



ALL DAY MENU

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.

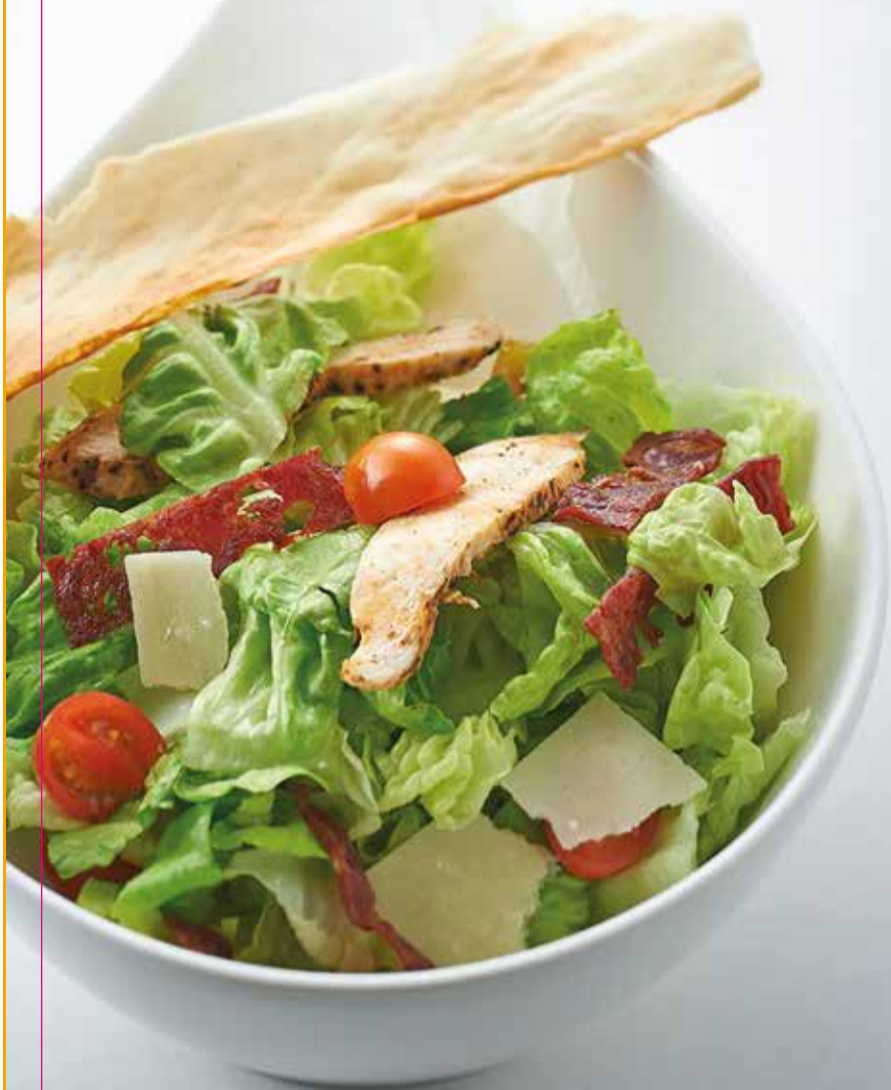
Retrace the journey of the ultimate spice quest and the passion behind the culinary fare that combines key spices to bring out the best in every dish. Savour flavours so unique that has placed Penang once again on another type of map - the global culinary map.

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.



SPICE MARKET
CAFÉ

All prices are quoted in Ringgit Malaysia (RM) and inclusive of 10% service charge and 6% government tax.



Caesar Salad

APPETISERS

RM

- [V] Mesclun Mixed Garden Salad** 24
Pepper, tomato, cucumber, olive, onion, carrot, gherkin with balsamic dressing
- [V] Roasted Mushroom Salad** 26
Balsamic reduction, rocket lettuce and Parmesan cheese
- Caesar Salad** 28
Served with butter crouton, crispy bacon, Parmesan cheese, quail egg, anchovy, pickled shallot with choice of
 - Grilled Chicken** 30
 - Grilled Prawn** 32
 - Salmon Gravlax** 36
- Dill Crusted Salmon Gravlax** 38
Served with mesclun salad, mango sauce and balsamic reduction, shaved egg
- Crab Timbale Salad** 42
Crab meat, avocado, tomato, onion, mesclun mixed with lemon dressing

SOUP


RM

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



Roasted Roma Tomato Soup

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

 Signature Dish


 Spicy

 Beef

[N] Contains Nuts

 Gluten Free


[V] Vegetarian

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SANDWICHES RM


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

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

 **The “Club” Sandwich** 38
Triple decker sandwich with chicken,
fried egg, avocado, beef bacon,
tomato, lettuce and mayonnaise

Chicken Burger 40
200 gram chicken patty, tomatoes,
onions, gherkins, beetroot
Your choice to add cheese

Giant Seafood “Rasa” Sandwich 42
14-inch French baguette, tuna mayo,
crab mayo, prawn mayo, tomato,
lettuce, gherkin, onion

 **“Rasa” Beef Burger** 46
200 gram beef patty, tomatoes,
onions, gherkins, beet root,
beef rasher, sunny side up
Your choice to add cheese

*All Sandwiches are served with mesclun mix
salad and French fries*



The “Club” Sandwich





“Rasa” Beef Burger

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





Prawn Spaghetti

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 Signature Dish
 Spicy

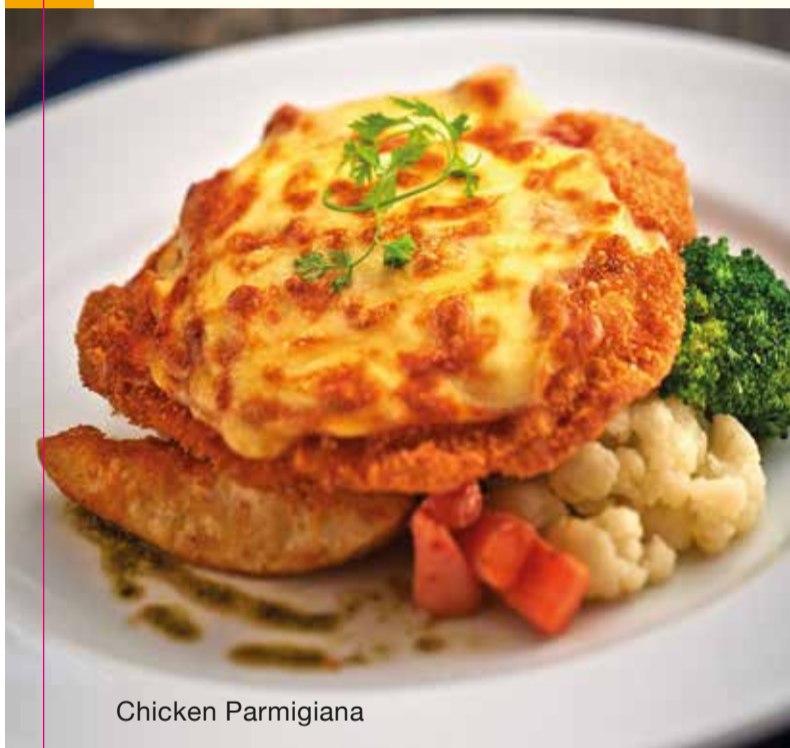
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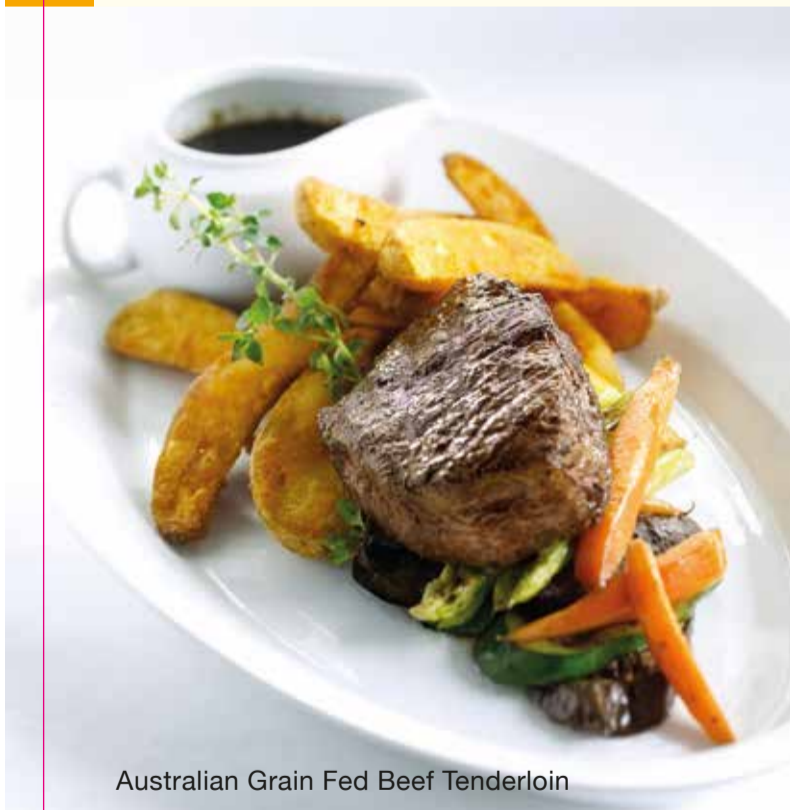
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"Rasa" Fish & Chip



Chicken Parmigiana



Australian Grain Fed Beef Tenderloin

FROM THE WESTERN KITCHEN

RM

Bangers & Mash

Chicken sausage with onion sauce and mashed potato

32

"Rasa" Fish and Chip

Malt vinegar, tartar sauce, French fries, mixed vegetables, lemon wedges

48

[N] Chicken Parmigiana

Crumbed chicken breast, topped with tomato sauce, Parmesan, Mozzarella cheese, basil pesto

50

Braised Lamb Shank

With root vegetable and creamy potato

60

Herb Crusted N.Z. Rack of Lamb

Parsley crushed potatoes, grilled vegetables, natural juice and mint sauce

75

Grilled Salmon Fillet

Served with crusted potato, capsicum confit and red pepper sauce

82

Australian Grain Fed Beef Tenderloin

180 gram tenderloin, wilted spinach, mashed potato and beef jus


92

Australian Grain Fed Rib-Eye

200 gram rib eye steak, grilled zucchini and sweet peppers, roasted potato wedges and herb sauce

96

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FROM THE ASIAN CHEF

	RM
<p> Penang Laksa Short rice noodle with shrimp paste, ginger flower, mint leaf, shredded cucumber, pineapple, onions, lettuce and a sour and spicy fish gravy</p>	36
<p> Chicken Curry 'Kapitan' Served with steamed rice</p> <p>"Rasa" Style Fried Bee Hoon Stir fried rice noodle with green vegetables, BBQ chicken, bean sprouts, prawn and squid with Chef's special sauce</p>	36
<p> Sweet and Sour Chicken With onions, bell peppers, pineapple and steamed rice</p>	38
<p> Mee Mamak Stir fried yellow noodle with seafood, bean curd, potato, tomatoes, bean sprouts, chillies and egg</p>	40
<p> Char Koay Teow Penang's signature wok-fried rice noodles with prawns, cuttlefish, chilli paste, chives, bean sprouts and eggs</p> <p>Cantonese Fried Seafood Hor Fun Stir fried flat rice noodle with assorted seafood, vegetables in egg gravy</p> <p>"Yin Yang Noodle" Crispy rice noodle, stir fried flat rice noodle with assorted seafood, green vegetables and egg gravy</p>	44
<p> Nasi Goreng Malay style spicy fried rice with prawns, chicken satay, fried chicken wings, fried egg and prawn crackers</p> <p>Hainanese Chicken Rice Boiled chicken served with ginger, soy sauce, chilli sauce and chicken broth</p>	44
<p> Nasi Lemak Coconut flavoured rice with prawn sambal, anchovies and hardboiled egg Choices of chicken curry or beef rendang</p>	45
<p> Beef, Chicken and Lamb Satay Served with peanut sauce and condiments</p> <p>½ Dozen</p> <p>1 Dozen</p>	26 48



Penang Laksa



Chicken Curry 'Kapitan'





Char Koay Teow





Beef, Chicken and Lamb

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Penang Spicy Prawn Noodles

FROM THE NOODLE CHEF

Originated from China at the beginning of the 17th century, 'La Mien' which means hand pulled noodle, is still popular today.

Come and try original noodle creations by our chef from the Shandong province, the birthplace of this tasty and fragrant Asian favorite.

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|--|--------------|
| <p> Spicy and Sour 'La Mien' Noodles</p> <p>With a spicy and sour broth, mushroom and shredded chicken</p> | <p>RM 38</p> |
| <p> Penang Spicy Prawn Noodles</p> <p>Yellow noodles and rice vermicelli with prawns, bean sprouts, hardboiled egg and water spinach in a spicy prawn broth and fried shallots</p> | <p>44</p> |
| <p> "Yue Pian" Noodle</p> <p>Superior fish stock, la mien noodle, green vegetables, mushroom and grouper fillet</p> | <p>40</p> |

FROM THE SUSHI BAR

- | | |
|--|--------------|
| <p>Kappa Maki
Cucumber</p> | <p>RM 22</p> |
| <p>Kanikama Maki
Crab stick</p> | <p>22</p> |
| <p>Oshinko Maki
Vegetables maki</p> | <p>22</p> |
| <p>California Maki
Avocado, ebiko, mayo, cucumber and kani stick</p> | <p>25</p> |
| <p>Sakura Maki
Avocado, kani stick, cucumber, pink fish powder</p> | <p>25</p> |
| <p>Unagi Maki
Japanese eel, cucumber, ebiko, mayonnaise and tuna flakes</p> | <p>30</p> |
| <p>Rainbow Maki
Salmon, takuan, avocado, ume dressing</p> | <p>32</p> |
| <p>Assorted Nigiri Sushi
Salmon, tuna, white tuna, unagi, prawn and cuttlefish on morsels of sushi rice</p> | <p>42</p> |



California Maki



Kappa Maki



Sakura Maki





Kanikama Maki

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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.

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

All the food above are served with basmati rice and papadom

SELECTION OF NAAN

Indian style wheat flour bread baked in Tandoor oven

- | | |
|---|-----------|
| <p>Plain Naan</p> | <p>17</p> |
| <p>Butter Naan</p> | <p>19</p> |
| <p>Garlic Naan
Sprinkled with chopped garlic</p> | <p>19</p> |
| <p>Onion Naan
Filled with onions and coriander</p> | <p>19</p> |
| <p> Kashmiri Naan
Filled with mixed dried fruit</p> | <p>20</p> |


All naan bread served with dhal curry

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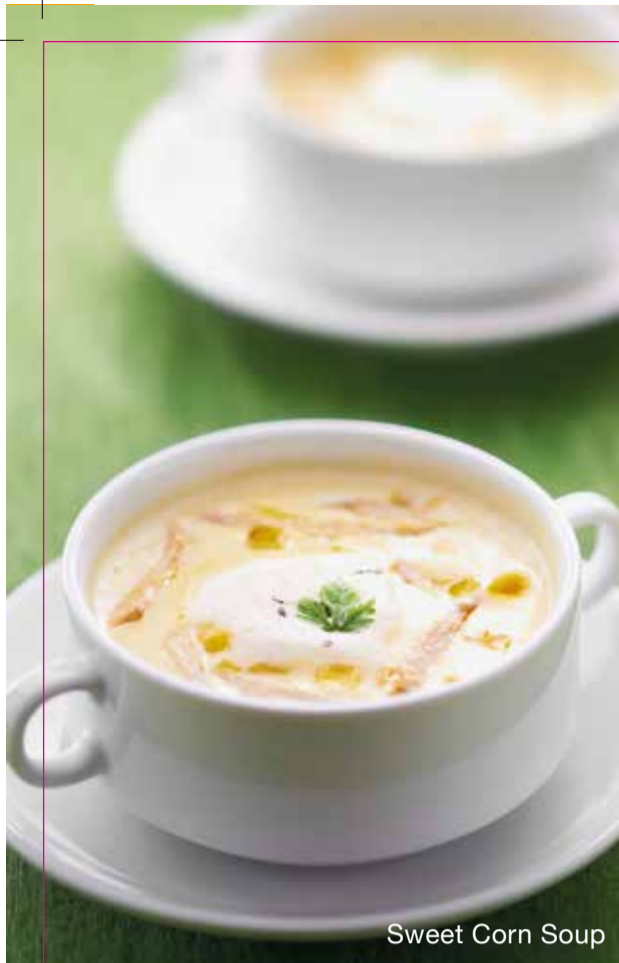
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Chicken Tikka



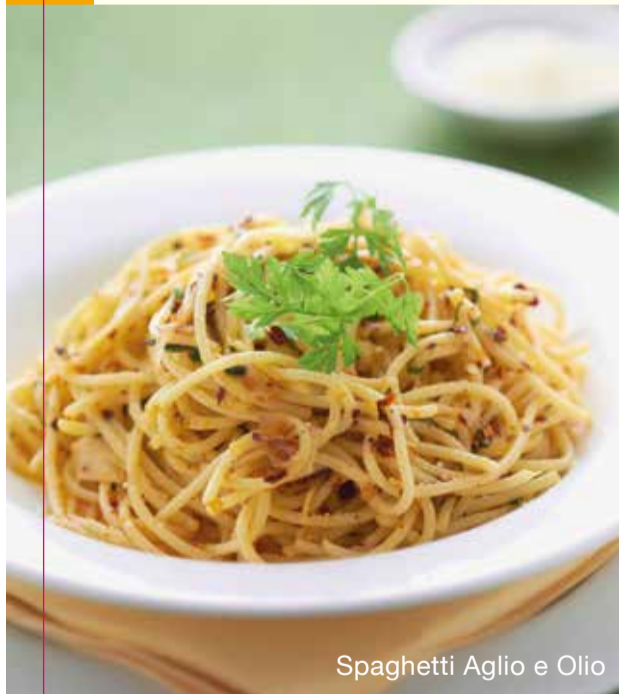
Selection of Naan



Sweet Corn Soup



Monte Cristo Sandwich



Spaghetti Aglio e Olio

VEGETARIAN DELIGHTS

STARTER AND SOUPS

RM

- Mixed Salad** 22
Cherry tomato, avocado, onion, carrot, beetroot, crouton
- Combination of Spring Rolls and Samosa** 26
Cucumber raita, sweet chilli sauce
- Roasted Tomato Soup** 25
Pesto and focaccia crouton
- Sweet Corn Soup** 25
Macaroni pasta and sour cream


SANDWICHES

- Toasted Tomato and Cheese Sandwich** 25
Tomato slice, Mozzarella cheese
- Monte Cristo Sandwich** 34
Tomato, Emmental cheese, fried in egg batter
- Grilled Vegetarian Sandwich** 32
Grilled marinated vegetables, ciabatta bread, Feta cheese

MAIN COURSE

-  **Spaghetti Aglio e Olio** 28
Garlic, chilli flakes, olive oil, basil
-  **Penne All'Arrabiatta** 28
Penne pasta, tomato sauce, spiced garlic, chillies
-  **Fried Vegetarian Char Koay Teow** 28
Bean sprouts, chives, chilli paste, bean curd
-  **Indian Vegetable Curry** 28
Steamed rice, mango chutney
- Dhal Curry** 28
Yellow lentils cooked with onion and tomato, chapati bread
-  **Aloo Gobi** 30
Cauliflower and potato in mild Indian curry, served with plain rice and papadom
- Sweet and Sour Vegetarian "Chicken"** 30
Served with steamed rice and boiled vegetables
- Vegetarian Fried Rice** 32
With sweet and sour vegetarian 'prawns' and crispy salted bean curd skin
- Claypot Bean Curd** 34
Black mushrooms, carrot and green vegetables, served with steamed rice
- Mushroom Linguini** 34
With sautéed mushrooms and tomato sauce

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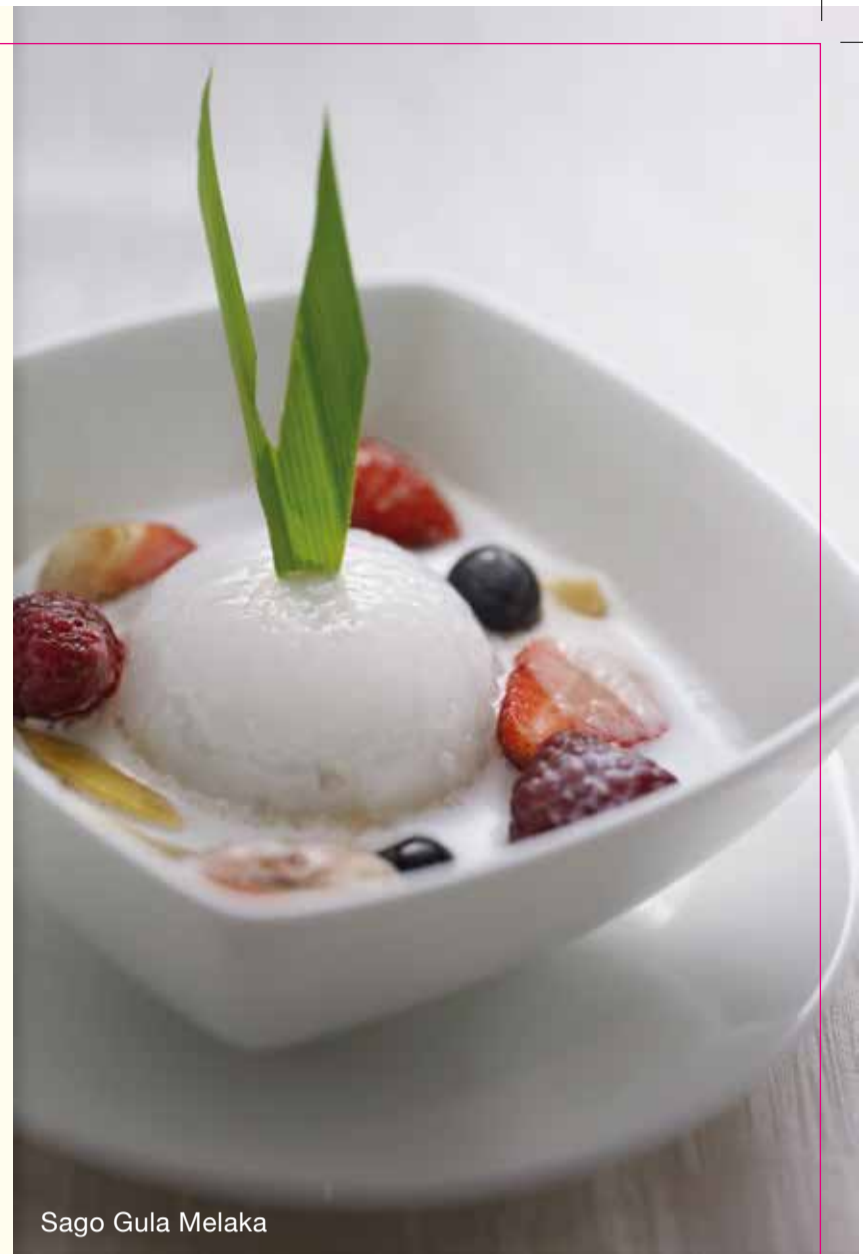
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DESSERTS

	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



Sago Gula Melaka

ICE COOLERS


	RM
[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, coco 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	20
Trio Häagen-Dazs Ice Cream Vanilla, strawberry, Belguim chocolate	50





Ice Kacang

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Burger jr.



Smiley

KIDS MENU

APPETISERS

RM

Caesar's Salad Jr. 17
Served with grilled chicken breast


Cheese Ball 20
6 pieces cheese ball served with French fries and salad

Veggie Nuggets 20
Minced carrot, broccoli, onion, celery, leek coated with mesh and breaded with panko


MAINS


Classic Mac & Cheese 20
Macaroni pasta with special cheese sauce

Yummy Congee 18
Chicken congee with spring onions

 **Grilled Fish Fillet** 20
With bok choy and roasted lemon dressing


Fried Rice Jr. 20
With chicken and vegetable cubes


 **Spaghetti Bolognese Jr.** 22
Spaghetti with minced beef and tomato sauce

 **Burger Jr.** 22
Juicy beef burger on toasted sesame bun, served with tomatoes, onions, lettuce and French fries

DESSERTS

Smiley 18
Yoghurt-mint-lemon panna cotta with pineapple stew and mango sorbet

 **Strawberry and Banana Mix** 18
Served with fruit sorbet


 **Seasonal Fruit Platter** 18
Assorted fruit platter with mango sorbet and lime

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BEVERAGE LIST

FRESHLY SQUEEZED JUICE

	RM
Apple	22
Carrot	
Orange	
Watermelon	
Pineapple	
Grapefruit	

Young Coconut	20
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CHILLED JUICE

	18
Apple	
Tomato	
Guava	
Mango	
Orange	
Pineapple	

SMOOTHIE

	25
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Maxi Berries

Mixed berries, vanilla ice cream, soy milk, honey

Carrot Charger

Carrot, mango, strawberry, ginger

Exotic Soya Blender

Banana, nutmeg, soy milk, cocoa

Royal Lassi

Mango, yoghurt, orange

Peachy Grapefruit

Peach, grapefruit, yoghurt

SOFT DRINK

	14
Coca Cola	
Coke Light	
Ginger Ale	
Root Beer	
Soda	
Sprite	
Tonic	

MINERAL WATER

		RM
Evian	500 ml	22
Evian	750 ml	28
Acqua Panna	500 ml	22
Badoit Sparkling Water	330 ml	18
Badoit Sparkling Water	750 ml	28
San Pellegrino – Sparkling	500 ml	22

TEA SELECTION

	18
English Breakfast	
Earl Grey	
Green Tea infused with Jasmine	
Peppermint	
Chamomile	

COFFEE SELECTION

Single Espresso	15
Double Espresso	20
Fresh Brewed	20
Decaffeinated Coffee	20
Cappuccino	20
Americano	20
Café Latte	20

CHAMPAGNE COCKTAIL

	90
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Bellini

Champagne, peach purée

French 75

Champagne, gin, lemon juice and sugar

Kir Royale

Champagne, Crème de Cassis

Mimosa

Champagne, Triple Sec, Orange

CLASSIC COCKTAIL

(Alcoholic Beverages)

RM

42

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 Curaçao 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

45



SPECIALITY MOCKTAIL

(Non-alcoholic Beverages)

RM

26

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



Please request for our Master Wine and Beverage list for an extended selection.

BEER

		RM
Tiger Draft	380 ml	32
Tiger	325 ml	32
Anchor	325 ml	32
Guinness Stout	325 ml	32
Heineken	325 ml	35
Budweiser	355 ml	35
Corona	355 ml	38
Hoegaarden	330 ml	42
Little Creatures IPA	330 ml	42
Erdinger Dark	500 ml	48

APERITIF

	38
Campari	
Martini Bianco	
Martini Extra Dry	
Martini Rosso	
Pimm's No.1	

SHERRY

	38
Dry Sack Medium – Dry	
Harveys Bristol Cream – Sweet	

FINE PORT

	38
Taylor's Ruby	

GIN

Beefeater	35
Bombay Sapphire	38
Hendrick's Gin	48
Monkey 47 Gin	78

VODKA

Absolut	35
Grey Goose	48
Belvedere Pure Vodka	48

TEQUILA

Olmecca Reposado	35
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RUM

	RM
Havana Club Añejo 3yo	35
Havana Club Añejo 7yo	48

SCOTCH WHISKY

Ballantine's Finest	35
Johnnie Walker Black Label	38

SINGLE MALT WHISKY

Glenfiddich 15 years	58
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TENNESSEE/BOURBON WHISKEY

Jim Beam	35
Jack Daniel's	42

IRISH WHISKEY

Jameson	35
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COGNAC

Martell VSOP	48
Hennessy VSOP	50

LIQUEUR

	38
Baileys Irish Cream	
Cointreau	
Kahlua	
Malibu	
Grand Marnier	



CHAMPAGNE

	RM Glass	RM Bottle
Veuve Clicquot Ponsardin, Yellow Label Brut	110	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

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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		
Chardonnay, Beaulieu Vineyard		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
France		
E. Guigal Côtes du Rhône Rouge		275

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