CHEF'S RECOMMENDATIONS

S	Vietnam		Tom Nuong Tiger prawns baked with garlic Hollandaise
S	Vietnam		Ca Mu Chen Voi Gung Pan-fried cod-fish with ginger and lemongrass broth
	Thailand	sss	Pla Neung Manao Steamed barramundi with lemongrass, chilli, fish sauce and lime juice
	Vietnam	s	Thit bo Nuong (200g) Grilled marinated beef sirloin served with spicy lemongrass sauce and garlic vegetables
S	India	ss	Tandoori Murgh Tandoor roasted chicken marinated in yoghurt and spices
	India	s	Sarson Wala Lobster Mustard and yoghurt marinated lobster finish in a tandoor
	Thailand		Goong Krathem-prik Thai Deep fried tiger prawns with garlic pepper and coriander
	Philippines		Inihaw na Baboy Spicy barbecued pork with chili vinegar dip

S	Spices signature dishes
V	Vegetarian dishes
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BREAD

S	India	Lasuni Naan Flour bread filled with garlic
	India	Nazuk Naan Flour bread filled with cheese and cumin seeds
V	India	Butter Naan Flour bread with clarified butter
V	India	Ajwaini Pratha Layered wheat bread with ajwain seeds
S	Malaysia	Roti Canai Shallow fried flat bread served with chicken curry dipping sauce

SOUP

	Thailand	s	Tom Kha Gai Chicken soup with coconut milk, lemongrass and kaffir lime
S	Thailand	sss	Tom Yum Goong Spicy prawn soup with chilli, lime and coriander
V	India	s	Mulligatawny Lentil soup scented with ginger and black pepper
	Vietnam	s	Pho Bo Braised beef and rice noodle soup with beansprouts, ginger
	Thailand		Kew Naam Northern Thai chicken broth with shrimp wonton and coriander

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APPETIZER AND SALAD

	India		Murgh Aur Ananas Ki Chat Salad of chicken and pineapple with tamarind yoghurt sauce
	Philippines	ss	Kilawing Tanguingue Mackerel marinated in vinegar, ginger and green mango
	Thailand	s	Yam Pla Duk Fu Crispy catfish salad with green mango, lime and shallots
	Thailand	ss	Som Tam Kab Kaikem, Pla Fu Spicy green papaya salad with salt egg and crisp fish
	Vietnam	s	Cha Gio and Nuoc Cham Deep fried Imperial spring rolls with shrimps water chestnuts, shiitake mushrooms and glass noodles
S	Vietnam		Goi Cuon Fresh rice paper summer rolls with shrimps, pork and coriander
	Thailand		Tord Mun Goong Fried shrimp cakes with plum sauce

WOK, GRILL AND KEBAB

S	India	s	Sarson Wali Chop Mustard flavoured roasted lamb chops in yoghurt marination
	Indonesia		Sate Traditional satay originating from Java with your choice of chicken, beef, pork or lamb Mixed Appetizer (combination of six pieces) Main Course (combination of twelve pieces)
	India		Seekh Kebab Ginger garlic spiced minced lamb kebabs served with yoghurt pudina
	India		Murgh Kali Mirch Cheddar and black pepper marinated chicken
	Thailand		Near Phad Naam Munhoy Stir fried Angus beef with oyster sauce, mushrooms, pakchoy

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CURRY

	Malaysian		Asam Goreng Beef short ribs with tamarind sauce
	Thailand	sss	Penang Goong, Gai Dried red Penang curry in coconut milk Prawn Chicken
S	Thailand	sss	Gaeng Kiew Warn Goong, Gai Green curry in coconut milk with eggplant and basil Prawn Chicken
	Thailand	sss	Gaeng Phet Phedyang Traditional red curry with roasted duck, lychee and coconut milk
	Pakistan	s	Dahi wali Machhi Simmered lapu-lapu in ginger, cumin and yoghurt sauce
	Sri Lanka	s	Dakshan Jhinga curry Tiger prawns cooked with tamarind, chili and coconut
S	India	ss	Goa Vindaloo Spicy hot and sour lamb curry with peppercorns
	India		Murgh Makhani North Indian tandoori roasted chicken served in silky tomato gravy
S	India	ss	Nali Rogan Josh Aromatic lamb shank cooked in Kashmiri dried chilies and clarified butter

(All curries served with steamed fragrant Jasmine rice)

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RICE AND NOODLES

	Philippines		Pancit Bam-i Stir-fried egg and glass noodles with prawn, pork and chicken
S	India	ss	Hydrabadi biryani Braised lamb with saffron basmati rice and ghee
	Indonesia	s	Nasi Goreng Fried rice with shrimps, chicken and chilli, topped with a fried egg and served with chicken satay
	Thailand		Phad Thai Sauteed rice noodles with shrimps, vegetables and peanuts
	Malaysia	ss	Char Kway Teow Fried flat rice noodles with shrimps and clams, bean sprouts and chili paste
	Thailand	ss	Khao Phad Supparod Pineapple fried rice with prawn, cashew nut and raisins

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VEGETARIAN APPETIZER

S	India	ss	Kaju aur Matar Samosa Cashew, raisins, green pea and potato pockets with mint chutney
	India	ss	Hara Bhara Kebab Spinach, green pea and potato cakes served with pudina sauce
	India		Channa Papadi Chat Chick pea salad with roasted cumin and flour crispies
	India	s	Makai Ki chat Corn salad with onion, red bell pepper and chat masala
	Thailand	s	Yam som-o Refreshing pomelo, fresh coconut, lime juice, chilli and peanuts

VEGETARIAN MAIN COURSE

S	Thailand		Pak Boong Fai Deng Wok-fried water spinach with yellow beans, chilli and oyster sauce
	Vietnam	s	Rau Xao Stir-fried vegetables with garlic and ginger
	India		Maaki Dal Exotic black lentils slow cooked with tomatoes and flavoured with fenugreek and ghee
	India	ss	Handi Paneer Cottage cheese stir-fried with bell peppers, onion and tomatoes
	India	ss	Bhindi do Pyaza Sauteed okra, onion, tomato and coriander chili
	India	ss	Kumb Aur Makai Ki Subji Cumin and garlic flavoured mushrooms and corn in yellow sauce

Our specialty resident Thai and Indian chefs will be more than happy to accommodate requests you may have to enhance your dining experience.

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DESSERT

	Indonesian	Kaya Pudding Caramel egg custard with coconut
S	Thailand	Thab-Thim Krup Ruby chestnut in coconut syrup with crushed ice
	Malaysia	Gula Melaka Sago pearls in pandan coconut palm sugar syrup
S	Thailand	Khao Niew Mamuang Mango with sticky rice
	India	White Chocolate, Mint and Banana Samosa Served with mango ice cream
	Thailand	Polamai Raum Seasonal tropical fruit platter
	Chef's Choice	Spices dessert sample Mango sticky rice, caramel egg custard and coconut pandan ice cream
	Chef's Choice	Spices Split Vanilla, mango, coconut pandan ice cream with fried banana, toasted coconut, ruby red chest nuts, whipped cream, strawberry and palm sugar drizzle

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