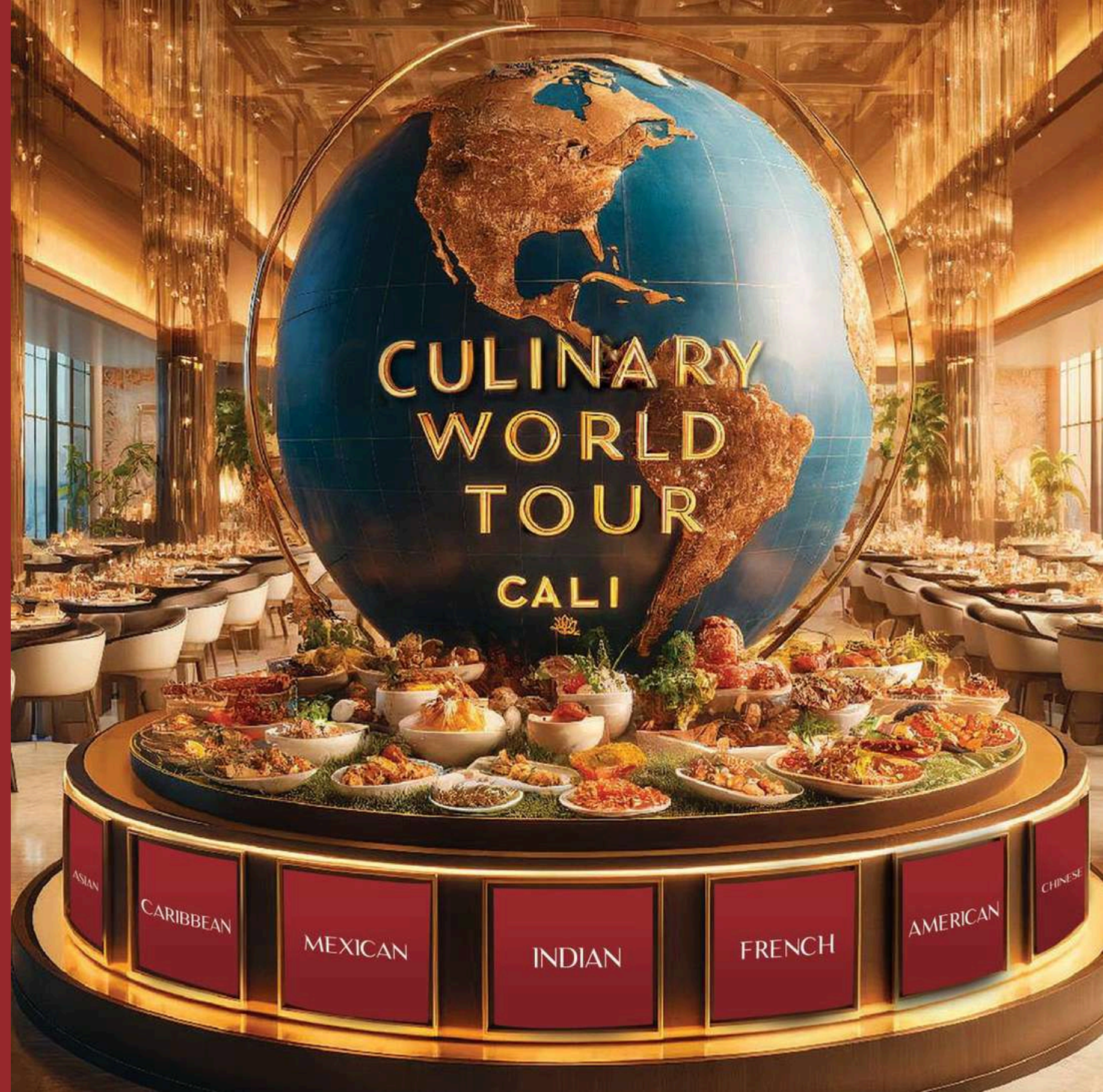




## CULINARY WORLD TOUR

journey through the senses





## SOUP

AMERICA  
Wild Mushroom Soup \$12

## SALADS

MEXICO  
Caesar salad \$18

GREEK  
Greek Salad \$14

## STARTERS

JAMAICA  
Fiery Caribbean Shrimp \$16

MEXICO  
Jalapeño Crunch Tostado \$14

CHINA  
Zesty Lime Crispy Fish \$18

INDIA  
Samosa \$10

AMERICA  
CALI Comfort Wings \$14

## MAINS

JAMAICA  
Jamaican Escovitch Fish \$38

JAMAICA  
Caribbean Jerk Chicken \$28

MEXICO  
Wagyu Petite Tender Fajita \$34

MEXICO  
Sizzling Chicken Fajita \$28

MEXICO  
Vegetarian Fajita Flame \$26

SINGAPORE  
Crayfish Laksa \$26

SINGAPORE  
Wagyu Beef Horfun \$24

INDONESIA  
Flavorful Nasi Goreng \$22

INDIA  
Stuffed Bun Chicken Biryani \$34

INDIA  
Shahi Paneer \$28

INDIA  
Rich and Spicy Nalli Bhuna \$34

FRANCE  
Chicken Cordon Bleu \$28

FRANCE  
Braised Beef Cheek \$32

ITALY  
Chicken Tikka Pizza \$28

ITALY  
Vegetarian Pizza \$24

ITALY  
Smoked Duck Carbonara Pasta \$28

ITALY  
Spinach and Ricotta Ravioli \$24

ITALY  
Prawn & Asparagus Pasta \$26

AMERICA  
Wagyu Masterpiece Burger \$32

AMERICA  
Pan Seared Salmon \$28

AMERICA  
Club Sandwich \$18

BRITIAN  
Fish & Chips \$22

## DESSERTS

AMERICA  
Lava Torte \$16

ITALY  
Mango Coconut Panna Cotta \$12

INTERNATIONAL  
European-Caribbean Fruit Fusion Platter \$26

## COCKTAILS

MEXICO  
Margarita \$14

SINGAPORE  
Singapore Sling \$18

AMERICA  
Old Fashioned \$14

## MOCKTAIL

SINGAPORE  
Shirley's Sweet Symphony \$12



## TEA

INDIA  
Masala Chai: A Spiced Tea Sensation, Served With Samosa \$12

All prices are subject to 10% service charge and prevailing government taxes.

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

Legend:  Signature Dish  Vegetarian  Seafood  Beef  Poultry  Chilli  Mutton

Allergens:  Gluten  Egg  Milk  Lupin  Crustaceans  Fish  Sulfur Dioxide

 Peanuts  Nuts  Sesame Seeds  Mollusca  Mustard  Soya  Celery

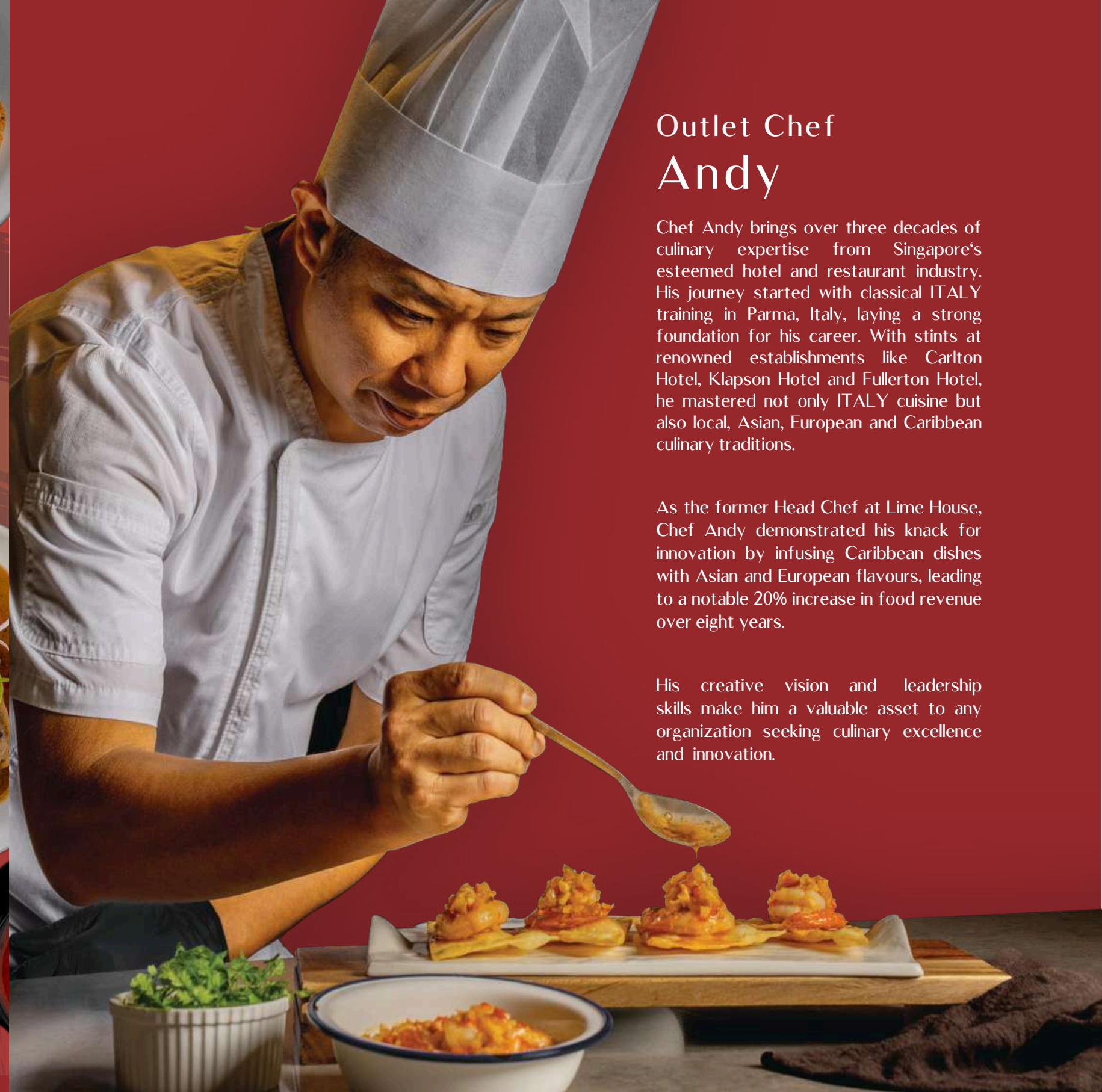
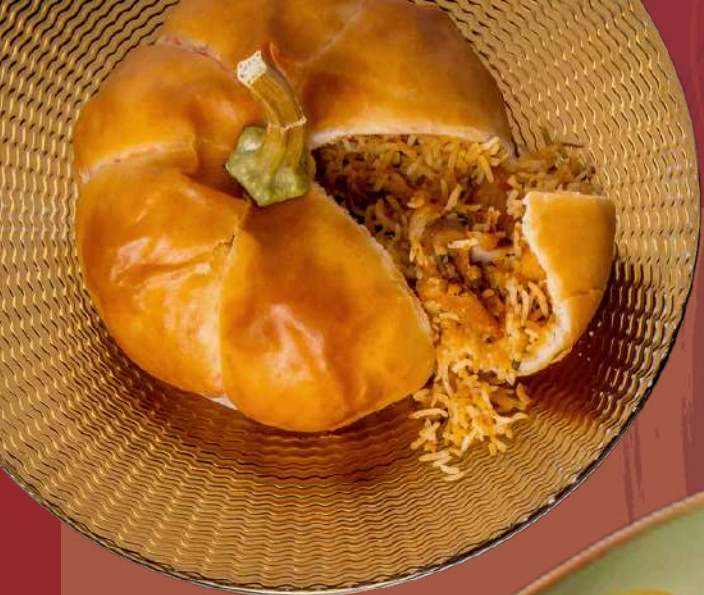


CALI is more than just a restaurant; it is a culinary journey that celebrates the vibrant fusion of flavours, cultures and experiences.

Nestled within the heart of Singapore, CALI invites diners to indulge in a world-class dining experience where innovation meets tradition. From its chic ambience to its meticulously crafted dishes, every aspect of CALI reflects a commitment to excellence and a passion for culinary creativity.

With impeccable service and attention to detail, our team ensures that every visit is a memorable experience. Whether you are dining with friends, hosting a special event, or simply seeking a moment of culinary delight, CALI invites you to indulge in a world of flavour and sophistication.





## Outlet Chef Andy

Chef Andy brings over three decades of culinary expertise from Singapore's esteemed hotel and restaurant industry. His journey started with classical ITALY training in Parma, Italy, laying a strong foundation for his career. With stints at renowned establishments like Carlton Hotel, Klapson Hotel and Fullerton Hotel, he mastered not only ITALY cuisine but also local, Asian, European and Caribbean culinary traditions.

As the former Head Chef at Lime House, Chef Andy demonstrated his knack for innovation by infusing Caribbean dishes with Asian and European flavours, leading to a notable 20% increase in food revenue over eight years.

His creative vision and leadership skills make him a valuable asset to any organization seeking culinary excellence and innovation.



## STARTER

JAMAICA

### Fiery Caribbean Shrimp

\$16



Succulent, spice-marinated shrimp grilled to perfection, served with warm pineapple salsa and traditional Caribbean style. Transport yourself to sun-drenched shores with each bite, igniting your senses and leaving you craving more.



Fiery Caribbean Shrimp

## MAINS

JAMAICA

### Jamaican Escovitch Fish

\$38



Crispy fried whole fish, topped with tangy escovitch sauce and a colourful medley of sautéed bell peppers, onions, carrots and fiery habanero peppers. Served with rice it's a vibrant fusion of flavours that will tantalise your taste buds.



Jamaican Escovitch Fish

Jerk Chicken



JAMAICA

### Caribbean Jerk Chicken

\$28



Experience the vibrant flavors of the Caribbean with our jerk chicken, marinated in a blend of bold spices and herbs, then roasted to perfection. Served with rice and salad.

Legend: © Signature Dish 🌿 Vegetarian 🐟 Seafood 🐄 Beef 🐔 Poultry 🌶️ Chilli 🐑 Mutton 🐟 Fish

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# CARRIBBEAN



### Chef Andy

With 30 years of experience and specializes in innovative fusion cuisine, combining Caribbean, Asian, and European flavors.

All prices are subject to 10% Service Charge and Prevailing Government Taxes.



# MEXICO



**Chef Anand**  
 Chef Anand has over 22 years of experience in leading kitchen operations and menu development while fostering creativity and growth.

All prices are subject to 10% Service Charge and Prevailing Government Taxes.

## STARTER

MEXICO

### Jalapeño Crunch Tostado

\$14



Homemade crispy flour tostada shells filled with tender corn tortillas and battered, fried jalapeños stuffed with a heavenly blend of cheeses. Served with refreshing mango-avocado salsa, it's a symphony of flavors and textures that will tantalize your taste buds.

Jalapeño Crunch Tostado



## MAINS

MEXICO

### Sizzling Chicken Fajita

\$28



Tender marinated chicken fillet, grilled with bell peppers and onions on a sizzling cast-iron skillet. Served with warm tortillas, salsa, guacamole, and sour cream for a customizable feast. It's a true fiesta for your taste buds.



Sizzling Chicken Fajita

## SALAD

MEXICO

### Caesar Salad

\$18



Crisp romaine lettuce tossed in our homemade Caesar dressing with grilled chicken breast, cherry tomatoes, and a soft-boiled egg. Topped with generous shavings of aged Parmigiano-Reggiano cheese.

Caesar Salad



MEXICO

### Wagyu Petite Tender Fajita

\$34



Premium Wagyu beef, delicately seasoned and seared on our sizzling cast-iron skillet atop a bed of sautéed bell peppers and onions. Served with warm tortillas, salsa, guacamole, and sour cream for a flavorful feast.

MEXICO

### Vegetarian Fajita Flame

\$26



A vibrant mix of grilled bell peppers, onions, corn, zucchini, and mushrooms, seasoned and cooked on a cast-iron skillet. Served with warm tortillas, fresh salsa, guacamole, sour cream, and shredded cheese for a delicious Tex-Mex experience.

Legend: © Signature Dish 🌿 Vegetarian 🍷 Seafood 🐄 Beef 🐔 Poultry 🌶️ Chilli 🐐 Mutton 🐟 Fish

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Legend: © Signature Dish 🌿 Vegetarian 🍷 Seafood 🐄 Beef 🐔 Poultry 🌶️ Chilli 🐐 Mutton 🐟 Fish

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## STARTER

CHINA

### Zesty Lime Crispy Fish

\$18



Start your Chinese feast with our Zesty Lime Crispy Fish - a captivating starter that ignites the senses. Tender fish fillets, coated in a crispy, golden lime-infused coating, offer a refreshing burst of citrus with each bite. Dive into vibrant flavors and embark on a unique Chinese culinary journey.



Zesty Lime Crispy Fish

## MAINS

SINGAPORE

### Wagyu Beef Hor Fun

\$24



Premium beef slices wok-tossed with silky rice noodles. Served piping hot with fresh Bok choy vegetables - this is a culinary masterpiece.



Wagyu Beef Hor Fun

## MAIN

INDONESIA

### Flavorful Nasi Goreng

\$22



Fragrant rice stir-fried with garlic, shallots and ginger, enriched with kecap manis. Tossed with crunchy vegetables, succulent chicken satay and served with a fried egg, and prawn crackers, it's a harmonious fusion of Indonesia flavours with global inspiration.



Flavorful Nasi Goreng



Crayfish Laksa

SINGAPORE

### Crayfish Laksa

\$26



Aromatic broth, simmered to perfection with coconut milk, lemongrass and traditional spices, creates a rich, creamy base that's every crayfish lover's dream. Served over rice noodles and garnished with fragrant herbs, each mouthful transports you to the bustling streets of Singapore.



### Chef Andy

With 30 years of experience and specializes in innovative fusion cuisine, combining Caribbean, Asian, and European flavors.

Legend: © Signature Dish 🌿 Vegetarian 🍤 Seafood 🐮 Beef 🐔 Poultry 🌶️ Chilli 🐏 Mutton 🐟 Fish

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ASIAN MAINS



## STARTER

INDIA

### Samosa

\$10



INDIA's aromatic spices meets Latin America's savory fillings. From the zing of tangy tamarind chutney, the warmth of Indian spices, the creamy richness of cashew nut to the refreshing mint chutney, each bite is a global feast for the senses.



Samosas

## MAINS

INDIA

### Shahi Panner

\$28



Soft paneer cubes in a rich, creamy gravy made from cashews, almonds, and yogurt. Delicately spiced with aromatic herbs and a touch of saffron, it offers a balanced, mildly spiced flavor.



Shahi Panner

## MAIN

INDIA

### Stuffed Bun Chicken Biryani

\$34



Succulent chicken, marinated in aromatic spices, nestled in fluffy buns. Served with mirchi ka salan and creamy raita, it's a perfect blend of tangy and savoury sensation that enchants the palate.



Stuffed Bun Chicken Biryani



Rich and Spicy Nalli Bhuna

INDIA

### Rich and Spicy Nalli Bhuna

\$34



Lamb shank slow-cooked in a flavourful, aromatic gravy infused with a symphony of spices. Served with fragrant basmati rice for an indulgent, spicy treat that will leave you craving for more.



Chef Kumar Sanjay is a culinary expert with over 24 years of experience in the food and beverage industry, specializing in various cuisines.

Legend: © Signature Dish 🌿 Vegetarian 🐟 Seafood 🐄 Beef 🐔 Poultry 🌶️ Chilli 🐑 Mutton 🐟 Fish

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INDIA



# AMERICA



**Chef Anand**  
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## SOUP

AMERICA

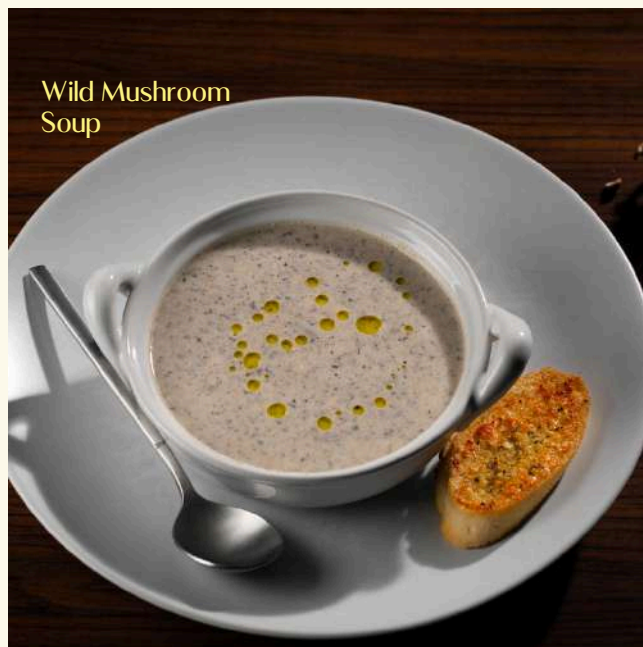
### Wild Mushroom Soup

\$12



Shimije, pure white mushroom, shiitake in a creamy sauce, topped with truffle oil for a perfect blend of rich flavors, finished with a hint of warmth from the roasted garlic bread.

Wild Mushroom Soup



## MAINS

AMERICA

### Pan-Seared Salmon

\$28



Perfectly seared salmon fillet, golden and crisp on the outside yet tender inside, served with velvety mashed potatoes and sautéed vegetables. This dish balances rich, flavors.

Pan-Seared Salmon



## STARTER

AMERICA

### CALI Comfort Wings

\$14



Experience comfort with our CALI Comfort Wings, expertly seasoned and cooked to crispy perfection. These wings celebrate West Coast flavors and are available with signature CALI sauces, from tangy BBQ to zesty citrus glaze.

CALI Comfort Wings



AMERICA

### Wagyu Masterpiece Burger



Juicy beef patty crafted from the finest beef for unparalleled tenderness and flavour. Adorned with premium toppings like cheddar, caramelised onions, gherkins, tomatoes and crisp lettuce, served with a side of golden fries and fresh salad.

\$32

Legend: © Signature Dish 🌿 Vegetarian 🐟 Seafood 🐮 Beef 🐔 Poultry 🌶️ Chilli 🐏 Mutton 🐟 Fish

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## PASTAS

ITALY

### Smoked Duck Carbonara

\$28



Linguine with smoked duck, sautéed onions, egg yolk, creamy sauce, and Parmesan.



Smoked Duck Carbonara

ITALY

### Spinach and Ricotta Ravioli

\$24



A healthier take on the classic, combining spinach and creamy ricotta, finished with sage butter sauce and toasted pine nuts.



Spinach and Ricotta Ravioli

ITALY

### Prawns & Asparagus Pasta

\$26



Prawns, asparagus and linguine pasta tossed in a flavorful sauce with garlic, fresh herbs, and a hint of chili.



Prawns & Asparagus Pasta

## PIZZAS

ITALY

### Chicken Tikka Pizza

\$28



Fresh dough thin crust pizza topped with chicken tikka, onions, crisp capsicum, & mozzarella, all brought together with a rich, tangy tomato cashewnut sauce each bite combines smoky, spicy, and savory notes for a delicious twist



Chicken Tikka Pizza



Vegetarian Pizza

ITALY

### Vegetarian Pizza

\$24



Fresh dough thin crust pizza topped with capsicum, onions, olives, zucchini, tomatoes, and melted mozzarella. A colorful and flavorful combination for a perfect veggie delight.

Legend: © Signature Dish 🌿 Vegetarian 🍤 Seafood 🐮 Beef 🐔 Poultry 🌶️ Chilli 🐐 Mutton 🐟 Fish

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# ITALIAN



### Chef Anand

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MAIN

FRANCE

### Chicken Cordon Blue

\$28



Featuring tender boneless chicken filled with savory ham and melted mozzarella. Each piece is breaded to golden perfection, delivering a satisfying crunch. Accompanied by vibrant sautéed vegetables and creamy mashed potatoes, this dish offers a delightful blend of flavors and textures that will leave you wanting more.

Chicken Cordon Bleu



\*Images are for presentation purposes. The actual appearance of the dish may vary.

MAIN

FRANCE

### Braised Beef Cheek

\$32



Contains Alcohol

Tender, slow-braised beef cheeks infused with the richness of red wine, savory spices, and aromatic herbs. Served atop creamy mashed potatoes and accompanied by seasonal vegetables, this dish delivers a comforting warmth and indulgent flavors in every bite.

Braised Beef Cheek



FRANCE



#### Chef Anand

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## SALAD

GREEK

### Greek Salad

\$14



Gluten-Free

Our Greek Salad is a refreshing Mediterranean dish made with crisp cucumbers, ripe tomatoes, red onions, and green bell peppers, dressed in light olive oil. It includes Kalamata olives, feta cheese, oregano, and a hint of lemon for a zesty finish.

Greek Salad



\*Images are for presentation purposes.  
The actual appearance of the dish may vary.

## MAINS

AMERICA

### Club Sandwich

\$18



A classic favorite, our Club Sandwich is layered with tender slices of grilled cajun chicken, turkey bacon, fresh lettuce, juicy tomatoes, fried egg and creamy mayonnaise, all stacked between three slices of toasted bread. Served with a side of golden fries or a light salad.



Club Sandwich

MAIN

BRITIAN

### Fish & Chips

\$22



Tender fish fillets in a crisp, golden batter, served with straight-cut potatoes. Accompanied by tangy tartar sauce and a wedge of lemon, this dish brings the seaside experience to your plate, fit for royalty.



Fish & Chips

Legend: © Signature Dish 🌿 Vegetarian 🐟 Seafood 🐮 Beef 🐔 Poultry 🌶️ Chilli 🐏 Mutton 🐟 Fish

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INTERNATIONAL  
FAVOURITES



### Chef Andy

With 30 years of experience and specializes in innovative fusion cuisine, combining Caribbean, Asian, and European flavors.

All prices are subject to 10% Service Charge and Prevailing Government Taxes.



## DESSERTS

AMERICA

\$16

### Lava Torte



Chocolate cake baked to perfection, summer berry compote, and vanilla ice cream.



Lava Torte

ITALY

\$12

### Mango Coconut Panna Cotta



A sweet flavour combination of cream, mango puree and coconut milk panna cotta. Topping with fresh mango and berries



Mango Coconut Panna Cotta

INTERNATIONAL

\$26

### European-Caribbean Fruit Fusion Dessert Platter



Spiced Banana Cake, Macadamia Fudge Brownie, Fresh Fruits and Two Scoops of Vanilla Ice-cream



European-Caribbean Fruit Fusion Dessert Platter



## Group Executive Chef Anand

As Chief Executive Chef at NJ GROUP, Chef Anand has demonstrated his expertise in menu development, culinary leadership and financial management.

His career spans prestigious establishments in Singapore, where he has excelled in creating innovative menus that cater to diverse tastes. With a track record of success in menu planning, kitchen management and staff training, Chef Anand is committed to delivering exceptional dining experiences and fostering a collaborative work environment conducive to creativity and growth.

With a solid educational background in the culinary industry, Chef Anand is poised to continue making significant and reputation of any establishment he serves.



## COCKTAILS

MEXICO

**Margarita** \$14

Tequila, lime juice and orange liqueur, served in a salt-rimmed glass. Whether shaken or stirred, on the rocks or frozen, it's a timeless, refreshing crowd favourite.

AMERICA

**Old Fashioned** \$14

Premium bourbon or rye whisky, muddled sugar, aromatic bitters, citrus essence and a twist of orange peel. Each sip is a journey to the golden age of cocktails.

SINGAPORE

**Singapore Sling** \$18

A classic made-in-Singapore cocktail featuring gin, cherry liqueur, Cointreau, Benedictine, pineapple juice, lime juice and grenadine for a sweet and tangy taste with hints of citrus and spice.

## MOCKTAIL

SINGAPORE

**Shirley's Sweet Symphony** \$12

A harmonious blend of citrusy notes and cherry essence, combined with the refreshing fizz of ginger ale or lemon-lime soda. Garnished with a vibrant maraschino cherry, each sip is a symphony of flavours that dances on the palate.

## TEA

INDIA

**Masala Chai: A Spiced Tea Sensation, Served With Samosa** \$12

Traditional Indian tea infused with a captivating blend of spices and herbs. enriched with creamy milk.



Old Fashioned

All prices are subject to 10% Service charge and prevailing Government taxes



Masala Chai



## A Heartfelt Thank You from CALI's F&B Director

Dear Esteemed Guest, Thank you for choosing to dine at CALI, Novotel Singapore on Kitchener. It is our pleasure serving you and we hope that you will enjoy your dining experience with us today.

At CALI, we strive to provide exceptional service and a memorable culinary journey for all our guests. Your feedback is invaluable to us as it helps us improve and continue delivering the highest quality of service and food.

We would greatly appreciate it if you could take a moment to share your thoughts about your dining experience with us by scanning the QR code. Your review will not only help us better understand your preferences but also assist other diners in making informed decisions about their dining choices.

Once again, thank you for dining with us at CALI. We look forward to welcoming you back soon for another delightful culinary experience.

Warm regards,



*Kalyan*

Kalyan  
F&B Director  
CALI, Novotel Singapore on Kitchener



## A Note From Our Group Vice President

Dear Valued Guests,

We extend our heartfelt gratitude to each and every one of you who is dining with us at CALI Restaurants. Your patronage and support mean the world to us, and we are deeply grateful for the opportunity to serve you.

At CALI, we strive to provide not just a meal, but an unforgettable culinary experience. Whether you join us for a special occasion or simply to indulge in exquisite cuisine, we are honored to have been a part of your day.

Your feedback and appreciation fuel our passion for crafting exceptional dishes and delivering impeccable service. Your satisfaction is our utmost priority, and we are committed to continually exceeding your expectations.

Thank you for choosing CALI Restaurant. We look forward to providing delightful dining experiences for you.

Yours Sincerely,



*Joel Saldanha*

Joel Saldanha  
Group Vice President,  
NJ Group Singapore



# OUR EVENT VENUES

## CALI, PARK AVENUE ROCHESTER

31 Rochester Dr,  
#01-01/02, Singapore 138637  
+65 9327 3666



## CALI, NOVOTEL SINGAPORE ON KITCHENER

181 Kitchener Rd, Singapore 208533  
+65 9693 2313



## CALI, ASCOTT RAFFLES PLACE

2 Finlayson Green,  
Level 2, Singapore 049247  
+65 9680 7767







181 Kitchener Rd, Singapore 208533

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