

# LUNCH MENU

Available from 12:00 PM to 2:00 PM

CALI Lounge caters to the international hotel-lobby crowd with premium, effortless lunch offerings. The menu brings together Singapore favourites and modern global comfort food, designed for relaxed dining, speed and value.

## BOWLS & SALADS

### Grilled Beef & Mediterranean Grain Plate 🐾 \$26

Grilled beef slices on a bed of quinoa with roasted peppers, zucchini and cherry tomatoes, served with a small rocket salad and olive oil drizzle – rustic European flavours in a modern “food for thought” format

### CALI Omega Bowl 🐟 \$24

Grilled salmon over quinoa with rocket, avocado, grapefruit segments and pumpkin seeds, dressed in lemon vinaigrette – light, omega-rich and ideal for a “brain-friendly” working lunch



### CALI Prawn Laksa 🐟 \$24

A fragrant coconut laksa broth loaded with prawns, rice noodles, tofu puffs and egg, finished with laksa leaves and a gentle chilli heat – our homely nod to Singapore, perfect for rainy days and late dinners

### Chicken Tikka Grain Bowl 🍗🌟 \$22

Tikka-spiced grilled chicken over warm brown rice with roasted vegetables, cucumber, tomato and mint yoghurt – colourful, filling and full of gentle spice without the heaviness

### Blueberry, Kale & Goat Cheese Salad 🌿 \$22

Peppery rocket with blueberries, grains, walnuts, beetroot and creamy goat cheese, finished with a beetroot-raspberry dressing – a vivid balance of sweet, tangy and earthy notes



## NO PORK NO LARD

Allergens: Let us know your dietary needs, allergies, or intolerances. We're here to help!

🌟 Signature Dishes 🌿 Vegetarian 🐟 Seafood 🐾 Beef 🍗 Poultry

All prices are in SGD ++.

“++” indicates prices are subject to service charge and prevailing GST.

## SOUPS

### Homemade Wild Mushroom Soup 🌿 \$12

A velvety blend of white button and shiitake mushrooms with cream and a touch of truffle oil, served with toasted garlic bread

### Roasted Tomato & Red Pepper Soup 🌿 \$10

Slow-roasted tomatoes, red peppers blended into a silky soup, finished with basil oil and served with garlic bread

## HANDHELDS

### CALI Wagyu Burger 🐾 \$34

Juicy Wagyu beef patty with sautéed mushrooms, aged cheddar, tomato, onion and gherkins in a toasted bun, served with fries – indulgent, messy (in the best way) and worth the detour

### Portobello & Walnut Pesto Panini 🌿 \$24

Pressed baguette filled with meaty portobello mushrooms, roasted peppers, arugula and nutty walnut pesto – a hearty vegetarian sandwich with real depth of flavour



## DESSERTS

### House Special Lava Torte 🌟 \$14

Warm chocolate torte with a molten centre, served with vanilla ice cream – that classic “lava cake” moment with hot, cold, soft and creamy textures together

### Raspberry Mousse Brownie \$12

A dense, fudgy brownie crowned with airy raspberry mousse – a playful contrast of rich chocolate and bright berry that feels indulgent but not too heavy

### Vanilla Cardamom Panna Cotta \$10

Delicate vanilla-cardamom cream set to a gentle wobble, served with mango-lime compote – light, aromatic and a clean finish after a rich meal

## NO PORK NO LARD

Allergens: Let us know your dietary needs, allergies, or intolerances. We're here to help!

🌟 Signature Dishes 🌿 Vegetarian 🐟 Seafood 🐾 Beef 🍗 Poultry

All prices are in SGD ++.

“++” indicates prices are subject to service charge and prevailing GST.