



A WGS Special Edition Menu

CÉ LA VI

Chef's Tasting Menu

Venue:

CÉ LA VI Restaurant
1 Bayfront Avenue
Marina Bay Sands Tower 3

Date:

Thursday, 26 April 2018

Time:

6pm – 11pm

Last Seating: 10.15pm

Last Order: 10.30pm

Price:

\$188++ / pax

Additional Wine Pairing Option:

\$138++

Chef:

Joseph Sergentakis



TASMANIAN SALMON TARTARE & AMUR RIVER CAVIAR

Mango, Jicama, Calamansi,
Lemongrass-Coriander Vinaigrette
Veuve Clicquot Ponsardin Brut

...

DUO OF SOUR-SPICY MUSHROOM SOUP & SEARED MUSHROOM GYOZA

Lemongrass, Kaffir Lime & Tamarind

...

RICE FLAKE CRUSTED TIGER PRAWN

Pomelo, Peanut, Kaffir Lime-Ginger Reduction
Gewurztraminer Les Princes Abbes Schlumberger

...

TAMARIND GLAZED GRILLED SEA BREAM

Bell Pepper & Onion Fricassee,
Coriander, Pineapple & Lime

...

BRAISED SHORT RIB BEEF RENDANG

Spiced Corn Polenta, Roasted Corn &
Javanese Corn Fritter
Brunello Di Montalcino Colosorbo

...

MANGO LASSI COTTON CHEESECAKE

Yoghurt Sorbet, Caramelized Almonds &
Pistachio Crumble
Samling 88 Tschida

...

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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