



# CRAFTED WITH INTENTION

## ALL DAY DINING

### BOWLS & SALADS

- Grilled Beef & Mediterranean Grain Plate** 🐾 24  
Grilled beef slices on quinoa with roasted peppers, zucchini and cherry tomatoes, finished with rocket and olive oil
- CALI Omega Bowl** 🐟 22  
Grilled salmon over quinoa with rocket, avocado, grapefruit segments and pumpkin seeds, dressed in lemon vinaigrette
- Chicken Tikka Grain Bowl** 🍗🌱 20  
Tikka-spiced grilled chicken over warm brown rice with roasted vegetables, cucumber, tomato and mint yoghurt
- CALI Prawn Laksa** 🐟 22  
A fragrant coconut laksa broth loaded with prawns, rice noodles, tofu puffs and egg, finished with laksa leaves and a gentle chilli heat
- Blueberry, Kale & Goat Cheese Salad** 🌱 18  
Kale with blueberries, grains, walnuts, beetroot and goat cheese, dressed with beetroot-raspberry vinaigrette

### 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

### SHARABLES

- Crispy Calamari** 🐟 14  
Lightly dusted calamari rings, fried until golden with sea salt and chilli, served with lemon and tartar sauce
- Parmesan Cauliflower** 🌱 12  
Fried cauliflower with garlic, olive oil, herbs and parmesan, finished with lemon and a light parmesan garlic dip
- CALI Wings** 🍗 14  
Crispy fried mid-joint wings coated in our signature CALI spice rub, with smoky chipotle mayo
- Guac & Turmeric Baked Corn Chips** 🌱 12  
Hand-smashed avocado with lime and pico de gallo, served on baked turmeric corn and flour tortilla chips with mozzarella and cheddar

### MAINS

- Slow-Cooked Short Ribs** 🐾 38  
Beef ribs braised low and slow until fall-off-the-bone tender, set on creamy mash with sautéed vegetables and rich pan jus
- Slow-Braised Lamb Shank** 🌱 38  
Tender lamb shank braised in red wine, herbs, served with creamy mashed potatoes, roasted sautéed vegetables, finished with rosemary jus
- Wagyu Beef Fajitas** 🐾🌱 32  
Sizzling wagyu beef strips of marinated beef with peppers and onions, served on a hot skillet with warm tortilla wraps, mixed greens and Monterey Jack cheese, guacamole and sour cream
- Grilled Salmon with Lemon Herb Butter** 🐟 28  
Grilled salmon fillet served on quinoa with roasted beetroot and cherry tomatoes, finished with a lemon-herb butter sauce
- Chicken Roulade** 🍗 28  
Boneless chicken leg rolled with mushroom ragù and gently baked, served with creamy mashed potato and arugula salad
- Chicken Fajitas** 🍗 26  
Sizzling marinated chicken with peppers and onions, served with tortilla wraps, greens and Monterey Jack cheese, guacamole and sour cream

### HANDHELDS

- CALI Wagyu Burger** 🐾🌱 32  
Juicy Wagyu beef patty with sautéed mushrooms, aged cheddar, tomato, lettuce, onion and gherkins in a toasted bun, served with fries
- Portobello & Walnut Pesto Panini** 🌱 22  
Baked Focaccia filled with meaty portobello mushrooms, roasted peppers, arugula and nutty walnut pesto

### 12" THIN-CRUST PIZZAS

- Tandoori Chicken & Peppers** 🍗🌱 26  
Juicy tandoori chicken, red onion and sweet peppers over a tomato base, finished with mint yoghurt
- Mushroom & Walnut Pesto** 🌱 20  
Garlicky mushrooms over our house walnut-herb pesto with parmesan shavings on a crisp base
- Margherita Pizza** 🌱 18  
Crisp thin crust with bright tomato sauce, stretchy mozzarella and a drizzle of basil oil

### 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 subjected to 10% service charge and prevailing goods and services tax.

### PASTAS - SMART CARBS

- Salmon Walnut Pesto Rigatoni** 🐟 28  
Rigatoni tossed in a light walnut-basil pesto with cherry tomatoes and asparagus, topped with grilled salmon and finished with lemon zest and shaved parmesan
- Prawn Aglio e Olio** 🐟 26  
Linguine tossed with prawns, garlic, chilli, cherry tomatoes and asparagus in olive oil
- Semi-Dried Tomato & Mushroom Fettuccine** 🌱 22  
Fettuccine with garlic, mushrooms and semi-dried tomatoes in a light sauce, finished with parmesan

### DESSERTS

- House Special Lava Torte** 🌱 14  
Warm chocolate torte with a molten centre, served with vanilla gelato
- Raspberry Mousse Brownie** 12  
A dense, fudgy brownie crowned with airy raspberry mousse
- Vanilla Cardamom Panna Cotta** 10  
Delicate vanilla-cardamom cream set to a gentle wobble, served with mango-lime compote

### KIDS MENU

- Cheesy Chicken Pasta** 🍗 16  
Penne with grilled chicken in a mild cream sauce – familiar, gentle flavours for younger palates
- Grilled Chicken & Rice Bowl** 🍗 16  
Herb-grilled chicken with brown rice, broccoli and corn – a simple, wholesome bowl for growing explorers
- Little CALI Margherita Pizza** 🌱 10  
Mini thin-crust pizza with tomato sauce and mozzarella, just the right size for little hands
- Add juice or milk to any kids main** 2



All the images are for illustrative purposes only

# Signature Dishes

Our signature selections offer a warm and welcoming experience, showcasing flavors that embody the essence of our kitchen

## House Special Lava Torte

Beloved for its unique and indulgent texture, achieved by baking the outer layer of the torte to perfection with a luscious molten centre

\$14



## Homemade Wild Mushroom Soup

A velvety blend of white button and shiitake mushrooms with cream and a touch of truffle, served with toasted garlic bread – earthy, deep and luxuriously smooth

\$12



## Mushroom & Walnut Pesto Pizza

Garlicky mushrooms over our house walnut-herb pesto with parmesan shavings on a crisp base – nutty, savoury and aromatic in every slice

\$20

## Grilled Salmon with Lemon-Herb Butter

Grilled salmon fillet served on quinoa with roasted beet root and cherry tomatoes, finished with a lemon-herb butter sauce

\$28



OUR LOCATIONS



ROCHESTER  
T. +65 93273666

RAFFLES PLACE  
T. 65 96807767

KITCHENER  
T. +65 96932313



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FOR EVENTS



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