

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

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