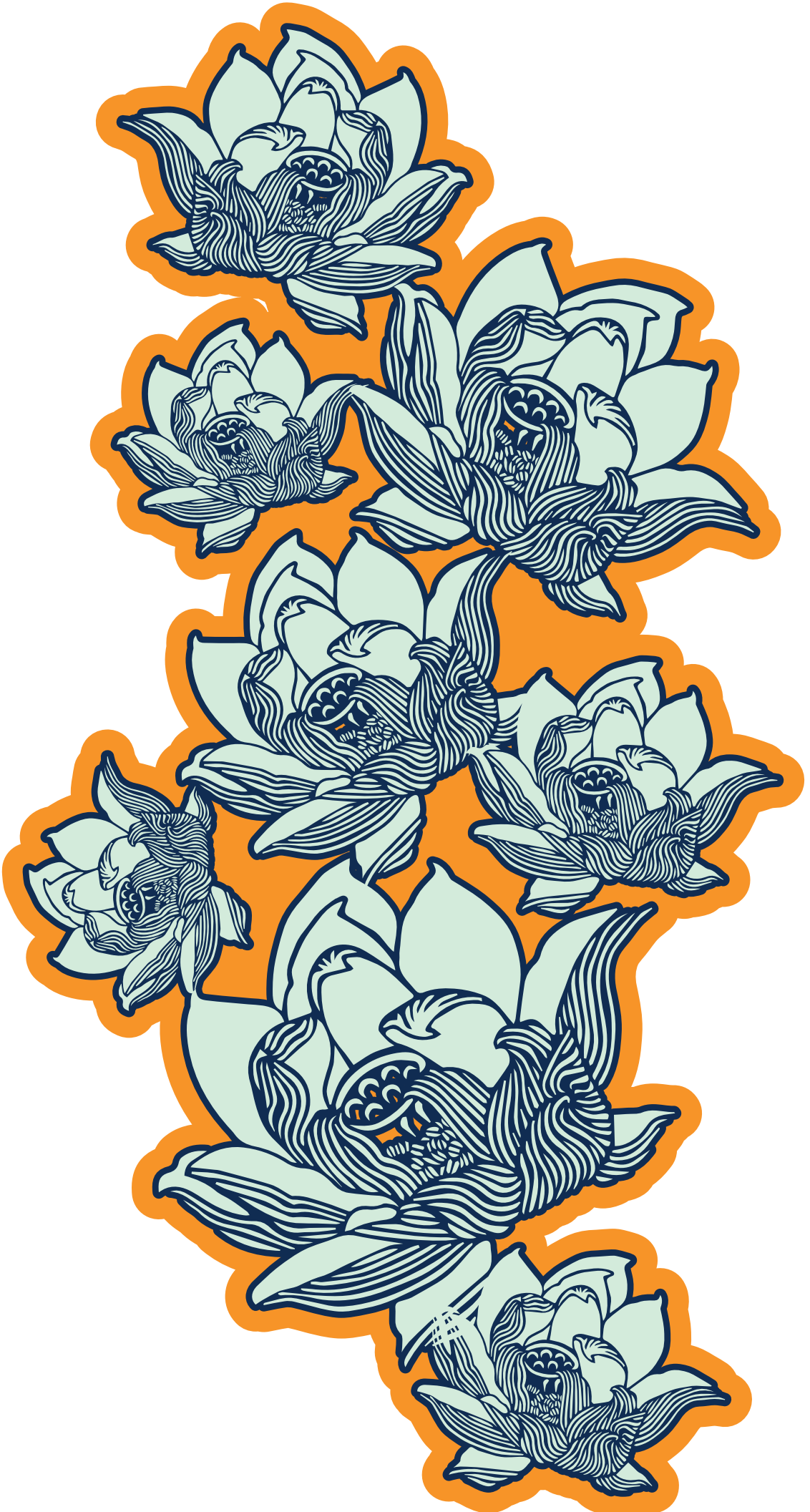


CÉ
LA
VI
COLOMBO



STARTER | RAW

Hanwoo Beef Tataki Ponzu, momiji oroshi	1,100
Tuna Tartare Brioche, yuzu truffle vinaigrette	1,200
Spicy Tuna Crispy Rice Guacamole	1,200
Sashimi Tartare Assorted sashimi	1,300
Tuna Tataki Caramelised shallot, wakame, maitake	900
Premium Sashimi Platter Chef's selection of sashimi – 12 pieces	1,800
Premium Sushi Platter Chef's selection of nigiri – 15 pieces	1,900

SALAD & SOUP

Green Salad Charred onion, sesame	500
Mushroom Salad Shiitake, shimeji, enoki	600
Miso Soup Red miso, wakame	500
Seafood Soup Spicy seafood udon	650

STARTER | ROLLS

California Roll Snow crab, cucumber	975
Spicy Tuna Roll Cucumber kaiware	975
Beef Tempura Roll Teriyaki sauce, Tokyo negi, shichimi	1,100
Softshell Crab Roll Tobiko, coriander dressing, shiso aioli	1,300

STARTER | HOT

Edamame Maldon sea salt	500
Bulgogi Bao Bun Sweet soy marinated beef, negi salad, black garlic vinegar	700
Market Fish Bao Bun Guacamole	850
Softshell Crab Watermelon ponzu	1,800
Sauteed Squid Shichimi	900
Hokkaido Scallop Shiso vinaigrette	1,300
Clams Yellow pepper coulis, butter, garlic	1,200

TEMPURA AND SKEWERS

Assorted Tempura Daikon and ginger	1,100
Prawn Tempura Daikon and ginger	1,300
Soft Shell Tempura Matcha sea salt	900
Salmon Skewers Shiso, yuzu kosho	800
Chicken Scallion Skewers	800

MAINS | LAND

French Duck Breast Pickled wasabi, ponzu, negi, fried garlic	1,600
Balsamic Chicken Teriyaki Balsamic reduction	1,200
Braised Pork Belly Garlic chive kimchi, ssamjang sauce	1,200
New Zealand Lamb Chops Yuzu Dijon mustard	2,000
Angus Filet Mignon Grain fed beef, cucumber kimchi	2,400
Filet Mignon Pickled Wasabi Negi, ponzu	2,400

MAINS | SEA

Grilled Salmon Ikura, balsamic, teriyaki	2,000
Fresh Catch Modha Saikyo miso, negi	2,400
Grilled Lobster 100 grams Coriander salsa, shiso salsa	1,100
Sautéed Prawn & Scallop Wasabi, garlic, mixed mushroom	2,300
Line Caught Snapper Red onion, coriander dressing	1,800

KAISENYAKI SPECIAL

SET MENU | SEA 6,000

Miso Soup or Crab Soup
Green Salad
King Prawn, Kingfish, Salmon & Scallop
Teppan Vegetables
Steamed Rice or Seafood Fried Rice
Assorted Fresh Fruit or Green Tea Ice Cream
Green Tea

SHOGUN SPECIAL**7,000****SET MENU | LAND**

Miso Soup or Crab Soup

Green Salad

Prawn & Vegetable Tempura or Assorted Sashimi

Beef Tenderloin & Lobster Tail

Scallop or Salmon

Teppan Vegetables

Steamed Rice or Mixed Fried Rice

Assorted Fresh Fruits or Green Tea Ice Cream

CÉ LA VI SPECIAL**9,000****SET MENU | CURATED SELECTIONS**

Miso Soup or Crab Soup

Green Salad

Prawn & Vegetable Tempura or Assorted Sashimi

Choice of Lobster or Fillet of Beef or
Lamb with King Prawn, Scallop & Salmon

Teppan Vegetables

Steamed Rice or Mixed Fried Rice

Assorted Fresh Fruits or Green Tea Ice Cream

Japanese Green Tea

TEPPANYAKI | A LA CARTE MENU

Lamb Chops	2,200
Lobster Tail 100 grams	1,300
King Prawns	1,600
Scottish Salmon	2,100
Tuna Steak	1,600
Scallops	1,100
Chicken - Boneless	1,400
Beef Tenderloin 150 grams	2,200
Sirloin 150 grams	2,000
Vegetable Teppan	1,200
Kingfish	1,800
Cuttlefish	1,800
Mixed Fried Rice	600
Garlic Fried Rice	600

SIDES

Roasted Cauliflower Red onion, coriander	500
Baby Corn Aged manchego, dry miso	500
Snow Peas Rayu, fried garlic	500
Saikyo Miso Eggplant Sesame seeds, caramelised shallots	500
Tofu Scallion, jako	500
Fried Rice Pork or vegetable	650
Rice Short grain	500

DESSERT

Hazelnut Truffle Chocolate Brownie, Scotch whisky Ice Cream, Frozen Hazel Nut Soufflé	800
Mango Cheese Cake Yogurt Sorbet, Caramelized Almonds & Pistachio Crumbles	800
Rose & Watermelon Petit Gâteaux Rose & Vanilla Opalys 33% White Chocolate Cremeux, Fresh Watermelon, Raspberry Crumble	800
Yuzu Tart Caramelized Meringue Almond Crust Yuzu & White Chocolate Curd	800
Matcha Lava Sakura & Blood Orange Sorbet, Cherry Blossom Whip Ganache, Green Tea Sponge	800
