

# SKYBAR & SKY LOUNGE MENU

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## SNACKS MENU

<b>SEASONAL OYSTERS</b> Green apple ponzu	Half dozen <b>45</b>   Dozen <b>88</b>
<b>CASSAVA CHIPS &amp; N25 CAVIAR (5g) [GF]</b> Japanese vinegar   smoked crème fraîche   chives <b>(add on \$8 for extra cassava chips)</b>	<b>45</b>
<b>FOIE GRAS HIBISCUS LOLLI (5pcs)</b> Duck liver mousse   hibiscus soy <b>(add on \$8 for 1pc loli)</b>	<b>30</b>
<b>THAI BABY CORN [GF, V]</b> Adobo chipotle   puffed quinoa	<b>25</b>
<b>PORK KATSU BAO SANDO</b> Coleslaw   kizami wasabi   tonkatsu sauce	<b>28</b>
<b>A4 MIYAZAKI KATSU BAO SANDO</b> Coleslaw   kizami wasabi   tonkatsu sauce	<b>68</b>
<b>IMPOSSIBLE MEAT KATSU BAO SANDO [V]</b> Coleslaw   kizami wasabi   tonkatsu sauce	<b>25</b>
<b>A4 MIYAZAKI NIGIRI</b> Caviar   smoked ponzu	<b>48</b>
<b>AVOCADO SUSHI ROLL [V, VG]</b> Nori powder   radish	<b>20</b>
<b>SMOKED BALINESE BABY BACK PORK RIBS</b> Sambal matah   calamansi	<b>28</b>
<b>BONELESS KOREAN FRIED CHICKEN WINGS</b> Crushed peanuts   sesame seeds   yoghurt	<b>25</b>
<b>SALT &amp; SZECHUAN PEPPER CALAMARI</b> Coriander – jalapeño dip	<b>28</b>
<b>TEMPURA ZUCCHINI FLOWER [V]</b> Furikake   pickled wasabi	<b>35</b>
<b>KATAIFI WRAPPED PRAWNS</b> Crushed avocado   mango salsa   togarashi spice	<b>35</b>
<b>TRUFFLE FRIES [GF, V]</b> Seasonal black truffle   grated parmesan	<b>22</b>
<b>BBQ FRIES [GF, V]</b> Spiced curry dip	<b>16</b>
<b>Add on dips [GF, V]</b> Truffle mayo or spiced curry dip	<b>3</b>

[GF] Gluten-Free [V] Vegetarian [VG] Vegan

Prices subject to 10% service charge and prevailing government taxes.  
CÉ LA VI is proud to source sustainable seafood, free range poultry and meat which is free of injected hormones and steroids.

## MAIN SHARING PLATES

AVAILABLE FROM 5.30PM ONWARD

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**HALF BOSTON LOBSTER THERMIDOR** 78  
Sweet chilli | mango salad

**NEW ZEALAND WHOLE LEMON SOLE** 68  
Local farmed lala clam | sea asparagus | yuzu

## PREMIUM SELECTIONS

**SANCHOKU "F1 WAGYU" MARBLE SCORE 5 T-BONE (1.2kg)** 358  
Watercress | sanbaizu

**SHORT RIB BOSSAM** 168  
48 hours slow cooked | Korean ssamjang sauce | lettuce | kimchi

**A4 MIYAZAKI STRIPLOIN (300g)** 268  
Watercress | sanbaizu

**GREAT SOUTHERN NEW ZEALAND RIBEYE (300g)** 98  
Watercress | sanbaizu

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# DESSERTS

## CELEBRATION PLATTERS

Small **38** | Medium **48** | Large **68**

Selection of Chef's favourite desserts & home-made ice cream

## KEY LIME PEARLS (3pcs)

**28**

Vanilla almond cake | coconut crumble | key lime curd | margarita foam

**(Add on \$10 per piece)**

\*Contains alcohol

## SINFULLY CHOCOLATE [GF]

**26**

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

**25**

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 [GF, V, VG]

Alphonso mango lassi [GF, V]

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