

CHEF'S LUNCH TASTING MENU

Wok Fried Shishito
Ginger soy

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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

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Scallops Wasabi Pepper Sauce
Mushrooms, green beans

OR

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 ganache

OR

Strawberry-shiso Meringue
Prosecco infused strawberries,
pistachio pastry cream, shiso sorbet

68++ per person

CÉ
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VI
RESTAURANT

ZEITAKU BENTO

Spicy Seafood Soup

Edamame, Tomato Salad,
Cucumber Pickle

Salmon Sashimi,
Spicy Tuna Roll

Stir Fried Noodle with
Ribeye and Broccolini

Prawn Tempura

Black Cod

Steamed Rice

Pastry Kitchen's special dessert

78++ per person

3-COURSE LUNCH TASTING MENU

Heirloom Tomato Salad

Grilled Prawns, Baby Spinach

OR

Crispy Sticky Baby Squid

Selection of Main Course:

Norwegian Salmon Roasted Over Charcoal
Chinese date, saké, yamasa shoyu

US Brandt Beef
Roasted garlic teriyaki

Chicken Schnitzel
Dipping sauce, pickled cucumber

Served with Wok Fried Vegetables
and Steamed Akitakomachi
Organic rice from northern Japan

Chocolate Fondant with Vanilla Ice Cream

48++ per person