



# 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





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** +2
  - Grilled Prawn** +4
  - Salmon Gravlax** +8
- 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



## SANDWICHES RM

- 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** 40  
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** 42  
14-inch French baguette, tuna mayo,  
crab mayo, prawn mayo, tomato,  
lettuce, gherkin, onion
-  **“Rasa” Beef Burger** 46  
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*



The “Club” Sandwich





“Rasa” Beef Burger




Prawn Spaghetti


## 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

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

 Signature Dish

 Beef

 Gluten Free

 Our produce and cuisine are “Rooted in Nature”,  
featuring the finest locally and ethically-sourced ingredients.

 Spicy

**[N]** Contains Nuts

**[V]** Vegetarian





"Rasa" Fish & Chip



Chicken Parmigiana



Australian Grain Fed Beef Tenderloin

# FROM THE WESTERN KITCHEN

RM

- 🍴
[N]
**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
  
- 🌿
**"Rasa" Fish and Chip** 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
  
- 🌿
**Grilled Salmon Fillet** 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
  
- 🍴
**Australian Grain Fed Rib-eye** 96  
 200 grams rib-eye steak, grilled zucchini and sweet peppers, roasted potato wedges and herb sauce

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

🍴 Signature Dish

🍴 Beef

🌿 Gluten Free

🌿 Our produce and cuisine are "Rooted in Nature", featuring the finest locally and ethically-sourced ingredients.

🌶️ Spicy

[N] Contains Nuts

[V] Vegetarian



# FROM THE ASIAN CHEF

RM

- 🍴🌶️
**Char Koay Teow** 46  
 Penang's signature wok-fried rice noodles with prawns, cuttlefish, chilli paste, chives, bean sprouts and eggs
  
- 🍴
**Hainanese Chicken Rice** 44  
 Boiled chicken served with ginger, soy sauce, chilli sauce and chicken broth
  
- "Rasa" Style Fried Bee Hoon** 36  
 Stir fried rice noodle with green vegetables, BBQ chicken, bean sprouts, prawn and squid with Chef's special sauce
  
- 🌶️
**Chicken Curry 'Kapitan'** 38  
 Served with steamed rice
  
- 🌿
**Sweet and Sour Chicken** 38  
 With onions, bell peppers, pineapple and steamed rice
  
- [N]🌶️
**Mee Mamak** 40  
 Stir-fried yellow noodle with seafood, bean curd, potato, tomatoes, bean sprouts, chillies and egg
  
- Cantonese Fried Seafood Hor Fun** 42  
 Stir-fried flat rice noodle and vermicelli rice noodle with assorted seafood, vegetables in egg gravy
  
- "Yin Yang Noodle"** 42  
 Crispy rice noodle, stir-fried flat rice noodle with assorted seafood, green vegetables and egg gravy
  
- [N]🌶️
**Nasi Lemak** 45  
 Coconut flavoured rice with prawn sambal, anchovies and hard boiled egg  
 Choice of chicken curry or beef rendang
  
- [N]🌶️
**Nasi Goreng** 46  
 Malay style spicy fried rice with prawns, chicken satay, fried chicken wings, fried egg and prawn crackers
  
- [N]🍴
**Beef, Chicken and Lamb Satay**  
 Served with peanut sauce and condiments  
1/2 dozen 26  
1 dozen 48



Penang Laksa



Chicken Curry 'Kapitan'



Nasi Lemak



Beef, Chicken and Lamb

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

🍴 Signature Dish

🍴 Beef

🌿 Gluten Free

🌿 Our produce and cuisine are "Rooted in Nature", featuring the finest locally and ethically-sourced ingredients.

🌶️ Spicy

[N] Contains Nuts



[V] Vegetarian





Penang Spicy Prawn Noodles

## FROM THE NOODLE CHEF

- |   |   |       |
|---|---|-------|
|  | <b>Penang Laksa</b>   | RM 38 |
|   | Short rice noodle with shrimp paste, ginger flower, mint leaf, shredded cucumber, pineapple, onions, lettuce with sour and spicy fish gravy |       |
|  | <b>Penang Spicy Prawn Noodles</b>   | 44    |
|   | Yellow noodles and rice vermicelli with prawns, bean sprouts, hard boiled egg and water spinach in a spicy prawn broth and fried shallots   |       |

## FROM THE SUSHI BAR

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



California Maki



Kappa Maki




Sakura Maki





Kanikama Maki

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

 Signature Dish

 Beef

 Gluten Free

 Our produce and cuisine are "Rooted in Nature", featuring the finest locally and ethically-sourced ingredients.

 Spicy

[N] Contains Nuts

[V] Vegetarian



# 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.*

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

*All the food above are served with basmati rice and papadom*

## SELECTION OF NAAN

*Indian style wheat flour bread baked in Tandoor oven*

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

*All naan bread served with dhal curry*




Chicken Tikka





Selection of Naan

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


 Signature Dish

 Beef

 Gluten Free

 Our produce and cuisine are “Rooted in Nature”, featuring the finest locally and ethically-sourced ingredients.

 Spicy

 [N] Contains Nuts

 [V] Vegetarian



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

### [N] Roasted Tomato Soup

25

Pesto and focaccia crouton

### Sweet Corn Soup

25

Macaroni pasta and sour cream

### Combination of Spring Rolls and Samosa

26

Cucumber raita, sweet chilli sauce

## 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


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

 Signature Dish

 Beef

 Gluten Free

 Our produce and cuisine are "Rooted in Nature", featuring the finest locally and ethically-sourced ingredients.

 Spicy

[N] Contains Nuts

[V] Vegetarian



## DESSERTS

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



Sago Gula Melaka




Ice Kacang


## ICE COOLERS


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

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

 Signature Dish

 Beef

 Gluten Free

 Our produce and cuisine are “Rooted in Nature”,  
featuring the finest locally and ethically-sourced ingredients.

 Spicy

**[N]** Contains Nuts

**[V]** Vegetarian





Burger Jr.



Smiley

# KIDS MENU

## APPETISERS

RM

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


**Cheese Ball** 20  
6 pieces of cheese balls served with French fries and salad

**Veggie Nuggets** 20  
Minced carrot, broccoli, onion, celery, leek coated with 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 sorbet and lime

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

 Signature Dish

 Beef

 Gluten Free

 Our produce and cuisine are "Rooted in Nature", featuring the finest locally and ethically-sourced ingredients.

 Spicy

[N] Contains Nuts

[V] Vegetarian





# BEVERAGE LIST



## FRESHLY SQUEEZED JUICE

	RM
Apple	23
Carrot	
Orange	
Watermelon	
Pineapple	
Grapefruit	
Young Coconut	20

## CHILLED JUICE

	18
Apple	
Tomato	
Guava	
Mango	
Orange	
Pineapple	

## SMOOTHIE

	25
<b>Maxi Berries</b>	
Mixed berries, vanilla ice cream, soy milk, honey	
<b>Carrot Charger</b>	
Carrot, mango, strawberry, ginger	
<b>Exotic Soya Blender</b>	
Banana, nutmeg, soy milk, cocoa	
<b>Royal Lassi</b>	
Mango, yoghurt, orange	
<b>Peachy Grapefruit</b>	
Peach, grapefruit, yoghurt	

## SOFT DRINK

	15
Coca Cola	
Coke Light	
Ginger Ale	
Root Beer	
Soda	
Sprite	
Tonic	

## MINERAL WATER

		RM
Evian	500 ml	22
Evian	750 ml	28
Ferrarelle	330 ml	19
Ferrarelle	750 ml	30
San Pellegrino – Sparkling	500 ml	22

## TEA SELECTION

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

## COFFEE SELECTION

Single Espresso	16
Double Espresso	22
Fresh Brewed	22
Decaffeinated Coffee	22
Cappuccino	22
Americano	22
Café Latte	22

## CHAMPAGNE COCKTAIL

	90
<b>Bellini</b>	
Champagne, peach purée	
<b>French 75</b>	
Champagne, gin, lemon juice and sugar	
<b>Kir Royale</b>	
Champagne, Crème de Cassis	
<b>Mimosa</b>	
Champagne, Triple Sec, Orange	



## CLASSIC COCKTAIL

*(Alcoholic Beverages)*

RM

45

### **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

48



## 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



## 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 Fine 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
------------------	--	----

## 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
----------------------	----

## TENNESSEE/ BOURBON WHISKEY

Jim Beam	35
Jack Daniel's	42

## IRISH WHISKEY

Jameson	35
---------	----

## COGNAC

Martell VSOP	48
Hennessy VSOP	50

## LIQUEUR

Baileys Irish Cream	38
Cointreau	
Kahlua	
Malibu	
Grand Marnier	





## 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
--------------------------------------	--	-----

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



## WHITE

	RM Glass	RM Bottle
<b>Chile</b>		
Luis Felipe Edwards Pupilla Sauvignon Blanc	39	188
<b>Italy</b>		
Cesari Pinot Grigio delle Venezie IGT Essere	58	260
<b>New Zealand</b>		
Sixty Drops Marlborough Sauvignon Blanc	58	260
<b>France</b>		
E. Guigal Côtes du Rhône Blanc		275
<b>California</b>		
Beaulieu Vineyard Chardonnay		290

## RED

<b>Chile</b>		
Luis Felipe Edwards Pupilla Cabernet Sauvignon	39	188
<b>Australia</b>		
Tempus Two Silver Series Shiraz	50	240
<b>New Zealand</b>		
Fire Road Pinot Noir	55	250
<b>Argentina</b>		
Catena Zapata Alamos Malbec		300
<b>France</b>		
E. Guigal Côtes du Rhône Rouge		275