

SET LUNCH

2 COURSE
\$26⁺⁺

4 COURSE
\$30⁺⁺

11:30 AM - 2:30 PM

Carefully designed to fulfill your desires.

FIRST COURSE

(CHOOSE ONE)

Chef's Signature Soup

daily special crafted with fresh, full-flavored ingredients and a touch of chef's love.

Classic Caesar Salad

crisp romaine, grilled chicken, soft-boiled egg, croutons, Parmigiano, and house Caesar dressing.

SECOND COURSE

(CHOOSE ONE)

CALI Wings

marinated mid-joint chicken wings coated in hot and BBQ sauce for the perfect balance of spice and sweetness.

Sautéed Mushroom Crostini

wild mushrooms sautéed to perfection, served on focaccia toast with a fresh side salad.

Spicy Jalapeno Tostada

jalapeño, cream cheese, Monterey Jack, and mozzarella served in a tostada, paired with avocado mango salsa and crispy nachos.

Seared Ahi Tuna Toast

fresh Ahi tuna topped with onion, cilantro, and tomato, served over baby spinach on toasted focaccia

FOURTH COURSE

(CHOOSE ONE)

Molten Chocolate Lava Torte

warm, gooey chocolate lava cake topped with mixed berry compote and a scoop of creamy vanilla ice cream.

Passion Fruit Panna Cotta

silky panna cotta drizzled with tangy passion fruit sauce for a refreshing finish.

Double Delight Ice Cream

delightful pairing of creamy vanilla and rich chocolate ice cream scoops.



THIRD COURSE

(CHOOSE ONE)

Pan-Fried Salmon

pan-seared salmon fillet served with quinoa, beetroot confit, tanga horseradish sauce.

Golden Tempura Fish & Chips

crispy tempura-battered fish fillet served with golden fries and creamy tartar sauce.

Peri Peri Chicken Burger

juicy boneless chicken leg seasoned with peri peri spices, served with creamy mashed potatoes and sautéed vegetables.

Seared Seabass Delight

grilled seabass fillet accompanied by velvety mashed potatoes, sautéed vegetables, and a tangy caper sauce.

Beef Bolognese

linguine with a savory ground beef sauce, garlic and herbs, parmesan cheese and serve with garlic bread.

Grilled Rib Eye (add \$4)

grass-fed rib eye steak with roasted potatoes, sautéed vegetables, a savory demi-glace.

Creamy Spinach Ravioli






handmade ravioli stuffed with creamy ricotta and fresh spinach, finished with a velvety butternut squash velouté.


BREVERAGE

(CHOOSE ONE)

Americano/ English breakfast tea / Iced Lemon Tea

**Not valid with any promotion*

 Signature dishes  Vegetarian  Seafood  Beef  Chicken

 All prices are subjected to 10% service charge and prevailing goods and services tax

DRINKS MENU

**Applicable with set lunch menu*

11:30 AM - 2:30 PM



BEER ON TAP

Tiger 6
 (Half Pint)

BOTTLED BEER

Heineken 6

Corona 6

RED WINE (By Glass)

Pierre Jean Merlot 6
 (France)

WHITE WINE (By Glass)

Pierre Jean Chardonnay 6
 (France)



CANNED DRINKS

Soda Water 2

Root Beer 2

Ginger Ale 2

Coke 2

HOT COFFEE

Americano 3

Latte 4

Cappuccino 4

HOT TEA

English Breakfast Tea 4

Ginger Tea 4

Lemon Tea 4

ICED TEA

Iced Lemon Tea 4

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FIRST COURSE

(CHOOSE ONE)

Chef's Signature Soup

daily special crafted with fresh, full-flavored ingredients and a touch of chef's love.

Smoked Duck & Pomegranate Salad

fresh mesclun greens tossed with honey mustard dressing, topped with tender smoked duck slices and juicy pomegranate seeds.

SECOND COURSE

(CHOOSE ONE)

Seared Scallops with Tropical Salsa

tender grilled scallops served on a bed of baby spinach, complemented by a vibrant mango avocado salsa.

CALI Wings

marinated mid-joint chicken wings coated in hot and BBQ sauce for the perfect balance of spice and sweetness.

Golden Parmesan Risotto Cake

crispy risotto cakes made with breadcrumbs, Parmesan cheese, and vegetable stock, offering a flavorful and satisfying bite.

Spicy Jalapeno Tostada

jalapeño, cream cheese, Monterey Jack, and mozzarella served in a tostada, paired with avocado mango salsa and crispy nachos.

FOURTH COURSE

(CHOOSE ONE)

Molten Chocolate Lava Torte

warm, gooey chocolate lava cake topped with mixed berry compote and a scoop of creamy vanilla ice cream.

Classic American Carrot Cake

house-special carrot cake served with a creamy scoop of vanilla ice cream.

Double Delight Ice Cream

delightful pairing of creamy vanilla and rich chocolate ice cream scoops.



THIRD COURSE

(CHOOSE ONE)

Pan-Fried Salmon

pan-seared salmon fillet served with quinoa, beetroot confit, tangy horseradish sauce.

Golden Tempura Fish & Chips

crispy tempura-battered fish fillet served with golden fries and creamy tartar sauce.

Glazed Honey Mustard Chicken

juicy boneless chicken thigh with sautéed vegetables, creamy mashed potatoes, honey mustard glaze, and savory mushroom sauce.

Seabass Florentine

tender seabass fillet layered with baby spinach, garlic, creamy béchamel sauce, and melted mozzarella.

Gourmet Plant-Based Portobello Burger

savory plant-based patty on a grilled bun with cheddar cheese, fresh tomatoes, crisp lettuce, and a side of golden fries.

Truffle Cream Seafood Linguine

linguine pasta tossed with prawns, fish, and a luxurious truffle cream sauce.

Grilled Rib Eye (add \$4)






grass-fed rib eye steak with roasted potatoes, sautéed vegetables, a savory demi-glace.


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Pierre Jean Merlot 6
 (France)

WHITE WINE (By Glass)

Pierre Jean Chardonnay 6
 (France)



CANNED DRINKS

Soda Water 2

Root Beer 2

Ginger Ale 2

Coke 2

HOT COFFEE

Americano 3

Latte 4

Cappuccino 4

HOT TEA

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Ginger Tea 4

Lemon Tea 4

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Classic Caesar Salad

crisp romaine, grilled chicken, soft-boiled egg, croutons, Parmigiano, and house Caesar dressing.

SECOND COURSE

(CHOOSE ONE)

Spiced Ahi Tuna

seared Ahi tuna seasoned with the chef's signature spices, served on a bed of fresh baby spinach.

CALI Wings

marinated mid-joint chicken wings coated in hot and BBQ sauce for the perfect balance of spice and sweetness.

Creamy Spinach Ravioli

delicate ravioli stuffed with creamy ricotta and fresh spinach, finished with a flavorful leek coulis sauce.

Spicy Jalapeno Tostada

jalapeño, cream cheese, Monterey Jack, and mozzarella served in a tostada, paired with avocado mango salsa and crispy nachos.

FOURTH COURSE

(CHOOSE ONE)

Molten Chocolate Lava Torte

warm, gooey chocolate lava cake topped with mixed berry compote and a scoop of creamy vanilla ice cream.

Almond Nougat Semifreddo

creamy frozen semifreddo layered with crunchy almond nougat.

Double Delight Ice Cream

delightful pairing of creamy vanilla and rich chocolate ice cream scoops.



THIRD COURSE

(CHOOSE ONE)

Pan-Fried Salmon

pan-seared salmon fillet served with quinoa, beetroot confit, tarty horseradish sauce.

Golden Tempura Fish & Chips

crispy tempura-battered fish fillet served with golden fries and creamy tartar sauce.

Herb Grilled Chicken

juicy boneless chicken leg infused with rosemary, thyme, and spices, served with sautéed vegetables and a creamy mushroom sauce.

Creamy Truffle Mushroom Linguine

linguine tossed with earthy mushrooms, rich truffle paste, and a velvety cream sauce.

Spicy Chicken Penne Arrabbiata

penne pasta in a zesty tomato sauce with tender chicken cubes, garlic, and a kick of chili.

Seared Barramundi with Saffron Sauce

perfectly seared barramundi fillet served with quinoa, haricot, and a delicate leek and saffron sauce.

Grilled Rib Eye (add \$4)




grass-fed rib eye steak with roasted potatoes, sautéed vegetables, a savory demi-glace.


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Spicy Jalapeno Tostada

jalapeño, cream cheese, Monterey Jack, and mozzarella served in a tostada, paired with avocado mango salsa and crispy nachos.

CALI Wings

marinated mid-joint chicken wings coated in hot and BBQ sauce for the perfect balance of spice and sweetness.

Seared Scallops with Saffron Leek Coulis

tender grilled scallops served on a bed of baby spinach, finished with a fragrant saffron leek coulis.

Crispy Potato Croquettes

golden croquettes of mashed potato, onion, garlic, and cilantro, coated in breadcrumbs, served with tartar sauce and a fresh salad.

FOURTH COURSE

(CHOOSE ONE)

Molten Chocolate Lava Torte

warm, gooey chocolate lava cake topped with mixed berry compote and a scoop of creamy vanilla ice cream.

Orange Delight Cake

house-special orange cake served with a scoop of creamy vanilla ice cream and a flavorful fig and raisin compote.

Double Delight Ice Cream

delightful pairing of creamy vanilla and rich chocolate ice cream scoops.



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Pan-Fried Salmon

pan-seared salmon fillet served with quinoa, beetroot confit, tangy horseradish sauce.

Golden Tempura Fish & Chips

crispy tempura-battered fish fillet served with golden fries and creamy tartar sauce.

Garlic Prawn & Asparagus Linguine

succulent prawns tossed with linguine, asparagus, cherry tomatoes, garlic, and olive oil for a light and flavorful dish.

Peri Peri Chicken with Vegetables

juicy boneless chicken leg seasoned with peri peri spices, served with creamy mashed potatoes and sautéed vegetables.

Creamy Pink Sauce Linguine

linguine with asparagus, cherry tomatoes, olives, and bell peppers, coated in a rich pink sauce.

Anchovy & Asparagus Linguine

linguine with asparagus, cherry tomatoes, and anchovies, served in a delicate chardonnay sauce.

Grilled Rib Eye (add \$4)

grass-fed rib eye steak with roasted potatoes, sautéed vegetables, a savory demi-glace.


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