

CALI
SOUTH INDIAN BUFFET

A warm South Indian spread crafted for generous gatherings, rich regional flavours and memorable celebrations.

2.5 HOURS | 30–360 GUESTS | CHOOSE WHERE INDICATED

CALI

SOUP, APPETIZER & MAINS

Choose where indicated

SOUP

CHOOSE ONE

1. **Rasam**
   Peppery South Indian tamarind broth with warm spices.
2. **Kozhi Malli Saaru**
   Coriander chicken soup with a fragrant finish.
3. **Mutton Bone Soup**
   Slow-simmered mutton bone broth, rich and comforting.
4. **Drumstick Amla Soup**
   Drumstick and gooseberry soup with a gentle tang.

MEAT & SEAFOOD APPETIZER

CHOOSE TWO

1. **Fish 65**
   Crisp fried fish in a fiery South Indian 65 spice.
2. **Chicken 65**
   Crispy fried chicken with bold South Indian seasoning.
3. **Kozhi Veppudu**
   Dry-style chicken tossed with roasted spices.
4. **Pallipalayam Chicken**
   Rustic chicken with chilli.
5. **Mutton Sukka**
   Dry mutton with deep masala notes.
6. **Chicken Pepper Fry**
   Chicken tossed with cracked pepper and aromatics.
7. **Mutton Ullarthiyathu**
   Kerala-style dry mutton with coconut and spices.

VEGETARIAN APPETIZER

CHOOSE TWO

1. **Veg Pakoda**
   Crisp vegetable fritters with a spiced gram-flour crust.
2. **Mini Dhal Vada**
   Mini lentil fritters, crunchy outside and soft within.
3. **Kavippu Malligai**
   A South Indian vegetarian bite with aromatic seasoning.
4. **Lobia Vada**
   Black-eyed pea fritters with a savoury crunch.
5. **Vazhakai Kola Urandai**
   Raw banana fritters inspired by kola urundai.
6. **Chettinad Mushroom Fry**
   Mushrooms tossed in bold Chettinad masala.

MEAT & SEAFOOD MAINS

CHOOSE TWO

1. **Chicken Chettinad**
   Chicken cooked in roasted Chettinad spices.
2. **Andhra Fish Curry**
   Tangy, spicy fish curry with Andhra flavours.
3. **Meen Moili**
   Fish simmered gently in a coconut milk curry.
4. **Boat-Man Fish Roast**
   A robust fish roast with coastal masala.
5. **Semmeen Curry**
   Prawn curry with warm South Indian spice.
6. **Mutton Kulambu**
   Hearty mutton curry with a deep gravy.

Mains, rice and sweet finishes continue overleaf.

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

CALI

MAINS, RICE & SWEET FINISHES

Choose from the heart of the buffet

MEAT & SEAFOOD MAINS — MORE

1. **Mutton Paya**
   Slow-cooked mutton trotters in a rich spiced broth.
2. **Gongura Mutton**
   Tangy mutton curry with sorrel leaves.
3. **Chicken Lollipop**
   Crisp chicken lollipops with savoury spice.
4. **Malabar Fish Curry**
   Coastal fish curry with coconut.
5. **Royale Yeguru**
   A rich South Indian curry-style speciality.
6. **Eral & Mangai Curry**
   Prawn and mango curry with a tangy lift.

VEGETARIAN MAINS

CHOOSE THREE

1. **Arachuvitta Sambar**
   Traditional sambar with roasted spices.
2. **Kalyana Veetu Sambar**
   Wedding-style sambar with homely depth.
3. **Aviyal**
   Mixed vegetables in a coconut gravy.
4. **Ennai Kathirikai Kulambu**
   Brinjal in a rich, spiced gravy.
5. **Mochai Kaara Kulambu**
   Field bean curry with a spicy finish.
6. **Beans Poriyal**
   Stir-fried green beans with coconut notes.
7. **Vendakkai Varuval**
   Okra fry with a crisp masala coating.

BIRYANI / RICE

CHOOSE ONE

1. **Nei Sooru**
   Ghee rice with fragrant South Indian richness.
2. **Steamed Rice**
   Classic steamed rice for a balanced meal.
3. **Veg Pulao**
   Aromatic vegetable pulao with mild spices.
4. **Seeraga Samba Chicken Biryani**
   Fragrant short- grain biryani — additional SGD 3.
5. **Seeraga Samba Mutton Biryani**
   Rich mutton biryani — additional SGD 5.

DESSERT

CHOOSE TWO

1. **Semiya Payasam**
   Vermicelli dessert simmered in sweet milk.
2. **Rice Payasam**
   Traditional rice pudding with gentle sweetness.
3. **Paal Payasam**
   Milk rice pudding with a creamy finish.
4. **Kaasi Halwa**
   Warm South Indian halwa with rich texture.
5. **Adai Pradaman**
   Classic payasam-style dessert with festive notes.

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

CALI

OPTIONAL LIVE STATIONS

Add theatre, aroma and freshness to the event

LIVE CHAAT COUNTER

1. **Chaat Selection**
   Pani poori, bhel poori, dahi bhalla and papdi chaat.

LIVE PASTA STATION

1. **Build-Your-Own Pasta**
   3 types of pasta, 3 sauces and 8 condiments.

LIVE COUNTER ADD-ON

1. **Singapore Laksa Live Counter**
   Aromatic coconut laksa broth with classic accompaniments, cooked to order. Add-on SGD 8++ per guest.

Optional stations subject to availability and confirmation.

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

CALI

BEVERAGES & EVENT NOTES

A refined add-on guide for complete event planning

ALCOHOL

1. **1-Hour Free Flow**
   House wine, house spirits and draught beer — SGD 32++
2. **2-Hour Free Flow**
   House wine, house spirits and draught beer — SGD 42++
3. **Stella Beer Barrel**
   30 litres — SGD 620++
4. **House Pour Wine (Bottle)**
   SGD 32++
5. **Beer by Bottle**
   Tiger / Corona / Heineken — SGD 6++
6. **Wine / Spirit Corkage**
   SGD 20++ / SGD 60++ per bottle

PRIVILEGES

1. **Complimentary Parking**
   Coupons based on 20% of guaranteed attendance.
2. **Banquet AV**
   Projector, screen and built-in sound in banquet halls.
3. **Outside Decorators**
   Outside decorators are welcome.

FOOD & BEVERAGE NOTES

1. **Service Duration**
   Food served for two hours and thirty minutes.
2. **Menu Confirmation**
   Menu items to be fixed four days in advance.
3. **Outside Food**
   Allowed with venue charges only; duty- free liquor not permitted.

All 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.

ALSO IN THE NJ COLLECTION

PEN & INC penandinc.sg • **CHANDI** chandi.sg • **ZITIMAMA'S** zitimamas.com
MISHIKA mishika.luxe • **NIHARIKA** niharika.jewelry • **NJ GROUP GLOBAL** njgroup.global