

CÉ SOIR

LUNCH MENU

3 courses

Madai, Kumquat, Finger Lime

Wagyu, Green Mango, Kaffir Lime

Hokkaido Scallop

Shiso, Somen, Spring Onion

Signature Seaweed Bread

Yellow Chicken

Broccolini, Angelica Root, Carrot

OR

Kurobuta

Mustard, Black Garlic, Broccolini

Strawberry

Black Glutinous Rice, Pistachio, Almond

Black Sesame & Maltose Kaya-Misu

— 78

*service charge and prevailing gov GST.

5 courses

Madai, Kumquat, Finger Lime

Wagyu, Green Mango, Kaffir Lime

Hokkaido Scallop

Shiso, Somen, Spring Onion

Signature Seaweed Bread

Snow Crab

Egg Custard, Ark Shell, Iburigakko

Japanese Mejina

Pineapple, Sansho, Asparagus

Yellow Chicken

Broccolini, Angelica Root, Carrot

OR

Kurobuta

Mustard, Black Garlic, Broccolini

Strawberry

Black Glutinous Rice, Pistachio, Almond

Black Sesame & Maltose Kaya-Misu

— 128

*service charge and prevailing gov GST.

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CE SOIR

DINNER MENU

8 courses

Obsiblu Prawn, Kinkan, Shiso

Foie Gras, Mandarin, Hazelnut

Wagyu, Green Mango, Curry Leaf

Hokkaido Scallop

Cherry Blossom, Turmeric, Cucumber

Wintermelon

Burdock Root, Zuwaigani, Abalone

Madai

Ume Kosho, Pineapple, Asparagus

Signature Seaweed Bread

Lobster

Shungiku, Chick Pea Miso, Yellow Wine

Quail

Morel, Ginseng, Marmite

OR

Kagoshima A4 Wagyu (+\$38)

Morel, Ginseng, Carrot

5-Grains

Hotaru Ika, Petai, Bamboo Shoots

Strawberry

Black Glutinous Rice, Pistachio, Cream Cheese

Black Sesame & Maltose Kaya-Misu

— 228

Wine Flights

2 Glasses at — 58

3 Glasses at — 78

Seth's Selection — 98 (3 Glasses)

*service charge and prevailing gov GST.

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