

# CÉ LA VÌ

MARINA BAY SANDS

## 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.*



Daily (Dinner) 5.30pm – 12am · Sat (Brunch) 11.30am – 3pm

MARINA BAY SANDS · 10 BAYFRONT AVENUE · SINGAPORE

A KISMET MENU · MARINA BAY SANDS

# DEGUSTATION SET MENU

*Minimum of 2 Persons*

5 COURSE

198

5 GLASS WINE PAIRING

98

## 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.

## 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.

## 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.

## 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 Striploin (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.

*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.

 VEGETARIAN

 VEGAN

(A) Allium · (ALC) Alcohol · (C) Chilli · (D) Dairy · (E) Egg · (G) Gluten  
(GF) Gluten-Free Option Available · (L) Legume · (M) Mushroom · (N) Nuts · (R) Raw  
(S) Seeds · (SF) Shellfish

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

# DEGUSTATION SET MENU

*Set menus are available until 10pm daily.*



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## CAVIAR

Kaviari Kristal Oscietre *(A)(D)(E)(G)(R)*

200 | 325 | 850

30g | 50g | 125g

Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis

## RAW

Sesame Crusted Tuna *(E)(G)(R)*

32

Basil miso dressing, compressed watermelon, lime oil

A4 Miyazaki Beef Tataki *(A)(D)(E)(G)(R)(S)*

48

80g

Turmeric leaf oil, balsamic pearls, pickled mustard seeds, smoked soy aioli

Swordfish Belly Tataki *(A)(C)(D)(E)(G)(R)(SF)*

28

Crustacean mousse, bonito aioli, tomato ginger vinaigrette

Yellowtail Sashimi *(C)(G)(L)(R)*

24

Citrus dressing, orange, coriander

## APPETISERS

Charred Edamame *(A)(C)(G)(L)(SF)*

12

Tom yum salt

Mushroom Truffle Korokke *(D)(E)(G)(M)(V)*

22

Truffle aioli, kale, maitake chips

Zucchini Flower Tempura *(E)(G)(L)(S)(V)*

38

Kizami wasabi aioli, nori furikake

Pan Seared Hokkaido Scallops *(A)(C)(D)(GF)(SF)*

38

Nduja beurre blanc, yuzu, cauliflower, pickled sweet pepper, chilli oil

Grilled Fremantle Octopus *(A)(C)(E)(G)(L)(S)(SF)*

38

Spicy yellow pepper soy, green apple

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## MARKET

|                                                                                                      |    |
|------------------------------------------------------------------------------------------------------|----|
| Burrata Tomato Salad <i>(A)(C)(D)(G)(L)(N)</i><br>Momo mostarda, candied curry walnut, endive        | 30 |
| Charred Cos Lettuce <i>(A)(ALC)(D)(E)(GF)</i><br>Lemongrass beurre blanc, ikura, tonburi, fingerlime | 24 |
| Guava and Cucumber Rojak <i>(C)(GF)(V)</i><br>Mango gel, ginger snow                                 | 20 |
| Miso Eggplant <i>(A)(G)(L)(S)(V)(VG)</i><br>Turmeric foam, puffed buckwheat                          | 28 |

## MAINS

|                                                                                                                                                                                                                                                                      |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Black Truffle Okayu <i>(A)(ALC)(D)(G)(M)(V)</i><br>Butternut squash, shimeji mushroom, parmesan mousse. 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. | 52 |
| Miso Chilean Seabass <i>(A)(ALC)(C)(G)(L)</i><br>180g<br>Szechuan green chilli sauce                                                                                                                                                                                 | 68 |
| Line Caught Red Snapper <i>(A)(C)(GF)(SF)</i><br>200g<br>Laksa, chilli oil, celeriac puree, squid                                                                                                                                                                    | 48 |
| Pacific Halibut <i>(A)(D)(E)(G)(L)(M)(S)</i><br>200g<br>Tamarind jus, mushroom ragout                                                                                                                                                                                | 40 |
| Cereal Crusted Tiger Prawn <i>(ALC)(C)(D)(E)(G)(L)(SF)</i><br>200g<br>Salted egg yolk, curry oil, brown miso                                                                                                                                                         | 46 |
| Grass Fed Australian Lamb Chop <i>(A)(C)(D)(GF)(L)</i><br>200g<br>Olive jam, green curry, yoghurt                                                                                                                                                                    | 58 |



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## MAINS • CONTINUED

|                                                                                                              |     |
|--------------------------------------------------------------------------------------------------------------|-----|
| Roast Chicken Breast <i>(A)(C)(G)(N)(SF)</i><br>200g<br>Satay peanut sauce, coconut rice                     | 42  |
| Charcoal Grilled Pork Chop <i>(A)(D)(GF)</i><br>200g<br>Yuzu jus, pickled fennel, apple salad                | 48  |
| Maple Leaf Duck Breast <i>(A)(C)(GF)(L)</i><br>200g<br>Plum hoisin sauce, foie gras yubuchobap               | 78  |
| Black Angus Tenderloin <i>(C)(D)(G)(L)(M)(SF)</i><br>200g<br>Black pepper sauce, truffle potato puree        | 78  |
| A4 Miyazaki Striploin <i>(A)(ALC)(D)(G)(M)</i><br>150g<br>Konbu demi-glace, truffle gratin, eryngii mushroom | 130 |

## MAINS TO SHARE

30-40 MINS COOKING TIME, LAST ORDER AT 10:00 PM

|                                                                                                                                                    |     |
|----------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Salt Baked Whole Seabass <i>(A)(ALC)(D)(E)(SF)</i><br>800g<br>Lemongrass beurre blanc, salmon roe, tonburi                                         | 140 |
| Australian Tomahawk Steak <i>(A)(D)(G)(L)(SF)</i><br>1kg<br>Confit garlic clove, black pepper sauce, konbu butter                                  | 320 |
| Margaret River Short Rib Bossam <i>(A)(ALC)(C)(G)(L)(N)(S)</i><br>800g<br>48 hours slow cooked, ssamjang sauce, house-made kimchi, assorted greens | 220 |



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## SIDES

|                                                     |    |
|-----------------------------------------------------|----|
| Roasted Brussels Sprouts <i>(A)(C)(GF)(S)</i>       | 18 |
| Lap cheong, szechuan dressing                       |    |
| Baby Corn <i>(D)(G)</i>                             | 18 |
| Konbu béchamel                                      |    |
| Miso Mashed Potato <i>(D)(G)(L)</i>                 | 18 |
| Brown butter bread crumbs                           |    |
| Sauteed Seasonal Mushroom <i>(ALC)(D)(G)(M)(SF)</i> | 18 |
| Black pepper                                        |    |

## DESSERTS

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| Dark Chocolate Fondant <i>(D)(E)(G)(N)</i>                                                          | 24 |
| 64% Single origin Indonesian chocolate, Hong Kong milk tea sorbet (15 minutes preparation)          |    |
| Earl Grey Hibiscus Mousse <i>(GF)(N)(V)(VG)</i>                                                     | 22 |
| Coconut crumble, rose jelly, frozen chocolate mousse                                                |    |
| Tropical Mango <i>(GF)(V)(VG)</i>                                                                   | 18 |
| Glutinous rice tuile, coconut sorbet                                                                |    |
| Dulce Miso Toffee <i>(D)(E)(G)(N)</i>                                                               | 22 |
| Gula melaka caramel, sticky date pudding                                                            |    |
| Calamansi Bon Bon <i>(GF)(V)(VG)</i>                                                                | 10 |
| Liquid citrus core                                                                                  |    |
| CÉ LA VI Ice Cream <i>(D)(GF)(V)(VG)</i>                                                            | 12 |
| 2 choices: Hong Kong milk tea, pulut hitam, bandung, sea salt gula melaka, kaya (G), honey lavender |    |
| Fruit Platter <i>(GF)(VG)</i>                                                                       | 26 |
| Seasonal fruits                                                                                     |    |



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

|                                                          |    |
|----------------------------------------------------------|----|
| De Bortoli 'Noble One' Botrytis Semillon                 | 18 |
| Golden, luscious, and worth lingering over               |    |
| Disaronno Amaretto                                       | 18 |
| Smooth, sweet, and nutty with a rich almond finish       |    |
| Fernet Branca                                            | 18 |
| Bitter, bold, and unapologetically refreshing            |    |
| Amaro Montenegro                                         | 18 |
| Herbaceous charm with a sweet, citrusy wink              |    |
| Vaccari Sambuca                                          | 18 |
| Sweet licorice magic for a classic Italian finish        |    |
| Baileys Irish Cream                                      | 18 |
| Like dessert's cozy cousin—creamy, smooth, and indulgent |    |
| Pallini Limoncello                                       | 18 |
| Sunshine in a glass—zesty, sweet, and distinctly Italian |    |



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