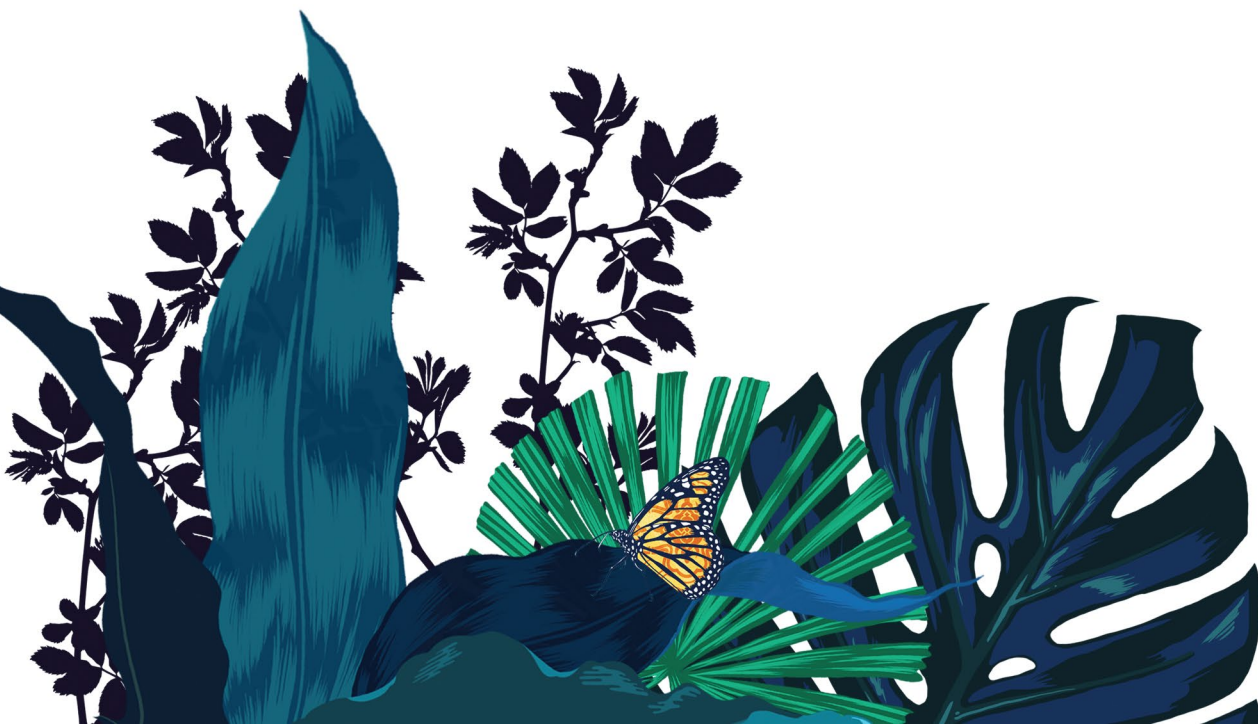




# A Taste of CÉ LA VI

— Set menus are available until 10pm daily —



# DEGUSTATION SET MENU

5 Course **198** | 5 Glass Wine Pairing **98**

Minimum of 2 Persons

**HOKKAIDO SCALLOP TARTARE** (A) (D) (G) (R) (SF)  
Wasabi buttermilk dressing, pickled apple

**Veuve Clicquot**, Yellow Label Brut NV  
*Elegant and vibrant, its fine mousse and citrus lift complement refined textures and subtle, layered flavours with poise*

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**BLACK TRUFFLE OKAYU** (A) (ALC) (D) (G) (M) (V)  
Butternut squash, shimeji mushroom, parmesan mousse

**Chateau d'Esclans, Whispering Angel**, France 2024  
*Fresh and floral, this dry rosé lifts the dish's umami layers and creamy textures with delicate red fruit and bright acidity*

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**CONFIT PETUNA OCEAN TROUT** (A) (ALC) (D) (R) (S)  
Yuzu beurre blanc, ikura, tonburi, fingerlime

**Silvia Cellars**, Chardonnay, California, USA, 2023  
*The wine's bright acidity and silky texture complement the trout's richness while echoing the citrus and oceanic notes of the dish*

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**BLACK ANGUS TENDERLOIN** (C) (D) (G) (L) (M) (SF)  
Black Pepper sauce, truffle potato puree

**Submission**, Cabernet Sauvignon, USA, 2020  
*Rich and bold, the Cabernet's dark fruit and spice echo the depth of the beef and sauces with smooth intensity*

OR

**A4 MIYAZAKI STRIPIOIN (supplementary +60)** (A) (ALC) (D) (G) (M)  
Konbu demi-glace, truffle potato gratin

**Edouard Delaunay Septembre**, Pinot Noir, France, 2022  
*Silky Pinot Noir with vibrant red fruit and subtle earthiness complements the wagyu's richness while harmonising with truffle and umami flavours*

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PRE DESSERT

**CALAMANSI BON BON** (GF) (V) (VG)  
Liquid citrus core

**DULCE MISO TOFFEE** (D) (E) (G) (N)  
Gula melaka caramel, sticky date pudding

**De Bortoli 'Noble One'**, Botrytis Semillon, Australia, 2021  
*The wine's honeyed richness and bright acidity enhance the dessert's caramelised sweetness while balancing the savoury touch of miso*

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Prices subject to 10% service charge and prevailing government taxes.



## À LA CARTE

This menu represents the continuous journey to craft and plate the best interpretations of Singapore's multi-cultural flavours, magnified with a refined touch and using high-quality ingredients that are sourced sustainably.



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## CAVIAR

**KAVIARI KRISTAL OSCIETRE** 30G | 50G | 125G (A) (D) (E) (G) (R)  
Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis

**200 | 325 | 850**

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## RAW

<b>SESAME CRUSTED TUNA</b> (E) (G) (R) Basil miso dressing, compressed watermelon, lime oil	<b>32</b>
<b>A4 MIYAZAKI BEEF TATAKI</b> 80G (A) (D) (E) (G) (R) (S) Turmeric leaf oil, balsamic pearls, pickled mustard seeds, smoked soy aioli	<b>48</b>
<b>SWORDFISH BELLY TATAKI</b> (A) (C) (D) (E) (G) (R) (SF) Crustacean mousse, bonito aioli, tomato ginger vinaigrette	<b>28</b>
<b>YELLOWTAIL SASHIMI</b> (C) (G) (L) (R) Citrus dressing, orange, coriander	<b>24</b>

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## APPETISERS

<b>CHARRED EDAMAME</b> (A) (C) (G) (L) (SF) Tom yum salt	<b>12</b>
<b>MUSHROOM TRUFFLE KOROKKE</b> (D) (E) (G) (M) (V) Truffle aioli, kale, maitake chips	<b>22</b>
<b>ZUCCHINI FLOWER TEMPURA</b> (E) (G) (L) (S) (V) Kizami wasabi aioli, nori furikake	<b>38</b>
<b>PAN SEARED HOKKAIDO SCALLOPS</b> (A) (C) (D) (GF) (SF) Nduja beurre blanc, yuzu, cauliflower, pickled sweet pepper, chilli oil	<b>38</b>
<b>GRILLED FREMANTLE OCTOPUS</b> (A) (C) (E) (G) (L) (S) (SF) Spicy yellow pepper soy, green apple	<b>38</b>

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## MARKET

<b>BURRATA TOMATO SALAD</b> (A) (C) (D) (G) (L) (N) Momo mostarda, candied curry walnut, endive	<b>30</b>
<b>CHARRED COS LETTUCE</b> (A) (ALC) (D) (E) (GF) Lemongrass beurre blanc, ikura, tonburi, fingerlime	<b>24</b>
<b>GUAVA AND CUCUMBER ROJAK</b> (C) (GF) (V) Mango gel, ginger snow	<b>20</b>
<b>MISO EGGPLANT</b> (A) (G) (L) (S) (V) (VG) Turmeric foam, puffed buckwheat	<b>28</b>

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## MAINS

<b>BLACK TRUFFLE OKAYU</b> (A) (ALC) (D) (G) (M) (V) Butternut squash, shimeji mushroom, parmesan mousse <i>A refined interpretation of a CÉ LA VI favourite: Japanese short grain rice, slowly simmered till plump with earthy black truffle and silky parmesan mousse.</i>	<b>52</b>
<b>MISO CHILEAN SEABASS</b> 180G (A) (ALC) (C) (G) (L) Szechuan green chilli sauce	<b>68</b>
<b>LINE CAUGHT RED SNAPPER</b> 200G (A) (C) (GF) (SF) Laksa, chilli oil, celeriac puree, squid	<b>48</b>
<b>PACIFIC HALIBUT</b> 200G (A) (D) (E) (G) (L) (M) (S) Tamarind jus, mushroom ragout	<b>40</b>
<b>CEREAL CRUSTED TIGER PRAWN</b> 200G (ALC) (C) (D) (E) (G) (L) (SF) Salted egg yolk, curry oil, brown miso	<b>46</b>
<b>GRASS FED AUSTRALIAN LAMB CHOP</b> 200G (A) (C) (D) (GF) (L) Olive jam, green curry, yoghurt	<b>58</b>
<b>ROAST CHICKEN BREAST</b> 200G (A) (C) (G) (N) (SF) Satay peanut sauce, coconut rice	<b>42</b>
<b>CHARCOAL GRILLED PORK CHOP</b> 200G (A) (D) (GF) Yuzu jus, pickled fennel, apple salad	<b>48</b>
<b>MAPLE LEAF DUCK BREAST</b> 200G (A) (C) (GF) (L) Plum hoisin sauce, foie gras yubuchobap	<b>78</b>
<b>BLACK ANGUS TENDERLOIN</b> 200G (C) (D) (G) (L) (M) (SF) Black pepper sauce, truffle potato puree	<b>78</b>
<b>A4 MIYAZAKI STRIPLOIN</b> 150G (A) (ALC) (D) (G) (M) Konbu demi-glace, truffle gratin, eryngii mushroom	<b>130</b>

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## MAINS TO SHARE

30–40 mins cooking time, last order at 10:00 pm

<b>SALT BAKED WHOLE SEABASS</b> 800G (A) (ALC) (D) (E) (SF) Lemongrass beurre blanc, salmon roe, tonburi	<b>140</b>
<b>AUSTRALIAN TOMAHAWK STEAK</b> 1KG (A) (D) (G) (L) (SF) Confit garlic clove, black pepper sauce, konbu butter	<b>320</b>
<b>MARGARET RIVER SHORT RIB BOSSAM</b> 800G (A) (ALC) (C) (G) (L) (N) (S) 48 hours slow cooked, ssamjang sauce, house-made kimchi, assorted greens	<b>220</b>

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## SIDES

<b>ROASTED BRUSSELS SPROUTS</b> (A) (C) (GF) (S) Lap cheong, szechuan dressing	<b>18</b>
<b>BABY CORN</b> (D) (G) Konbu béchamel	<b>18</b>
<b>MISO MASHED POTATO</b> (D) (G) (L) Brown butter bread crumbs	<b>18</b>
<b>SAUTEED SEASONAL MUSHROOM</b> (ALC) (D) (G) (M) (SF) Black pepper	<b>18</b>

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## DESSERTS

<b>DARK CHOCOLATE FONDANT</b> (D) (E) (G) (N) (15 Minutes Preparation) 64% Single origin Indonesian chocolate, Hong Kong milk tea sorbet	<b>24</b>
<b>EARL GREY HIBISCUS MOUSSE</b> (GF) (N) (V) (VG) Coconut crumble, rose jelly, frozen chocolate mousse	<b>22</b>
<b>TROPICAL MANGO</b> (GF) (V) (VG) Glutinous rice tuile, coconut sorbet	<b>18</b>
<b>DULCE MISO TOFFEE</b> (D) (E) (G) (N) Gula melaka caramel, sticky date pudding	<b>22</b>
<b>CALAMANSI BON BON</b> (GF) (V) (VG) Liquid citrus core	<b>10</b>
<b>CÉ LA VI ICE CREAM</b> (D) (GF) (V) (VG) (2 choices): Hong Kong milk tea, pulut hitam, bandung, sea salt gula melaka, kaya (G), honey lavender	<b>12</b>
<b>FRUIT PLATTER</b> (GF) (VG) Seasonal fruits	<b>26</b>

MAKE IT A NIGHTCAP TO REMEMBER..  
OR JUST A REASON TO STAY A LITTLE LONGER..

<b>DE BORTOLI 'NOBLE ONE' BOTRYTIS SEMILLON</b> Golden, luscious, and worth lingering over	<b>18</b>
<b>DISARONNO AMARETTO</b> Smooth, sweet, and nutty with a rich almond finish	<b>18</b>
<b>FERNET BRANCA</b> Bitter, bold, and unapologetically refreshing	<b>18</b>
<b>AMARO MONTENEGRO</b> Herbaceous charm with a sweet, citrusy wink	<b>18</b>
<b>VACCARI SAMBUCA</b> Sweet licorice magic for a classic Italian finish	<b>18</b>
<b>BAILEYS IRISH CREAM</b> Like dessert's cozy cousin—creamy, smooth, and indulgent	<b>18</b>
<b>PALLINI LIMONCELLO</b> Sunshine in a glass—zesty, sweet, and distinctly Italian	<b>18</b>



At CÉ LA VI, we believe that a life well-lived is one that is conscious of its impact not only in the experiences we create, but also in the responsibility we carry. As a key partner of Marina Bay Sands and MSE Singapore, we have chosen to participate in the Go Green Campaign 2026 as part of our ongoing commitment to more thoughtful and responsible hospitality practices. We continue to take deliberate steps towards reducing our environmental footprint through more intentional sourcing and responsible supply chain practices. Our seafood selection is guided by globally recognised certification standards that support environmental stewardship, traceability, and long-term ecosystem sustainability.

BAP and ASC certifications represent responsibly farmed seafood that adheres to strict environmental, welfare, and food safety standards, while MSC certification ensures wild-caught seafood is sourced from fisheries managed with long-term sustainability and marine ecosystem protection in mind.

#### 1. Cereal Crusted Prawns

Lightly battered and fried to a crisp, the prawns are coated in a fragrant blend of butter, curry leaves, and golden cereal, delivering a savoury-sweet finish with layered texture and depth. We intentionally selected BAP-certified vannamei prawns to support a more responsible approach to aquaculture, where environmental stewardship, food safety, and animal welfare are prioritised across the supply chain.

#### 2. Grilled Octopus

Slow-cooked for tenderness and finished over the grill for a delicate char, the octopus is simply seasoned to highlight its natural sweetness, offering a clean, smoky depth with every bite. We intentionally selected MSC-certified octopus to support responsibly managed fisheries that protect marine ecosystems and maintain healthy stock levels.

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### More About These Certifications

- **BAP (Best Aquaculture Practices)**  
Applies to farmed seafood. This certification ensures responsible farming practices across the entire supply chain from hatchery to processing covering environmental impact, food safety, animal welfare, and social accountability.
- **ASC (Aquaculture Stewardship Council)**  
Also applies to farmed seafood. ASC focuses on minimising environmental and social impact while ensuring strict traceability and responsible resource management practices.
- **MSC (Marine Stewardship Council)**  
Applies to wild-caught seafood. MSC certification ensures fisheries operate sustainably by maintaining healthy fish populations and minimising impact on marine ecosystems.

If you're enjoying these dishes, we'd love for you to share them on your socials and help us do our part for Singapore's sustainability movement.

