



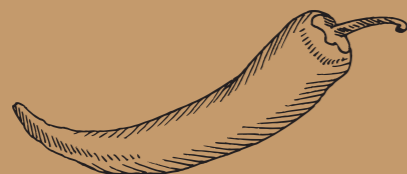


SOUP

-  **CREAM OF WILD MUSHROOM** 12
rich and creamy soup with chunks of shimeji, pure white mushrooms and shiitake, drizzled with truffle oil, served with toasted garlic bread.

SALAD

-  **PROSCIUTTO WITH BOCCONCINI** 20
bocconcini and prosciutto served on top of argula, tossed with honey balsamic dressing and whole vein tomatoes
-  **SOUTHWEST CAESAR SALAD**  18
refreshing salad of romaine lettuce and cajun marinated chicken, croutons, soft boiled egg, tossed with our chef special caesar dressing in parmigiano-reggiano bowl



APPETIZER








-  **CHICKEN QUESADILLAS** 14
tortillas filled with grilled cajun marinated chicken, smoked bell peppers & melted monterey jack cheese, served with guacamole, salsa & sour cream
-  **SANTA FE CRAB CAKE** 16
juicy chunks of crab meat infused with tantalising south western spice flavours, served with a side of mesclun and tartar sauce
-  **JALAPEÑO IN TOSTADA**  14
deep fried chunks of jalapeno stuffed with cream cheese, monterey jack and mozzarella, served in tostada with avocado mango salsa, guacamole, sour cream and nachos
-  **MEXICAN WINGS** 16
crisp and juicy deep fried house special marinated mid joint wings served with hot and BBQ sauce
-  **CALI PLATTER** 32
mexican wings, stuffed jalapeno, santa Fe crab cake, chimichanga, nachos, garlic bread, truffle fries served with guacamole, sour cream, mango avocado salsa & bbq sauce



MEAT & SEAFOOD

-  **ANGUS STRIPLOIN (280 GMS)** 38
tender and juicy 150 days grain-fed angus steak grilled to your choice of perfection, served with red wine sauce, roasted garlic, sautéed baby vegetables and roasted baby potatoes
-  **BBQ BABY BACK RIBS**  34
pork ribs are rubbed with our chef's special spice mix, slow cooked until tender and basted generously with our signature BBQ sauce, served with fries & sautéed baby vegetables.
-  **LAMB SHANK** 30
slowed cooked tender and juicy lamb shank seasoned with south west spices together with red wine for 24 hours, served with mushroom cos-cous, sautéed baby vegetables & garlic bread
-  **STUFFED CHICKEN** 24
tender chicken breast marinated with herbs & spices roasted to perfection, stuffed with ricotta cheese and spinach, served with mashed potatoes with garlic confit and sautéed baby vegetables
-  **GRILLED SEABASS** 32
450gms of seabass fillet crusted with olive and grilled till perfection served with rocket salad, baked vein tomatoes and herbed baby baked potatoes
-  **WAGYU BURGER** 26
180gm juicy wagyu beef patty inside the grilled burger bun, layered with aged cheddar cheese, gherkins, tomatoes, green frisee, served with truffle fries and salad




SIDES

-  **Baked Cheesy Nachos with Salsa and Guacamole** 10
-  **Parma Ham** 10
-  **Truffle Fries** 8
-  **Sautéed Brussel Sprout** 8
-  **Baked Mushrooms** 6
-  **Baked Garlic Bread** 6
-  **Herbed Roasted Baby Potato** 6

KIDS MENU

-  **FISH N CHIPS AND VANILLA ICE CREAM** 14
tempura fish fillet served with french fries, tartar sauce and greens with a side of scoop of vanilla ice-cream
-  **BEEF BOLOGNESE AND VANILLA ICE CREAM** 14
minced beef cooked in tomato sauce and tossed with penne, topped with shaved parmesan cheese, baked garlic bread and scoop of vanilla ice-cream

FAJITAS

- HOT PLATE FAJITAS** 38
juicy and tasty with a wicked marinade that tenderizes your choice of meat and mixed greens, served with tortilla wrap, monterey jack cheese, sour cream, and guacamole salsa
-  **+ Beef tenderloin** 28
-  **+ Kurobuta pork loin** 26
-  **+ Chicken** 24

THIN CRUST PIZZA

-  **PARMA HAM** 30
thin sliced parma ham, rocket leaves and vein tomatoes served on top of homemade thin crust fresh dough baked pizza topped with shaved parmesan cheese
-  **TANDOORI CHICKEN**  26
homemade thin crust fresh dough pizza topped with mozzarella cheese, chunks of tandoori chicken, onion and bell peppers sprinkled with coriander leaf
-  **PESTO MARGHRITA** 18
homemade thin crust fresh dough pizza topped with baby mozzarella cheese, basil pesto sauce and vein tomatoes

PASTA

-  **PRAWN AGLIO OLIO** 28
aglio olio style linguine with sautéed garlic, prawns, US asparagus and cherry tomatoes, served with baked garlic bread
-  **SALMON PESTO** 30
grilled salmon fillet on top of penne tossed with pesto and cream served with baked garlic bread and lime wedges
-  **MUSHROOM RISOTTO** 26
chunks of porcini mushroom, shimeji, pure white mushrooms and shiitake cooked with risotto, cream and truffle paste sprinkled with shaved parmesan cheese, served with garlic bread

DESSERT

-  **MOLTEN LAVA TORTE** 12
our most popular special dessert that combines the elements of a chocolate cake baked to perfection, served with summer berries compote & vanilla ice cream.
- MEXICAN ALMOND BROWNIE** 8
perfectly baked chocolatey and fudgy goodness served with vanilla ice cream and almonds flakes.

BEST VALUE

SET LUNCH AT CALI

Reward yourself during your lunch hours with delicious and value-for-money set lunche at Cali.

You will enjoy complimentary Soup or Dessert and Black Tea / Black Coffee from the menu.

Pay only for your MAINS from an enticing menu, and indulge in your delish meals! with a complimentary choice of Soup or Dessert and Black Tea / Black Coffee.

SET LUNCH STARTS FROM S\$18++
and you will never run out of lunch options at Cali.

WEEKLY CHEF SPECIAL

The best dishes at CALI may be the variety of our meat choices, and food lovers should take note that getting one or more included in a Chef's Special, at least initially, means having to ask after them — usually to the delight of CALI.

Indulge in the flavors of sensations of SOUTH WEST dishes while being educated by our culinary expert at Cali.

All weekly special dishes developed by our passionate chefs were built from their own unique recipes — from culinary heritage to regional cuisine, ingredient spotlights, and cultural identity are the motives while planning the weekly special creations.

CHEF SPECIAL

WEEKEND CREATIONS

Chef's weekend special by CALI, a new menu of weekend limited-edition meal from our Executive Chef ANAND Designed to bring bold, adventurous eats with trending flavors and unique ingredients from south west to our charming foodie guest.

Delicious meals are tasty, appetizing, scrumptious and mouth-watering, fit for a delightful, lovely, pleasant, and enchanting, charming guest like you.



EST. 1997



CALI

A dining experience to Savour