

SOUP


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

 **TOMATO BASIL SOUP**
Made with roasted fresh tomatoes, garlic, olive oil, onions, and garnish with basil leave


SALAD

 **BABY SPINACH WITH US ASPARAGUS**
House marinated US asparagus with shallots, white wine vinegar, tarragon, baby spinach & feta cheese

SOUTHWEST CAESAR SALAD
Refreshing salad of romaine lettuce, soft boiled egg and croutons tossed with our special caesar dressing


 + add-on chicken 2

APPETIZER

 **CHICKEN QUESADILLAS**
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**
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**
Deep fried chunks of jalapeño stuffed with cream cheese, monterey jack cheese and mozzarella. Served with tostada & avocado mango salsa

 **CHIMICHANGAS (BEEF)**
Tortilla stuffed with juicy ground beef, monterey jack cheese and smoked bell peppers rolled up and fried till golden brown. Smothered with cheese & served with guacamole & sour cream.

 **GRILLED PORTOBELLO MUSHROOM**
Delicious grilled portobello mushroom brushed with house marinade. Served with sautéed baby spinach, garlic and pine nuts.

 **BUFFALO WINGS**
Chicken wings marinated in bell pepper and cayenne pepper are deep fried and tossed with house special BBQ sauce.


 **CALI PLATTER**
4 pcs buffalo wings, 1 pc chimichanga, 4 pcs jalapeño poppers & 2pcs Santa Fe crab cake served with guacamole and sour cream

MEAT & SEAFOOD

10  **BRAISED BEEF CHEEK** 28
Slow cooked beef cheek braised in red wine sauce till melt-in-your-mouth tender. Served with baby spinach & creamy mashed potatoes.

8  **USDA SPECIAL PRIME RIBEYE (280GM)** 48
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 & vegetables.

12  **GRILLED SEA BASS** 26
Lightly oiled grilled sea bass with romesco sauce. Served with butter rice and aloe vera salsa.

12  **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

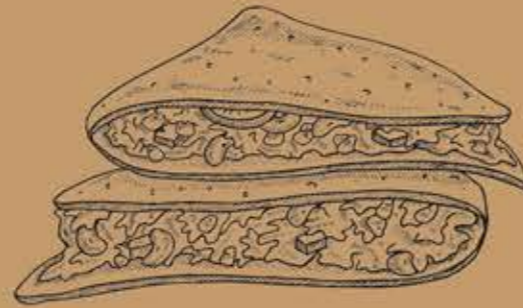
 **TRUFFLE FRIES** 8

12  **BELGIUM FRIES** 6

 **BAKED MUSHROOMS** 6

 **GARLIC BREAD** 6


14  **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 loin** 26

 + **Beef tenderloin** 26

 + **Chicken** 22

KIDS MENU


12  **FISH & CHIPS**

14  **BEEF BOLOGNESE**

4 **ICE CREAM (2 SCOOPS)**

PIZZA

26  **CALI'S I-WANT-MEAT-ZZA**
Homemade thin crust pizza dough topped with mozzarella cheese, pepperoni, chicken tikka & parma ham

20  **HAWAIIAN PIZZA**
Homemade thin crust pizza dough, mozzarella cheese locks in layers of ham and juicy pineapple pieces

18  **MARGHERITA PIZZA**
Homemade thin crust pizza dough topped with buffalo mozzarella, tomatoes and garnished with garden-fresh basil

22  **PEPPERONI PIZZA**
Homemade thin crust pizza dough topped with tomato sauce, mozzarella and pepperoni

PASTA

20  **PRAWN ASPARAGUS**
Aglio olio style linguine with shrimps, asparagus & cherry tomatoes

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

22  **SMOKED DUCK CARBONARA**
Rich and flavorful, our creamy smoked duck, linguine served with chicken and onion, topped with shaved parmesan cheese

BURGERS

24  **WHACK-YOU (WAGYU) BURGER**
180gm juicy wagyu beef patty. Layered with sliced cheese, gherkins, tomatoes, lettuce & served with fries

22  **CRAB MEAT BURGER**
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

10 **MOLTEN LAVA LUXURIOUS BOMB**
Our in-house popular dessert that combines the elements of a chocolate cake baked to perfection, served with summer berries compote & vanilla ice cream.

8 **APPLE CRUMBLE**
Chopped apples baked with crumb topping, served with vanilla ice cream.

8 **WARM PECAN PIE**
Flaky crust filled with sweet buttery caramel filling and pecans. Served with cinnamon caramel sauce and chocolate ice cream.


6 **MEXICAN BROWNIE**
Perfectly baked chocolatey and fudgy goodness served with vanilla ice cream and almonds.


SET LUNCH

MAINS ONLY 14 | TWO COURSE 16
THREE COURSE 18 | FOUR COURSE 20


SOUP & SALAD

 **CREAM OF TOMATO SOUP**
Roasted tomato garlic & basil cream served with garlic bread

 **BABY SPINACH SALAD**
Beetroot raspberry dressing walnut

 **SOUTHWEST CAESAR SALAD**
Refreshing salad of romaine lettuce and croutons tossed with our special caesar dressing made in-house.

APPETIZER

 **JALAPEÑO POPPERS WITH TOSTADAS**
Deep fried chunks of jalapeño stuffed with cream cheese, monterey jack and mozzarella. Served with our tostada & avocado mango salsa.

 **MUSHROOM BRUSCHETTA**
Creamy mushroom on toast served with salad


 **BUFFALO WINGS**
Chicken wings marinated in bell pepper and cayenne pepper are deep fried and tossed with BBQ sauce

MAINS

 **AUSTRALIAN STRIPLOIN (200GM)**
Tender and juicy Australian 150 days grain-fed striploin steak grilled to perfection. Served with red wine sauce and roasted baby vegetables


 **NORWEGIAN GRILLED SALMON**
A lovely salmon fillet lightly grilled to medium doneness served with our specially curated topping, roasted potatoes and seasonal vegetables

 **FISH & CHIPS**
Tempura fish fillet fried to perfection and served with a side of fries & tartar sauce

 **BEEF RAGU**
Ground beef cooked in a house special tomato sauces served with penne topped with shaved parmesan cheese

 **ANCHOVY PASTA**
Linguine cherry tomato asparagus anchovy white wine & garlic

 **GRILLED CHICKEN LEG**
Herb marinated chicken bonless leg served with Sautéed vegetable and mash potato

 **CHICKEN TIKKA PIZZA**
Homemade thin crust dough topped with mozzarella cheese, chicken tikka, onion & bellpepper

DESSERT

MOLTEN LAVA LUXURIOUS BOMB
Our in house special dessert that combines the element of a chocolate cake baked to perfection served with summer berries compote & vanilla ice cream

HONEY PANNA COTTA
Sweet and smooth cream confection of cooked cream with a band of honey flavoured gelatin served with passion fruit coulis

DRINKS *Menu*

LIQUOR

	30ml	Bottle
Glenfiddich 18 yrs	14	220
Glenfiddich 15 yrs	12	210
Glenlivet 15 yrs	12	210
Macallan 12 yrs	12	198
Glenfiddich 12 yrs	10	180

AMERICAN WHISKEY

Maker's Mark	10	158
Jack Daniel's	10	158

SCOTCH WHISKY

Black Label	10	148
Chivas Regal 12 yrs	10	148

VODKA

Grey Goose Vodka	10	138
Absolut Vodka	10	118

TEQUILA

Jose Cuervo	10	118
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GIN

Bombay Sapphire	10	138
Hendricks	10	138

RUM

Bacardi White	10	118
Captain Morgan	10	118

COGNAC

Hennessy Vsop	12	188
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BEER

	12	20
DRAUGHT BEER		
BOTTLED BEER		
Tiger (5%)	10	10
Heineken (5%)	10	10
Corona (4.6%)	10	10
Guinness Surger (4.1%)	12	12
Little Creatures IPA	10	10

COCKTAIL

Long Island Tea	14
Cosmopolitan	14
Singapore Sling	14



WINE

RED WINE

Pierre Jean Merlot <i>French</i>	8	38
DB Family Selection Cabernet Sauvignon <i>Australia</i>		48
Valdubon Roble <i>Spain</i>		52
Lawson's Dry Hill Pinot Noir <i>New Zealand</i>		58
Gramercy Lower East Syrah <i>USA</i>		88

WHITE WINE

Pierre Jean Chardonnay <i>French</i>	8	38
DB Family Selection Sauvignon Blanc <i>Australia</i>		48
Lawson's Dry Hill Sauvignon Blanc <i>New Zealand</i>		52
Marques De Caceres Verdejo <i>Spain</i>		58

SPARKLING WINE

Santa Margherita, Prosecco		38
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*Everything Easy for
Everyone Everyday*

BEVERAGES

FRESH JUICE

Apple	8
Watermelon	8
Orange	8

SMOOTHIE

Banana/Strawberry/Mango/Peach	6
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CANNED DRINKS

Coca Cola /Coke Light /Coke Zero	4
Sprite	4
Soda Water	4
Root Beer	4
Ginger Ale	4
Tonic Water	4

WATER BOTTLE

Mineral Water	4
Sparkling Water	4

COFFEE

	Hot	Cold
Black Coffee	4	6
Espresso	4	
Cappuccino	4	6
Café Latte	4	6
Caffe Mocha	6	6
Hazelnut Latte	6	6
Vanilla Latte	6	6
Macadamia Latte	6	6
Chocolate	6	6

TEA

English Breakfast	6
Earl Grey	6
Ginger Lemon Grass	6
Jasmine Green	6
Ice Lemon	6

REDEFINING YOUR EATING EXPERIENCE

NJ foods embraces you all to an exclusive and nonpareil terra firma within the city yet distinctive in its own way. A chain of best restaurants in Singapore that are a quintessential blend of peace and gaiety. An elite place for you to visit with your family or friends. An ideal destination if you are looking for a good restaurant in Singapore for dinner or lunch. A splendid venue for corporate events in Singapore, with posh and elegant banquets with decorous arrangement of breakfast, lunch and dinner buffets to elate your guests and ameliorate your stature. Turn your moments of celebrations into perpetual memories as it is also a perfect venue for birthday parties or wedding reception in Singapore providing buffet catering services Singapore. Celebrate your birthday or plan your romantic date at best restaurant in Singapore for dinner and tag it as an unforgettable moment.



NJ GROUP
Online
Community



OUR BRANDS



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