

CALI DINNER BUFFET MENU NO PORK NO LARD

FROM: 1st Jan 2024

PRICE PER ADULT: S\$62++ CHILD FROM 5Years till 14 Years: S\$24++

TIME: 6PM till 10PM

CHARCOAL GRIL Buffet in a Cool Air-Conditioned Setting

INTERNATIONAL

Chicken Shashlik Mustard Rosemary Lamb Wagyu Beef with 4 different types of marination

LOCAL

Chicken Satay Beef Satay Sambal Stingray Honey bbq wings

INDIAN

Murgh Malai Tikka (chicken) Lamb Chop Wagyu Botti Kebab Shami Kebab (mutton)

OCEANIC DELIGHTS ON CHILLED CRADLES: Seafood Extravaganza Buffet

Cooked snow crab Mussels Clams Half shell scallops Poached fresh sweet prawns

EXPERIENCE THE ART OF ITALIAN CUISINE

Live Pasta Delicacies Swirled in the Magic of **Parmigiano Wheel with Truffle**

Savour the Richness of ZITIMAMAM'S Signature Baked Pasta at Our Dinner Buffet

Delight Your Palate with Exquisite Thin Crust Pizzas Crafted from Fresh Dough at Our Buffet Dinner

CURRY FOUNTAIN at CALI

We are **Singapore's first-ever Curry Fountain BUFFET** restaurant at CALI NOVOTEL on Kitchener. This culinary **innovation** reflects our commitment to providing our guests with unparalleled dining experiences that push the boundaries of tradition and creativity. We invite everyone to join us in ushering in the New Year with a splash of curry-infused excitement.

Dip into indulgence with CALI's Curry Fountains – a flavourful spectacle in every pour.

Japanese Curry - Dive into a flavorful spectacle with CALI's Japanese Curry Fountain, where culinary artistry meets cascading indulgence.

Thai Curry - Savor a taste of Thailand with CALI's Thai Curry Fountain – a vibrant cascade of aromatic spices and bold flavors in every pour.

Perfect Pairings for the Curry Fountain
Assorted Bread
Man-tou



CREATE YOUR HEALTHY MASTERPIECE AT OUR VEG-ONLY DIY SALAD STATION!

Mesclun Salad Romaine lettuce Baby spinach leaves Butter lettuce

Kalamata black olives

Onion rings

Capsicums

Capers

Pearl onions

Garlic confit

Fresh corn kernels

Grilled zucchinis

Grilled aubergine

Grated parmesan cheese

Cherry tomatoes

Chickpeas

Kidney beans

Sliced Japanese cucumber

Garlic crotons

Feta cheese

Sun-dried tomatoes

Roasted beet root

DRESS YOUR GREENS: FLAVORFUL SALAD ELIXIRSTHOUSAND ISLAND

French Dressing Balsamic Vinaigrette Herbed Oil Caesar Dressings Citrus Vinaigrette Extra Virgin Olive Oil

FUSION OF FLAVORS: COMPOSITE SALAD DELIGHTS

Japanese Potato Salad

Tomato and Mozzarella Salad drizzled with balsamic and basil leaf

Cold Roast Beef with mustard and silver onion Sea Food Salad with shallot and dill

From JAPAN: Assorted Maki and Sushi with condiments

SIP AND SAVOR: ARTISANAL SOUP SELECTIONS

Chef Selection Clear Soup Chef Selection Cream Soup

EMBARK ON A GLOBAL CULINARY JOURNEY WITH OUR INTERNATIONAL STARTERS

Indian Samosa Assorted Dim Sum Amritsari Fish

SAVOR INSTANT INDULGENCE: READY-TO-EAT HOT INTERNATIONAL DELICACIES

Chili crab sauce with deep-fried man-tou Wok fried celery with prawns Steamed Sea bass medallion in superior soya sauce Apple beef stew Irish Lamb Stew

Asian Style Stir Fried Mixed vegetables. Sauteed Broccoli with Garlic Sweet Potato Baked Potato Steam Rice Sayur Lodeh Nonya Achar



SPICE UP YOUR PLATE: INDIAN CULINARY HOT DELIGHTS

Yellow Dal tadka with Indian spices, garlic, and tomato Butter Chicken Masala Aloo Gobi with whole Indian spices Roti Paratha Jeera Rice

Papadum (4 Choices)
Indian Pickle (4 choices)

SATISFY YOUR SWEET TOOTH

Local and Global Desserts Plus Homemade Ice Cream Extravaganza!

3 types of Pastries

2 types of Tarts

3 types of Shooters

3 types of Home make Ice Creams

2 types of Cookies

Mango Pudding

Nonya Kueh's

Chilled Sago Gula Melaka

Watermelon

Honey Dew

Rock melon

Dragon Fruit

Chocolate Fountain

Condiments 10-12 Condiments

SIP & SAVOR

A Beverage Medley of Tea, Coffee, and Fresh Juices

Sparkling Water

Ice lemon tea

Pineapple Juice

Orange Juice

Apple Juice

Fruit Punch

Illy Coffee

Dilmah Tea

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