

CÉ LA VI Tasting Menu

Pairing

Wok Fried Shishito

Ginger soy

Irish Oysters

Ikura, apple, konbu jelly

Smoked Salmon Roll Tempura

Asparagus, spicy whitefish, cream cheese

Seared Salmon Black Pepper Coated

Fennel, wakame, ponzu

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Pan Fried Foie Gras & Baby Squid

Spicy yuzu miso, shimeji, pea shoot

Grilled Prawn Salad

Baby spinach, dried miso, parmesan, truffle oil

Beef Skewer

Tangerine sauce, spring onion

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Scallops Wasabi Pepper Sauce

Mushrooms, green beans

New Zealand Rack of Lamb

Enoki bundle, roast garlic teriyaki, pea shoot

Wok Baby Bok Choy

Parma ham, balsamic, maple syrup

Spicy Fried Mushrooms

Eryngi, shimeji, chilli garlic, saké soy

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Goma Cake

Black sesame cake, apricot, raspberry
and matcha ganaché
or

Strawberry-shiso Meringue

Prosecco infused strawberries,
pistachio pastry cream, shiso sorbet

Ruinart Brut Rosé MV
Champagne, France

Riesling, Soul Growers 2012
Eden Valley, Australia

Bodegas Emilio Moro 2011
Ribera del Duero, Spain

Tokaji Furmint Late Harvest
Oremus 2008
Tokaji, Hungary

\$168++ per person
minimum of 2
and maximum of 11 guests

\$118++ per person

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