




# 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

### INDIAN BUFFET

**7:00 PM - 11:30 PM | Everyday**

Paneer + Vegetable + Dal + Rasam +  
Chicken + Fish + Pasta or Noodles + Rice +  
Indian Breads + Dessert + Curd + Salad +  
Papadum + Pickle

**\$35++ Per Pax**


#### 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**  18

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**  20

Soft cottage cheese simmered in a rich makhani gravy with tomatoes, cream and aromatic spices

**Palak Paneer**  22

Paneer cubes in a creamy spinach gravy, flavoured with mild spices and fenugreek

**Veg Kofta Masala**  18

Vegetable dumplings simmered in a smooth, spiced tomato-cashew gravy

**Bhindi Do Pyaza**  18

Okra cooked with onions and tomatoes in a lightly spiced homestyle gravy

**Dal Makhani**  16

Black lentils slow-cooked with tomatoes, butter and cream for a velvety finish

**Aloo Gobi**  14

Stir-fried potatoes and cauliflower with cumin and spices, finished with fresh coriander


**Aloo Zeera**  14

Potatoes tossed with roasted cumin and Indian spices – simple, comforting and full of flavour


**Dal Tadka**  14

Yellow lentils tempered with cumin, mustard seeds, turmeric and asafoetida


#### INDIAN MAINS NON-VEG

**Mutton Rogan Josh**  24


Slow-cooked mutton in a fragrant Kashmiri-style gravy

**Butter Chicken Masala**  22


Boneless chicken tikka cooked in a silky tomato-butter gravy with cream and garam masala

**Prawn Curry**  24


Prawns simmered in a spiced onion-tomato curry with bold Indian masalas

**Goan Fish Curry**  22

Coastal-style fish curry with coconut, chillies and roasted spices

**Egg Curry**  18

Boiled eggs in a homestyle onion-tomato masala, gently spiced and comforting

**Chicken Biryani**  22

Fragrant basmati rice layered with spiced chicken, served with mirchi ka salan and raita

**NO PORK NO LARD**

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

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

 Signature Dishes  Vegetarian  Seafood  Mutton  Egg  Poultry



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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** 🍴 🌱 24  
Thin-crust pizza topped with chicken tikka, onions, capsicum and mozzarella on a tangy tomato-cashew sauce

**Paneer Tikka Pizza** 🌱 22  
Thin-crust pizza with paneer tikka, onions, capsicum and mozzarella on a tangy tomato-cashew sauce

**Vegetable Pizza** 🌱 20  
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** 8  
Fudgy chocolate brownie with macadamias, served with vanilla ice cream and almond flakes

**Seasonal Cut Fruits** 10  
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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