

CÉ LA VI

A TASTE OF CÉ LA VI

£80

PADRON PEPPERS
Togarashi seasoning

AVOCADO MAKI
Takuan, cucumber

FISH & PRAWN GYOZA
Spicy lemon dressing

HEREFORDSHIRE RIBEYE
Black pepper sauce, kombu butter

BLACK TRUFFLE "SUSHI RICE" RISOTTO
Butternut squash, Parmesan mousse, fresh truffle

MISO MASHED POTATO
Brown butter breadcrumbs

HISPI CABBAGE
Ponzu & miso seasoning

KALAMANSI & MANGO, COCONUT 3 WAYS
Kalamansi mousse, mango brulee, 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 Tom yum salt	6
BLACK COD CROQUETTES Dynamite Sauce, Dill	12
PADRON PEPPERS Togarashi seasoning	9
FRIED BABY SQUID Lime garlic aioli	15

STARTERS

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

CAVIAR

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

RAW

add 10g caviar £22

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

DIM SUM

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

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

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

SIDES

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

DESSERTS

ANILLA AND BAYLEAF PANNA COTTA Curry crumble, spiced roasted pineapple, pineapple sorbet	15
<i>Suggested pairing: Yuzu Sake, Masumi, Miyasaka Shuzo, Nagano, Japan, 100ml</i>	17
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DARK CHOCOLATE & SHIITAKE CREMEUX Guava sorbet	17
<i>Suggested pairing: Plum Sake, Kamoizumi Shuzo, Hiroshima, Japan, 100ml</i>	15
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KALAMANSI & MANGO, COCONUT 3 WAYS Kalamansi mousse, mango brulee, coconut ice cream	18
<i>Suggested pairing: 2010 Sauternes, Château Monteils, Bordeaux, France, 100ml</i>	17
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STICKY TOFFEE PUDDING Spiced butterscotch, Suntory whiskey ice cream	16
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FRUIT PLATTER Selection of seasonal and exotic fruits	25
<i>Suggested pairing: Yuki ‘Snow’, Junmai Ginjo, Denshin, Ippongi Shuzo, Chubu, Japan, 100ml</i>	12
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CHEESE PLATTER Selection of four cheese, Japanese crackers, Selection of chutney	22
<i>Suggested pairing: 2019 LBV Port, Barros, Douro, Portugal, 100ml</i>	12
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SELECTION OF ICE CREAM AND SORBET (per scoop) Tonka Bean, Coconut, Vanilla, Chocolate, Lychee, Guava, Pineapple	5
<i>Suggested pairing: NV Laurent-Perrier, La Cuvée, Champagne, France, 125 ml</i>	17