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## SUSHI AND SASHIMI

<b>FUTOMAKI – TUNA, SALMON AND HAMACHI</b>	<b>24</b>
Pickled white radish, ooba, sakura powder	
<b>SPICY BIGEYE TUNA ROLL</b>	<b>26</b>
Tuna, leek, kaiware	
<b>CALIFORNIA ROLL</b>	<b>26</b>
Crab meat, cucumber and avocado	
<b>CRISPY PRAWN TEMPURA ROLL</b>	<b>24</b>
Puffed Japanese rice, wasabi aioli, bonito flakes	
<b>AVOCADO AND CUCUMBER ROLL</b>	<b>24</b>
Radish, nori powder	
<b>CHEF'S SELECTION OF SASHIMI</b>	<b>68</b>
12 pcs sashimi	
<b>CHEF'S SELECTION OF PREMIUM SUSHI AND SASHIMI</b>	<b>158</b>
Serves 2-3 people	

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## SAKÉ TO PAIR

Bottle  
300ml

Bottle  
720ml

### **KYOTO | TAMANOHIKARI AND CÉ LA VI, JUNMAI DAIGINJO**

**118**

Specially brewed for CÉ LA VI; elegant scents,  
smooth texture and rich flavour with sophisticated finish.

### **HIROSHIMA | SEIKYO CHOKARAKUCHI, TOKUBETSU HONJOZO**

**148**

Fragrant and floral with notes of melon skin and white cherries.

### **ISHIKAWA | KIKUHIME KINKEN, JUNMAI**

**178**

Full-bodied, pure, clean, and savoury with a hint of floral and spice...  
a good introduction to saké.

### **SHIZUOKA | KAIUN, JUNMAI DAIGINJO**

**328**

A work of art...refined, elegant and well balanced, with notes of exotic fruits;  
well-rounded with a long finish.

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# STARTERS

## COLD

<b>SEARED KING SALMON TATAKI</b>	<b>34</b>
Jalapeño coulis and smoked ikura	
<b>BURRATA DI BUFALA</b>	<b>28</b>
XO dressing, marinated tomatoes and wakame oil	
<b>WAGYU BEEF TARTARE</b>	<b>34</b>
Bonito emulsion, pickled cucumber and sanshō cress	
<b>JAPANESE SPINACH GOMAE SALAD</b>	<b>20</b>
Sesame dressing	
<b>HOKKAIDO SCALLOP &amp; OYSTER CEVICHE</b>	<b>34</b>
Pomelo, jicama, lemongrass – coriander vinaigrette	
<b>DRUNKEN CHICKEN</b>	<b>22</b>
Poached chicken breast, ginger, scallion and chilli padi	
<b>CHARRED GEM LETTUCE</b>	<b>26</b>
Corn, avocado, toasted pine nuts, aged manchego cheese	
<b>FRESHLY SHUCKED ATLANTIC OYSTERS</b>	Half dozen <b>48</b>
Dried chilli, green mango and kalamansi mignonette	
	Dozen <b>84</b>

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STARTERS

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## HOT

<b>ROASTED SWEET CORN SOUP</b>	<b>18</b>
Black garlic, coriander oil	
<b>GRILLED PRAWNS</b>	<b>32</b>
Preserved lemon, curry leaf emulsion, pickled mushrooms, horseradish	
<b>PAN SEARED FOIE GRAS</b>	<b>48</b>
Black truffle, pomegranate, violet mustard, Marigold	
<b>SPANNER CRAB AND E-FU NOODLES</b>	<b>42</b>
XO, crispy chicken skin, chives	
<b>GRILLED FREMANTLE OCTOPUS</b>	<b>38</b>
Eggplant purée, coriander dressing, Marigold	
<b>CALAMARI SCHNITZEL</b>	<b>22</b>
Lemon, coriander	
<b>GRILLED PORK BELLY SKEWERS</b>	<b>24</b>
Kecap manis, green apple, kaffir lime dressing	

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## SEA

<b>TYPHOON SHELTER PRAWNS</b>	<b>58</b>
Fried garlic, panko, scallion and tamarind	
<b>SMOKED BLACK COD</b>	<b>52</b>
Coriander dressing with salted Kampot peppercorns, asparagus and shiitake mushrooms	
<b>PAN SEARED SNAPPER</b>	<b>52</b>
Green mango, kalamansi and lemongrass salad	
<b>RICE FLAKE CRUSTED WHOLE MAINE LOBSTER (500g)</b>	<b>98</b>
Bell pepper and pineapple fricassée with Chinese sausage, sour – spicy ginger reduction	
<b>STEAMED KÜHLBARRA SEA BASS AND NAM JIM DRESSING</b>	<b>44</b>
Thai basil, aromatic smoked fish broth	

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## LAND

<b>CAST-IRON ROASTED RANGERS VALLEY "BLACK MARKET" RIBEYE</b>	<b>78</b>
Fresh green Kampot peppers, baby bok choy, shiso vinegar glaze	
<b>CORIANDER CRUSTED RACK OF LAMB</b>	<b>68</b>
Harissa, bell peppers, Israeli couscous, pomegranate raita	
<b>DUCK LEG BETUTU</b>	<b>40</b>
Acar, eggplant, sambal matah	
<b>GRILLED IBERICO PORK PLUMA</b>	<b>48</b>
Napa cabbage, ginger and scallion, Chinese barbeque glaze	
<b>CHICKEN KHAO SOI</b>	<b>40</b>
Roasted chicken thigh, green asparagus, broccoli, torched ginger	
<b>KAGOSHIMA A5 FULL BLOOD WAGYU STRIPLOIN</b>	<b>98</b>
Celeriac purée, tamari beurre noisette	

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## PREMIUM SIGNATURE SHARED MAINS

(Pre-orders recommended 24 hours in advance)

<b>1 KILO WHOLE LOBSTER</b>	<b>238</b>
Bell pepper, pineapple fricassée and Chinese sausage, sour-spicy ginger reduction	
<b>CHARRED KUROBUTA PORK CHOP</b>	<b>115</b>
Chinese BBQ glaze, sanshō, kai lan	
<b>BINCHŌTAN GRILLED BLACK ANGUS BONE-IN SHORT RIB</b>	<b>125</b>
Tamari beurre noisette, cucumber pickle	
<b>RANGERS VALLEY "BLACK MARKET" TOMAHAWK</b>	<b>298</b>
Garlic, shallot glaze	
<b>CATCH OF THE DAY</b>	<b>MP*</b>

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\*Product prices varies according to market rate



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## SIDES

<b>STEAMED JASMINE RICE</b>	<b>8</b>
<b>BRAISED YAU MAK CHOY</b> Chinese lettuce with shaved ginger	<b>18</b>
<b>LILY BULBS, SNOWPEAS AND MUSHROOMS</b> Sautéed lily bulbs, shimeiji mushrooms, cashew nuts	<b>18</b>
<b>BOMBAY POTATO</b> Garam masala, cumin and mustard	<b>18</b>
<b>GARLIC CHIVES</b> Fermented bean paste, salted black beans	<b>18</b>
<b>RED OAK LETTUCE</b> Marinated seaweed, sesame dressing	<b>18</b>
<b>SAUTÉED BROCCOLI</b> Roasted garlic and shallots, toasted almonds, preserved lemon coulis	<b>18</b>

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## DESSERTS

<b>MANGO CHEESECAKE</b>	<b>24</b>
Yoghurt sorbet, caramelised almonds and pistachio crumble	
<b>ROSE WATERMELON (V) (AF)</b>	<b>24</b>
White chocolate chantilly, meringue, frozen raspberry crumble	
<b>HAZELNUT BROWNIE (GF) (AF)</b>	<b>24</b>
Vanilla mascarpone mousse, vanilla ice cream	
<b>PANDAN AND COCONUT (AF)</b>	<b>24</b>
Roasted coconut sponge, coconut mousse, pandan custard	
<b>JACKFRUIT PAVLOVA (AF) (GF)</b>	<b>24</b>
Baked meringue, jackfruit custard, jackfruit ice cream	
<b>JAPANESE CITRUS TART (AF)</b>	<b>24</b>
Pistachio sponge, Thai basil ice cream	
<b>TRIPLE CHOCOLATE SIN</b>	<b>24</b>
Dark chocolate crèmeux with chocolate pearls, blond chocolate mousse	
<b>PRICKLY PEAR GRANITÉ (V) (AF) (GF)</b>	<b>18</b>
Rose lychee granité, prickly pear sorbet	
<b>ICE CREAM AND SORBET (AF) (GF) (V)</b>	<b>18</b>
Vanilla, chocolate, sea salt caramel, jackfruit, basil, ginger flower	
<b>MARKET-INSPIRED FRUIT SELECTION</b>	<b>36</b>
<b>CHEF'S SELECTION OF PREMIUM DESSERTS</b>	<b>34   58   82</b>
SMALL   MEDIUM   LARGE PLATTER	

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## SWEET WINES

		Glass	Bottle
- NV -	<b>TAWNY PORT, 10 YEARS, GRAHAM'S</b> Douro, Portugal	200ml	<b>48</b>
- 2016 -	<b>PIO CESARE</b> Moscato d'Asti DOCG, Piedmont, Italy		<b>128</b>
- 2015 -	<b>SAMLING 88 BEERENAUSELE, HANS TSCHIDA</b> Burgenland, Austria	Half	<b>28</b> <b>128</b>
- 2014 -	<b>CHÂTEAU SIMON</b> Barsac, Bordeaux, France		<b>16</b>
- 1997 -	<b>CHÂTEAU SIGALAS RABAUD</b> 1 <sup>st</sup> Growth 1855, Sauternes, Bordeaux, France		<b>35</b> <b>358</b>

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## DIGESTIVES

<b>RUM, DIPLOMÁTICO RESERVA</b> Chocolate, orange, and melted vanilla finish	Venezuela	<b>23</b>	<b>330</b>
<b>COGNAC, COURVOISIER 12 YEARS</b> Lemony-citrus taste with clove spiciness	France	<b>38</b>	<b>580</b>
<b>BLENDED WHISKY, JOHNNIE WALKER BLUE LABEL</b> Aromas of cocoa dusted nuts and dried fruits, sweet spices, leather, cedar & earth	Scotland	<b>50</b>	<b>880</b>
<b>CALVADOS, CHRISTIAN DROUIN, COEUR DE LION 1963</b> Baked apple & pastry tones, dried flowers & vanilla pod	France	<b>88</b>	<b>1800</b>
<b>WHISKY, YAMAZAKI 18 YEARS</b> Dates, figs, honey, walnuts & cinnamon	Japan	<b>98</b>	<b>2000</b>

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