



Step out of everyday eats and into CÉ LA VI Restaurant.  
Where the varieties of Asian flavours fuse together to create  
an unforgettable dining experience.



Our cuisine has been created with sharing in mind and are  
brought to your table continuously in true Asian style.

Hong Kong  
Singapore  
Colombo  
Kuala Lumpur  
Taipei

We are more than delighted to take care of you and guide  
you through our menu, and please advise your server of any  
dietary requirements.



## RAW & SALAD

<b>Tuna &amp; Foie Gras</b> 黑松露吞拿魚脆米餅配鵝肝慕斯 <b>G</b> Black truffle teriyaki, raw tuna, foie gras mousse, crispy sushi rice, nori	58
<b>Smoked Ikura</b> 煙燻三文魚籽一口撻 <b>G, VR</b> Bite-sized buckwheat tart, coconut cream, salmon roe, lemon balm	58
<b>Hokkaido Scallop &amp; Oyster</b> 北海道帶子配生蠔 <b>SF, N</b> Pineapple, lime, lemongrass oil, coriander dressing	238
<b>Bonito Tataki</b> 炙燒鰹魚刺身配自家製咸蛋黃米餅 <b>SF</b> Lightly torched, lychee sambal matah, homemade rice cracker, salty egg yolk, lime zest, grilled coconut	158
<b>Sashimi &amp; Nigiri Platter</b> 特選刺身及壽司拼盤 <b>SF</b> Chef's premium selection of the day	300
<b>Spicy Tuna Crunch Roll</b> 辣吞拿魚脆卷 <b>SF, N</b> Big eye tuna, sambal bajak, kewpie, lime leaf, prawn crackers, cucumber	128
<b>Seaweed &amp; Tofu Salad</b> 海藻豆腐沙律 <b>G, VR, N</b> Mizuna, tosaka, samphire, tosazu dressing, sesame, bonito flakes, furikake cracker, firm tofu	108
<b>Mixed Green Salad</b> 韓式酸辣生菜沙律 <b>V, N, G</b> Korean dressing, baby gem, oak leaf, pine nut sauce, cherry tomato, sugar snap peas, sweet corn	108

## HOT & CRISPY

<b>Uni Croquettes</b> 海膽泡菜可樂餅 <b>G, SF</b> Smoked potato, kimchi, Korean sea urchin, blackened scallion tofu cream	128
<b>Corn Soup</b> 味噌粟米濃湯 <b>G, VR</b> Chargrilled corn, white miso, fried baby cabbage, fish sauce vinaigrette, cassava crisps	98
<b>Crispy Pork Belly</b> 燒豬腩肉伴韓式泡菜 <b>G, N</b> Ssamjang, garlic chive kimchi, daikon	168
<b>Vadouvan Tempura</b> 咖喱辛香雜錦天婦羅 <b>G, VR</b> Prawns, maitake, brown butter pumpkin, curry leaf	128
<b>Korean Chicken Wings</b> 炸無骨雞翼配韓式辣醬 <b>G, N</b> Boneless, deep fried, spicy gochujang, peanuts, toasted sesame	108

## SKEWERS

<b>Ora King Salmon</b> 燒三文魚串配椰香鹹蛋黃醬 Salted egg yolk coconut sauce, fried shallot	118
<b>Organic Chicken</b> 照燒雞肉串 <b>G, N</b> Marinated chicken thigh, shichimi, negi, coconut oil, grilled lime	98
<b>Pork Sate Lilit</b> 巴厘香茅豬肉串 <b>SF</b> Minced pork, Balinese yellow paste, lemongrass skewers with chilli-tomato sambal	108
<b>Wagyu Beef</b> 黑松露照燒和牛串 <b>G</b> Black truffle teriyaki, mushroom	138

## SMALL PLATES

<b>Grilled Hamachi Collar</b> 印尼醬燒油甘魚鮫 <b>SF, G</b> Bali BBQ sauce, sambal colo-colo, grilled lime	178
<b>Seared Hokkaido Scallop</b> 香煎北海道帶子伴紫蘇醬 <b>G, SF</b> Shiso & bell pepper salsa, coriander, grilled zucchini	238
<b>Grilled Red Curry Barramundi</b> 炙烤鱸魚伴紅咖喱 <b>SF</b> Thai eggplant, mushroom, cherry tomato, coconut cream	188



## SMALL PLATES

<b>Rougail Dumpling</b> 自家製豬肉水餃配特色香辣蕃茄醬 <b>G</b> Homemade pork & vegetable dumplings, spiced tomato sauce, ginger, kaffir lime, curry oil	118
<b>Grilled Jumbo Quail</b> 燒珍寶鶴鶉配泰式沾醬 <b>G</b> Pineapple nahm jim, toasted rice, shallot & herb salad	118
<b>Pan Seared Duck Breast</b> 香煎法國鴨胸配山葵漬 <b>G</b> Pickled wasabi, ponzu, negi, fried garlic, enoki	178
<b>Wagyu Rendang</b> 嫩巴東和牛 <b>SF</b> Slow cooked Ranger's Valley beef rib in spicy coconut sauce, pickled vegetables, lemongrass, fried shallot, thai chili	158

## BIGGER PLATES

<b>Typhoon Xinjiang</b> 慢煮 Te Mana 羊肩肉伴新疆蒜香炒尖椒 <b>G</b> Te Mana lamb shoulder, stir fried peppers & alliums, Xinjiang spiced garlic, goji, pancakes	378
<b>Ranger's Valley Wagyu Picanha</b> 燒和牛臀腰肉伴菊芋 M7 marble score, assorted salts & sauces	318
<b>Alaskan Black Cod</b> 焗黑鱈魚伴柚子胡椒竹筍 <b>G</b> Chilli jam glazed, grilled bamboo shoots, yuzu kosho, fried onions	318
<b>Rice Flake Lobster</b> 波士頓龍蝦配脆香米及辣柚子沙律 <b>SF, G</b> Spicy pomelo salad, bell pepper & Chinese sausage fricassee	488

## VEGGIES & SIDES

<b>Pork Fried Rice</b> 豬肉炒飯 <b>G, VR</b> Usukuchi fried pork belly, yamagobo, negi	88
<b>Fried Cauliflower</b> 炸椰菜花 <b>V</b> Red onion, jalapeño & coriander dressing	68
<b>Kung Pao Gai Lan</b> 宮保芥蘭 <b>VR, N, G</b> Anchovy, cashew, Sichuan pepper, spring onion	78
<b>Edamame</b> 海鹽枝豆 / 七味唐辛子枝豆 <b>V</b> Sea salt or shichimi togarashi	58
<b>Roasted Eggplant</b> 柚子味噌烤茄子 <b>V, N, G</b> Yuzu miso, sesame	68
<b>Steamed Tofu</b> 蒸豆腐配麻油小魚乾 <b>N, VR, G</b> Crispy jako fish, usukuchi, sesame oil	68

## DESSERTS

<b>A Tropical Escape</b> 熱帶逸選 (雲呢拿奶凍、荔枝沙冰、熱情果奶酪、綠豆金寶) <b>G</b> Vanilla pannacotta, lychee granita, passion fruit curd, mung bean crumble	128
<b>Triple Chocolate Cake</b> 朱古力三重奏 <b>G, N</b> (無麵粉朱古力蛋糕、黑朱古力奶油、白朱古力慕斯、四季柑忌廉) Flourless chocolate cake, dark chocolate ganache, white chocolate mousse, calamansi cream	128
<b>Sesame &amp; Pandan</b> 班蘭芝麻蛋糕 (白芝麻蛋糕、班蘭慕斯、黑芝麻牛油、柑橘) <b>N, G, V</b> White sesame cake, pandan mousse, black sesame butter, kumquat	128
<b>Matcha Tart</b> 宇治抹茶撻 (紅豆醬、椰子雪糕、椰子碎) <b>G, V</b> Adzuki bean purée, coconut ice cream, coconut crumble	128
<b>Selection of Ice Cream - Per Scoop</b> 意式雪糕 (每球) <b>V</b> Ask your server for daily flavour availability	48