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## CÉ LA VI SIGNATURES

### CÉ LA VI, SINGAPORE

#### **HOKKAIDO SCALLOP & OYSTER CEVICHE**

Pomelo, jicama, lemongrass – coriander vinaigrette

**35**

### CÉ LA VI, TOKYO

#### **MOMOTARO TOMATO & BURRATA SALAD**

XO sauce, basil vinaigrette, furikake focaccia

**29**

### CÉ LA VI, TAIPEI

#### **GRILLED FREMANTLE OCTOPUS**

Taiwanese glaze, green chili – coriander coulis

**34**

### CÉ LA VI, DUBAI

#### **BLACK TRUFFLE “SUSHI RICE” RISOTTO (V)**

Parmesan emulsion

**32**

### CÉ LA VI, SHANGHAI

#### **IBERICO PORK CHOP, DOUBLE-CUT (300g)**

Char Siew marinade, pickled cabbage, spicy mustard cream

**55**

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# SHARING SMALL PLATES

<b>MOMOTARO TOMATO &amp; BURRATA SALAD</b>	<b>29</b>
XO sauce, basil vinaigrette, furikake focaccia	
<b>HOKKAIDO SCALLOP &amp; OYSTER CEVICHE (3pcs)</b>	<b>35</b>
Pomelo, jicama, lemongrass – coriander vinaigrette <b>(Add on \$13 per piece)</b>	
<b>WAGYU BEEF STEAK TARTARE</b>	80g <b>27</b>   160g <b>44</b>
Fermented black bean aioli, shishito, taro root gaufrettes	
<b>MARINATED BIG EYE TUNA</b>	80g <b>30</b>   160g <b>50</b>
Sudachi ponzu, orange segments, pistachio, avocado	
<b>FINE DE CLAIRE OYSTERS</b>	Half dozen <b>40</b>   Dozen <b>72</b>
Green apple ponzu & horseradish	
<b>CHILLED RAMEN NOODLES</b>	<b>20</b>
Wasabi aioli, shredded nori, ikura, shiso	
<b>AVOCADO &amp; GEM LETTUCE SALAD (V)</b>	<b>22</b>
White miso dressing, grilled corn, pine nuts	
<b>AVOCADO SUSHI ROLL (V)</b>	<b>20</b>
Nori powder, cucumber	
<b>CRISPY PRAWN TEMPURA SUSHI ROLL</b>	<b>26</b>
Puffed Japanese rice, wasabi aioli, bonito flakes	
<b>KING SALMON JICAMA ROLL</b>	<b>29</b>
Jalapeño coulis, yuzu kosho, toasted buckwheat	
<b>CRAB &amp; CORN CAPPUCCINO</b>	<b>18</b>
Lemongrass, kaffir lime, coconut	
<b>CRISPY SALT &amp; SZECHUAN PEPPER CALAMARI</b>	<b>24</b>
Coriander – jalapeño dip	
<b>BONELESS KOREAN CHICKEN WINGS</b>	<b>22</b>
Crushed peanuts, sesame seeds, yogurt	
<b>SMOKED BALINESE BABY BACK PORK RIBS</b>	<b>26</b>
Sambal matah, calamansi	
<b>BLACK TRUFFLE “SUSHI RICE” RISOTTO (V)</b>	<b>32</b>   <b>54</b>
Parmesan emulsion	
<b>STEAMED BLUE MUSSELS with SAUCE “RICA RICA”</b>	250g <b>28</b>   500g <b>48</b>
Grilled sour dough	
<b>SEA URCHIN E-FU NOODLES &amp; CAVIAR</b>	<b>45</b>
Chives, lime zest	
<b>GRILLED FREEMANTLE OCTOPUS</b>	<b>34</b>
Taiwanese glaze, green chili – coriander coulis	

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## SHARING LARGE PLATES

<b>COCONUT - LEMONGRASS KÜHLBARRA BARRAMUNDI</b>	<b>42</b>
Sautéed squid, Thai basil, kaffir lime	
<b>SALTED EGG TASMANIAN SALMON</b>	<b>48</b>
Pan seared salmon, cereal crumble	
<b>GRILLED RED SNAPPER – WHOLE (500g)</b>	<b>52</b>
Thai chili coconut glaze, pineapple – mango salsa	
<b>SMOKED GINDARA BLACK COD</b>	<b>58</b>
Coriander dressing, lime zest, cilantro oil	
<b>BINCHŌTAN GRILLED TIGER PRAWNS with COCONUT CLAMS</b>	<b>66</b>
Chorizo, spiced lemongrass – coconut broth	
<b>*Contains pork</b>	
<b>RICE FLAKE CRUSTED MAINE LOBSTER – WHOLE (500g)</b>	<b>138</b>
Bell pepper & pineapple fricassee, Chinese sausage, spiced ginger reduction	
<b>*Contains pork</b>	
<b>BRAISED DUCK LEG in AROMATIC RED CURRY</b>	<b>36</b>
Thai eggplant, lychee, peanut crumble	
<b>SMOKED CHILI SAMBAL ROAST CHICKEN</b>	Half <b>36</b>   Whole <b>62</b>
Free range chicken, roasted potatoes, garlic, thyme, rosemary	
<b>IBERICO PORK CHOP, DOUBLE – CUT (300G)</b>	<b>55</b>
Char siu marinade, pickled cabbage, spicy mustard cream	
<b>BINCHŌTAN GRILLED MAIMOA LAMB CHOPS</b>	<b>62</b>
Spicy tomato compote, charred broccolini, Szechuan crumble	
<b>CAST IRON ROASTED TUWINGA BLACK ANGUS RIBEYE STEAK (300g)</b>	<b>78</b>
Salted kampot peppercorns, grilled pineapple, basil mint salad	

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## SHARING PREMIUM LARGE PLATES

<b>KOREAN BBQ SHORT RIB (1.3kg)</b>	<b>188</b>
48-hour slow cooked, Korean Ssamjang sauce, Bibb lettuce cups, kimchi	
<b>RICE FLAKE CRUSTED MAINE LOBSTER – WHOLE (1kg)</b>	<b>228</b>
Bell pepper & pineapple fricassee, Chinese sausage, spiced ginger reduction	
<b>*Contains pork</b>	
<b>MAIMOA LAMB CROWN ROAST (1.5kg)</b>	<b>268</b>
Spicy tomato compote, roasted potatoes, rosemary	
<b>WAGYU T-BONE (700g)</b>	<b>198</b>
Salted kampot peppercorns, garlic, thyme, rosemary	
<b>WAGYU PORTERHOUSE (1kg)</b>	<b>288</b>
Salted kampot peppercorns, garlic, thyme, rosemary	

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## MARKET FRESH

<b>ASPARAGUS, LILY BULBS, MUSHROOMS (V)</b>	<b>19   30</b>
Shimeji mushrooms, cashew nuts	
<b>CAULIFLOWER FLORETS (V)</b>	<b>18   30</b>
Smoked chili, lime	
<b>BRAISED CHINESE LETTUCE (V)</b>	<b>15   25</b>
Yau mak choi, ginger, shallot	
<b>CHARRED BROCCOLINI (V)</b>	<b>19   30</b>
Ginger scallion topping, crispy garlic	
<b>BINCHŌTAN EGGPLANT BAKAR (V)</b>	<b>15   25</b>
Sambal manis, toasted cashew nuts	
<b>CRISP POTATO WEDGES (V)</b>	<b>15   25</b>
Spicy tomato compote, coriander	

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# VEGETARIAN MENU

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## SMALL PLATES

<b>AVOCADO SUSHI ROLL</b> Nori powder, cucumber	20
<b>CHILLED RAMEN NOODLES</b> Wasabi aioli, shredded nori, shiso	20
<b>SWEET CORN CAPPUCCINO</b> Lemongrass, kaffir lime, coconut	18
<b>MOMOTARO TOMATO &amp; BURRATA SALAD</b> Basil vinaigrette, focaccia	29
<b>AVOCADO &amp; GEM LETTUCE SALAD</b> White miso dressing, grilled corn, pine nuts	24
<b>E-FU NOODLES</b> White wine, chives & lime zest <b>*Contains alcohol</b>	26
<b>BLACK TRUFFLE "SUSHI RICE" RISOTTO</b> Parmesan emulsion	32   54

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## LARGE PLATES

<b>BINCHŌTAN EGGPLANT BAKAR</b> Sambal manis, toasted cashew nuts	25
<b>FLAME GRILLED CAULIFLOWER STEAK</b> Smoked chili, lime	30
<b>AROMATIC VEGETARIAN THAI RED CURRY</b> Lychee, peanut crumble (Served with steamed jasmine rice)	28

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## MARKET FRESH

<b>ASPARAGUS, LILY BULBS, MUSHROOMS</b> Shimeji mushrooms, cashew nuts	19   30
<b>BRAISED CHINESE LETTUCE</b> Yau mak choi, ginger, shallot	15   25
<b>CHARRED BROCCOLINI</b> Ginger scallion topping, crispy garlic	19   30
<b>CRISP POTATO WEDGES</b> Spicy tomato compote, coriander	15   25

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## DESSERTS

### CELEBRATION PLATTERS

Chef's favourites

Small **28** | Medium **48** | Large **68**

#### MARGARITA KEY LIME PEARLS (3pcs)

**26**

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

(Add-on \$10 per piece)

\*Contains alcohol

#### HAZELNUT BROWNIE

**20**

Hazelnut, salted caramel, vanilla ice cream

#### EARL GREY – HIBISCUS TEA OPERA

**18**

Almond Joconde, earl grey cremeux, hibiscus jelly, hibiscus cacao sorbet

#### COCONUT PANDAN (GF)

**18**

Pandan frangipane, coconut rice pudding, pandan mousse, soursop sorbet

#### CÉ LA VI ICE CREAM & SORBET

**15**

Daily special

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