



CÉ
LA
VI

MODERN ASIAN CUISINE, REDEFINED

By Executive Chef Joseph Sergentakis



BITES

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| SALT & SZECHUAN PEPPER CRISPY SQUID | 26 |
| Sour tomato dip | |
| STEAMED CRAB & SHRIMP DUMPLINGS | 26 |
| Roasted shallots, green onions, Szechuan chili oil | |
| SPICY SALMON SUSHI ROLL with SMOKED CHIPOTLE PEPPER | 28 |
| Avocado, mango, jalapeño aioli | |
| BONELESS KOREAN FRIED CHICKEN WINGS | 22 |
| Sesame seeds, chili, peanuts | |
| STEAMED BLACK MUSHROOM DUMPLINGS | 20 |
| Waterchestnut, chili oil, green onions | |

STARTERS

SEA

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| JAPANESE YELLOWFIN TUNA JICAMA ROLLS | 24 |
| Yuzu dressing, mango coulis, crispy taro root | |
| HOKKAIDO SCALLOP & OYSTER CEVICHE | 34 |
| Pomelo, calamansi, lemongrass oil, coriander dressing | |
| SASHIMI of MARINATED HAMACHI | 24 |
| Mandarin orange segments, citrus dust, pea shoot cress | |
| FRESHLY SHUCKED ATLANTIC OYSTERS | Half dozen 34 |
| Dry chili, green mango & calamansi mignonette | Dozen 60 |

LAND

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| SPICED COCONUT & SWEET POTATO SOUP Dry cranberries & coriander | 18 |
| IBERICO PORK PLUMA & POMELO SALAD Roasted peanuts, caramelised shallots, mint & chili | 28 |
| SOY SAUCE POACHED FOIE GRAS with HAZELNUTS & POMEGRANATE De puy lentils, lemon & honey | 34 |
| ROMAINE HEART SALAD with MISO DRESSING Corn, avocado & toasted pine nuts | 24 |
| SMOKED CHIANG MAI SAUSAGE Nam prik num, rose apple salad, pork crackling | 26 |
| HAND CUT STEAK TARTARE with TOASTED RICE POWDER Smoked crème fraîche, krupuk | 28 |

MAINS

SEA

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| STEAMED BARRAMUNDI in HOT & SOUR VIETNAMESE BOULLION Bac ha, pineapple, rau rum & fried garlic | 34 |
| SLOW ROASTED BLACK COD Charred Chiang Mai sausage, braised lentils, garlic & chili flakes | 44 |
| PRAWN & SCALLOP YOUNG COCONUT STEW Lemon grass, turmeric pancake, sambal belacan | 40 |
| GRILLED SNAPPER with LEMONGRASS, TURMERIC & KECAP MANIS Sautéed water spinach, roasted shallots, garlic & shrimp paste | 36 |
| BRAISED SEA BREAM in COCONUT RED CURRY Grilled Thai eggplant, baby corn, kaffir lime | 36 |
| RICE FLAKE CRUSTED WHOLE LOBSTER Bell pepper & pineapple fricassee with Chinese sausage, sour – spicy ginger reduction | 88 |

LAND

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| TAMARIND BRAISED SHORT RIB | 44 |
| Carrot – ginger coulis, pickled lily bulb salad, crispy spinach noodle | |
| NYONYA SPICED LAMB CHOPS | 44 |
| Thai chili jam, banana blossom salad & potato perkadel | |
| CAST IRON ROASTED RANGERS VALLEY “BLACK MARKET” RIBEYE | 58 |
| Roasted garlic & shallot glaze, grilled lettuce, tofu coulis | |
| CHINESE BBQ MANGALICA PORK | 42 |
| Braised napa cabbage, green apple, ginger & scallion dressing | |
| ROASTED FREE RANGE CHICKEN BREAST with SZECHUAN CHILLI GLAZE | 36 |
| Orange emulsion, sautéed celtuce, lily bulbs, snow peas, cashews | |

SHARED MAINS

(Pre – orders recommended 24 hours in advance)

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| GRILLED RANGERS VALLEY “BLACK MARKET” BEEF TOMAHAWK | 228 |
| Roasted garlic & shallot glaze | |

Serves 2-3 people

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| 1 KILO MAINE WHOLE LOBSTER with RICE FLAKE CRUST | 198 |
| Bell pepper & pineapple fricassee with Chinese sausage, sour – spicy ginger reduction | |

Serves 2 people

SIDES

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| STEAMED JASMINE RICE | 6 |
| Pandan leaf | |
| STEAMED NASI KUNING | 8 |
| Turmeric rice with coconut | |
| STIR FRIED MORNING GLORY | 12 |
| Roasted shallots, garlic, chili & shrimp paste | |
| BRAISED YAU MAK CHOY | 12 |
| Chinese lettuce with shaved ginger | |
| SAUTEED SNOW PEAS & LILY BULBS with CASHEWS | 14 |
| Celtuce, chinese chives & shitake mushrooms | |
| BOMBAY POTATOES | 14 |
| Garam masala, cumin, mustard | |
| STEAMED SPINACH | 14 |
| Crumbled peanuts & toasted sesame seeds | |



DESSERTS

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| BLOOMING PASSIONFRUIT – COCONUT MOUSSE | 26 |
| Coconut crunch, passionfruit mousse, mango caviar | |
| MOLTEN MATCHA CHEESECAKE | 26 |
| Green tea ganache, ume ice cream, sakura coulis | |
| LEMONGRASS WHITE CHOCOLATE SHELL | 22 |
| Tropical fruit salad, lemon cake, ruby red grapefruit | |
| WARM HAZELNUT & VALRHONA CHOCOLATE CAKE | 22 |
| Speculaas & Scotch whiskey ice cream, hazelnut chocolate soufflé, salted caramel cream | |
| ROSE & WATERMELON PETIT GATEAU | 26 |
| Genoise sponge, rose – Valrhona 33% white chocolate cream, watermelon & raspberry crumble | |
| BANANA MILLE FEUILLE | 26 |
| Roasted banana, iced peanut nougat, rum-milk chocolate, calamansi gelee | |
| MARKET INSPIRED FRUIT SELECTION | 21 |
| Thai chili salt & lime | |
| EXOTIC ICE CREAM & SORBET | 21 |
| Madagascar vanilla, Valrhona Bali 68% chocolate, green tea, corn – coconut, mandarin orange, strawberry | |
