

CALIA

CALIA is bringing a unique dining, lifestyle and retail experience to Kuala Lumpur, Malaysia.

With a menu designed by Michelin star chef Francisco Javier Araya, CALIA brings Kuala Lumpur culinary creatives the opportunity to dine and replicate a touch of luxury at home, abundant with produce inspired by the in-house restaurant.

Please consult our friendly staff for guidance and dietary requests.

 @CaliaMalaysia

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“AN ENDLESS JOURNEY OF CULINARY EXPLORATION”

SASHIMI

Salmon (5pcs) Norwegian Salmon	28
Maguro (5pcs) Tuna	28
Toro Salmon (5pcs) Norwegian Salmon Belly	33
Kanpachi (5pcs) Amberjack	40
Ikura (25g) Salmon Roe	28
Hotate (2pcs) Scallops	45
Uni (25g) Sea Urchin	88
Trilogy of Salmon Salmon sashimi, salmon belly, ikura	48
Sashimi Plate (4types 6types) Selections of fresh seasonal & sustainably caught fish	68 88
Hon Maguro Toro (3pcs 5pcs) Blue Fin Tuna	73 120

COLD STARTERS

Smoked Salmon Sashimi Smoked salmon sashimi with passion fruit & sesame vinaigrette	35
Kanpachi Ceviche Sliced amberjack sashimi served with ginger & coriander dressing	38
Scallop Sakuru Hokkaido scallop sliced & ponzu dressing	43

-  Raw Fish
-  Recommended dish
-  (v) Vegan and Vegetarian friendly

SALADS

- Kale Salad (v)** *RM10 add Bara Bara (Marinated Fish)* **28**
Kale salad with cherry tomato, pink peppercorn & japanese caesar dressing
- Calia Soft Shell Crab Salad** *RM8 add 1/2 Avacado* **33**
Mixed salad with crispy soft-shell crab, mixed tosaoka, goma dressing

TO GRAZE

- Smoked Salt Spicy Edamame (v)** **13**
Soybean with smoked salt & shichimi
- Umami Fries (v)**  **15**
Fries coated in umami (fifth sense of flavour) seasoning
- Ko Ebi** **18**
Crispy school prawns with yuzu mayonnaise
- Salted Egg Yolk Fries** **18**
Finger licking fries coated in salted egg yolk seasoning
- Miso Mushroom Soup (v)** **20**
Creamy miso mushroom soup, truffle infused olive oil
- Chawanmushi (Ikura | French Foie Gras)** **25 | 30**
Savoury steamed egg custard with choice of ikura / french foie gras
- Salted Egg Yolk Chicken**  **23**
Deep fried marinated chicken tossed in our Calia salted egg yolk sauce
- Sake Butter Clams** **28**
Sake marinated clams cooked in fragrant dashi butter
- Ebi Tem** **28**
Tiger prawn tempura, dashi soy sauce
- Baked Scallops** **38**
Baked hokkaido scallops with creamy miso sauce topped with ikura

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TO GRAZE

The Queen (2pcs) (Limited)	38
Local flower crab baked with miso mayonnaise	
The King (2pcs) (Limited) 🍳	48
Alaskan king crab claw baked with miso mayonnaise	
Truffle Chicken	43
French free-range chicken, truffle teriyaki sauce, yuzu kosho	
Hamachi Kama Shioyaki (Please Allow 15 mins)	45
Grilled Japanese yellow tail collar with sea salt, ponzu dressing	
Halibut	55
Baked Norwegian halibut, crispy parmesan, coriander sauce	
Saikyo New Zealand Lamb Rack	68
Grilled New Zealand lamb rack, pumpkin puree, balsamic reduction	
Australian Full Blood Wagyu Sirloin 7+ (150g 300g)	138 168
Air flown Australian full blood wagyu: sliced sirloin with truffle salt & kizami wasabi	
A5 Japanese Wagyu (150g 300g) 🍳	218 398
Air flown Japanese sliced A5 wagyu sirloin with truffle salt & kizami wasabi	
Furikake Rice (Add-On)	5
Japanese rice with seasoning	

CALIA BOWL


Nasi Lemak Donburi 	28
Coconut flavoured Japanese rice, chicken karaage, Japanese anchovy sambal & 63° egg	
Wagyu Sukiyaki Bowl  <i>RM25 extra 100g wagyu</i>	38
Full blood marbled wagyu slices with mirin sauce & 63° egg	
Wagyu Spicy Mapo Tofu 	38
Diced full blood wagyu beef and tofu with spicy miso sauce & 63° egg	
O'Bara Bara 	43
Mixed marinated diced seasonal fish, unagi & tamago	
Ochazuke Salmon	38
Norwegian pan-fried salmon with a light dashi tea broth	
Aburi Salmon  	43
Flamed seared salmon topped with ikura & our secret Calia sauce	
Unagi Bowl	55
Grilled eel with homemade unagi sauce & truffle egg	
Toro Bowl 	98
Air flown Japanese toro glazed with nikiri sauce & toro tartare	
Calia Wagyu Bowl with 63° egg 	85
Australian full blood wagyu 7+	
Premium air flown A5 Japanese wagyu	128
Ultimate Bowl (Limited)  	138
Uni, full blood wagyu, french foie gras, ikura, mixed mushroom & 63° egg	

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TO INDULGE

Brown Sugar Boba Cake 	18
Hojicha-infused boba molten chiffon cake	
Matcha Mia Tiramisu	23
A perfect match of mascarpone matcha cream, homemade sponge & espresso	
Miso Crumble Cheesecake	25
Creamy vanilla cheesecake with miso crumble & summer berries	
Summer Watermelon	25
Rose Macerated watermelon, pair with almond dacquoise accompany with rose creme chantilly.	
Matcha Lava Lava (Please allow 25 mins) 	28
A rich enticing chocolate lava cake with oozing warm matcha ganache	
Selection of Gateau at the display cabinet	

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TO SIP

Coffee ☕❄️

Espresso Single Double	9 10
Long Black	9 10
Cappucino	11
Flat White	11
Latte	11 13
Iced Coffee (w Ice Cream)	13
Extra Coffee Shot	2

Teas ☕

English Breakfast	12
Earl Grey	
Chamomile	
Peppermint	
Genmaicha	
Hojicha	
Sencha	

Soft Drinks

Coke	8.5
Coke Zero	
Sprite	
Ginger Ale	

Speciality Drinks ☕❄️

Iced Goji Berry Tea	13
CALIA Chai Latte	15
Matcha Latte	15 16
Mörk Hot Chocolate	15 16
Hojicha Latte	15 16
Purple Sweet Potato Latte	15 16
Rose Latte	18

Cold Press Juices ❄️

· Apple, celery, cucumber, spinach, kale & olive oil	16
· Apple, pineapple, lemon & mint	
· Orange, carrot, lemon & mint	
· Watermelon & mint	

S.PELLEGRINO ❄️

Sparkling Water (Acqua & San)	18
Sparkling Fruit Juice	12
· blood orange	
· lemon	
· orange	
· grapefruit	