

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

 CaliaMalaysia

"AN ENDLESS JOURNEY OF CULINARY EXPLORATION"

FEATURE

Tori Karage Pasta 26

Japanese Fried Chicken, tossed with thin spaghetti in creamy tomato sauce

Tsukune 28

Traditional Japanese Chicken Meatball Grilled & Simmer with teriyaki sauce, serves with garlic butteryaki spaghetti

Prawn Tempura Carbonara 28

Crispy Golden Prawn Tempura, linguine pasta tossed in parmesan cream sauce & top with over easy egg yolk

Baked Cheesy Chicken 28

Mince meat Sauteed with herbs butter, simmer with classic tomato sauce, tossed with linguine & baked with 4 kinds of cheese

Truffle Mushrooms Aglio E Olio 29

5 Kinds of Mushroom, lots of Garlic, Olive Oil, a hint of chilli & spice tossed with pasta

Pesto Cream Ebi 33

Succulent King Tiger Prawn, sauteed with garlic & traditional italian basil sauce, tossed with linguine pasta

Baked Wagyu Bolognese 36

Mince meat Sauteed with herbs butter, simmer with classic tomato sauce, tossed with linguine & baked with 4 kinds of cheese



- Raw Fish
- Recommended dish
- Vegan and Vegetarian friendly




SASHIMI

Salmon (5pcs) Norwegian Salmon	28
Ikura (25g) Salmon Roe	28
Toro Salmon (5pcs) Norwegian Salmon Belly	33
Hotate (2pcs) Scallops	45
Uni (25g) Sea Urchin	88
Trilogy of Salmon Salmon sashimi, salmon belly, ikura	48

COLD STARTERS

Smoked Salmon Sashimi Smoked salmon sashimi with passion fruit & sesame vinaigrette	35
Scallop Sakuru Hokkaido scallop sliced & ponzu dressing	43



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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

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**

Marinated clams cooked in fragrant dashi butter



 Raw Fish

 Recommended dish

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TO GRAZE

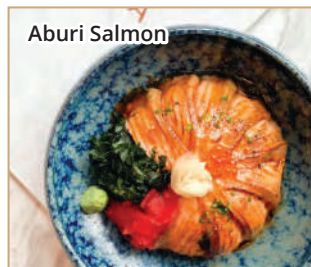
Ebi Tem	28
Soft-shell prawn tempura, dashi soy sauce	
Truffle Chicken	43
Free-range chicken, truffle teriyaki sauce, yuzu kosho	
Hamachi Kama Shioyaki (Please Allow 15 mins)	45
Grilled Japanese yellow tail collar with sea salt, ponzu dressing	
The King (2pcs) (Limited) 🍳	48
Alaskan king crab claw baked with miso mayonnaise	
Baked Scallops	48
Baked hokkaido scallops with creamy miso sauce topped with ikura	
Piri-Piri Fresh Water Prawns	38
Pan-seared whole fresh water prawns with smoke paprika butter, lemon & garlic chips	
Halibut	55
Baked Norwegian halibut, crispy parmesan, coriander sauce	
Saikyo New Zealand Lamb Rack	68
Grilled New Zealand lamb rack, pumpkin puree	
Australian Full Blood Wagyu Sirloin 7+ (150g 300g)	138 198
Air flown Australian full blood wagyu: sliced sirloin with truffle salt & kizami wasabi	
A5 Japanese Wagyu (150g 300g) 🍳	238 458
Air flown Japanese sliced A5 wagyu sirloin with truffle salt & kizami wasabi	
Furikake Rice (Add-On)	5
Japanese rice with seasoning	



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CALIA BOWL

Nasi Lemak Donburi 🍳	28
Coconut flavoured Japanese rice, chicken karaage, Japanese anchovy sambal & 63° egg	
Wagyu Spicy Mapo Tofu 🍳	38
Diced full blood wagyu beef and tofu with spicy miso sauce & 63° egg	
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	
Wagyu Sukiyaki Bowl 🍳	68
Full blood marbled wagyu slices with Japanese sweet sauce & 63° egg	
Calia Wagyu Bowl with 63° egg 🍳	85
Australian full blood wagyu 7+ Premium air flown A5 Japanese wagyu	
Ocean Bowl (Limited)	138
Uni, scallop, ikura, lobster mix to perfection in a luscious home-made sauce	
Ultimate Bowl (Limited) 🍳🌿	138
Uni, full blood wagyu, french foie gras, ikura, mixed mushroom & 63° egg	



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CALIA NOODLES

Wagyu Inaniwa Udon 48

Sous vide wagyu with udon in an umami soy broth, grilled mushrooms & coriander

Ebi Ramen 48

Ramen served in special shrimp broth

Uni Truffle Inaniwa Udon 96

Hand-stretch thin udon infused in truffle oil topped with uni and ikura

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



Ebi Ramen



Summer Watermelon



Matcha Lava Lava

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TO SIP

Coffee ☕❄️

Espresso Single Double	10 11
Long Black	10 11
Cappucino	12
Flat White	12
Latte	12 13
Iced Coffee (w Ice Cream)	15
Extra Coffee Shot	2

Teas ☕

Chamomile	12
Earl Grey	
English Breakfast	
Genmaicha	
Hojicha	
Oolong	
Peppermint	
Rose	
Sencha	

Soft Drinks

Coke	8.5
Coke Zero	
Ginger Ale	
Sprite	

Specialty Drinks ☕❄️

Iced Goji Berry Tea	13
CALIA Chai Latte	15
Matcha Latte	15 16
Hot Chocolate	15 16
Hojicha Latte	15 16
Purple Sweet Potato Latte	15 16
Rose Latte	18
CALIA Drinking Water	1

Cold Press Juices ❄️

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

❄️

Sparkling Water (Acqua & San)	18
Sparkling Fruit Juice	13
· blood orange	
· lemon	
· orange	
· grapefruit	