

# BRUNCH<sup>ON</sup><sub>54</sub>

## BREAD AND SPREADS

### WARM HOUSEMADE SEAWEED PARKER ROLLS

European butter, dates honey (VG)  
Smoked salmon dip, salmon roe (D)

## STARTERS

### BURRATA SALAD (D)

Rocket arugula, nectarine, pickled red onion, endive, candied walnuts  
nectarine shiso vinaigrette

### TSUKUNE KUSHIYAKI (A) (G)

Beef and lamb meatballs, kizami wasabi, teriyaki

### SALMON AVOCADO VOLCANO MAKI (D) (G)

Avocado, cucumber, aji aioli, volcano and unagi sauce

### CRAB CALIFORNIA MAKI (G)

Soft shell crab, avocado, crispy quinoa

## MAINS

### BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)

Butternut squash, Shimeji mushrooms, Parmesan mousse

### GRILLED STRIPLOIN

Japonaise

### GRILLED RED MULLET (A)

Coal kissed tomato vierge with kizami wasabi, and coriander

## SIDES

### ROASTED CAULIFLOWER (C) (D) (V) (VG)

Katsuobushi bagna cauda, preserved lemon, mint, Calabrian chilli

### FRENCH FRIES

Togarashi, garlic and Parmesan

## DESSERT

### CÉ LA VI DESSERT PLATTER

White peach bellini, Sicilian cannoli, orange blossom crème brûlée,  
strawberry sorbet, krapfen à la pistache

## SERVED WITH CHAMPAGNE AND ROSÉ CHAMPAGNE BRUNCH AED 690 AND AED 790

### FINE OYSTER, DAVID HERVE FRANCE

Served with 18-year-old persimmon vinegar mignonette

### MISO MARINATED COD KUSHIYAKI (A)

Sweet miso, yuzu, chives

قد يؤدي استهلاك اللحوم النيئة أو غير المطبوخة جيدًا أو المبردة من أو المأكولات البحرية أو الخضار أو البيض إلى زيادة خطر الإصابة بالأمراض الناتجة عن الغذاء.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(A) Allium (C) Chilli (D) Dairy (E) Egg (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts (M) Mushroom (S) Seeds  
(SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

# BRUNCH<sup>ON</sup><sub>54</sub>

## VEGAN AND VEGETARIAN

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### BREAD AND SPREADS

#### WARM HOUSEMADE SEAWEED PARKER ROLLS

Vegan butter, date honey

Sweet potato hummus, Korean chilli oil (C)

### STARTERS

#### TEMPURA HARICOT VERTS

Ponzu sauce

**ROASTED BABY CARROTS** (A) (S) (D)

Madras granola, sesame seeds, coriander

**BETROOT SALAD** (N)

Crispy red quinoa, mint, orange, pistachio, red wine vinegar

**ROASTED BEETROOT MAKI** (A) (V)

Avocado, chilli, Korean pickled daikon

### MAINS

**BLACK TRUFFLE "SUSHI RICE" RISOTTO** (D) (M) (V) (VG)

Butternut squash, black trumpet mushrooms, coconut cream

**ROASTED BUTTERNUT SQUASH** (N) (G)

Miso cashew glazed, mint and pomegranate pesto

### SIDES

**ROASTED CAULIFLOWER** (C)

Garlic, olive oil, preserved lemon, mint, Calabrian chilli

**FRENCH FRIES**

Togarashi, garlic and Parmesan

### DESSERT

**VEGAN CHILLI MANGO TART** (C) (N)

Mango mousse tart, lime Chantilly, mango and Korean chilly flakes compote

coconut sorbet

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# BEVERAGES

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AED 490  
HOUSE SPIRITS

**BOMBAY SAPPHIRE GIN**  
**BACARDI RUM**  
**RUSSIAN STANDARD VODKA**  
**DEWAR'S WHISKEY**

HOUSE WINES  
**VIÑA ESMERALDA WHITE BLEND**  
**TORRES SANGRE DE TORRO GRENACHE**

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AED 590  
PREMIUM WINES

**LA CAVE DE LUGNY MÂCON-LUGNY 'LES CHARMES' CHARDONNAY**  
**PERRIN CÔTES DU RHÔNE VILLAGES RED BLEND**  
**M DE MINUTY ROSÉ**

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AED 690  
CHAMPAGNE

**MIMOSA**  
**VEUVE CLICQUOT BRUT**

AED 790  
ROSÉ CHAMPAGNE  
**VEUVE CLICQUOT ROSÉ**

CÉ LA VI COCKTAILS

**TEQUILA ESPRESSO MARTINI**  
**PALOMA**  
**MARGARITA**

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MOCKTAILS

**GEISHA PARADISE**  
**CARMILLA**

SOFTS

**WATER**  
**TEA**  
**COFFEE**

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