

# 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

[calia.co](http://calia.co)

 CaliaMalaysia


“AN ENDLESS JOURNEY OF CULINARY EXPLORATION”

## SASHIMI

<b>Salmon (3pcs   5pcs)</b> Norwegian Salmon	18   28
<b>Maguro (3pcs   5pcs)</b> Tuna	18   28
<b>Toro Salmon (3pcs   5pcs)</b> Norwegian Salmon Belly	20   33
<b>Kanpachi (3pcs   5pcs)</b> Amberjack	25   38
<b>Ikura (25g)</b> Salmon Roe	28
<b>Hotate (2pcs)</b> Scallops	45
<b>Trilogy of Salmon</b> Salmon sashimi, salmon belly, ikura	48
<b>Sashimi Plate (4types   6types)</b> Selections of fresh seasonal & sustainably caught fish	58   78
<b>Hon Maguro Toro (3pcs   5pcs)</b> Blue Fin Tuna	73   120

## COLD STARTERS

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

 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 tosaaka, goma dressing


## HOT STARTERS

- 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** 33  
Baked hokkaido scallops with creamy miso sauce topped with ikura

🍳 Recommended dish

(v) Vegan and Vegetarian friendly

## HOT STARTERS

<b>Hamachi Kama Shioyaki (Please Allow 15 mins)</b>	45
Grilled Japanese yellow tail collar with sea salt, ponzu dressing	
<b>The King (2 pcs)  ~ Coming Soon</b>	48
Alaskan king crab claw baked with miso mayonnaise	
<b>The Queen (2 pcs) ~ Coming Soon</b>	38
Local flower crab baked with miso mayonnaise	

## MAINS

<b>Truffle Chicken</b>	33
French free-range chicken, truffle teriyaki sauce, yuzu kosho	
<b>Halibut</b>	55
Baked Norwegian halibut, crispy parmesan, coriander sauce	
<b>Saikyo New Zealand Lamb Rack</b>	68
Grilled New Zealand lamb rack, pumpkin puree, balsamic reduction	
<b>Australian Stanbroke Wagyu Sirloin 7+ (150 grams   300 grams)</b>	108   138
Air flown Australian full blood wagyu: sliced sirloin with truffle salt & kizami wasabi	
<b>A5 Japanese Wagyu (150 grams   300 grams) </b>	168   298
Air flown Japanese sliced A5 wagyu sirloin with truffle salt & kizami wasabi	

 Recommended dish

**(V)** Vegan and Vegetarian friendly

# CALIA BOWL

<b>Nasi Lemak Donburi</b> 🍳	28
Coconut flavoured Japanese rice, chicken karaage, Japanese anchovy sambal & 63° egg	
<b>Wagyu Sukiyaki Bowl</b> 🍳 <i>RM20 extra 100 grams wagyu</i>	35
Full blood marbled wagyu slices with mirin sauce & 63° egg	
<b>Wagyu Spicy Mapo Tofu</b> 🍳	35
Diced full blood wagyu beef an tofu with spicy miso sauce & 63° egg	
<b>O'Bara Bara</b>	38
Mixed marinated diced seasonal fish, unagi & tamago	
<b>Ochazuke Salmon</b>	38
Norwegian pan-fried salmon with a light dashi tea broth	
<b>Aburi Salmon</b> 🍳	43
Flamed seared salmon topped with ikura & our secret Calia sauce	
<b>Unagi Bowl</b>	55
Grilled eel with homemade unagi sauce & truffle egg	
<b>Toro Bowl</b>	75
Air flown Japanese toro glazed with nikiri sauce & toro tartare	
<b>Calia Wagyu Bowl with 63° egg</b> 🍳	78
Australian Full Blood Wagyu 6+	
Premium Air Flown A5 Japanese Wagyu	128
<b>Ultimate Bowl (Limited)</b> 🍳 ~ Coming Soon	88
Uni, full blood wagyu, french foie gras, ikura, mixed mushroom & 63° egg	

🍳 Recommended dish

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# DESSERTS

**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

**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**

 Recommended dish

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# DRINKS

## Cold Press Juices



16

- Apple, celery, cucumber, spinach & kale
- Apple, pineapple, lemon & mint
- Orange, carrot, lemon & mint
- Watermelon & mint

## Speciality Drinks



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

## Matcha



- Matcha Latte 15 | 16

## Soft Drinks

- Coke 8.5
- Coke Zero
- Sprite
- Ginger Ale

## Teas



12

- English Breakfast
- Earl Grey
- Chamomile
- Peppermint
- Genmaicha
- Hojicha
- Sencha

## 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



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