À LA CARTE MENU

APPETISERS

EDAMAME 9
Tom yum salt

PADRÓN PEPPERS 10
Togarashi seasoning (vg)

EGGPLANT MISO 14
Miso, gochujang paste, sesame (vg)

BLACK COD CROQUETTES 12
Dynamite sauce, dill

BABY SQUID 18
Strawberry kimchi, shiso, Chinese cabbage

SHRIMP TEMPURA 17
Red chilli, spring onion, mango mayo

BEEF SKEWERS 19
Black pepper sauce, crispy fried onion

CHICKEN SKEWERS 16
Yakitori, spring onion

SALADS & VEGETABLES

KING OYSTER MUSHROOMS 17
Barley miso, sweet potato, spring onion (vg)

CRISPY DUCK SALAD 22
Crispy aromatic duck, pine nuts, pomelo, pomegranate

ROASTED KABOCHA & FRESH BLACK TRUFFLE 19
Truffle tofu cream, pumpkin seeds furikake, tomato gel (vg)

BEETROOT & PALM HEART 17
Yuzu miso, quinoa pops, orange (vg)

PERSIMMONS & SMOKED BURRATA 18
Compressed persimmon, shimeji, green shiso pesto, caramelised pecan nuts (v)

DIM SUM & DUMPLINGS

WAGYU BEEF GYOZA 17
Soy sesame dip

DUCK BAO BUNS 18
Confit duck, seasonal vegetables, hoisin

All 4 pcs served with chilli crunch & black vinegar

PRAWN & BAMBOO HAR GAU 16

PORK & PRAWN SHIU MAI 20

VEGETABLE CRYSTAL DUMPLING (vg) 17

MUSHROOM & BAMBOO DUMPLING (vg) 18

CAVIAR

CAVIAR HERITAGE SIBERIAN 80 | 110
30g | 50g
Chives, miso egg yolk, wasabi, crème fraîche

CAVIAR HERITAGE OSCIETRA 95 | 160
30g | 50g
Chives, miso egg yolk, wasabi, crème fraîche

MAINS

WAGYU TOMAHAWK 1.2kg 250
Kombu butter

T-BONE 45 DAYS DRY AGED 1.2kg 150
Kombu butter

MUSHROOM TOBANYAKI 22
Wild mushrooms, coconut, yuzu, poached egg, black truffle (v)

BLACK TRUFFLE "SUSHI RICE" RISOTTO 32
Butternut squash, parmesan mousse, fresh truffle

WAGYU BEEF FILLET 180g 80
Kombu butter

35 DAYS DRY AGED GRASS FED RIB EYE 250g 58
Kombu butter

WAGYU PICANHA 250g 60
Kombu butter

LAMB CHOPS 36
Citrus red miso, rice pops

TIGER PRAWNS & VERMICELLI 32
Vanilla and garlic-marinated prawns, green chilli, peanuts

SATAY CHICKEN BREAST 32
Coconut rice, peanut satay sauce, coriander, red chilli

SEA BASS 62
Whole sea bass, pineapple Asian curry, polenta croutons, British samphire

GRILLED SALMON 34
Scottish salmon, cauliflower & vanilla purée, cauliflower relish

CHILEAN SEA BASS 42
Kimchi yuzu sauce, pickled green apple, sesame seeds

IMPERIAL KING PRAWN 39
Pear-jang glaze, pickled nashi pear, pumpkin furikake, garlic aioli

(v): vegetarian. (vg): vegan. Our menu contains allergens. If you suffer from a food allergy or intolerance please let a member of the team know upon placing your order.
A discretionary service charge of 15% will be added to your bill. All prices include VAT.

SUSHI

RAW & MARINATED

SASHIMI SELECTION 34 | 62
3 kinds *(6 pcs)* | 5 kinds *(10 pcs)*

YELLOWTAIL SASHIMI 19
Lemongrass sauce, green chilli

WAGYU TATAKI 28
Gochujang, maple syrup, cashews

BEEF TARTARE 22
Soy aioli, miso cured egg yolk, crispy white kombu

CHUTORO & BREAM TARTARE 26
Cured yolk, takuan, kalamansi ponzu

SCALLOP CRUDO 28
Dashi vinaigrette, green apple, lemon balm cress

TUNA TATAKI 28
Bluefin tuna, ponzu, cashew nuts, black rice pops

SALMON NEW STYLE 24
Yuzujang sauce, pickled nashi pear, burnt mango

NIGIRI & MAKI

NIGIRI SELECTION 34 | 62
3 kinds (6 pcs) | 5 kinds (10 pcs)

WAGYU NIGIRI 28
Oscietra caviar

AVOCADO MAKI 16
Takuan, cucumber (vg)

PRAWN TEMPURA MAKI 20
Yuzu kosho mayo, avocado, furikake

SOFTSHELL CRAB CHUMAKI 20
Avocado, cucumber, crispy shallots, chives, spicy mayo

SEARED SALMON MAKI 18
Avocado, shiso leaf, yuzu miso

HAMACHI CHUTORO MAKI 18
Hamachi mince, green apple, yuzu tobiko, goma mayo

KIMCHI SPICY TUNA MAKI 19
Kimchi relish, tenkatsu, spring onion, spicy emulsion

Temaki available on request

COMPLETE THE EXPERIENCE WITH A SAKE TRIO
Please speak with your sommelier for more details

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SIDES

CAULIFLOWER SAUTÉ 12
Tahini, sweet chilli sauce, pickled red chilli, garlic chips (v)

MISO MASHED POTATO 9
Brown butter breadcrumbs (v)

KIMCHI FRIED RICE 15
Red chilli, crispy shallots (v)

MIXED GREEN SALAD 9
Kalamansi ponzu sauce (vg)

GRILLED TENDERSTEM BROCCOLI 12
Sugarcane vinaigrette, baby carrot, ginger (vg)

BLACK PEPPERCORN SAUCE (v) 5

DISCOVER CÉ LA VI BY DAY

LUNCH ABOVE LONDON

Elevate your lunchtime experience.

2 courses - 24.95
3 courses - 29.95
Sky Lunch | Glass of wine 175ml,
3 courses & coffee - 45

MON - FRI | 12PM - 3PM

Join us on the 17th floor of Paddington Square and make lunch the highlight of your day.

SCAN TO EXPLORE
& RESERVE

CÉ LA VI

MODERN ASIAN FLAVOURS, CRAFTED TO SHARE

At CÉ LA VI, dining transcends mere sustenance; it's a form of storytelling. We blend the bold spirit of Asian cuisine with modern creativity and refined technique. Our dishes reimagine tradition through unexpected pairings and playful precision, crafted for sharing and designed to delight.

A TASTE OF CÉ LA VI

Served to share - 90 per person
Minimum of 2 guests
Wine pairing - 45 per person

STARTERS

PADRÓN PEPPERS
Togarashi seasoning (vg)

SEARED SALMON MAKI
Avocado, shiso leaf, yuzu miso

WAGYU BEEF GYOZA
Soy sesame dip

2025 TASCA, REGALEALI LE ROSÉ, Italy

MAINS

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

2023, BEDOBA, ORANGE, Georgia

BRITISH RIBEYE 1kg
Kombu butter, black peppercorn sauce

2020 GARNACHA CRIANZA, FINCA ANTIGUA, Spain

SIDES

MIXED GREEN SALAD
Kalamansi ponzu sauce (vg)

MISO MASHED POTATO
Brown butter breadcrumbs (v)

DESSERT

RASPBERRY CHEESECAKE
Yuzu gel, vanilla shortbread (v)

KYO-NO-YUZUSHU, Japan