

# CÉ LA VI

## A TASTE OF CÉ LA VI

£80

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**PADRON PEPPERS**  
Togarashi seasoning

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**AVOCADO MAKI**  
Takuan, cucumber

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**FISH & PRAWN GYOZA**  
Spicy lemon dressing

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**HEREFORDSHIRE RIBEYE**  
Black pepper sauce, kombu butter

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**BLACK TRUFFLE “SUSHI RICE” RISOTTO**  
Butternut squash, Parmesan mousse, fresh truffle

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**MISO MASHED POTATO**  
Brown butter breadcrumbs

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**HISPI CABBAGE**  
Ponzu & miso seasoning

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**KALAMANSI & MANGO, COCONUT 3 WAYS**  
Kalamansi mousse, mango brûlée, coconut ice cream

# À LA CARTE

Your first taste of CÉ LA VI, a showcase menu of modern Asian flavours, elevated everywhere. A glimpse of what's here now, with more still to come...

## APPETISERS

EDAMAME	6
Tom yum salt	
BLACK COD CROQUETTES	12
Dynamite Sauce, Dill	
PADRÓN PEPPERS	9
Togarashi seasoning	
FRIED BABY SQUID	15
Lime garlic aioli	

## STARTERS

LONDON CURED SMOKED SALMON	17
Wasabi crème fraîche, pickled cucumber and lemon	
add 10g Oscietra caviar £22	
SHRIMP TEMPURA	16
Red chilli, spring onion, mango mayo	
BEEF SKEWERS	19
Black pepper sauce, crispy fried onion	
CHICKEN SKEWERS	15
Yakitori, Spring onion	
AVOCADO MAKI	15
Takuan, cucumber	

## CAVIAR

CAVIAR HERITAGE SIBERIAN 50G   125G	110   275
Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi crème fraîche	
CAVIAR HERITAGE OSCIETRA 50G   125G	150   375
Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi crème fraîche	

## RAW

add 10g caviar £22

TUNA TATAKI	22
Capsicum relish, balsamic pearl, pink peppercorn dressing	
MINCED TUNA	26
Kimchi relish, tomato ponzu	
BEEF TATAKI	28
Truffle ponzu, fresh truffle	
WAGYU BEEF TARTARE	18
Spiced tomato dressing and soy cured egg yolk	
SCALLOP SASHIMI	26
Pickled red onion, yuzu ponzu	

## DIM SUM

WAGYU BEEF GYOZA	17
Soy sesame dip	
FISH & PRAWN GYOZA	18
Spicy lemon dressing	
BRAISED BEEF BAO BUNS	18
Short rib, galbi glaze, coriander, red chilli, fried onion	

## STEAMED DUMPLINGS x4

served with chilli sauce and black vinegar

PRAWN AND BAMBOO HAR GAU	16
PORK & PRAWN SHIU MAI	20
VEGETABLE CRYSTAL DUMPLING	17
MUSHROOM & BAMBOO DUMPLING	18

## SUSHI

AVOCADO MAKI	15
Takuan, cucumber	
PRAWN TEMPURA MAKI	19
Mentaiko aioli, avocado, furikake	
CHUTORO HAMACHI MAKI	16
Tuna chutoro, yellowtail, avocado, aji amarillo	
SOFTSHELL CRAB MAKI	17
Spicy mayonnaise, unagi sauce	
SALMON, AVOCADO MAKI	14
Cream cheese, mint	

## MAINS TO SHARE

WAGYU TOMAHAWK 1.2KG Black Pepper Sauce, Kombu Butter add Mongolian grilled king prawn £30	250
WAGYU CHATEAUBRIAND Black pepper sauce, kombu butter add Mongolian grilled king prawn £30	225
GRASSFED RIBEYE 1.2 KG Black pepper sauce, kombu butter add Mongolian grilled king prawn £30	150
SEA BASS 1.2 KG Asian-style tomato sauce, crisp capers, basil oil	95

## MAINS

GRILLED SALMON TERIYAKI Pumpkin, shimeji mushrooms, edamame	34
CHILLEAN SEA BASS Szechuan green chilli sauce	42
CAULIFLOWER STEAK Capsicum relish, cauliflower puree, mint	22
GRILLED KING PRAWNS Mongolian sauce, Caramelised lemon	60
BLACK TRUFFLE "SUSHI RICE" RISOTTO Butternut squash, Parmesan mousse, fresh truffle	28
WAGYU BEEF FILLET 180g Kombu butter or Black pepper sauce add Mongolian grilled king prawn £30	80
GRASS FED BEEF SIRLOIN 250g Kombu butter or Black pepper sauce add Mongolian grilled king prawn £30	65
WAGYU PICANHA 250g Kombu butter or Black pepper sauce add Mongolian grilled king prawn £30	60
SATAY CHICKEN BREAST Coconut rice, bok choy, peanut satay sauce, coriander, red chilli	30

## SALADS

HERITAGE TOMATO	16
Smoked tofu cream, red endive	
CRISPY DUCK SALAD	22
Crispy aromatic duck, pine nuts, pomelo, pomegranate	
KALE AND MANGO SALAD	14
Mango, fresh coconuts, almond granola, mandarin dressing	

## SIDES

FRENCH FRIES (V)	7
Maldon sea salt	
MISO MASHED POTATO (V)	7
Brown butter breadcrumbs	
STIR-FRIED SEASONAL MUSHROOMS (V)	12
Black pepper sauce, chives	
KIMCHI FRIED RICE	15
Red chilli, crisp onion	
BOK CHOY (VE)	8
Crispy garlic	
HISPI CABBAGE (VE)	12
Ponzu & miso seasoning	
GRILLED TENDERSTEM BROCCOLI	10
Pickled jalapeno	
BLACK PEPPERCORN SAUCE	5

# DESSERTS

**ANILLA AND BAYLEAF PANNA COTTA** 15  
Curry crumble, spiced roasted pineapple, pineapple sorbet

Suggested pairing: *Yuzu Sake, Masumi, Miyasaka Shuzo, Nagano, Japan, 100ml* 17

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**DARK CHOCOLATE & SHIITAKE CREMEUX** 17  
Guava sorbet

Suggested pairing: *Plum Sake, Kamoizumi Shuzo, Hiroshima, Japan, 100ml* 15

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**KALAMANSI & MANGO, COCONUT 3 WAYS** 18  
Kalamansi mousse, mango brulee, coconut ice cream

Suggested pairing: *2010 Sauternes, Château Monteils, Bordeaux, France, 100ml* 17

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**STICKY TOFFEE PUDDING** 16  
Spiced butterscotch, Suntory whiskey ice cream

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**FRUIT PLATTER** 25  
Selection of seasonal and exotic fruits

Suggested pairing: *Yuki 'Snow', Junmai Ginjo, Denshin, Ippongi Shuzo, Chubu, Japan, 100ml* 12

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**CHEESE PLATTER** 22  
Selection of four cheese, Japanese crackers, Selection of chutney

Suggested pairing: *2019 LBV Port, Barros, Douro, Portugal, 100ml* 12

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**SELECTION OF ICE CREAM AND SORBET (per scoop)** 5  
Tonka Bean, Coconut, Vanilla, Chocolate, Lychee, Guava, Pineapple

Suggested pairing: *NV Laurent-Perrier, La Cuvée, Champagne, France, 125 ml* 17