fervent care, and sustainable lush pastures.

Throughout the year, Kusunoki Farm produces exclusively only about 60 heads of cattle per year. A limited supply of 2 to 4 heads are exported to Singapore per month.

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## Vegetables & Rice

Wok Fried Shishito -V- Ginger soy, sesame	14
Aubergine -VR- Den miso, bonito shavings, sesame seed	12
Wok Fried Broccolini - V - Shiso salsa	14
Green Asparagus - V - Yuzu, dried miso	12
Wok Kai Lan - VR - Parma ham, balsamic, maple syrup	12
Udon Noodle - V - Bok choy, sesame garlic, coriander	14
Shiso Flower Fried Rice - V - Ohba leaf, yamasa shoyu, sesame oil	12
Spicy Fried Mushrooms - V - Eryngii, shimeji, chilli garlic, saké soy	14
Steam Akitakomachi - V - Organic rice from northern Japan	6

# Dessert

<b>Mango-passion &amp; Fromage Blanc - AF -</b> Cream cheese mousse, passionfruit-mango centre, ginger crumble	<b>18</b>
<b>Chocolate Fondant - AF -</b> 70% guanaja, Madagascar vanilla ice cream, macerated berries	<b>18</b>
<b>Coconut-Pandan Verrine - AF -</b> Tropical fruit cream, coconut sorbet and pandan foam	<b>18</b>
<b>White Chocolate-Junmai - GF -</b> Yuzu scented fruits, salted toffee, white chocolate-saké cream	<b>18</b>
<b>Toasted Citrus Gateau - AF -</b> Kalamansi curd, blood orange and guava sorbet	<b>18</b>
<b>Garam Masala - AF -</b> Rouge sorbet, dulce panna cotta, garam masala cake	<b>18</b>
<b>Strawberry-Shiso Meringue</b> Prosecco infused strawberries, pistachio pastry cream, shiso sorbet	<b>18</b>
<b>Goma Cake</b> Black sesame cake, apricot, raspberry and matcha ganaché	<b>18</b>
<b>Trio of Marshmallows - GF -</b>	<b>18</b>
<b>Ice Cream and Sorbets</b> Created in-house daily	<b>18</b>
<b>Selection of Cut Fruits</b>	<b>22</b>