



# ALL DAY MENU

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 on 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.




Ceaser Salad

# APPETISERS

	RM	 POINTS REQUIRED
<b>[V] Mesclun Mixed Garden Salad</b> Pepper, tomato, cucumber, olive, onion, carrot, gherkin with balsamic dressing	31	105
<b>[V] Roasted Mushroom Salad</b> Balsamic reduction, rocket lettuce and Parmesan cheese	33	110
 <b>Caesar Salad</b> Served with butter crouton, crispy bacon, Parmesan cheese, quail egg, anchovy, pickled shallot with choice of	35	118
<b>Grilled Chicken</b>	+9	30
<b>Grilled Prawn</b>	+11	37
<b>Salmon Gravlax</b>	+15	50
<b>Dill Crusted Salmon Gravlax</b> Served with mesclun salad, mango sauce and balsamic reduction, shaved egg	45	150



# SOUP

	RM	 POINTS REQUIRED
<b>[N][V] Roasted Roma Tomato Soup with Pesto Oil</b> Served with garlic bread	32	108
<b>Double Boiled Soup of the Day</b> Slow-cooked to extract maximum flavours from the essence of the soup	35	118
<b>[V] Wild Mushroom Soup</b> with truffle oil and garlic bread	37	124



Roasted Roma Tomato Soup with Pesto



SHANGRI-LA CIRCLE

Shangri-La Circle points to be redeemed reflected above are only an estimation and may fluctuate according to the daily rate.

Please let us know if you have any food allergies or special dietary needs.



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



# SANDWICHES

	RM	POINTS REQUIRED
<b>Monte Cristo Sandwich</b> Tomato, Emmental cheese, fried in egg batter	41	138
<b>Steak &amp; Egg Sandwich</b> Rye bread, 140 grams sirloin steak, sunny side up egg, caramelised onion	45	150
 <b>The “Club” Sandwich</b> Triple decker sandwich with chicken, fried egg, avocado, beef bacon, tomato, lettuce and mayonnaise	47	158
<b>Chicken Burger</b> 200 grams chicken patty, tomatoes, onions, gherkins <i>Your choice to add cheese</i>	49	164
 <b>“Rasa” Beef Burger</b> 200 grams beef patty, tomatoes, onions, gherkin, beet root, beef rasher, sunny side up <i>Your choice to add cheese</i>	53	178

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



The “Club” Sandwich





“Rasa” Beef Burger






Spaghetti Prawn Aglio Olio


# PASTA


	RM	POINTS REQUIRED
<b>Spaghetti of Your Choice</b> <i>Choice of sauce:</i>  Bolognese – beef and tomato sauce Tomato Concasse – chunky tomato sauce  Carbonara – cream, egg, cheese and beef rasher	45	150
<b>Spaghetti Prawn Aglio Olio</b> Garlic, parsley, spaghetti and prawns	51	170

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“Rasa” Fish & Chip









Chicken Parmigiana






Australian Grain Fed Beef Tenderloin

# FROM THE WESTERN KITCHEN


	RM	 POINTS REQUIRED
 [N] <b>Chicken Parmigiana</b> Crumbed chicken breast, topped with tomato sauce, Parmesan, Mozzarella cheese, veggies	57	190
<b>Bangers &amp; Mash</b> Chicken sausage with onion sauce and mashed potato	39	130
 <b>“Rasa” Fish and Chip</b> Malt vinegar, tartar sauce, French fries, mixed salad, lemon wedges	55	184
<b>Braised Lamb Stew</b> With root vegetable and creamy potato and focaccia toast	67	224
<b>Herb Crusted N.Z. Rack of Lamb</b> Mashed potatoes with seasonal vegetables, natural jus and mint sauce	82	274
 <b>Grilled Salmon Fillet</b> Served with crushed potato, mixed vegetables and Gremolata sauce	89	298
 <b>Australian Grain Fed Beef Tenderloin</b> 180 grams tenderloin, wilted spinach, mixed sautéed vegetables, mashed potato and beef jus	99	330
 <b>Grain Fed Australian Rib-eye</b> 200 grams rib-eye steak, mixed seasonal vegetables, roasted potato wedges and beef jus	103	343

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# FROM THE ASIAN CHEF

	RM	POINTS REQUIRED
 <b>Char Koay Teow</b> Penang's signature wok-fried rice noodles with prawns, cuttlefish, chilli paste, chives, bean sprouts and eggs	53	178
 <b>Hainanese Chicken Rice</b> Boiled chicken served with ginger, soy sauce, chilli sauce and chicken broth	51	170
<b>Penang Hokkien Char</b> Stir fried yellow noodles and rice vermicelli with vegetables, chicken, fish cake, prawn and squid in a lighter sauce	43	144
 <b>Chicken Curry 'Kapitan'</b> Served with steamed rice and papadom	45	150
 <b>Sweet and Sour Chicken</b> With onions, bell peppers, pineapple and steamed rice	45	150
 <b>Mee Mamak</b> Stir-fried yellow noodle with seafood, bean curd, potato, tomatoes, bean sprouts, chillies and egg	47	158
<b>Cantonese Fried Seafood Hor Fun</b> Stir-fried flat rice noodle and vermicelli rice noodle with assorted seafood, vegetables in egg gravy	49	164
 <b>Nasi Lemak</b> Coconut flavoured rice with sambal, peanut, anchovies, cucumber, hard boiled egg and fried chicken	52	174
 <b>Nasi Goreng</b> Malay style spicy fried rice with prawns, chicken satay, fried chicken wings, fried egg and prawn crackers	53	178
 <b>Beef, Chicken and Lamb Satay</b> Served with peanut sauce and condiments		
1/2 dozen	33	110
1 dozen	55	184



Char Koay Teow



Chicken Curry 'Kapitan'







Nasi Lemak






Beef, Chicken and Lamb Satay

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Penang Laksa





Penang Spicy Prawn Noodles

# FROM THE NOODLE CHEF


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**Penang Laksa**


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

RM	 POINTS REQUIRED
45	150
51	170

# FROM THE SUSHI BAR

	RM	 POINTS REQUIRED
<b>Kappa Maki</b> Cucumber	29	98
<b>Kanikama Maki</b> Crab stick	29	98
<b>California Maki</b> Avocado, ebiko, mayo, cucumber and kani stick	29	98
<b>Kani Tamago Maki</b> Tamago stick, cucumber, tamago roll	32	108
<b>Assorted Nigiri Sushi</b> Salmon, tuna, white tuna and prawn on morsels of sushi rice <i>Available on Friday to Sunday from 3pm to 10pm</i>	49	164



California Maki






Kappa 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.

	RM	POINTS REQUIRED
 <b>Butter Chicken</b> Tender chicken pieces cooked in butter, garam masala, butter and spices	54	180
 <b>Tandoori Lamb Rack</b> Marinated lamb rack with a blend of Indian spices	87	290
 <b>Palak Paneer</b> Blanched spinach with soft paneer in spices and spinach gravy	47	158
 <b>Chicken Tikka</b> Boneless chicken tenders marinated in yoghurt, chili, garlic, ginger and blended spices, served with mint dip	54	180

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> Filled with mixed dried fruit	27	90
<b>Plain Naan</b>	24	80
<b>Butter Naan</b>	26	88
<b>Cheese Naan</b>	26	88
<b>Garlic Naan</b> Sprinkled with chopped garlic	26	88
<b>Onion Naan</b> Filled with onions and coriander	26	88

All naan bread served with dhal curry

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Chicken Tikka



Selection of Naan



Wild Mushroom Soup



Monte Cristo Sandwich



Spaghetti Aglio e Olio

# VEGETARIAN DELIGHTS

## STARTER AND SOUPS

	RM	 POINTS REQUIRED
<b>Mixed Salad</b> Cherry tomato, avocado, onion, carrot, beetroot, crouton	29	98
<b>[N] Roasted Tomato Soup</b> Pesto and focaccia crouton	32	108
<b>Combination of Spring Rolls and Samosa</b> Cucumber raita, sweet chilli sauce	33	110
<b>Wild Mushroom Soup</b> with truffle oil and garlic bread	37	124



## SANDWICHES

<b>Toasted Tomato and Cheese Sandwich</b> Tomato slice, Mozzarella cheese	32	108
<b>Monte Cristo Sandwich</b> Tomato, Emmental cheese, fried in egg batter served with French fries	41	138


## MAIN COURSE


 <b>Spaghetti Aglio e Olio</b> Garlic, chilli flakes, olive oil, basil	35	118
 <b>Penne All'Arrabiata</b> Penne pasta, tomato sauce, spiced garlic, chillies	35	118
 <b>Fried Vegetarian Char Koay Teow</b> Bean sprouts, chives, chilli paste, bean curd	35	118
 <b>Indian Vegetable Curry</b> Steamed basmati rice, mango chutney	35	118
<b>Dhal Curry</b> Yellow lentils cooked with onion and tomato, chapati bread	35	118
 <b>Aloo Gobi</b> Cauliflower and potato in mild Indian curry, served with plain rice and papadom	37	124
<b>Sweet and Sour Vegetarian "Chicken"</b> Served with steamed rice and boiled vegetables	37	124
<b>Vegetarian Fried Rice</b> With sweet and sour vegetarian 'prawns'	39	130
<b>Mushroom Spaghetti</b> With sautéed mushrooms and tomato sauce	41	138

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# DESSERTS

	RM	POINTS REQUIRED
 <b>Cendol</b> Green mung bean jelly with red beans Coconut cream and palm sugar syrup	27	90
<b>[N] Sago Gula Melaka</b> Sago with palm sugar and coconut milk	29	98
<b>[N] Ice Kacang</b> Shaved ice with palm seed, sweet corn, red bean, cendol, palm sugar syrup Topped with vanilla ice cream	29	98
<b>Double Chocolate Cake</b> With chocolate chip ice cream	32	108
<b>Red Velvet Cake</b> With cream cheese frosting, berries compote and vanilla ice cream	33	110
<b>Fresh Seasonal Fruit Platter</b> With sorbet and lime	33	110
 <b>Rasa Cheese Cake</b> With almond berries compote and pistachio biscotti	35	118



Sago Gula Melaka






Ice Kacang

# ICE COOLERS


	RM	POINTS REQUIRED
<b>Berries Compote</b> with vanilla ice cream	31	105
<b>Crème Brûlée</b> with caramelised sugar, hazelnut macaron and vanilla ice cream	31	105
<b>Hazelnut Macarons</b> with vanilla ice cream	31	105
<b>[N] Local Banana</b> Vanilla, strawberry and chocolate ice cream, topped with cream, almond and fresh strawberry	35	118
<b>Single Scoop Häagen-Dazs Ice Cream</b> Vanilla, strawberry, choc-choc chip, mango, green tea	31	105
<b>Trio Häagen-Dazs Ice Cream</b> Vanilla, strawberry, chocolate	57	190

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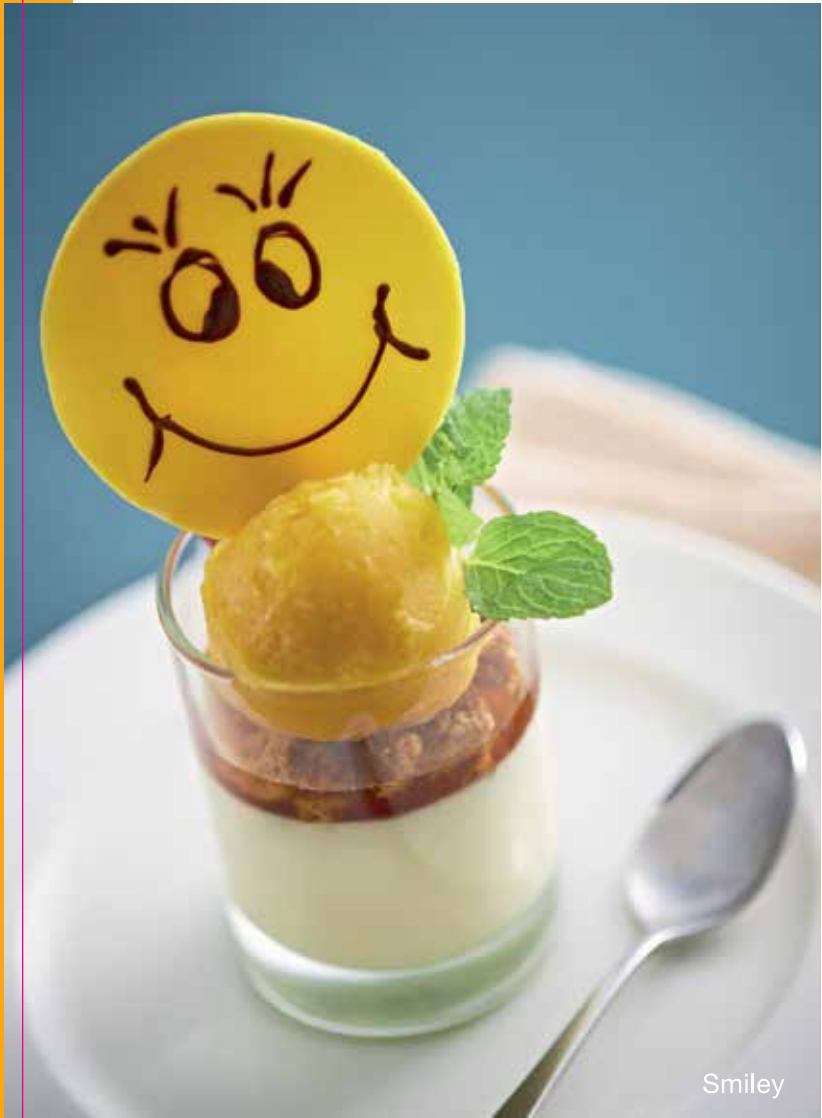
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Burger Jr.



Smiley

# KIDS MENU


## APPETISERS

	RM	POINTS REQUIRED
<b>Caesar's Salad Jr.</b> Served with grilled chicken breast	24	80
<b>Cheese Ball</b> 6 pieces of cheese balls served with French fries and salad	27	90
<b>Veggie Nuggets</b> Minced carrot, broccoli, onion, celery, leek coated with breaded with panko	27	90



## MAINS


<b>Classic Mac &amp; Cheese</b> Macaroni pasta with special cheese sauce	27	90
<b>Yummy Congee</b> Chicken congee with spring onions	25	84
 <b>Grilled Fish Fillet</b> With bok choy and roasted lemon dressing	27	90
<b>Fried Rice Jr.</b> With chicken and vegetable cubes	27	90
 <b>Spaghetti Bolognese Jr.</b> Spaghetti with minced beef and tomato sauce	29	98
 <b>Burger Jr.</b> Juicy beef burger on toasted sesame bun, served with tomatoes, onions, lettuce and French fries	29	98

## DESSERTS


<b>Smiley</b> Yoghurt-mint-lemon panna cotta with pineapple stew and mango sorbet	25	84
 <b>Seasonal Fruit Platter</b> Assorted fruit platter with sorbet and lime	25	84

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# BEVERAGE LIST



## FRESHLY SQUEEZED JUICE

	RM	POINTS REQUIRED
Apple	25	84
Carrot		
Orange		
Watermelon		
Pineapple		
Grapefruit		
Young Coconut	22	74

## CHILLED JUICE

Apple	20	68
Tomato		
Guava		
Mango		
Orange		
Pineapple		

## SMOOTHIE

**Maxi Berries**  
Mixed berries, vanilla ice cream, soy milk, honey

**Royal Lassi**  
Mango, yoghurt, orange

## SOFT DRINK

Coca Cola  
Coke Light  
Ginger Ale  
Root Beer  
Soda  
Sprite  
Tonic

## MINERAL WATER

		RM	POINTS REQUIRED
Evian	500 ml	24	80
Evian	750 ml	30	100
Ferrarelle	330 ml	21	70
Ferrarelle	750 ml	32	108
San Pellegrino – Sparkling	500 ml	24	80

## TEA SELECTION

Teh Tarik	16	54
English Breakfast	18	60
Earl Grey	18	60
Green Tea	18	60
Peppermint	18	60
Chamomile	18	60
Tie Guan Yin	18	60
Osmanthus	18	60
Shangri-La Signature Blend	18	60
Darjeeling	18	60

## COFFEE SELECTION

Local Coffee	16	54
Kopi Kosong	16	54
Kopi Susu	18	60
Single Espresso	16	54
Double Espresso	22	74
Fresh Brewed	22	74
Decaffeinated Coffee	22	74
Cappuccino	22	74
Americano	22	74
Café Latte	22	74



CLASSIC  
COCKTAIL

(Alcoholic Beverages)

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

Whiskey Sour

Bourbon, lemon and sugar

Long Island Iced Tea

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

RM

47

POINTS  
REQUIRED

158

SPECIALITY  
MOCKTAIL

(Non-alcoholic Beverages)

Ginger Citrus

Lemon, lime, orange juice and sliced ginger

Mango Tango

Mango, pineapple, lime, sugar and soda

Paradise Cooler

Guava, lime, pineapple, orange, grenadine and soda

Shirley Temple

Sprite and grenadine

RM

28

POINTS  
REQUIRED

94





## BEER

		RM	POINTS REQUIRED
Tiger	325 ml	34	114
Anchor	325 ml	34	114
Guinness Stout	325 ml	34	114
Heineken	325 ml	37	124
Budweiser	355 ml	37	124
Hoegaarden	330 ml	44	148
Little Creatures IPA	330 ml	44	148

## APERITIF

Campari	40	134
Martini Bianco		
Martini Extra Dry		
Martini Rosso		
Pimm's No.1		

## SHERRY

Dry Sack Medium – Dry	40	134
Harveys Bristol Cream – Sweet		

## FINE PORT

Taylor's Fine Ruby	40	134
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## GIN

Beefeater	37	124
Bombay Sapphire	40	134
Hendrick's Gin	50	168
Monkey 47 Gin	80	268

## VODKA

Absolut	32	108
Grey Goose	50	168
Belvedere Pure Vodka	50	168

## TEQUILA

Olmecca Reposado	37	124
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## RUM

	RM	POINTS REQUIRED
Havana Club Añejo 3yo	37	124
Havana Club Añejo 7yo	50	168

## SCOTCH WHISKY

Ballantine's Finest	37	124
Johnnie Walker Black Label	40	134

## SINGLE MALT WHISKY

Glenfiddich 15 years	60	200
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## TENNESSEE/BOURBON WHISKEY

Jim Beam	37	124
Jack Daniel's	44	148

## IRISH WHISKEY

Jameson	37	124
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## COGNAC

Martell VSOP	50	168
Hennessy VSOP	52	174

## LIQUEUR

Baileys Irish Cream	40	134
Cointreau		
Kahlua		
Malibu		
Grand Marnier		





CHAMPAGNE

Veuve Clicquot Ponsardin, Yellow Label Brut  
 Moët et Chandon, Brut Impérial  
 Moët et Chandon, Brut Impérial Rosé

RM	POINTS REQUIRED
117	390

RM	POINTS REQUIRED
497	1658
810	2700
890	2968

ROSÉ

France  
 E. Guigal Côtes du Rhône Rosé

67	224
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300	1000
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SWEET

German  
 Selbach Saar Riesling Spätlese (750ml)

400	1334
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New Zealand  
 Konrad Sigrun Noble Riesling (375ml)

330	1100
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WHITE

Australia

Tempus Two Silver Series Pinot Gris

Italy

Cesari Pinot Grigio delle Venezie IGT Essere

New Zealand



Sixty Drops Marlborough Sauvignon Blanc

France

E. Guigal Côtes du Rhône Blanc

California

Beaulieu Vineyard Chardonnay

RM Glass	 POINTS REQUIRED	RM Bottle	 POINTS REQUIRED
41	138	200	668
60	200	270	900
60	200	270	900
		275	918
		290	968

RED

Australia

Tempus Two Silver Series Shiraz

New Zealand

Fire Road Pinot Noir

Argentina

Catena Zapata Alamos Malbec

France

E. Guigal Côtes du Rhône Rouge

41	138	200	668
57	190	260	868
		300	1000
		275	918