

11:00am to 11:00pm

Discover the romance of spices at the Spice Market Café.

Our Spice Boutique showcases the journey of mankind's love for exquisite flavours.

The island of Penang was once on every seafarer's map, as part of the fabled spice islands archipelago. Seafarers made the perilous journey across oceans in search of these fragrant treasures.

Retrace the journey of the ultimate spice quest and the passion behind the culinary fare that combines key spices to bring out the best in every dish.

Savour flavours so unique that has placed Penang once again on another type of map - the global culinary map.

Spices, once rare and indulgent but now a necessity, represents one of life's many pleasures. In the hands of our skilled team of chefs, the spices transform dishes from ordinary to out of this world.





APPETISERS	RM
[V] Mesclun Mixed Garden Salad Pepper, tomato, cucumber, olive, onion, carrot, gherkin with balsamic dressing	24
[V] Roasted Mushroom Salad Balsamic reduction, rocket lettuce and Parmesan cheese	26
Caesar Salad Served with butter crouton, crispy bacon, Parmesan cheese, quail egg, anchovy, pickled shallot with choice of	28
Grilled Chicken	+2
Grilled Prawn	+4
Salmon Gravlax	+8
Dill Crusted Salmon Gravlax Served with mesclun salad, mango sauce and balsamic reduction, shaved egg	38
Crab Timbale Salad Crab meat, avocado, tomato, onion, mesclun mixed with lemon dressing	42

SOUP	RM
[V] Roasted Roma Tomato Soup Served with garlic bread and mascarpone cheese	25
Double Boiled Soup of the Day	28
[V] Wild Mushroom Soup with truffle oil and garlic bread	30



SANDWICHES

Croque Monsieur 28 Smoked chicken ham, Mozzarella cheese, Cheddar cheese

Steak & Egg Sandwich 38 Rye bread, 140 grams sirloin steak, sunny side up egg, caramelised onion

The "Club" Sandwich

Triple decker sandwich with chicken,
fried egg, avocado, beef bacon,
tomato, lettuce and mayonnaise

Chicken Burger 42
200 grams chicken patty, tomatoes, onions, gherkins, beetroot

Your choice to add cheese

Giant Seafood "Rasa" Sandwich
14-inch French baguette, tuna mayo,
crab mayo, prawn mayo, tomato,
lettuce, gherkin, onion

42

**Rasa" Beef Burger
200 grams beef patty, tomatoes,
onions, gherkin, beet root,
beef rasher, sunny side up
Your choice to add cheese

All sandwiches are served with mesclun mix salad and French fries







PASTA

RM

Spaghetti of Your Choice

38

Choice of sauce:

**Bolognese

- beef and tomato sauce

Tomato Concasse

- chunky tomato sauce

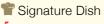
Carbonara

- cream, egg, cheese and beef rasher

Prawn Spaghetti

44

Garlic, parsley, spaghetti and king prawns









FROM THE WESTERN **KITCHEN**

RMIN Chicken Parmigiana 50 Crumbed chicken breast, topped with tomato sauce, Parmesan, Mozzarella cheese, pesto sauce **Bangers & Mash** 32 Chicken sausage with onion sauce and mashed potato 48 Malt vinegar, tartar sauce, French fries, mixed vegetables, lemon wedges **Braised Lamb Stew** 60 With root vegetable and creamy potato Herb Crusted N.Z. Rack of Lamb 75 Crushed potatoes with parsley grilled vegetables, natural jus and mint sauce 82 Served with crusted potato, capsicum confit and red pepper sauce Australian Grain Fed Beef Tenderloin 92 180 grams tenderloin, wilted spinach, mashed potato and beef jus

96 200 grams rib-eye steak, grilled zucchini and sweet peppers, roasted potato wedges and herb sauce









FROM THE ASIAN CHEF

常€ Char Koay Teow

RM

46

36

42

Penang's signature wok-fried rice noodles with prawns, cuttlefish, chilli paste, chives, bean sprouts and eggs

** Hainanese Chicken Rice

Boiled chicken served with ginger,
soy sauce, chilli sauce and chicken broth

"Rasa" Style Fried Bee Hoon
Stir fried rice noodle with green vegetables,
BBQ chicken, bean sprouts, prawn and
squid with Chef's special sauce

✓ Chicken Curry 'Kapitan'
Served with steamed rice

✓ Sweet and Sour Chicken

With onions, bell peppers,

pineapple and steamed rice

38

[N] Mee Mamak

Stir-fried yellow noodle with seafood,
bean curd, potato, tomatoes,
bean sprouts, chillies and egg

Cantonese Fried Seafood Hor Fun

Stir-fried flat rice noodle and
vermicelli rice noodle with assorted
seafood, vegetables in egg gravy

42

"Yin Yang Noodle"
Crispy rice noodle, stir-fried flat rice noodle with assorted seafood, green vegetables and egg gravy

[N] Nasi Lemak
Coconut flavoured rice with prawn sambal, anchovies and hard boiled egg
Choice of chicken curry or beef rendang

[N] Nasi Goreng

Malay style spicy fried rice with prawns, chicken satay, fried chicken wings, fried egg and prawn crackers

N Served with peanut sauce and condiments

1/2 dozen 26

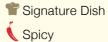
1 dozen 48

















FROM THE NOODLE CHEF

Penang Laksa
Short rice noodle with shrimp paste, ginger flower, mint leaf, shredded cucumber, pineapple, onions, lettuce with sour and spicy fish gravy

Penang Spicy Prawn Noodles
Yellow noodles and rice vermicelli
with prawns, bean sprouts,
hard boiled egg and water spinach
in a spicy prawn broth
and fried shallots

44

FROM THE SUSHI BAR

Kappa Maki 22 Cucumber

Kanikama Maki 22 Crab stick

Oshinko Maki 22 Vegetables maki

California Maki 25 Avocado, ebiko, mayo, cucumber and kani stick

Sakura Maki 25 Avocado, kani stick, cucumber, pink fish powder

Unagi Maki 30 Japanese eel, cucumber, ebiko, mayonnaise and tuna flakes

Rainbow Maki 32 Salmon, takuan, avocado, ume dressing

Assorted Nigiri Sushi
Salmon, tuna, white tuna, unagi, prawn
and cuttlefish on morsels of sushi rice

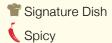








Please notify us if you have any special dietary requirements and if you have any allergies.







42

RM

FROM THE INDIAN CHEF

Originated from Punjab northern India and Pakistan, a Tandoor is a cylindrical vertical clay oven in which food is cooked over a hot fire.

Food broiled in a Tandoor retains all the juices and flavours hence it is regarded as a very healthy method of cooking.

Butter Chicken Tender chicken pieces cooked in butter, garam masala, butter and spices	47
Tandoori Lamb Rack Marinated lamb rack with a blend of Indian spices	80
Mushroom Matar Mushroom and green peas simmered in creamy spicy onion tomato gravy	35
Palak Paneer Blanched spinach with soft paneer in spices and spinach gravy	40
Chicken Tikka Boneless chicken tenders marinated in yoghurt, chili, garlic, ginger and blended spices,	47

All the food above are served with basmati rice and papadom

SELECTION OF NAAN

served with mint dip

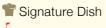
Indian style wheat flour bread baked in Tandoor oven

Kashmiri Naan Filled with mixed dried fruit	20
Plain Naan	17
Butter Naan	19
Garlic Naan Sprinkled with chopped garlic	19
Onion Naan Filled with onions and coriander	19

All naan bread served with dhal curry

















VEGETARIAN DELIGHTS

STARTER AND SOUPS	RM
Mixed Salad Cherry tomato, avocado, onion, carrot, beetroot, crouton	22
[N] Roasted Tomato Soup Pesto and focaccia crouton	25
Sweet Corn Soup Macaroni pasta and sour cream	25
Combination of Spring Rolls and Samosa Cucumber raita, sweet chilli sauce	26
SANDWICHES	
Toasted Tomato and Cheese Sandwich Tomato slice, Mozzarella cheese	25
Monte Cristo Sandwich Tomato, Emmental cheese, fried in egg batter	34
Grilled Vegetarian Sandwich Grilled marinated vegetables, ciabatta bread, Feta cheese	32
MAIN COURSE	
Spaghetti Aglio e Olio Garlic, chilli flakes, olive oil, basil	28
Penne All'Arrabiatta Penne pasta, tomato sauce, spiced garlic, chillies	28
Fried Vegetarian Char Koay Teow Bean sprouts, chives, chilli paste, bean curd	28
Indian Vegetable Curry Steamed rice, mango chutney	28
Dhal Curry Yellow lentils cooked with onion and tomato, chapati bread	28
Aloo Gobi Cauliflower and potato in mild Indian curry, served with plain rice and papadom	30
Sweet and Sour Vegetarian "Chicken" Served with steamed rice and boiled vegetables	30
Vegetarian Fried Rice With sweet and sour vegetarian 'prawns' and crispy salted bean curd skin	32
Claypot Bean Curd Black mushrooms, carrot and green vegetables, served with steamed rice	34
Mushroom Linguini	34

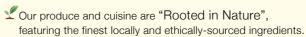
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With sautéed mushrooms and tomato sauce



DESSERTS	RM
Cendol Green mung bean jelly with red beans Coconut cream and palm sugar syrup	20
[N] Sago Gula Melaka Sago with palm sugar and coconut milk	22
[N] Ice Kacang Shaved ice with palm seed, sweet corn, red bean, cendol, palm sugar syrup Topped with vanilla ice cream	22
Double Chocolate Cake With chocolate chip ice cream	25
Fresh Seasonal Fruit Platter With sorbet and lime	26
Rasa Cheese Cake With almond berries compote and pistachio biscotti	28





ICE COOLERS

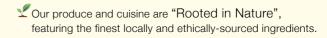
[N]	Two Scoops of Luscious Vanilla Ice Cream With choice of strawberry or chocolate sauce and almonds flakes	22
	Moist Brownie Topped with chocolate ice cream, cocoa sauce and chocolate chip cookies	24
	Green Tea Delight Served with green tea crème brûlée green tea cheese cake and green tea macaron	24
[N]	Local Banana Vanilla, strawberry and chocolate ice cream, topped with cream, almond and fresh strawberry	28
	Single Scoop Häagen-Dazs Ice Cream Vanilla, strawberry, choc-choc chip, mango, green tea	24
	Trio Häagen-Dazs Ice Cream	50

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Vanilla, strawberry, Belgian chocolate





KIDS MENU

	APPETISERS	RM
	Caesar's Salad Jr. Served with grilled chicken breast	17
	Cheese Ball 6 pieces of cheese balls served with French fries and salad	20
	Veggie Nuggets Minced carrot, broccoli, onion, celery, leek coated with breaded with panko	20
	MAINS	
	Classic Mac & Cheese Macaroni pasta with special cheese sauce	20
	Yummy Congee Chicken congee with spring onions	18
	Grilled Fish Fillet With bok choy and roasted lemon dressing	20
	Fried Rice Jr. With chicken and vegetable cubes	20
چن	Spaghetti Bolognese Jr. Spaghetti with minced beef and tomato sauce	22
	Burger Jr. Juicy beef burger on toasted sesame bun, served with tomatoes, onions, lettuce and French fries	22
	DESSERTS	
	Smiley Yoghurt-mint-lemon panna cotta with pineapple stew and mango sorbet	18
X	Strawberry and Banana Mix Served with fruit sorbet	18
X	Seasonal Fruit Platter Assorted fruit platter with sorbet and lime	18











MINERAL WATER **FRESHLY** RM **SQUEEZED JUICE** RM Evian 500 ml 22 Evian 750 ml 28 23 **Apple** Ferrarelle 330 ml 19 Carrot Ferrarelle 750 ml 30 Orange San Pellegrino - Sparkling 500 ml 22 Watermelon Pineapple Grapefruit **TEA SELECTION** 18 20 Young Coconut **English Breakfast** Earl Grey **CHILLED JUICE** Green Tea infused with Jasmine 18 **Peppermint** Chamomile Apple Tomato Guava COFFEE Mango Orange **SELECTION** Pineapple Single Espresso 16 22 **Double Espresso SMOOTHIE** 25 22 Fresh Brewed 22 **Decaffeinated Coffee Maxi Berries** 22 Cappuccino Mixed berries, vanilla ice cream, 22 Americano soy milk, honey 22 Café Latte **Carrot Charger** Carrot, mango, strawberry, ginger **CHAMPAGNE Exotic Soya Blender** COCKTAIL 90 Banana, nutmeg, soy milk, cocoa **Bellini Royal Lassi** Champagne, peach purée Mango, yoghurt, orange French 75 **Peachy Grapefruit** Champagne, gin, lemon juice and sugar Peach, grapefruit, yoghurt Kir Royale Champagne, Crème de Cassis **SOFT DRINK Mimosa** 15 Champagne, Triple Sec, Orange

Coca Cola Coke Light Ginger Ale Root Beer Soda Sprite Tonic

CLASSIC COCKTAIL

RM 45

(Alcoholic Beverages)

Bloody Mary

Vodka, tomato juice, Worcestershire, Tabasco and pepper

Caipirinha

Cachaça, lime and sugar

Classic Martini

Gin and dry vermouth

Daiquiri

Rum, lime and sugar

Mai Tai

Rum, orgeat syrup, orange Curação and lime

Manhattan

Bourbon, sweet vermouth and bitters

Margarita

Tequila, triple sec and lime

Mojito

Rum, lime, sugar, mint and soda water

Negroni

Gin, campari and sweet vermouth

Old Fashioned

Bourbon, bitters, soda and orange slice

Sea Breeze

Vodka, grapefruit and cranberry

Tom Collins

Gin, soda, lime and sugar

Whisky Sour

Bourbon, lemon and sugar

Long Island Iced Tea

Gin, vodka, rum, tequila, triple sec, coke, lemon and lime





48



SPECIALITY MOCKTAIL

RM 26

(Non-alcoholic Beverages)

Ginger Citrus

Lemon, lime, orange juice and sliced ginger

Feringgi 'Limonade'

Lemon, soda, sugar and lemongrass

Mango Tango

Mango, pineapple, lime, sugar and soda

Paradise Cooler

Guava, lime, pineapple, orange, grenadine and soda

Contrary Mary

Tomato, Worcestershire, Tabasco, celery and pepper

Shirley Temple

Sprite and grenadine

Blueberry Fizz

Blueberry, sprite and lime

BEER		RM	RUM	RM
Tiger Draft Tiger Anchor	380 ml 325 ml 325 ml	32 32 32	Havana Club Añejo 3yo Havana Club Añejo 7yo	35 48
Guinness Stout Heineken Budweiser	325 ml 325 ml 355 ml	32 35 35	SCOTCH WHISKY	,
Corona Hoegaarden Little Creatures IPA	355 ml 330 ml	38 42 42	Ballantine's Finest Johnnie Walker Black Label	35 38
Erdinger Dark	500 ml	48	SINGLE MALT WHISKY	
APERITIF		38	Glenfiddich 15 years	58
Campari Martini Bianco Martini Extra Dry Martini Rosso			TENNESSEE/	
Pimm's No.1			BOURBON WHISKEY	
SHERRY Dry Sack Medium – Dry Harveys Bristol Cream –	Sweet	38	Jim Beam Jack Daniel's	35 42
			IRISH WHISKEY	
FINE PORT	•		Jameson	35
Taylor's Fine Ruby		38	Jameson	33
GIN			COGNAC	
Beefeater Bombay Sapphire Hendrick's Gin		35 38 48	Martell VSOP Hennessy VSOP	48 50
Monkey 47 Gin		78	LIQUEUR	38
VODKA			Baileys Irish Cream Cointreau Kahlua	
Absolut Grey Goose Belvedere Pure Vodka		35 48 48	Malibu Grand Marnier	
TEQUILA				

35

Olmeca Reposado





CHAMPAGNE	RM Glass	RM Bottle
Veuve Clicquot Ponsardin, Yellow Label Brut	115	495
Moët et Chandon, Brut Impérial		800
Moët et Chandon, Brut Impérial Rosé		880

ROSÉ

France

E. Guigal Côtes du Rhône Rosé 65 290

SWEET

German

Selbach Saar Riesling Spätlese (750ml) 400

New Zealand

Konrad Sigrun Noble Riesling (375ml) 330

WHITE	RM Glass	RM Bottle
Chile Luis Felipe Edwards Pupilla Sauvignon Blanc	39	188
Italy Cesari Pinot Grigio delle Venezie IGT Essere	58	260
New Zealand Sixty Drops Marlborough Sauvignon Blanc	58	260
France E. Guigal Côtes du Rhône Blanc		275
California Beaulieu Vineyard Chardonnay		290
RED		
Chile Luis Felipe Edwards Pupilla Cabernet Sauvignon	39	188
Australia Tempus Two Silver Series Shiraz	50	240
New Zealand Fire Road Pinot Noir	55	250
Argentina Catena Zapata Alamos Malbec		300
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275

France

E. Guigal Côtes du Rhône Rouge