



# CRAFTED WITH INTENTION

## INDIAN ALL DAY DINING

### INDIAN SOUPS, SALADS

- Indian Green Salad** 12  
Cucumber, onions, tomatoes and green chilli with lemon juice and chaat masala
- Tomato Dhaniya Shorba** 8  
Light Indian-style tomato and coriander soup, gently spiced with cumin and pepper

### INDIAN STARTERS

- Mutton Tawa Fry** 22  
Boneless mutton cubes stir-fried on the tawa with onions, garlic and chef's special masala
- Chicken Malai Tikka** 16  
Boneless chicken marinated with cream, cheese and cashew paste, grilled until smoky and tender
- Paneer Tikka** 16  
Marinated cottage cheese skewers grilled in the tandoor with peppers and onions, served with mint chutney
- Samosa Chaat** 14  
Crushed vegetable samosas topped with chickpeas, yoghurt, mint and tamarind chutneys
- Hara Bhara Kabab** 12  
Pan-fried patties of spinach, paneer and potatoes, crisp on the outside and soft inside
- Samosas** 10  
Crispy golden pastry stuffed with cashew nuts, spiced potatoes and peas, with tamarind and mint chutneys



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### INDO CHINESE

- Chicken Chilli Dry** 18  
Boneless chicken cubes tossed in a spicy soy, chilli and garlic sauce, Indo-Chinese style
- Vegetable Hakka Noodles** 16  
Stir-fried noodles with ginger, garlic, green chilli, cabbage, carrots and bell peppers in soy and vinegar
- Paneer Chilli Dry** 16  
Paneer cubes tossed in an Indo-Chinese chilli-garlic sauce with peppers and onions
- Gobi Manchurian Dry** 14  
Cauliflower florets tossed in a spicy soy-garlic Manchurian sauce with peppers and spring onions

### SOUTH INDIAN

- Onion Utthapam** 14  
Thick rice-lentil pancake topped with onions and chillies, served with sambar and chutney
- Plain Utthapam** 12  
Thick rice-lentil pancake served with sambar and coconut chutney
- Medu Vada** 10  
Crisp South Indian lentil doughnuts served with warm sambar and coconut chutney

### INDIAN RICE

- Dal Khichdi** 14  
Comforting one-pot dish of lentils and rice, tempered with ghee, cumin and mild spices – gentle, nourishing and homely
- Jeera Rice** 10  
Aromatic basmati rice tempered with roasted cumin seeds
- Steamed Basmati Rice** 8  
Steamed long-grain basmati rice

### INDIAN BREAD

- Stuffed Kulcha / Cheese Naan** 8  
Leavened bread stuffed with spiced potatoes or gooey cheese
- Garlic Naan** 6  
Tandoor-baked naan topped with garlic and coriander
- Lachha Paratha** 6  
Layered flaky whole-wheat paratha cooked on the tawa
- Roti / Naan** 4  
Plain tandoor-baked roti or naan
- Butter Roti / Butter Naan** 4  
Roti or naan brushed with butter, fresh from the tandoor

### SIDES

- Cucumber Raita** 8  
Refreshing yoghurt with cucumber, cumin and coriander – perfect with biryani and curries
- Plain Yoghurt** 6  
Chilled plain yoghurt – a simple, cooling side for any meal

### INDIAN MAINS VEG

- Paneer Butter Masala** 16  
Soft cottage cheese simmered in a rich makhani gravy with tomatoes, cream and aromatic spices
- Palak Paneer** 16  
Paneer cubes in a creamy spinach gravy, flavoured with mild spices and fenugreek
- Veg Kofta Masala** 16  
Vegetable dumplings simmered in a smooth, spiced tomato-cashew gravy
- Bhindi Do Pyaza** 16  
Okra cooked with onions and tomatoes in a lightly spiced homestyle gravy
- Dal Makhani** 14  
Black lentils slow-cooked with tomatoes, butter and cream for a velvety finish
- Aloo Gobi** 14  
Paneer cubes tossed in an Indo-Chinese chilli-garlic sauce with peppers and onions
- Aloo Zeera** 14  
Potatoes tossed with roasted cumin and Indian spices – simple, comforting and full of flavour
- Dal Tadka** 12  
Yellow lentils tempered with cumin, mustard seeds, turmeric and asafoetida

### INDIAN MAINS NON-VEG

- Mutton Rogan Josh** 22  
Slow-cooked mutton in a fragrant Kashmiri-style gravy
- Butter Chicken Masala** 18  
Boneless chicken tikka cooked in a silky tomato-butter gravy with cream and garam masala
- Prawn Curry** 18  
Prawns simmered in a spiced onion-tomato curry with bold Indian masalas
- Goan Fish Curry** 16  
Coastal-style fish curry with coconut, chillies and roasted spices
- Egg Curry** 16  
Boiled eggs in a homestyle onion-tomato masala, gently spiced and comforting
- Chicken Biryani** 16  
Fragrant basmati rice layered with spiced chicken, served with mirchi ka salan and raita

### NO PORK NO LARD

★ Signature Dishes    🌿 Vegetarian    🐟 Seafood    🍖 Mutton    🥚 Egg    🐔 Poultry

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



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## ALL DAY DINING

### SALADS & SMALL BITES

**Classic Caesar Salad** 🐟 🍴 🌱 14  
Crisp romaine with grilled chicken, cherry tomatoes, soft-boiled egg and aged Parmesan in our house Caesar dressing

**CALI Wings** 🍴 🌱 14  
Crispy, juicy chicken wings tossed in CALI's signature sauces – tangy BBQ or zesty citrus glaze

**Truffle Fries** 🌱 10  
Straight-cut fries drizzled with truffle oil and topped with Parmesan

**Fries** 🌱 8  
Classic straight-cut potato fries

**Garlic Bread** 🌱 6  
Toasted bread brushed with garlic herb butter



### MEAT & SEAFOOD GRILL

**Pan-Seared Salmon** 🐟 28  
Seared salmon fillet with creamy mash, sautéed vegetables and a lemon butter drizzle

**Fish & Chips** 🐟 16  
Crispy golden fish fillets with straight-cut chips, tartar sauce and lemon

**Honey Mustard Chicken** 🍴 16  
Grilled boneless chicken thigh with honey mustard sauce, mashed potato, sautéed vegetables and pico de gallo

### 12" THIN-CRUST PIZZAS

**Chicken Tikka Pizza** 🍴 🌱 18  
Thin-crust pizza topped with chicken tikka, onions, capsicum and mozzarella on a tangy tomato-cashew sauce

**Paneer Tikka Pizza** 🌱 16  
Thin-crust pizza with paneer tikka, onions, capsicum and mozzarella on a tangy tomato-cashew sauce

**Vegetable Pizza** 🌱 14  
Thin-crust pizza loaded with capsicum, onions, olives, zucchini, tomatoes and mozzarella

### PASTAS

**Chicken Tikka Pasta** 🍴 18  
Linguine with chicken tikka, asparagus and cherry tomatoes in a spiced pink sauce

**Prawn Asparagus Pasta** 🐟 24  
Linguine with prawns and asparagus in a garlic-herb sauce with a hint of chilli

**Creamy Chicken Pasta** 🍴 16  
Penne with chicken cubes and garlic in a rich, creamy sauce

### BURGER & SANDWICH

**Wagyu Cheese Burger** 🍴 🌱 28  
Juicy Wagyu beef patty with cheddar, onions, gherkins and lettuce, served with fries and salad

**Club Sandwich** 🍴 18  
Grilled Cajun chicken, turkey bacon, lettuce, tomato, fried egg and mayo on toasted bread, with fries or salad

### DESSERTS

**Lava Torte** 10  
Warm chocolate lava cake with summer berry compote and vanilla ice cream

**Macadamia Brownie** 6  
Fudgy chocolate brownie with macadamias, served with vanilla ice cream and almond flakes

**Seasonal Cut Fruits** 6  
A refreshing platter of seasonal fruits such as watermelon, dragon fruit, honeydew and orange

**Gulab Jamun** 4  
Soft syrup-soaked milk dumplings served warm



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