



SKYBAR & SKY LOUNGE TAPAS MENU

AVAILABLE FROM 4PM ONWARD

BAO BY CE LA VI

GRILLED WAGYU BEEF BAO	26
Cheddar cheese, caramelized onion, bacon, barbeque sauce	
TEMPURA ZUCCHINI BAO (V)	22
Smoked chili sambal	
+ BBQ fries	10
+ Truffle fries	12
(Choice of one add-on per Bao)	

FRIES

BBQ FRIES (V)	16
Spiced dip	
TRUFFLE FRIES (V)	18
Grated parmesan, truffle dip	
(Extra truffle dip at \$3)	

TAPAS

CRISPY SALT & SZECHUAN PEPPER CALAMARI	24
Coriander – jalapeño dip	
SALTED EGG CLARENCE RIVER PRAWNS	28
Singapore cereal crumble, chili, curry leaf	
BONELESS KOREAN FRIED CHICKEN WINGS	22
Crushed peanuts, sesame seeds, yogurt	



SKYBAR & SKY LOUNGE MENU

AVAILABLE FROM 5.30PM ONWARD

COLD

MOMOTARO TOMATO & BURRATA SALAD	29
XO sauce, basil vinaigrette, furikake focaccia	
HOKKAIDO SCALLOP & OYSTER CEVICHE (3pcs)	35
Pomelo, jicama, lemongrass – coriander vinaigrette (Add on \$13 per piece)	
WAGYU BEEF STEAK TARTARE	80g 27 160g 44
Fermented black bean aioli, shishito, taro root gaufrettes	
MARINATED BIG EYE TUNA	80g 30 160g 50
Sudachi ponzu, orange segments, pistachio, avocado	
FINE DE CLAIRE OYSTERS	Half dozen 40 Dozen 72
Green apple ponzu & horseradish	
CHILLED RAMEN NOODLES	20
Wasabi aioli, shredded nori, ikura, shiso	
AVOCADO & GEM LETTUCE SALAD (V)	22
White miso dressing, grilled corn, pine nuts	
ASIAN DIPS WITH PITA BREAD (V)	16
Muhammara, baba ghanoush	
AVOCADO SUSHI ROLL (V)	20
Nori powder, cucumber	
CRISPY PRAWN TEMPURA SUSHI ROLL	26
Puffed Japanese rice, wasabi aioli, bonito flakes	
KING SALMON JICAMA ROLL	29
Jalapeño coulis, yuzu kosho, toasted buckwheat	



HOT

CRISPY SALT & SZECHUAN PEPPER CALAMARI	24
Coriander – jalapeño dip	
BONELESS KOREAN CHICKEN WINGS	22
Crushed peanuts, sesame seeds, yogurt	
SALTED EGG CLARENCE RIVER PRAWNS	28
Singapore cereal crumble, chili, curry leaf	
SMOKED BALINESE BABY BACK PORK RIBS	26
Sambal matah, calamansi	
BLACK TRUFFLE “SUSHI RICE” RISOTTO (V)	32 54
Parmesan emulsion	
SEA URCHIN E-FU NOODLES & CAVIAR	45
Chives, lime zest	
GRILLED FREMANTLE OCTOPUS	34
Taiwanese glaze, green chili – coriander coulis	

SHARING PREMIUM LARGE PLATES

WAGYU T-BONE (700g)	198
Salted kampot peppercorns, garlic, thyme, rosemary	
WAGYU PORTERHOUSE (1 KG)	288
Salted kampot peppercorns, garlic, thyme, rosemary	

DESSERT

CELEBRATION PLATTERS	Small 28 Medium 48 Large 68
Chef's favourites	
HAZELNUT BROWNIE	20
Hazelnut, salted caramel, vanilla ice cream	
CÉ LA VI ICE CREAM & SORBET	15
Daily special	