



CÉ LA VI

LUNCH SET MENU

STARTER

TASMANIAN SALMON TARTARE

Mango, Jicama, Calamansi,
Lemongrass-Coriander Vinaigrette

OR

MUSHROOM TOM YUM SOUP

Sour-Spicy Broth with Lemongrass, Kaffir Lime & Tamarind

OR

BANANA BLOSSOM SALAD

Crispy Tempeh, Bean Sprouts, Thai Chili Jam

...

ENTREE

TAMARIND GLAZED GRILLED SEA BREAM

Bell Pepper & Onion Fricassee, Coriander,
Pineapple & Lime

OR

BRAISED WAGYU BEEF RENDANG WITH

ROASTED CORN & WILD MUSHROOMS (+18)

Spiced Polenta & Roasted Corn Cake

...

DESSERT

MANGO LASSI COTTON CHEESECAKE

Yoghurt Sorbet, Caramelized Almonds & Pistachio Crumble

OR

GUANAJA CHOCOLATE SOUFFLÉ TART

Vietnamese Coffee Ice Cream with Salted Caramel Cream

...

Venue:

CÉ LA VI Restaurant

1 Bayfront Avenue

Marina Bay Sands Tower 3

Date:

Tuesday, 17 April 2018 –

Sunday, 29 April 2018

*Excluding Saturdays

Time:

12pm – 3pm

Price:

2 Courses: \$45++ / pax

3 Courses: \$55++ / pax

Selected House Wine:

\$15++ per glass

Chef:

Joseph Sergentakis



BOOK NOW

Service charge at 10% and government taxes applies.

Our team members will be on hand to assist with any dietary requirement.

**

Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

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