





**SPICES ASIAN SALAD PLATTER 亞洲沙律拼盆**

 	<b>Thai spicy beef salad, spicy crab meat and pomelo salad,</b> <b>Tandoori chicken salad,</b> <b>Thai green papaya and dried shrimps salad</b> 泰式燒牛肉沙律, 香辣蟹肉柚子沙律, 印度燒雞沙律, 泰國青木瓜沙律	218
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**PAPADUM**

	<b>MASALA PAPADUM 馬沙拉薄脆</b> <b>Crispy lentil papadum</b> topped with onions, tomatoes, fresh coriander, chat masala	42
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	<b>PAPADUM 香辣薄脆</b> Crispy spicy papadum	34
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**ASIAN SALAD AND APPETISERS**

 	<b>SPICES ASIAN CAESAR SALAD</b> 香燒雞塊或三文魚塊伴雜菌配凱撒沙律 Choice of tandoori chicken or salmon, Asian wild mushrooms, tossed Romain lettuce with Caesar dressing	175
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 	<b>MURGH AUR SABZI SALAD</b> 印度燒雞沙律配炸什菜豆球 <b>Tandoori chicken salad,</b> Indian fritters with lentil and vegetables	115
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 	<b>SOM TUM 泰國青木瓜沙律配香辣青檸汁</b> <b>Thai green papaya salad</b> with dried shrimps chilli lime and sweet basil dressing	122
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 	<b>YAM NUA 泰式燒牛肉沙律</b> <b>Thai beef salad,</b> chilli lime dressing	148
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 	<b>GOI BUOI 香辣蟹肉柚子沙律</b> <b>Spicy crab meat and pomelo salad</b>	148
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	<b>GOI XOAI XANG TOM HAP 鮮蝦青芒果沙律</b> <b>Spicy prawns and green mango salad</b>	138
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 	<b>BANH CUON 鮮蝦肉鬆粉卷</b> <b>Steamed rice paper</b> rolls filled with minced pork and shrimps, served with a spicy sweet and sour sauce 4 pcs	138
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	<b>MACHI KA NIZAM 美味三文魚烤包</b> <b>Smoked salmon on naan bread</b> with cream cheese, coriander and black peppers	138
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 	<b>Gado Gado</b> with tofu, hard-boiled egg and peanut sauce 印尼什菜沙律花生醬汁	98
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Please inform our staff if you have any food allergies and intolerances.

 Dishes contain nuts and sesame.
  Australian OBE Organic Beef  
 All prices in Hong Kong dollars and subject to 10% service charge.  
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## SOUPS

















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**TOM YAM KUNG** 冬陰蝦湯  
 Spicy prawn soup flavoured with lemongrass 88
- 
**TOM KHA GAI** 椰子雞湯  
 Chicken coconut soup with Thai herbs 88
- CAN DAU PHU HE** 粟米什菌羹  
**Sweet corn soup** with black mushrooms, tofu, bamboo fungus, chives, sprinkled with fried garlic and coriander 68

## SPICES HOT APPETISER PLATTER 香辣軒雜錦拼盆

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 Selection of Indian vegetable samosas, chicken satays, deep-fried prawn cakes, crispy-fried vegetable spring rolls, dipping sauces  
 印度雜菜咖喱角, 星洲雞肉沙爹, 炸蝦餅, 炸素菜春卷 218

## HOT APPETISERS

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**LUA LOT RANG MUOI** 鬆炸椒鹽軟殼蟹  
**Deep-fried salt and pepper soft shell crabs** 198
- 

**KUWE UDANG GORENG** 炸蝦餅  
**Deep-fried prawn cakes**, chilli plum sauce 4 pcs 158
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**KOR MOO YANG** 泰式燒豬頸肉  
**Thai style roasted pork neck**, a lime chilli sauce 135
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**SAMOSA** 印度咖喱角  
**Indian samosa wrapped in home-made Ajuwan pastries** filled with spicy vegetables, mint sauce 4 pcs 118
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**PO-PIA THOT** 泰式炸雞肉春卷  
**Thai chicken spring rolls** 4 pcs 118
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**POH PIA** 炸素菜春卷  
**Crispy-fried vegetable spring rolls**,
- 

**MUC CHIEN** 脆炸香辣鮮魷  
**Five spices crispy calamari** sautéed with chilli and fried garlic 148
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**DAU HU RAU VOI SOT CA CHUA** 脆炸香辣豆腐  
**Five spices crispy tofu**, Thai basil and chilli sauce 102
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**SATE AYAM** 星洲雞肉沙爹  
**Chicken satays** 6 pcs 148

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## CURRIES

		<b>MAKHANI MURGH</b> 印度紅咖喱煮燒雞 <b>Tandoori chicken</b> cooked in creamy tomato curry	208
		<b>LAMB MASALA</b> 印度咖喱煮羊肉	208
		<b>KAENG PHED PED YANG</b> 咖喱荔枝燒鴨 <b>Barbecued duck red curry</b> with lychees	218
		<b>RENDANG PADANG</b> 印尼巴東牛肉 <b>Indonesian style OBE organic beef curry</b> cooked in coconut milk, lemongrass and galangal	218
		<b>KAENG KIEW WAN PLA</b> 泰式青咖喱煮魚柳 <b>Fish of the day</b> with Thai green curry sauce	198
		<b>KERIE AYAM</b> 馬來咖喱雞 Organic chicken cooked in yellow coconut curry	198
		<b>THIT BO KHO</b> 越式咖喱牛尾 <b>Braised Wagyu oxtail curry</b> with lemongrass and cinnamon	248
		<b>ALOO GOBI</b> 咖喱薯仔椰菜花 Potatoes and cauliflowers cooked with onion and tomato gravy	118
		<b>DAAL MAKHANI</b> 燴印度雜豆咖喱 Yellow, black lentils and red kidney beans daal cooked with ginger, garlic and garam masala	118
		<b>KERIE SAYUR</b> 檳城椰汁咖喱雜菜 <b>Tofu and mixed vegetables coconut curry</b>	138

All our curries are served with steamed white rice,  
alternatively, you can choose the following:  
所有咖喱菜式均配白飯, 或另可選擇:

## PILAU RICE

<b>SAFFRON PILAU</b> 印度黃飯 <b>Basmati rice</b> sautéed with onions, then slowly cooked in vegetable stock, scented with saffron	68
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## NAAN BREADS


☞	CHEESE KULCHA 芝士烤餅 Cheese naan bread	52
✳	LASHAN KA NAAN 蒜蓉烤餅 Garlic naan bread	48
✳	PAYZA KA KULCHA 洋蔥烤餅 Onion naan bread	48
☞	KASHMIRI NAAN 特式烤餅 Naan bread with nuts and dried fruits	52

## FROM OUR TANDOORI OVEN

### TANDOORI MIXED GRILL 雜錦燒烤

☞	☞	A Tandoori combination of chicken tikka, salmon, minced lamb kebab and baby lamb chop 香燒雞塊及三文魚塊, 烤免治羊肉串及羊排	258
☞✳	☞	MURGH TIKKA 香燒雞塊 Tandoori boneless chicken marinated with spicy yoghurt and Indian herbs	182
☞	☞	SHEEK KEBAB 烤免治羊肉串 Minced lamb kebab	182
☞✳	☞	MACHI TIKKA 香燒三文魚塊 Tandoori Atlantic salmon marinated with spicy yoghurt and Indian herbs	186
☞	☞	PANNER TIKKA SUBZI 美味燒印度芝士配雜菜 Indian cheese and vegetables marinated with methi leaves and coriander	125



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## ASIAN SPECIALITIES

		KAI YANG 法國春雞配椰香馬沙文汁 <b>Pan-fried French spring chicken</b> marinated with Thai herbs, massaman sauce	273
		MOO PHAD MAKHEUA YAO 香辣肉鬆炒茄子 <b>Stir-fried minced pork</b> with eggplant and Thai herbs	173
		DENDENG PEDAS 鑊炒牛柳雜菜 <b>Stir-fried OBE organic beef tenderloin</b> with asparagus and snow peas, garlic, chilli and lemongrass	268
		<b>BEEF TERIYAKI</b> 日式清酒燒牛柳 Wok-seared OBE organic beef tenderloin with bell peppers, leeks and onions teriyaki sauce (190 g /portion)	268
		<b>FRENCH COD FISH</b> 醬油法國鱈魚 Pan-fried French cod fillet, sautéed asparagus, wild mushrooms, pepper and soy sauce	294
		PLA NEUNG MANOW 泰國青檸辣汁海鱸魚 <b>Steamed seabass with basil leaves,</b> chilli and lime juice	208
		PHAD TALAY 三巴 XO 醬炒鮮蝦帶子 <b>Wok-seared scallops and prawns</b> with asparagus, eggplant, bell peppers, tossed in sambal XO sauce	308
		SPICES CHILLI PRAWN 香茅蒜椒炒大蝦 <b>Wok-seared crispy king prawns</b> with lemongrass, chilli and mint	308
		KAMBING SOS LADA HITAM 香辣燴羊膝 <b>Braised New Zealand lamb shank</b> with Asian spices, chick peas and spinach	228

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## VEGETABLE SELECTION

		PHAD HED NUM MUN-HOI 香蒜炒鮮菇西蘭花 <b>Sautéed broccoli and shiitake mushrooms</b> with garlic 108
		SAYUR BAYEM 印式鑊炒菠菜 <b>Wok-seared spinach</b> with garlic and ginger 108
		PHAD PAK TAM REU-DOO 蝦醬炒通菜 <b>Stir-fried morning glory</b> with chilli shrimp paste 108
		YOD KHANA-ON 炒泰式青芥蘭 Fried spicy <b>young Thai kale</b> 118
		LA HAN CHAY 越式鑊炒雜菜 <b>Wok-seared seasonal vegetables</b> seasoned with Asian herbs and fish sauce 108

## RICE AND NOODLES

			<b>NASI GORENG</b> 印尼炒飯 Chicken and shrimp fried rice, fried egg, chicken satay, pickled vegetables 188
			KAO PHAD MOO KUNG 叉燒蝦仁菠蘿粒炒飯 <b>Barbecued pork and shrimp fried rice</b> with pineapple and spring onions 168
			<b>PHAD THAI HAW-KHAI</b> 泰式鮮蝦炒河粉 Stir-fried Thai noodles with tofu, peanuts preserved radish and shrimps 168
			<b>MIE GORENG</b> 印尼炒麵 Wok-fried noodles mixed with chicken, shrimps and sambal sauce 178
			<b>CHAR KWAY TEOW</b> 馬來海鮮炒貴刁 Fried rice noodles with seafood, vegetables and kecap manis soy sauce 178

## NOODLE SOUP

	<b>SEAFOOD LAKSA</b> 馬來喇沙海鮮湯米粉 Rice noodles in coconut soup with prawns, scallops, mussels, calamari, fish cakes, bean sprouts, fried tofu 168
	<b>PHO BAC</b> 越式牛肉湯河粉 Traditional Vietnamese rice noodle soup with sliced OBE organic beef tenderloin 158

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## DESSERTS

- ✿ **SPICES DESSERT PLATTER** 香辣軒甜品拼盆
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|--|-----|
| Sago pearls in pandan leave topped with coconut cream,<br>fresh mango with glutinous rice,<br>rice flour layered cake, pandan coconut ice cream<br>椰汁西米杯, 芒果糯米,<br>椰汁千層糕, 斑蘭椰子雪糕 | 128 |
|--|-----|
- ✿ **KAO NEOW MAMUANG** 泰國芒果糯米  
**Fresh mango with black and white glutinous rice**  
topped with coconut cream 68
- FRESH ASIAN FRUIT PLATTER** 亞洲鮮果盆 80
- POLAMAI LOIKIEW** 泰式楊枝甘露  
**Fresh mango, pomelo, sago and coconut milk** 60
- TAGO BAI TOEY** 椰汁西米杯  
**Sago pearls in pandan leave** topped with coconut cream 58
- SELECTION OF ICE CREAM** 雪糕精選  
Pandan coconut, guava, mango, pineapple,  
ginger, chocolate, vanilla 68

## COFFEE AND TEA

### COFFEE

- |                          |    |
|--------------------------|----|
| Espresso                 | 35 |
| Regular coffee           | 45 |
| Decaffeinated coffee     |    |
| Double espresso          |    |
| Iced coffee              |    |
| Cappuccino               | 50 |
| Decaffeinated cappuccino |    |
| Latte                    |    |

### TEA

- |            |    |
|------------|----|
| Darjeeling | 45 |
| Earl grey  |    |
| Mint       |    |
| Chamomile  |    |
| Jasmine    |    |
| Iced tea   |    |

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### **The Spices Murals by Brian Tilbrook**

I never intended coming to Asia. The British Army volunteered me for service in Japan in the middle of the last century and I became fascinated by the riveting world which existed in all its magic variety from Brunei to Beijing and from Bali to Bangkok. Being commissioned to enliven the walls of one of my favorite restaurants has allowed me to wander happily through a menu of Asian artefacts and symbols. And like all menus only a selection of dishes is included, but I hope the rich and lively world which we are all lucky enough to be part of feeds through in these images.

The medium is acrylic spray, acrylic paint and a variety of artists' pens and stencils - very much mixed media. If I wanted to portray rice I used real rice. If I wanted to create patterns of chopsticks I used real chopsticks. Caught up in the mass of detail is the sailing ship, part of the Spices logo, a map of the famous spice routes and a heatwave of chillies.

*Bon appetit.*

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