CHEF'S RECOMMENDATIONS

S	Vietnam		Tom Nuong Tiger prawns baked with garlic Hollandaise
S	India	ss	Goa Vindaloo Spicy hot and sour lamb curry with peppercorns
	Thailand	sss	Pla Rad Phrik Deep-fried codfish with sweet and spicy ginger sauce
	Sri Lanka	ss	Samudri Bhojan Kadhi Mix seafood tossed with onion and fennel flavoured tomato sauce
S	Thailand	sss	Pla Neung Manao Steamed Baramundi with lemongrass, chili, fish sauce and lime juice
	Vietnam		Muc Xao Thap Cam Seared squid with tomato, black pepper and fish sauce
S	India	ss	Tandoori Murgh Chicken marinated in yoghurt and spiced, roasted in a tandoori oven
	Thailand	sss	Gai Phad Med Mamoung Stir-fried chicken with cashew nuts and bell pepper
	Indonesia	sss	Lapis manado Beef strips in spicy green peppercorn sauce

S Spices signature dishes
V Vegetarian dishes
s Spices can be adjusted to suit your taste

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BREAD

S	India	Lasuni Naan Garlic naan bread
	India	Nazuk Naan Naan bread filled with cheese and cumin seeds
V	India	Pudina Paratha Layered wheat bread with fresh mint
V	India	Aloo Gobi Ka Paratha Baked wheat bread with potato and cauliflower
	India	Ghee Naan Buttered Naan bread
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, lemon grass and kaffir lime
S	Thailand	sss	Tom Yam Goong Spicy prawn soup with chili, lime and coriander
	Malaysia		Sup Buntut Oxtail soup with cinnamon, cumin and fresh coriander
V	India	s	Mulligatawny Traditional lentil soup scented with ginger and black pepper
	India	s	Murgh and Tamater Shorba Coriander scented tomato soup with chicken
	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
	Thailand	s	Yam Pla Duk Fu Crispy catfish salad with green mango, lime and shallots
S V	Thailand	ss	Som Tum Malakro Spicy green papaya salad with roasted peanuts and dried shrimps
	Vietnam	s	Gha Gio and Nuoc Cham Deep-fried spring rolls with crab, shrimps, pork, water chestnuts, shiitake mushrooms and glass noodles
S	Vietnam		Goi Cuon Fresh rice paper summer rolls with shrimps, pork and coriander
	Malaysia	s	Karipap Golden fried curried potato puffs with minced chicken
	Thailand		Tord Mun Goong Fried shrimp cakes with plum sauce

WOK, GRILL AND KEBAB

S	India	s	Sarson Wali Chop Mustard flavoured Tandoori lamb chops
	Indonesia		Sate Traditional satay originating from Java with your choice of chicken, beef, pork or lamb Mixed Appetizer (combination of two) Main Course (combination of three)
	India		Seekh Kebab Minced lamb kebabs seasoned with ginger and garlic served with yoghurt pudina
	India		Murgh Kali Mirch Cheddar and black pepper marinated chicken
	Vietnam	ss	Tom Lan Bot Lightly battered shrimp served with sweet and sour dip
	Thailand		Phad Hoy Shell Stir-fried scallops with mushrooms, broccoli and baby corn

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CURRY

	Malaysian		Asam Goreng Beef short ribs with tamarind sauce
	Thailand	sss	Paneng Goong, Gai Dried red paneng curry with galangal 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, lychees and coconut milk
	Thailand	ss	Ahan Ta Lay Phad Nam Prik Phow Stir-fried seafood with chili paste and oyster sauce
	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

	Thailand		Khao Phad Supparod Pineapple fried rice with prawns, cashew nuts and raisins
S	India	ss	Hydrabadi biryani Braised lamb with saffron basmati rice and ghee
	Indonesia	s	Nasi Goreng Fried rice with shrimps, chicken and chili served with chicken satay and fried egg
S	Malaysia	ss	Laksa Lemak Curry based egg noodles with chicken, shrimps, quail egg, bean sprouts and shrimp chili paste
	Thailand		Phad Thai Sauteed rice noodles with shrimps, vegetables and peanuts
	Thailand		Mee Krob Rad Naa Crisp egg noodles with chicken and prawns in oyster sauce
	Thailand		Khao klook Ka Pi Shrimp paste fried rice with sweet pork, green mango and dried shrimp
	Malaysia	ss	Char Kway Teow Fried flat rice noodles with shrimps and clams, bean sprouts and chili paste

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VEGETARIAN APPETIZER

S	India	ss	Kaju aur Matar Samosa Cashew and green pea pockets filled with mint chutney
	India	ss	Hara Bhara Kebab Spinach, potato and green pea potato cakes served with pudina sauce
	India		Channa Papadi Chat Chick pea salad with roasted cumin and flour crispies
	Thailand	s	Yam som-o Refreshing pomelo salad with tamarind, chilies and peanuts

VEGETARIAN MAIN COURSE

	Thailand		Pak Boong Fai Deng Wok-fried water spinach with yellow beans, chili and oyster sauce
S	Vietnam	s	Rau Xao Stir-fried vegetables with garlic and ginger
	Indonesia	ss	Sayur Lemak Vegetables and tofu cooked in coconut milk
	India		Maaki Dal Exotic black lentils simmered for hours and tempered with ghee
	India	ss	Handi Paneer Stir-fried cottage cheese with bell pepper, onion and tomatoes
	India	ss	Bhindi do Pyaza Sauteed okra, onion, tomato and coriander chili
	India	ss	Vegetable Kolhapuri Carrots, cauliflower and green beans tossed in ajwain flavored 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
	Thailand	Mapow, Mamoung, Tra Kai Home made coconut, lemon grass and mango ice cream
	India	White Chocolate, Mint and Banana Samosa Served with vanilla bean ice cream
	Indonesia	Gulab Jamun Cottage cheese dumpling in sugar syrup
	Indonesia	Chocolate Ginger Tart With coconut ice cream
	Thailand	Polamai Raum Seasonal tropical fruit platter

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