

Welcome to Calma 2.0

Since 2022, Calma has been more than a rooftop —it's been a mood. A place where time slows, conversations linger, and food speaks fluent comfort.

We've grown into something warmer, with sharper edges and softer corners. Familiar enough to feel like home, elevated enough to keep you leaning in.

The menu follows suit: everyday plates with just the right twist and umami, satisfying every craving while keeping you curious.

Settle in, stay a while. Calma's got you.



CLASSIC COCKTAILS

Gin Fizz | 535

Whiskey Sour | 650

Cosmopolitan | 650

Margarita | 675

Negroni | 750

RUM

Old Monk | 250

Viva El Ron | 295

Bacardi Blanca | 295

Maka Zai White | 300

Maka Zai Gold | 350

Malibu | 395

TEQUILA & MEZCAL

Jose Cuervo | 445

1800 Blanco | 895

1800 Reposado | 995

1800 Anejo | 1150

Patron Silver | 1150

1942 Don Julio | 3500

Clase Azul | 5000

400 Conejos | 650

Creyente | 950

WHISKEY

Jim Beam | 415

Jameson | 415

Chivas Regal 12yrs | 530

JW Black Label | 530

Indri | 700

Glenfiddich 12yrs | 850

Glenfiddich 15yrs | 1150

Hibiki | 2400

GIN

Greater Than | 375

Stranger and Sons | 400

Bombay Sapphire | 425

Samsara | 425

Pumori | 450

Monkey 47 | 950

VODKA

Sky | 395

Absolut | 425

Grey Goose | 645

drink it

Taxes as applicable

bar &
beverages

LIQUERS

Kahlúa | 345

Baileys | 425

Jägermeister | 595

BEER

Carlsberg - 350

Kingfisher Premium - 350

Kingfisher Ultra - 395

Heineken - 395

Budweiser - 395

Kronenbourg 1664 Blanc - 550

Hoegaarden - 550

Corona - 550

WHITE WINE

Sula Chenin Blanc | 495/1200/2000
(INDIA)

Povero Moscato d'Asti | 5500
(ITALY)

Fantini IGP 2021 – Pinot Grigio | 6500
(ITALY)

Dr. Loosen – Riesling | 8000
(GERMANY)

Robert Mondavi – Chardonnay | 10500
(USA)

Cloudy Bay – Sauvignon Blanc | 11500
(NEW ZEALAND)

19:59 Riesling | 1200 / 2900 / 5850
(GERMANY)



drink it

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bar &
beverages

RED WINE

Sula Satori | 495 / 1200 / 2000
(INDIA)

Fratelli Cabernet Franc Shiraz | 495 / 1150 / 2400
(INDIA)

Outback Jack – Shiraz | 900 / 2000/4250
(AUSTRALIA)

Zonin – Chianti | 5000
(ITALY)

19:59 – Merlot (2020) | 1200 / 2900 / 5850

Penfolds Koonunga Hill – Cabernet Shiraz | 6000
(AUSTRALIA)

Louis Jadot – Pinot Noir | 9000
(FRANCE)

ROSÉ WINE

Sula Zinfandel Rosé | 495/1200/2000
(INDIA)

The Source Rosé – Sula Vineyards | 750 / 3500
(INDIA)

Mateus Rosé | 6500
(PORTUGAL)

Whispering Angel Rosé | 11000
(FRANCE)

SPARKLING WINE

Chandon Rosé | 6000
(INDIA)

Villa Sandi Il Fresco | 5350
(ITALY)

Luna Argenta Prosecco | 7000
(ITALY)

Moët and Chandon | 19500
Imperial Brut
(FRANCE)

DESSERT WINE

Reveilo Late Harvest | 2500
Chenin Blanc
(INDIA)



drink it

Taxes as applicable

bar &
beverages

ZERO-PROOF COCKTAILS

Midnight Bloom | 350

BLUEBERRY PURÉE, LAVENDER SYRUP, TONIC WATER

The Verdant Morning | 375

CUCUMBER JUICE, LIME JUICE, MINT LEAVES, SPARKLING WATER

The Sundown Spritz | 375

ORANGE JUICE, BLOOD ORANGE SODA, FRESH GINGER

Amaro Reverie | 395

COLD-BREWED BLACK TEA, NON-ALCOHOLIC BITTERS, GRAPEFRUIT JUICE, ROSEMARY

Peridot Cooler | 395

PEAR NECTAR, MUDDLED BASIL, LIME JUICE

Clove & Cinder | 395

BLACKBERRIES, SMOKED TEA, CLOVE SYRUP

The Gilded Lily | 425

WHITE GRAPE JUICE, ELDERFLOWER CORDIAL, LEMON PEEL

SOFT BEVERAGES

Coke / Diet Coke / Sprite - 200

Ginger Ale / Tonic Water - 295

Watermelon Juice - 295

Orange Juice - 295

In-house Iced Tea - 295

Redbull - 350



drink it

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bar &
beverages

SOUPS

 **Roasted Pumpkin & Ginger | 375**
ROASTED PUMPKIN, GINGER CANDY, COCONUT CREAM

 **Cauliflower Velouté | 375** 
CREAMY CAULIFLOWER FLORETS, BRAISED CHESTNUTS, TRUFFLE OIL



SALADS

 **Calma's Citrus Salad | 495**
CITRUS FRUITS, ASPARAGUS, FENNEL, LEMON PARSLEY DRESSING

 **Classic Caesar | 495**   
CAESAR SALAD WITH GARLIC TOAST
(OPTIONAL: GRILLED CHICKEN +105 /CRISPY BACON +120)



WHILE YOU WAIT...

House-made flavoured butters (Cajun Spiced, Truffle Porcini & Kalamata Olive) with Ragi Oats & Sesame Crisps | 325

SMALL PLATES



 **Miso Glazed Mushroom | 375**  
SHITAKE, SHEMJI, OYSTERS, WHITE BEAN HUMMUS, ZA'ATAR PITA CRISPS

 **Steamed Edamame | 395** 
SEA SALT/ LEMON CHILI/ TRUFFLE PARMESAN

 **Baby Burrata on Sourdough | 685**  
WITH RASPBERRY JAM, BEETS, MALTA ORANGE, CHIMICHURRI, ARUGULA

 **Soba Noodles with Ponzu | 435**
WARM SOBA, TOFU, ASIAN GREENS, SHITAKE, EDAMAME


 **Whipped Feta | 725**  
WHIPPED FETA, CONFIT CHERRY TOMATOES, SOURDOUGH

 **Korean Fried Chicken | 495**   
CRISPY FRIED CHICKEN, GOCHUJANG, KOREAN KIMCHI

eat it

Taxes as applicable

food


▲ Barbecue Buffalo Wings | 495 
BARBECUE CHICKEN WINGS, BLUE CHEESE & RANCH DIP

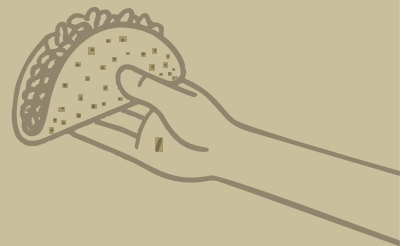
▲ Buff Carpaccio | 525  
THINLY SLICED TENDERLOIN, FRIED CAPERS, PARMESAN
(OPTIONAL: TRUFFLE POACHED EGGS)

▲ Asian Pork Belly | 735  
36 HOUR BRAISED PORK BELLY, CAULIFLOWER SAUCE, BABY CARROTS, CRISPY BACON

▲ Seafood Ceviche | 775  
SEA BASS, SALMON, PRAWNS, LEMONGRASS COCONUT BROTH

▲ Gambas Al Ajillo | 690   
SHRIMPS, GARLIC OIL, CHILI, TOASTED BAGUETTE

▲ Tempura Prawns | 685 
CRISPY PRAWNS, SOY, THAI CHILI



TACOS

● Fried Cauliflower | 435  
CRISPY CAULIFLOWER, BASIL MAYO, SRIRACHA, FRIED ONIONS

▲ Smoked Chicken Tacos | 545  
SMOKED CHICKEN, GARLIC AIOLI, SALSA VERDE, SALDA ROJA, GUACAMOLE, FETA CRUMBLE

FLATBREADS

● Truffle Mushroom | 735  
TRUFFLE MUSHROOM, ARUGULA, MUSHROOM TAPENADE, PARMESAN

● Confit Tomato | 585  
RATATOUILLE, CONFIT TOMATO, KALAMATA OLIVES, MOZZARELLA

▲ Goan Chorizo | 785  
GOAN CHORIZO, GRILLED ONIONS, GOUDA, SWEET GARLIC PASTE, SPICED HONEY

BOWLS

● Mediterranean Bowl | 485 
BROWN RICE, PICO DE GALLO, CORN, GUACAMOLE, HUMMUS, LETTUCE, PITA CRISPS

▲ Asian Bowl | 675 
FRIED RICE, EDAMAME, KIMCHI, ASIAN CHICKEN, GUACAMOLE, VEGETABLES

Taxes as applicable

food

eat it

BURGER

- Beetroot Quinoa | 585**

BEETROOT, QUINOA, BARLEY PATTY, GOAT CHEESE, CAPERS, MULTIGRAIN BUN
- The Calma X Chef Chris Bacon Smash | 715**

DOUBLE SMASHED BUFF PATTY, BRIE FONDUE, CARAMELIZED ONION, PICKLED CUCUMBER, POTATO BUN
- Smashed Bacon | 715**

DOUBLE SMASHED PORK PATTY, MELTO, PICKLED CUCUMBER, ONION, POTATO BUN

LARGE PLATES

- Avocado Tartine | 685**

AVO TOAST, CHUNKY GUAC, SALSA, BASIL PESTO, CHEVRE, SPICY TOMATO JAM (OPTIONAL: EGGS)
- Grilled Four Cheese Sandwich | 685**

CHEDDAR, MOZZARELLA, GOUDA, PARMESAN, ASPARAGUS, TOMATO CHILI JAM, TRUFFLE OIL, HOKKAIDO BREAD
- Asparagus Risotto | 735**

CREAMY RISOTTO, ASPARAGUS, LEMON MASCARPONE, PICKLED EDAMAME
- Charred Broccoli & Cauliflower Mash | 685**

CHARRED BROCCOLI, CAULIFLOWER MASH, ALMOND FONDUE, CHEDDAR
- Ricotta Ravioli | 735**

RICOTTA RAVIOLI, SAGE WALNUT BUTTER, SPINACH
- Gnocchi with Confit Tomato Sauce | 685**

POTATO GNOCCHI, CONFIT TOMATO, ARUGULA, PARMESAN
- Spaghetti Aglio e Olio | 685**

SPAGHETTI, GARLIC OIL, KASHMIRI CHILI, PARMESAN FONDUE, GARLIC BREAD
- Penne Romesco | 735**

BASIL TOSSED PENNE, ROMESCO SAUCE, BABY BURRATA
- Cauliflower Steak | 615**

GRILLED STEAK WITH TRUFFLE-INFUSED CAULIFLOWER PURÉE, PARMESAN STREUSEL, CHERRY TOMATO



eat it

Taxes as applicable

food

▲ **Chicken Tartine | 685** 🍷
CONFIT CHICKEN, AVOCADO, TOMATO CHILI JAM, CREAM CHEESE PESTO

▲ **Jerk Chicken | 735** 🍷 🌱
JERK SPICED CHICKEN LEG, SWEET POTATO, PICKLED ONIONS, LONG BEANS

▲ **Buff Bolognese | 735** 🍷 🌱
SPAGHETTI, BUFF BOLOGNESE, SHALLOTS, PECORINO CHEESE

▲ **NZ Lamb Chops | 1950** 🌱
WITH CHICKPEAS COUSCOUS, RAISINS, COURGETTES, RED WINE JUS

▲ **Tenderloin Medallions | 865** 🍷
FILET STEAK MEDALLIONS WITH POTATO PARMESAN MASH, MUSHROOMS, ASPARAGUS, MARROW SAUCE

▲ **Miso Salmon with Soba Noodles | 1450** 🌱 🐟 🌱
MISO ORANGE-GLAZED NORWEGIAN SALMON, SOBA NOODLES, SCALLIONS

▲ **Pan-Seared Barramundi | 785** 🍷 🐟
PAN-SEARED BARRAMUNDI, WHITE PORCINI BROTH, BABY VEGETABLES, SWEET PEAS

SIDES

■ **Classic French Spinach | 150** 🍷
SAUTÉED GARLIC SPINACH

■ **Buttermilk Mash | 180** 🍷
CREAMY MASHED POTATOES

■ **Sumac Fries | 325**
CRISPY FRIES, SUMAC SEASONING, SPICY AIOLI DIP

■ **Olive Dip | 375** 🌱
WITH SOURDOUGH TOAST

■ **Confit Potatoes | 395** 🍷 🌱
PAPRIKA TUILE, GARLIC & CHIVES AIOLI, PICKLED ONIONS

■ **Truffle Parmesan Fries | 465** 🍷
FRIES, TRUFFLE OIL, PARMESAN



eat it

ALLERGEN INFORMATION:
Please be advised that certain dishes on this menu may contain allergens, including but not limited to: cereals containing gluten 🌱, milk and milk products (lactose) 🍷, eggs 🥚, fish 🐟, shellfish/ crustaceans 🦞, tree-nuts 🌱, and soybeans 🌱.
Kindly inform your server incase of any dietary restrictions before placing your order. We will try our best to accommodate your needs.

Taxes as applicable

food

COFFEE

- Espresso | 250/310
- Americano | 270/330
- Iced Americano | 270/330
- Cappuccino | 350/390
- Latte | 350/390
- Iced Latte | 350/390
- French Vanilla Latte | 350
- Café Mocha | 350
- Cold Coffee | 350
- Mocha Frappé | 350
- Vietnamese Iced Coffee | 350
- Matcha | 395



DESSERTS

Textures of Orange | 450 
ALMOND ORANGE OLIVE OIL CAKE, FRENCH CHANTILLY, ORANGE GEL, CANDIED
GINGER ORANGE PEELS, BRÛLÉED ORANGES

Chocolate Mousse | 450 
WITH CARAMEL POPCORN , RASPBERRY COULI , OLIVE OIL

Classic Basque Cheesecake | 450  
WITH SOUR CHERRY COMPOTE

The Crookie | 395  
A BUTTERY, FLAKY CROISSANT FILLED AND TOPPED WITH GOOEY COOKIE DOUGH,
BAKED TO GOLDEN PERFECTION FOR A CRISPY-MEETS-CHEWY TREAT



sip & savour it



THE SHALIMAR
HOTEL

Taxes as applicable

coffee
& dessert