



LI

GROUP

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M A N N E R S M A K E T H M A N .

DO NOT SLURP SOUP FROM A SPOON.

Spoon the soup away from you when you take it out of the bowl and sip it from the side of the spoon. If your soup is too hot to eat, let it sit until it cools; do not blow on it.

PLACE YOUR NAPKIN ON YOUR CHAIR IF YOU LEAVE THE TABLE DURING A MEAL.

Place your dirty napkin to the left of your plate only when everyone has finished and you are ready to leave the table.

NEVER CHEW WITH YOUR MOUTH OPEN OR MAKE LOUD NOISES WHEN YOU EAT.

Although it is possible to talk with a small piece of food in your mouth, do not talk with your mouth full.

USED SILVERWARE SHOULD NEVER TOUCH THE TABLE;

rather, they should rest on your plate.

WHEN YOU ARE NOT EATING, KEEP YOUR HANDS ON YOUR LAP OR RESTING ON THE TABLE

(with wrists on the edge of the table).

EAT AT A MODERATE SPEED AND DON'T MAKE OTHERS WAIT FOR YOU TO FINISH.

Remember—your first priority is the business, not the food. You can always eat more later if needed.

S C R I B B L E Y O U R I D E A S . . .



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BY NJG

ALA CARTE MENU

SOUP

-  **CREAM OF MUSHROOM SOUP** 8
Rich and creamy soup with chunks of shimeji, pure white mushrooms and shiitake. Topped off with shaved parmesan, a drizzle of truffle oil and served with toasted garlic bread.



SALAD

-  **BABY SPINACH WITH US ASPARAGUS** 12
House marinated US asparagus with shallots, white wine vinegar, tarragon, baby spinach and feta cheese.
-  **SOUTHWEST CAESAR SALAD** 12
Refreshing salad of romaine lettuce and croutons tossed with our special caesar dressing made in-house.
+ **add-on chicken**  2

APPETIZER

-  **CHICKEN QUESADILLAS** 12
Tortillas filled with grilled cajun chicken, smoked bell peppers and melted monterey jack cheese. Served with guacamole & sour cream.
-  **CALI'S SANTA FE JUMBO CRAB CAKES** 14
Juicy chunks of crab meat infused with tantalising south western flavours. Served with a side of mesclun and spicy tartar sauce.
-  **JALAPEÑO POPPERS WITH TOSTADAS** 10
Deep fried chunks of jalapeño stuffed with cream cheese, monterey jack cheese and mozzarella. Served with tostada & avocado mango salsa.
-  **CHIMICHANGAS (BEEF)** 12
Tortilla stuffed with juicy ground beef, monterey jack cheese and smoked bell peppers rolled up and fried till golden brown. Smothered with cheese and served with guacamole and sour cream.
-  **GRILLED PORTOBELLO MUSHROOM** 12
Delicious grilled portobello mushroom brushed with house marinade. Served with sautéed baby spinach, garlic and pine nuts.
-  **BUFFALO WINGS** 12
Chicken wings marinated in bell pepper and cayenne pepper are deep fried and tossed with house special BBQ sauce.

You're a chicken	That's cool	Are you okay?
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-  **CALI PLATTER** 22
 4 pcs buffalo wings, 1 pc chimichangas, 4 pcs jalapeño poppers & Santa Fe crab cake served with guacamole and sour cream

MEAT & SEAFOOD

-  **BRAISED BEEF CHEEKS** 26
Slow cooked beef cheeks braised in red wine sauce till melt-in-your-mouth tender. Served with baby spinach & creamy mashed potatoes.
-  **USDA SPECIAL PRIME RIBEYE (280GM)** 46
 Tender and juicy 150 days grain-fed ribeye steak grilled to perfection. Served with madeira truffle sauce and roasted baby vegetables.
-  **BBQ BABY BACK RIBS** 28
Our signature pork ribs are rubbed with our chef's special spice mix, slow cooked until fall-apart-tender and basted generously with our signature BBQ sauce. Served with fries and baby vegetables.
-  **GRILLED SEA BASS** 24
Lightly oiled grilled sea bass with romesco sauce. Served with butter rice and aloe vera salsa.
-  **STUFFED ROAST CHICKEN WITH RICOTTA** 22
 Tender chicken breast marinated to perfection, stuffed with ricotta cheese and sun-dried tomatoes. Served with butter rice and baby vegetables.

SIDES




- TRUFFLE FRIES** 8
- FRIES** 6
- BAKED MUSHROOMS** 6
- GARLIC BREAD** 6
- BUTTERED BROWN RICE** 6

FAJITAS



SIZZLING HOT PLATE FAJITAS
Extra juicy and extra tasty with a wicked marinade that tenderises your choice of meat and mixed greens. Served with tortilla wrap, monterey jack cheese, sour cream, and guacamole salsa.


- + **Kurobuta pork lion**  24
- + **Beef tenderloin**  24
- + **Chicken**  20

PIZZA




-  **CALI'S I-WANT-MEAT-ZZA** 24
 Homemade thin crust pizza dough topped with mozzarella cheese, pepperoni, chicken tikka and parma ham.
-  **MARGHERITA PIZZA** 16
Homemade thin crust pizza dough topped with buffalo mozzarella, tomatoes and garnished with garden-fresh basil.

PASTA


-  **HARDCORE PRAWN: THICK AND SUCCULENTLY HOT!** 20
 Aglio olio style linguine with shrimp served at your spice level of choice:

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-  **DRUNKEN CRAB PASTA** 22
Traditional aglio olio sauce of white wine with linguine, dungeness crab meat, baby asparagus, garlic slices and cherry tomatoes.

BURGERS

-  **WHACK-YOU (WAGYU) BURGER** 24
 Burger bun with 180gm juicy wagyu beef patty. Layered with sliced cheese, gherkins, tomatoes, lettuce and served with fries.
-  **CRAB MEAT BURGER** 22
Classic old bay seasoning combines a light and lemony, crab stuffing with portobello mushrooms. Layered with cheese, gherkins, tomatoes, lettuce and served with fries.

DESSERT

-  **MOLTEN LAVA LUXURIOUS BOMB** 10
Our in-house popular dessert that combines the elements of a chocolate cake baked to perfection, served with summer berries compote & vanilla ice cream.
- APPLE CRUMBLE** 8
Chopped apples baked with crumb topping, served with vanilla ice cream.
- WARM PECAN PIE** 8
Flaky crust filled with sweet buttery caramel filling and pecans. Served with cinnamon caramel sauce and chocolate ice cream.
- MEXICAN BROWNIES** 6
Perfectly baked chocolatey and fudgy goodness served with vanilla ice cream and almonds.

Signature dishes

Vegetarian

Seafood

Pork

Beef

Chicken

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

EST. 1997



CALI

BY NJ GROUP



NJ GROUP