



A tropical sanctuary offering fresh and authentic Indian, Indonesian, Filipino, Malaysian, Thai, and Vietnamese cuisine, Spices is a feast for the senses that transports diners to an Asian paradise.

Catch up with family and friends in the warm, inviting interiors of the main dining room or enjoy the views of the outdoor pool and lush gardens from the glass-paneled pavilion.

Spices is certified Halal-compliant.

**À LA CARTE
LUNCH AND DINNER MENU**


11:00 am – 2:00 pm
6:00 pm – 10:00 pm

Menu curated by
Chef Leo Rabino
SOUS CHEF



For future booking, please scan the QR code or visit [peninsula.com/](https://www.peninsula.com/)


APPETIZER AND SALAD

 **YUM NUA YANG** 1,290
Grilled wagyu striploin beef salad, tomatoes, mint, chili lime dressing


CHẢ GIÒ 1,190
Deep-fried Vietnamese spring rolls, minced chicken and prawn, coriander, glass noodles



TUNA KINILAW 1,190
Calamansi-and-vinegar-marinated tuna loin, green mango, chili peppers

 **TOD MUN GOONG** 1,090
Deep-fried shrimp cakes, plum sauce

 **YAM PLA DUK FU** 990
Crispy catfish salad, green mango, lime, shallots

GAI HOR BAI TOEY 890
Chicken wrapped in Thai pandan leaves, sweet soy dipping sauce, pickled cucumber

 **SATAY RUAM** 1,190
Marinated chicken and beef satay, peanut sauce, cucumber salad

  **YAM SOM-O** 1,190
Pomelo salad, fried jumbo lump crab meat, peanuts, shallots, kaffir lime leaf

 Chef's recommendation

 nuts

 Spicy




 Gluten Free

 Plant Based

Prices are in Philippine Pesos which include VAT and are subject to 10% service charge and applicable government taxes.



SOUP

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|---|---|-------|
|  | TOM YAM GOONG MAENAM
Traditional tom yum soup, tiger prawns, lemongrass, lime, bird's eye chili | 1,190 |
|  | TOM KHA GAI
Traditional coconut soup, chicken breast, mushroom, galangal | 990 |
|  | BINAKOL NA MANOK
Chicken soup in a coconut shell with coconut water, lemongrass, green chili leaves | 990 |

CURRY

- | | | |
|---|--|-------|
|  | TRADITIONAL BEEF RENDANG
Shredded beef with coconut, lemongrass, kaffir leaves | 1,590 |
|  | NALLI ROGAN JOSH
Aromatic lamb shank, dried chili, cashew nuts, onion sauce | 1,490 |
|  | GAENG PHED PED YANG
Red curry, grilled braised duck, sweet basil, lychee, pineapple, grape | 1,490 |
| | MURGH MAKHANI
North Indian tandoor-roasted chicken, silky tomato gravy | 1,190 |
| | PRAWN TIKKA MASALA
Tandoor-roasted prawns, red chili, turmeric, garam masala | 1,490 |
| | NAAN
Plain/ Garlic/ Cheese | 390 |

All curries are served with steamed fragrant Jasmine rice

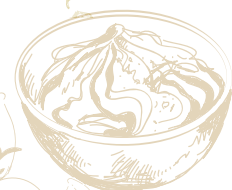

Chef's recommendation


nuts


Spicy


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MAIN COURSES

	ASAM GORENG Beef short ribs, tamarind sauce	1,590
	TANDOORI MURGH Tandoor-roasted chicken, yogurt, spices	1,190
	TÔM NƯỚNG Baked tiger prawns, garlic hollandaise	1,690
	PLA NEUNG MANAO Steamed barramundi, lemongrass, chili, fish sauce, lime juice	1,490

All served with steamed fragrant Jasmine rice

NOODLES AND RICE

	PENANG CHAR KWAY TEOW Fried flat rice noodles, prawns, chicken, chives, bean sprouts, egg, chili	1,390
 	PHAD THAI GOONG YANG Traditional Phad Thai noodles, tiger prawns, tofu, peanuts	1,490
	MEE GORENG Fried noodles, chicken, shrimp, bok choy, fried shallots, sambal oelek, oyster sauce	1,190
 	SEAFOOD LAKSA Rice noodles in coconut soup, prawns, scallops, mussels, squid, fish cakes, bean sprouts, fried tofu	1,090
	NASI GORENG Fried rice, shrimp, chicken, chili, topped with fried egg, satay	1,190
	KHAO PAD SUBPA-ROD Pineapple fried rice, seafood, raisins, cashew nuts, crispy egg	990


Chef's recommendation


nuts


Spicy


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NATURALLY PENINSULA

Naturally Peninsula Cuisine is prepared with natural, nutritious plant-based ingredients, designed to support a wellness lifestyle.

CAULIFLOWER TIKKA MASALA 890
Roasted cauliflower, tomatoes, garam masala, coriander, paprika, steamed rice

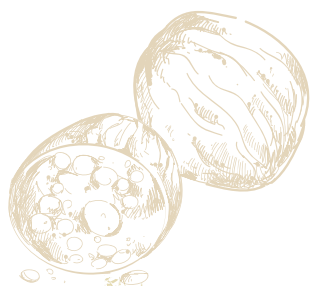
SWEET AND SOUR TOFU 890
Tofu with red bell pepper, pineapple, basmati rice

PAK BOONG FAI DAENG 790
Wok-fried water spinach, yellow beans, chili, oyster sauce

TEMPE GORENG 790
Deep-fried tempe, garlic, coriander, turmeric, sambal, steamed rice

RAU XAO 790
Stir-fried vegetables, garlic, ginger

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DESSERT



KHAO NIEW MAMUANG

Thai sticky rice, sweet mango

790



I-ITIM KATI MAPRAO ONN

Homemade coconut ice cream, young coconut meat

690

GULA MELAKA

Traditional tapioca pudding, raw sugar syrup, coconut milk

790

WUN GATI BAI TOEY

Pandan coconut jelly

790



TROPICAL FRUIT PLATTER

Fresh watermelon, cantaloupe, pineapple, dragon fruit, papaya

690

ICE CREAM

Dark chocolate, vanilla, salted caramel, coffee, strawberry, macapuno, coconut, ube, calamansi sorbet, mango sorbet

360 per scoop



Chef's recommendation



nuts



Spicy



Gluten Free



Plant Based



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Flavorsome Feasts

FOUR COURSE SET MENU

1,800

APPETIZER



YAM SOM-O

Pomelo salad, fried jumbo lump crab meat, peanuts, shallots, kaffir lime leaf

or



SOM TUM THAI GOONG SUK

Spicy green papaya salad, dried shrimp, peanuts, string beans

SOUP



TOM YAM GOONG MAENAM

Traditional tom yum soup, tiger prawns, lemongrass, lime, bird's eye chili

MAIN COURSE



GAENG KEOW WAN GAI

Green curry, grilled boneless chicken thighs, eggplant, sweet basil

or



PLA KRA-PONG NEUNG MANAO

Steamed seabass fillet, lime, herb broth, fish sauce

DESSERT

BUKO SORBET

One scoop of young coconut sorbet



Chef's recommendation



nuts



Spicy



Gluten Free



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Asian Inspired COCKTAILS



SPICES SANGRIA (PITCHER)

Wine, brandy, orange liqueur, pomelo, orange, apple, lychee, cinnamon, anise

A unique blend of Asian flavors and traditional ingredients that will transport your taste buds on a journey across cultures and continents.

1,500

IAS ISLAS

The Island

Don Papa Rum, Manille Liquer De Calamansi, pineapple, butterfly pea, mango IPA

Sip on the essence of our local heritage and embark on a taste-venture across the Philippine archipelago where the flavors are cultivated one island at a time.

650



HOUNG VI THU DO

Flavors of the Capital

Malfy con Limone, Cointreau, lemongrass, anise, pomelo, seltzer

Get lost in the vibrant aromas with a revitalizing blend of local harvest. Paying homage to the essence of Hanoi's rich cultural heritage.

650

HUTAN BURUNG

Jungle Bird

Benchmark 8, Campari, rooibos tea, lime, pineapple, bitters

Escape to the jungle, find serenity, and experience the tropical flavors of exciting Indonesia

650



SABAI - SABAI

I'm Feeling Good

Mekhong Thai Spirit, lemon, ginger, chili, basil egg white

Experience the bold and spicy cocktail headlined by the iconic spirit of the kingdom of Thailand.

650

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SOUTHEAST ASIAN GIN & TONIC



SOUTHEAST ASIAN DRY GIN

Inspired by the cuisine of Southeast Asia, A citrus-forward gin with aromatic, savory mid-notes and a long peppery finish. Bold and contemporary, it's a modern take on the classic London Dry style.

700

ORIENTAL PINK GIN

A complex, fruity, low-sugar gin that challenges the traditional idea of flavored gin. It delivers a refreshing balance of floral sweetness and tartness, offering a modern and refined alternative to sweeter styles.

700



CALAMANSI CITRUS GIN

The rise of citrus-forward gins reflects a shift toward more vibrant and adventurous flavor experiences, offering a fresh and distinctive twist on traditional styles.

700

TAIPEI OLD TOM GIN

A refined interpretation of the Old Tom style, crafted for bars and restaurants that embrace tea culture. This expression is infused with a premium oolong tea, adding delicate floral notes and a smooth, rounded finish

700



KHAO SAN GIN

Inspired by the vibrant culinary heritage of Southeast Asia, this gin captures the region's bold, aromatic character through a fresh and lively flavor profile. Its carefully balanced botanicals evoke the essence of Southeast Asian cuisine.

700

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NON-ALCOHOLIC ASIAN BEVERAGES



SPICES SIGNATURE

ICED TEA

400

Black tea, calamansi juice, pandan syrup



MANGO IASSI

400

Mango, yoghurt, cinnamon



FRESH
COCONUT JUICE

400

Served in a shell



THAI ICED TEA

400

ChaTraMue Tea, Cream



NIMBU PANI

400

Dalandan, Calamansi,
Lime, Chili



SOI 54

400

Lemongrass, Thai Basil,
Lime, Cucumber



FRESH LIME SODA

300

Lime juice, seltzer

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Wine by The Glass

SPARKLING

	Glass	Bottle
THE PENINSULA BRUT BY DEUTZ Champagne, France	2,000	9,800

AMALUNA ORGANIC BRUT Casablanca Valley, Chile	900	4,300
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ROSÉ

EMILIANA ADOBE RESERVA Rapel Valley, Chile	700	3,300
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WHITE

THE PENINSULA CHARDONNAY Sonoma Coast, U.S.A	1,200	5,800
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BARONS DE ROTHSCHILD SAGA Bordeaux, France	800	3,800
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DURVILLEA SAUVIGNON BLANC Marlborough, New Zealand	700	3,300
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CANALETTO PINOT GRIGIO Delle Venezie, Italy	600	2,800
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RED

THE PENINSULA PINOT NOIR Sonoma Coast, U.S.A	1,200	5,800
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SHOTTESBROOKE TIDE CHASER SHIRAZ McLaren Vale, Australia	900	4,300
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FÉLIX SOLÍS KINGPIN TEMPRANILLO Vino De España, Spain	800	3,800
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TERRAZAS DELOS ANDES RESERVA MALBEC Mendoza, Argentina	800	3,800
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LOS VASCOS CABERNET SAUVIGNON Colchagua Valley, Chile	750	3,550
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ASIAN BEERS

THE PENINSULA PINEAPPLE IPA BEER (PHILIPPINES)

550

A vibrant, fruit-forward IPA that fuses West Coast hops with juicy pineapple sweetness. The Peninsula Pineapple IPA bursts with bright, tangy notes while keeping a clean, hoppy balance.

ENKANTO MANGO NATION HAZY IPA (PHILIPPINES)

550

An IPA that's refreshingly delicious – perfect for those who love hoppy beers with a fruity twist!

SINGHA (THAILAND)

400

The most iconic taste of Thailand. Made with 100% premium malt and barely and slow brewed with the purest Thai spring water.

SAPPORO PREMIUM (JAPAN)

400

Amazingly crisp, perfectly refreshing lager with refined flavor and a smooth finish.

TIGER CRYSTAL ASIAN LAGER (SINGAPORE)

260

This crisp, crystal-clear lager is brewed with premium ingredients and a dash of Asian flair, resulting in a smooth and refreshing easy-drinking beer.

RED HORSE EXTRA STRONG (PHILIPPINES)

260

A distinctive, sweetish taste, balanced by a smooth bitterness. A deeply hued lager with real strength, inside and out.

FRESHLY SQUEEZED FRUIT JUICE

420 each

DALANDAN
CALAMANSI
WATERMELON
PINEAPPLE
MANGO

WATER

STILL

EVIAN

300 (330 ml) 600 (750 ml)

SPARKLING

SAN PELLEGRINO

300 (250 ml) 600 (750 ml)

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