

CALI

HALAL LUNCH & DINNER BUFFET

A polished halal buffet for corporate lunches, dinners and memorable gatherings.

30–300 GUESTS | 2.5 HOURS | HALAL SELECTION

CALI is not halal-certified. Halal selections are prepared and supplied by an appointed halal-certified caterer.

CALI

APPETIZER & STAPLES

Appetizer · choose 1 | Rice, noodles & pasta · choose 2

APPETIZER

CHOOSE ONE

1. **Garden Caesar Salad**
   Crisp greens, creamy Caesar dressing, egg and parmesan.
2. **Apple Waldorf Salad**
   Sweet apple and crunch with a bright honey-mustard finish.
3. **Insalata Caprese**
   Tomato, mozzarella and basil in classic Italian style.
4. **Gado Gado**
   Indonesian-style vegetables with rich peanut sauce.
5. **Fruity White Rojak**
   Refreshing fruit and vegetable mix with a tangy dressing.
6. **Salad Niçoise**
   French-inspired salad with tuna and garden vegetables.
7. **Smoked Salmon Fusilli**
   Fusilli tossed with smoked salmon and a creamy dressing.

RICE · NOODLES · PASTA

CHOOSE TWO

1. **Pineapple Fried Rice**
   Fragrant rice with a sweet tropical lift.
2. **Yeung Chow Fried Rice**
   Classic wok-fried rice with savoury Chinese flavours.
3. **Korean Kimchi Fried Rice**
   Rice tossed with kimchi for a spicy, tangy bite.
4. **Butter Pilaf Rice**
   Buttery pilaf with sweet raisins and cashew crunch.
5. **Nasi Goreng Istimewa**
   Indonesian fried rice with bold savoury seasoning.
6. **Hainanese Fragrant Rice**
   Aromatic rice with a gentle chicken-rice fragrance.
7. **Fried Mee Siam & Sambal**
   Tangy spiced noodles with sambal chilli.
8. **Sin Chow Bee Hoon**
   Light vermicelli with classic wok fragrance.
9. **Seafood Aglio Olio**
   Garlic and olive oil pasta with seafood notes.
10. **HK Noodles & Trio Mushroom**
    Springy noodles tossed with three mushrooms.
11. **Pasta Pomodoro**
    Tomato-based pasta — simple, bright and comforting.
12. **Pasta Bolognese**
    Rich beef tomato sauce tossed through pasta.

Selections subject to availability. Prices subject to 10% service charge and prevailing GST.

Vegetarian options available. Don't see your choice on the menu? Ask us and we will customise it for you.

CALI

VEGETABLES

Choose two

GARDEN & HOT VEGETABLES

1. **Broccoli & Cauliflower Au Gratin**
   Tender vegetables baked with a golden gratin finish.
2. **Broccoli, Mushroom & Wolfberry**
   Wholesome vegetables with mushroom and wolfberry accents.
3. **Sayur Lodeh**
   Mixed vegetables simmered in a creamy curry gravy.
4. **Hainanese Chap Choy**
   Braised mixed vegetables with black fungus.
5. **Sautéed Kai Lan & Garlic**
   Green kai lan lifted with fragrant garlic.

ASIAN VEGETABLE SELECTIONS

1. **Baked Asparagus, Cheese & Ham**
   Asparagus baked with cheese and chicken ham.
2. **Sautéed Trio Mushrooms**
   Shimeji, button and abalone mushroom, lightly sautéed.
3. **Jade Nai Bai & Silver Fish**
   Tender nai bai finished with crispy silver fish.
4. **Eggplant & Minced Chicken**
   Soft eggplant with a savoury minced chicken topping.
5. **Tempura Seasonal Vegetables**
   Seasonal vegetables in a light golden tempura crust.

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MEAT & FISH

Choose two

CHICKEN SELECTIONS

1. **Braised Dark Soya Chicken**
   Chicken braised in dark soy with ginger and wolfberries.
2. **Chicken Cutlet, Thai Chilli**
   Crispy cutlet with sweet- spicy Thai chilli.
3. **Poached Hainanese Chicken**
   Silky poached chicken with signature chilli and dark soy.
4. **Chicken Cordon Bleu**
   Crisp chicken with savoury notes and a cheese dip.
5. **Chicken Rendang**
   Chicken in rich rendang gravy with potato wedges.
6. **Kong Bao Chicken & Cashew**
   Wok-tossed chicken with Szechuan spice and cashews.
7. **Baked Cajun Chicken**
   Oven-baked Cajun chicken with colourful capsicum.

FISH SELECTIONS

1. **Baked Fish, Pesto Cream**
   Fish fillet baked with a creamy pesto finish.
2. **Fried Fish, Honey Lemon**
   Crispy fish with a bright honey-lemon glaze.
3. **Fried Fish, Tartar Sauce**
   Crisp fish served with classic tartar sauce.
4. **HK Steamed Fish**
   Steamed fish with garlic, coriander and light soy.
5. **Peranakan Assam Fish**
   Tangy assam fish with kaffir lime and lemongrass.
6. **Stir-Fried Ginger Fish**
   Wok-fried fish with ginger and spring onion.
7. **Grilled Fish, Mango Salsa**
   Grilled fish topped with fresh mango salsa.

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SAVOURY, DESSERT & BEVERAGE

Savoury · choose 1 | Dessert · choose 1 | Beverage · choose 1

SAVOURY

CHOOSE ONE

1. **Golden Seaweed Chicken**
   Crispy bite-sized chicken with seaweed seasoning.
2. **Fried Chicken Ngoh Hiang**
   Five-spice chicken roll, fried until golden.
3. **Squid Cheese Balls**
   Soft squid balls with a cheesy centre.
4. **Thai Fishcake**
   Thai-style fishcake with aromatic herbs.
5. **Golden Fried Samosa**
   Crisp pastry filled with savoury spices.
6. **Onion Rings**
   Golden onion rings with crisp edges.

DESSERT

CHOOSE ONE

1. **Tropical Fresh Fruits**
   A refreshing fruit selection.
2. **Grass Jelly & Sea Coconut**
   Cooling jelly with sea coconut.
3. **Ice Jelly & Fruit Cocktail**
   Light jelly dessert with fruit cocktail.
4. **Mango Pudding**
   Smooth mango pudding.
5. **Mini Swiss Rolls**
   Soft rolled mini sponge cakes.
6. **Mini Fruit Tarts**
   Buttery tart shells topped with fruit.

DRINKS

CHOOSE ONE HOT AND ONE COLD

HOT

Illy Coffee / Dilmah Tea

COLD

Iced Green Tea /
Orange Squash / Fruit Punch

Menu based on the Halal Lunch / Dinner Buffet. All selections subject to availability.

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