

CÉ LA VI

SAMPLE EVENT MENU

CANAPÉS

VEGETARIAN / VEGAN

AVOCADO MAKI
Crispy ginger (ve)

KIMCHI FRITTERS
Maldon sea salt (ve)

MIXED MUSHROOM DUMPLING
Coriander oil (v)

PADRON PEPPERS
Togarashi seasoning

VEGETABLE CRYSTAL DUMPLING
chilli sauce, black vinegar

SEASONAL VEGETABLE TEMPURA
Yuzu soy, Togarashi Shichimi

MEAT

CHICKEN SKEWERS
Satay sauce, coriander cress

BRAISED BEEF BAO BUNS
Short rib, galbi glaze, coriander,
red chilli, fried onion

FISH & SHELLFISH

TUNA TARTARE
Capsicum relish, balsamic pearl,
pink peppercorn dressing

SALMON TERIYAKI
Scottish Salmon, truffle, teriyaki

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

TUNA TATAKI
Capsicum relish, balsamic pearl,
pink peppercorn dressing

BLACK COD CROQUETTES
Dynamite sauce, dill

PRAWN TEMPURA MAKI
Mentaiko aioli, avocado, furikake

FISH & PRAWN GYOZA
Spicy lemon dressing

SALMON, AVOCADO MAKI
Cream cheese, mint

DESSERTS

KALAMANSI & MANGO
MINI CONES

DARK CHOCOLATE &
MATCHA BROWNIES (V)

VANILLA AND BAY LEAF
PANNA COTTA
Curry crumble, spiced roasted
pineapple, pineapple sorbet (ve)

DARK CHOCOLATE &
SHIITAKE CREMEUX
Guava sorbet

SEASONAL FRUIT SKEWERS

PRE-DINNER CANAPÉS
A SELECTION OF THREE CANAPÉS

RECEPTION CANAPÉS
A SELECTION OF EIGHT CANAPÉS
A SELECTION OF TEN CANAPÉ
A SELECTION OF TWELVE CANAPÉS

YOUR SELECTION MAY INCLUDE
HOT, COLD, AND SWEET CANAPÉS
PREMIUM CANAPÉS ARE AVAILABLE AS
OPTIONAL ADDITIONS, PRICED PER PIECE

PREMIUM CANAPES

WAGYU BEEF GYOZA
Soy sesame dip

WAGYU BEEF TARTARE
Truffle ponzu, miso yolk, crisp rice

WAGYU BEEF SKEWERS
Black pepper sauce, crispy fried onion

CAVIAR HERITAGE SIBERIAN
Chopped red onion, chives, egg white,
miso egg yolk, pickled myoga, wasabi
crème fraiche

LOBSTER MAKI
Yuzu koshu mayo, yuzu tobiko

BOWLS

VEGAN / VEGETARIAN

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

MEAT

BEEF FILLET
Peppercorn sauce, asparagus

SATAY CHICKEN THIGH
Coconut rice

KIMCHI FRIED RICE & CONFIT DUCK
Sushi rice, aged kimchi, slow-pulled
duck leg, umami-rich seasoning

FISH / SHELLFISH

SEABASS
Miso mash potato

SALMON TERIYAKI
Seasonal wok cooked vegetables

DESSERTS

**VANILLA AND BAYLEAF
PANNA COTTA**
Curry crumble, spiced roasted
pineapple (ve)

EXOTIC FRUIT SALAD

SIGNATURE SHARING MENU

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

STEAMED EDAMAME
Tom yum salt

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

WAGYU BEEF TATAKI
Truffle ponzu, fresh truffle

KALE AND MANGO
SALAD
Mango, fresh coconuts,
almond granola,
mandarin dressing (ve)

MAINS

GRILLED SALMON
TERIYAKI
Pumpkin, shimeji
mushrooms, edamame

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

CAULIFLOWER STEAK
Capsicum relish, fresh
truffle, mint (ve)

SIDES

BOK CHOY
Crispy garlic (ve)

MISO MASHED POTATO
Brown butter
breadcrumbs (v)

DESSERTS

VANILLA AND BAYLEAF
PANNA COTTA
Curry crumble, spiced
roasted pineapple,
pineapple sorbet (ve)

SELECTION OF ICE
CREAM AND SORBET
(ve) (v)

DELUXE SHARING MENU

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

STEAMED EDAMAME
Tom yum salt

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

BEEF SKEWERS
Black pepper sauce,
crispy fried onion

TUNA TATAKI
Capsicum relish, balsamic
pearl, pink peppercorn
dressing

KALE AND MANGO SALAD
Mango, fresh coconuts,
almond granola, mandarin
dressing (ve)

MAINS

GRILLED SALMON
TERIYAKI
Pumpkin, shimeji
mushrooms, edamame

CAULIFLOWER STEAK
Capsicum relish, fresh
truffle, mint (ve)

WAGYU PICANHA
Kombu butter

SIDES

FRENCH FRIES
Maldon sea salt (ve)

MISO MASHED POTATO
Brown butter
breadcrumbs (v)

BOK CHOY
Crispy garlic (ve)

DESSERTS

VANILLA AND BAYLEAF
PANNA COTTA
Curry crumble, spiced
roasted pineapple,
pineapple sorbet (ve)

DARK CHOCOLATE &
SHIITAKE CREMEUX
Guava sorbet

SELECTION OF ICE
CREAM AND SORBET
(ve) (v)

PREMIUM SHARING MENU

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

STEAMED EDAMAME
Tom yum salt

BLACK COD
CROQUETTES
Dynamite sauce, dill

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

CHICKEN SKEWERS
Yakitori, Spring onion

TUNA TATAKI
Capsicum relish, balsamic
pearl, pink peppercorn
dressing

WAGYU BEEF TATAKI
Truffle ponzu, fresh truffle

HERITAGE TOMATO
Smoked tofu cream, red
endivee (v)

MAINS

MISO CHILEAN SEA BASS
Szechuan green chilli
sauce

GRILLED KING PRAWN
Mongolian sauce,
Caramelised lemon

BLACK TRUFFLE "SUSHI
RICE" RISOTTO
Butternut squash,
Parmesan mousse, fresh
truffle (v)

WAGYU TENDERLOIN
Kombu butter

SIDES

MISO MASHED POTATO
Brown butter
breadcrumbs (v)

KIMCHI FRIED RICE
Red chilli, crisp onion (ve)

BOK CHOY
Crispy garlic (ve)

DESSERTS

VANILLA AND BAYLEAF
PANNA COTTA
Curry crumble, spiced
roasted pineapple,
pineapple sorbet (ve)

DARK CHOCOLATE &
SHIITAKE CREMEUX
Guava sorbet

KALAMANSI & MANGO,
COCONUT 3 WAYS
Kalamansi mousse, mango
brûlée, coconut ice cream

WINES

BY THE BOTTLE

SPARKLING & CHAMPAGNE

NV	CRÉMANT D'ALSACE BRUT, CUVÉE JULIEN, DOPFF, FRANCE
2019	RATHFINNY CLASSIC CUVÉE, SUSSEX, ENGLAND
2019	RATHFINNY ROSÉ, SUSSEX, ENGLAND
NV	CHAMPAGNE LAURENT PERRIER, LA CUVÉE, CHAMPAGNE, FRANCE
NV	CHAMPAGNE LAURENT PERRIER, CUVÉE ROSÉ, CHAMPAGNE, FRANCE
2015	CHAMPAGNE LAURENT-PERRIER BRUT MILLÉSIME, CHAMPAGNE, FRANCE
NV	CHAMPAGNE LAURENT-PERRIER BLANC DE BLANCS, CHAMPAGNE, FRANCE
NV	CHAMPAGNE LAURENT PERRIER, 'GRAND SIÈCLE', CHAMPAGNE, FRANCE

WHITE

2024	FONTANÁRIO DE PEGÕES WHITE, SANTO ISIDRO DE PEGÕES, PORTUGAL
2024	SAUVIGNON BLANC GRAN RESERVA SELECCIÓN DE VIÑEDOS, MORANDÉ, CHILE
2023	LIONS SEC DE SUDUIRANT, BORDEAUX, FRANCE
2023	VIOGNIER, KTIMA GEROVASSILIOU, EPANOMI, GREECE
2023	CHABLIS, THOMAS LABILLE
2023	SANCERRE BERNARD FLEURIET ET FILS LES PIERRES, LOIRE, FRANCE
2022	CHARDONNAY, STA. RITA HILLS, SANFORD, CALIFORNIA, USA

WINES

BY THE BOTTLE

RED

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| 2023 | FONTANÁRIO DE PEGÕES RED, SANTO ISIDRO DE PEGÕES, PORTUGAL |
| 2016 | RIOJA RESERVA, BODEGAS LAN, SPAIN |
| 2020 | SAMMONTANA - CHIANTI SUPERIORE DOCG SAN FIRENZE, TUSCANY, ITALY |
| 2022 | PINOT NOIR, PIONEER BLOCK 14, DOCTORS CREEK, SAINT CLAIR, NEW ZEALAND |
| 2019 | PRIMITIVO, 'ANNIVERSARIO 62', SAN MARZANO, MANDURIA, ITALY |
| 2018 | CHÂTEAU ORMES DE PEZ, SAINT-ESTÈPHE, BORDEAUX, FRANCE |
| 2021 | BARBARESCO, PRUNOTTO, PIEDMONT, ITALY |

ROSÉ

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| 2024 | XINOMAVRO ROSÉ, THEOPETRA ESTATE, METEORA, GREECE |
| 2024 | ULTIMATE PROVENCE ROSÉ, FRANCE |
| 2022 | CÔTES DE PROVENCE ROSÉ, LA GRANDE CUVÉE, CHÂTEAU DE BERNE, FRANCE |

DRINKS

CLASSIC COCKTAILS

MARGARITA
Patrón Silver, Cointreau, Lime

MOSCOW MULE
Grey Goose Original, Lime, Ginger Beer, Mint (London Mule available with Gin instead of Vodka)

NEGRONI
Bombay Sapphire, Campari, Cocchi Di Torino

CÉLAVI SIGNATURE COCKTAILS

SHISO MARGARITA
Patrón Reposado, Shiso & Red Chilly reduction, Cointreau, Lime, Aromatic Bitters

IMPERIAL COSMO
Grey Goose Vodka or Bombay Sapphire, Raspberry, Thai Basil, Lemon, St Germain, Champagne

SICHUAN PALOMA
Patrón Silver, Strawberry & Sichuan Pepper cordial, Lime, Grapefruit Soda

NON-ALCOHOLIC COCKTAILS

THE RITUAL
Seedlip Garden 108, Mint & Cucumber, Apple Cider Vinegar, Elderflower, Lemon

EASY PALOMA
Clean T Non Alcoholic Tequila, Raspberry & Thai Basil, Lime, Grapefruit Soda

HOUSE SPIRIT & MIXERS

VODKA
Grey Goose

GIN
Bombay Sapphire

RUM
Bacardi Carta Blanca

WHISKY
Makers Marks Bourbon

BEER

NOAM LAGER

LUCKY SAINT