





MENU



Contact No:
233 9983 / 871 0148



Welcome You.

Hygiene and Safety Measures:



Regular Temperature
Checks and Control



Hygienically prepared
fresh food



Regular Sanitation
and Cleaning



Gloves and other Equipment
as Prescribed

Allergen and Dietary Indicators:



Contains Milk



Contains Nuts



Contains Crustacean



Contains Sulphite



Contains Soy



Contains Fish



Spicy Level



Contains Sesame



Vegetarian



Contains Wheat/ Rye/ Barley/ Oats



Contains Eggs



Non-Vegetarian

While ordering, please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing gluten – i.e, wheat, rye, barley, oats, spelt or their hybridized strains and products | Crustacean and their products
Milk and milk products Eggs and egg products | Fish and fish products | Peanuts, tree nuts and their products | Soybeans and their products
Sulphites in concentration of 10mg/kg or more.

Our chef would be delighted to prepare your meal without them.
Vegetable Oil | Butter | Desi Ghee are used in preparations

On the MENU



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-WESTERN GOURMET CREATIONS-

Selection of PARATHA

-MORNING DELIGHT-



■ ALOO PARATHA 🥛 🌾 🌶️

Freshly rolled pan seared flat bread stuffed with spices potatoes served with yoghurt.

\$4.00



■ GOBHI PARATHA 🥛 🌾 🌶️

Freshly rolled pan seared flat bread stuffed with spiced cauliflower served with yoghurt.

\$4.00



■ PANEER PARATHA 🥛 🌾 🌶️

Freshly rolled pan seared flat bread stuffed with spiced paneer served with yoghurt.

\$4.00



■ ONION PARATHA 🥛 🌾 🌶️

Freshly rolled pan seared flat bread stuffed with spiced onion ,served with yoghurt.

\$4.00



Spicy Level



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Vegetarian

North Indian STREET FOOD

-MORNING DELIGHT-



■ VEGETABLES PAKORA 🥛 🌾

Assorted vegetables coated in spiced gram flour and deep-fried to golden perfection.

\$4.50



■ PANEER PAKORA 🥛 🌾

Indian cottage cheese coated in spiced gram flour and deep-fried to golden perfection.

\$6.50



■ CHOLE BHATURE 🌶️ 🥛 🌾

Deep-fried refined flour Indian bread served with spiced chickpea curry.

\$5.00



■ POORI BHAJI 🥛 🌾

Golden deep-fried Indian bread served with mildly spiced, homestyle potato curry, garnished with fresh coriander.

\$5.00



Spicy Level



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Vegetarian

Selection of KATHI ROLL/ WRAP

-MORNING DELIGHT-



■ PANEER KATHI ROLL

Hand-rolled wrap filled with spiced cottage cheese and vegetables, finished with a drizzle of flavourful sauce.

\$5.90



■ CHICKEN KATHI ROLL

Hand-rolled wrap filled with spiced chicken, finished with a drizzle of flavourful sauce.

\$6.90

Local LOVE

-MORNING DELIGHT-



■ ROTI TELUR W/ CURRY CHICKEN MASALA

Roti telur bawang is a flavourful Malaysian flat bread made by adding eggs and onion to a traditional roti dough.

\$4.90



■ ROTI KOSONG W/ CURRY CHICKEN MASALA

Soft, freshly made unleavened flatbread, lightly pan-cooked to a golden finish, perfect to accompany curries and gravies.

\$3.90



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Eggs



Vegetarian



Non-Vegetarian

Appetizer. Salad.

SIDES



■ PANI PURI 🌶️🌿

Crispy fry balls filled with spiced potato, tangy tamarind chutney with mint flavor water.

\$4.90



■ DAHI PURI 🥛🌿

Crispy fry balls filled with spiced potatoes, tangy tamarind chutney, mint sauce, fresh yogurt.

\$4.90



■ CHANDANI CHOWK KI CHAAT 🌿🥛

An iconic North Indian chaat featuring crushed papdi layered with onions and tomatoes, generously topped with yogurt, sweet-sour tamarind, and mint chutney.

\$5.90



■ NORTH INDIAN SAMOSA CHAAT 🌿🥛

Golden samosas crushed and layered with yogurt, tamarind, and mint sauce for a perfect balance of crunch, spice, and tangy.

\$6.90



Spicy Level



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Vegetarian

Appetizer, Salad, SIDES



■ DAHI BHALLA 🌶️🌿

Delicately spiced lentil dumplings immersed in velvety yogurt, balanced with sweet-sour chutneys and traditional Indian spice.

\$5.90



■ ROYAL CHICKEN CHAAT 🍷🌿

Smoky tandoori chicken with onions, tomatoes, and topped with tangy tamarind and mint chutneys. A burst of bold flavors in every bite.

\$7.00



■ GREEN SALAD 🌿🥛

Refreshing mixed of garden fresh carrot cucumber tomato onion and green chilli.

\$4.90



■ GREEK SALAD 🌿🥛

Vibrant, sun-kissed ingredients—tomatoes, peppers, olives, and feta cheese in a classic vinaigrette.

\$6.90



Spicy Level



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Vegetarian



Non-Vegetarian

Appetizer. Salad.

SIDES



■ KACHUMBER SALAD

A simple and flavourful salad made with cucumbers, onion, tomatoes, and fresh cilantro.

\$4.90



■ RAITA 🥛

Boondi raita / Mix veg / Pineapple

\$2.90

From The Soup

TUREEN



■ ROYAL LAMB SHORBA 🥛

A light and flavorful lamb broth, slow-cooked with aromatic spices and fresh cilantro, served as a warm classic soup.

\$ 6.90



■ ZAFRANI MURGH SHORBA 🥛

Luxurious chicken soup infused with saffron and enriched homemade spice and cilantro.

\$5.90



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Vegetarian



Non-Vegetarian

From The Soup TUREEN



■ TOMATO DHANIYA KA SHORBA

Pulp of tomatoes scented with coriander.

\$5.90



■ CORN AND MUSHROOM SHORBA

A light, flavorful sweet corn and fresh mushrooms, simmered with aromatic spices.

\$5.90



■ LENTILS SOUP

A comforting, flavorful blend of lentils, herbs, and spices—light yet hearty, and perfect for nourishing the soul.

\$5.90



■ DAL PALAK KA SHORBA

Indian lentil soup made with yellow lentils and fresh spinach, delicately flavored with garlic, cumin, and aromatic spices.

\$6.90



Contains Milk



Vegetarian

From The KABABERIE

-VEGETARIAN TANDOORI APPETIZER-



■ AWADHI HARA BHARA KEBAB 🌿 🥛 🍴

A traditional delicacy soft, fluffy spinach and potato kebabs stuffed with cheese, mildly spiced and shallow fried in clarified butter.

\$6.90



■ CHAKUNDAR KHAAS KEBAB 🌿 🥛 🍴

Pan fried medallion of beetroot coated with sesame seeds.

\$7.90



■ TANDOORI MALAI BROCCOLI 🌿 🍴

Broccoli florets marinated in creamy malai, mild spices, and grilled to perfection.

\$8.90



■ DAHI KE KEBAB 🌿 🥛 🍴

Flavorful kebab made with hung curd mild spices, and a hint of herbs. Shallow-fried until golden brown served with mint chutney.

\$9.90



Spicy Level



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nuts



Vegetarian

From The KABABERIE

-VEGETARIAN TANDOORI APPETIZER-



■ PANJABI PANEER TIKKA 🍷🍴

Cottage cheese marinated in Indian spices and grilled in the clay oven, served with mint chutney.

\$10.90



■ NAWABI PANEER TIKKA 🌶️🍷🍴

Fresh cottage cheese marinated in a rich cashew paste with cardamom flavor grilled to perfection.

\$10.90



■ GOBI MANCHURIAN 🌿🍴

Deep fried cauliflower tossed with ginger, garlic, onion, and a tangy sauce.

\$7.90



■ HONEY CHILI POTATO 🌶️🌿🍴

Crispy fried potato fingers tossed in a sweet and spicy honey-chili sauce, finished with sesame seeds and spring onions.

\$5.90



Spicy Level



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nuts



Contains Soy



Vegetarian

From The KABABERIE

-TANDOORI APPETIZER-



■ NON-VEG SAMPLER 🌶️🐟🐠🥛

Chef's signature non-veg kebabs Chicken, Mutton, fish, shellfish, finished with Indian spices in clay oven ideal for sharing served with mint sauce.

\$21.90



■ SALMON FISH TIKKA 🐟🥛

Rich in Omega 3, Salmon meets the smoky heat of the tandoor for a high-protein treat that melts in your mouth.

\$17.90



■ FISH TIKKA 🌶️🐟🥛

Seafood lover's dream: melt-in-your-mouth fish fillets infused with tandoori spices and a hint of lemon.

\$12.00



■ FISH AMRITSARI 🐟🌿

Golden-fried fish fillets coated in a spiced gram flour batter, bursting with the signature punch of carrom seeds and lemon.

\$9.90



Spicy Level



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Fish



Contains Crustacean



Non-Vegetarian

From The KABABERIE

-TANDOORI APPETIZER-



■ SMOKY TANDOORI PRAWNS 🌶️🍗🥛

Succulent prawns marinated in aromatic spices and yogurt, tandoor-grilled to a delicate smoky perfection.

\$13.90



■ PRAWNS À LA RAWA 🍗🥛🌿

Crisp prawns coated in delicate Rawa crumbs, pan-fried to golden perfection with a tender, succulent center.

\$13.90



■ TANDOORI CHICKEN (HALF/FULL) 🌶️🍗🥛👍

All-time favorite tandoori Chicken, overnight marinated with Indian spices and cooked with perfection.

\$13.90/ \$23.90



■ MURGH MALAI KEBAB 🥛👍

Creamy, tender chicken kebabs, subtly spiced and grilled to succulent perfection.

\$11.90



Spicy Level



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nuts



Contains Crustacean



Non-Vegetarian

From The KABABERIE

-TANDOORI APPETIZER-



■ **CHICKEN ANGARA TIKKA** 🌶️🥛
Boneless tender chicken kebabs, marinated with Indian spices and grilled to succulent perfection.

\$11.90



■ **CHICKEN SEEKH KEBAB** 🥛👍
Minced of chicken mixed with aromatic Indian spices and finished in clay oven.

\$12.90



■ **TANGRI GULISTAN** 🥛👍
Juicy chicken drumsticks marinated in yogurt and spices, char-grilled.

\$9.50



■ **CHICKEN 65** 🌶️🥛🥚
Chicken marinated in a blend of yogurt, ginger, garlic paste, red chili powder, and various aromatic spices.

\$9.90



Spicy Level



Contains Milk



Non-Vegetarian

From The KABABERIE

-TANDOORI APPETIZER-



■ LAMB GALOUTI KEBAB 🥛 🌾 🍴

Finely minced of lamb delicately spiced with aromatic Indian spices, gently shallow-fried in clarified butter and served with Indian flat bread.

\$15.00



■ PESHAWARI MUTTON SEEKH KEBAB 🌶️ 🥛 🍴

Minced mutton blended with hand-crushed spices, green chilies, and fresh herbs, grilled on skewers in traditional Peshawar style.

\$15.00



■ KUNG PAO CHICKEN 🍴 🌾 🥚 🥜

Stir fry of tender chicken crushed peanuts and vegetables in a spicy balanced sweet and sour sauce.

\$9.50



■ CHILLY CHICKEN 🌶️ 🌾 🍴 🥚

Crispy fried chicken wok-tossed with garlic, green chilies, bell peppers, and a spicy soy-chilly glaze.

\$9.50

Spice Palace

FAVOURITES

-VEGETARIAN MAIN COURSE-



■ LAHSOONI PALAK PANEER

Indian cottage cheese cubes simmered in a smooth spinach gravy, delicately flavored with garlic.

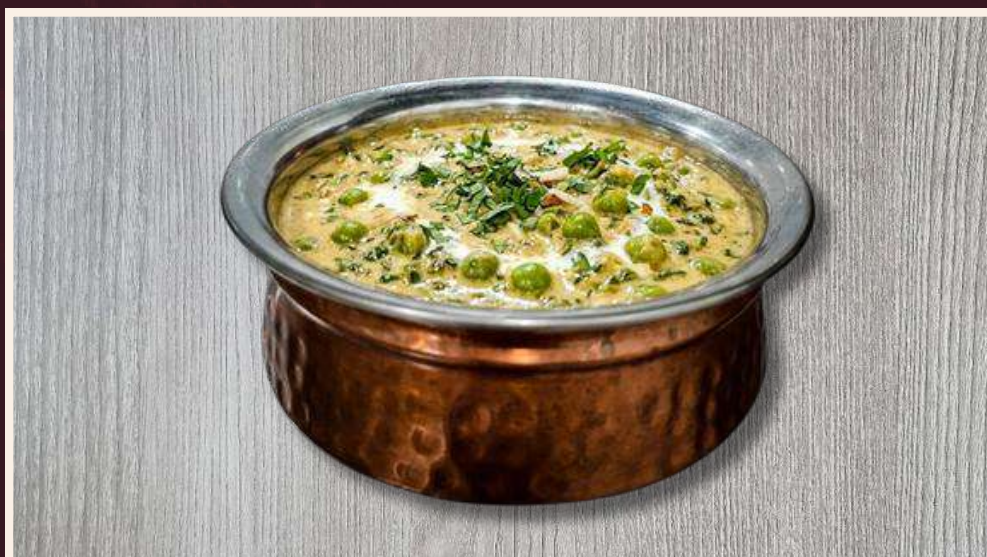
\$8.00



■ KADAI PANEER

Tender paneer sautéed with peppers and onions in a robust, aromatic gravy flavored with crushed coriander, and red chilies.

\$8.00



■ METHI MALAI MATAR

Delightful combination of fenugreek leaves and green peas merged in cashew nut gravy.

\$7.50



■ SUBZ DIWANI HANDI

Assorted garden-fresh vegetables slow cooked in a traditional Handi with aromatic spices and a creamy spinach -onion base gravy.

\$8.90



Contains Milk



Contains Nuts



Vegetarian

Spice Palace

FAVOURITES

-VEGETARIAN MAIN COURSE-



■ VEG NAZAKAT KOFTA 🍲 🌱 🥛 🌿

Cottage cheese dumpling stuffed with dry fruits, flavored with Indian spices and finished with creamy gravy.

\$7.90



■ OKRA MASALA 🍲 🌱 🥛 🌿

Fresh lady finger cooked with slow-roasted onions, tomatoes, and traditional Indian spices.

\$7.50



■ BAGARA BAINGAN 🌶️ 🍲 🌱 🥛 🌿

Whole eggplants slow-cooked in a robust masala of onions, tomatoes, and traditional spices.

\$7.50



■ ALOO GOBI ADRAKI 🍲 🌱 🥛 🌿

Fresh potatoes and cauliflower cooked with aromatic ginger, onions, and traditional Indian spices.

\$7.50



Contains Wheat/ Rye/ Barley/ Oats



Spicy Level



Contains Milk



Contains Nuts

■ Vegetarian

Spice Palace

FAVOURITES

-ART OF LENTILS-



■ DAL TADKA

Classic yellow lentils cooked with onion, tomatoes and a blend of aromatic spices.

\$6.90



■ DAL MAKHANI

All-time favorite black lentil cooked overnight finished with rich creamy and butter.

\$8.90



■ RAJMA MASALA

A timeless North Indian preparation of red kidney beans, gently spiced and slow cooked with onion, tomato masala.

\$6.90



■ AMRITSARI CHOLE MASALA

A classic North Indian delicacy of tender chickpeas infused with traditional Amritsari spices.

\$6.90



Spicy Level



Contains Milk



Vegetarian

Spice Palace

FAVOURITES

-NON VEG MAIN COURSE-



■ **PRAWNS MALABAR CURRY** 🌶️ 🥛 🥥
Prawns cooked in a fragrant Malabar-style coconut curry with South Indian spices, curry leaves, and tamarind.
\$12.00



■ **TANDOORI PRAWNS MASALA** 🌶️ 🥛 🥥
Char-grilled tandoori prawns cooked in a rich Indian spiced masala gravy.
\$12.00



■ **FISH TIKKA MASALA** 🌶️ 🐟 🥛
Char-grilled fish tikka cooked in a rich, tomato-based masala sauce with Indian spices.
\$12.00



■ **BUTTER CHICKEN** 🥛 🥥
Classic butter chicken prepared with tender chicken, slow-cooked tomatoes, butter, and fragrant Indian spices.
\$10.90



Spicy Level



Contains Milk



Contains Nuts



Contains Fish



Contains Crustacean



Non-Vegetarian

Spice Palace

FAVOURITES

-NON VEG MAIN COURSE-



■ CHICKEN TIKKA MASALA 🌶️🥛🥜

A celebrated favorite—tender chicken tikka in a robust, slow-cooked masala with a hint of smokiness.

\$10.90



■ KADAI CHICKEN 🌶️🥛🥜

On bone chicken cooked in a traditional Kadai spices, tomatoes, bell pepper, and rich onions and tomato aromatic flavourful sauce.

\$9.90



■ SHAHI PATIALA CHICKEN 🥛🥜🥚

A hearty Punjabi specialty of tender chicken wrapped in eggs simmered with aromatic spices and finished with cream.

\$13.90



■ LAZIZ LAMB HANDI 🌶️🥛🥜

Succulent lamb gently slow-braised in a traditional handi with caramelised onions, ripe tomatoes, ginger, garlic, and hand-ground North Indian spices, finished to a rich, refined sauce.

\$14.90



Spicy Level



Contains Milk



Contains Nuts



Contains Eggs



Non-Vegetarian

Spice Palace

FAVOURITES

-NON VEG MAIN COURSE-



■ MUTTON ROGAN JOSH 🌶️🥛

Kashmiri curry of tender mutton slow-cooked in a refined gravy of aromatic spices, gently infused with chili and finished with a deep, natural richness.

\$14.90



■ ROYAL SAAG GOSHT 🥛

Tender meat slow cooked in a rich blend of fresh spinach, traditional Punjabi spices and garlic.

\$12.90



■ LAMB SHANK MASALA 🥛👍

A royal delicacy-fall-off-the-bone lamb shank simmered in a luxurious korma gravy, infused with saffron and whole spices.

\$19.90



■ BEEF BUTTER MASALA 🥛👍

Slow-cooked beef in a rich buttery tomato gravy, delicately flavored with aromatic Indian spices.

\$11.00



Spicy Level



Contains Milk



Contains Nuts



Non-Vegetarian

Spice Palace

FAVOURITES

-NON VEG MAIN COURSE-



■ BEEF CHETTINAD 🌶️🥛👍
Tender beef cooked in an aromatic Chettinad-style gravy with roasted South Indian spices, curry leaves, and black pepper

\$11.00



■ BEEF AWADHI KORMA
Tender beef simmered in a mild, aromatic yogurt-based gravy with traditional Awadhi spices.

\$11.00

Spice Palace

FAVOURITES

-BIRYANI/NASI-



■ SUBZ AWADHI BIRYANI 🥛👍
Fragrant basmati rice layered with seasonal vegetables, slow-cooked in traditional Indian spices.

\$8.50



■ CHICKEN DUM BIRYANI 🥛👍
Marinated chicken with aromatic basmati rice and finish with dum process.

\$9.50

Spice Palace

FAVOURITES

-BIRYANI/NASI-



■ GOSHT DUM BIRYANI 🌶️ 🥛 🥄

Marinated lamb with aromatic basmati rice and finish with dum process.

\$14.90



■ BEEF BIRYANI 🌶️ 🥛 🥄

Long-grain basmati rice layered with tender beef slow-cooked in a rich blend of aromatic spices, herbs, and saffron.

\$12.90



■ LAMB SHANK BIRYANI 🥛 🥄

A chef's special—succulent lamb shank braised to perfection, paired with layered aromatic biryani rice, garnished with fried onions.

\$23.90



■ SPICE PALACE LAMB SHANK MANDI 🥛 🥄

Slow braised lamb shank infused with traditional Indian spices served over fragrant basmati rice and finish with toast nuts for refined presentation.

\$28.00



Spicy Level



Contains Milk



Contains Nuts



Non-Vegetarian

Spice Palace

FAVOURITES

-BIRYANI/NASI-



■ PLAIN BIRYANI

Fragrant basmati rice cooked with aromatic spices, herbs, and saffron.

\$3.90



■ KASHMIRI PULAO 🥛

Fragrant basmati rice cooked with mild aromatic spices, saffron, dry fruits, nuts, for a rich and royal Kashmiri-style delicacy.

\$4.90



■ JEERA PULAO 🥛

Fragrant basmati rice tempered with cumin seeds.

\$3.90



■ PLAIN RICE

Fragrant basmati rice, steamed to perfection.

\$2.90



Contains Milk



Vegetarian

Selection of INDIAN BREAD



■ STUFFED CHEESE NAAN

Soft naan filled with melted cheese, baked in a tandoor.

\$4.90



■ KASHMIRI NAAN

Soft and fluffy Indian bread with a mixture of dry fruits baked in clay oven.

\$3.90



■ GARLIC BUTTER NAAN

Soft naan bread topped with garlic baked in a tandoor and brushed with butter.

\$2.50



■ BUTTER NAAN

Soft, fluffy naan brushed with golden butter.

\$1.90



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nuts

■ Vegetarian

Selection of INDIAN BREAD



■ LACHHA PARATHA

Traditional Indian multi-layered paratha, cooked in clay oven brushed with butter.

\$2.50



■ ALOO ONION KULCHA

Indian bread stuffed with a flavorful mix of spiced potatoes and onions, baked to golden perfection in a tandoor.

\$4.90



■ TANDOORI ROTI

Classic Indian whole wheat flatbread, baked in a traditional clay oven.

\$2.50



■ TAWA PHULKA

Soft, thin Indian flatbread finished on a hot griddle.

\$1.90



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Sesame

■ Vegetarian

Dessert STUDIO

-REGAL SWEET FLAVORS-



■ SHAHI TUKDA

A regal Mughlai dessert of crisp golden bread, delicately soaked in fragrant saffron-infused sugar syrup, layered with rich, slow-cooked rabri, and finished with a garnish of nuts for a truly royal indulgence.

\$3.90



■ GULAB JAMUN RABRI

Soft syrup-soaked gulab jamun paired with rich saffron rabri for a luxurious Indian dessert.

\$4.90



■ MOONG DANG HALWA

Slow-cooked golden moong lentils enriched with ghee, cardamom, and garnished with chopped nuts, offering a rich and aromatic dessert experience.

\$3.90



■ MALAI KULFI

An exquisite Indian frozen dessert crafted from slow-simmered, full-cream milk, delicately sweetened and infused with fragrant cardamom, delivering a luxuriously creamy texture and a velvety, indulgent finish.

\$3.90



Spicy Level



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nuts



Vegetarian

Dessert STUDIO

-REGAL SWEET FLAVORS-



■ BROWNIE

Chocolate brownie served with a scoop of creamy vanilla ice cream and drizzled with rich chocolate sauce.

\$4.90



■ TRIPLE FRUIT ICE CREAM

A creamy ice cream with three assorted fruit flavors, offering a refreshing, sweet, and fruity de

\$4.90



■ FRESH FRUIT PLATTER

Farm-fresh seasonal fruits thoughtfully arranged to create a naturally refreshing platter.

\$5.90



■ ICE CREAM

Smooth and creamy artisanal ice cream, crafted with rich flavors for a refreshing sweet finish.

\$3.90



Spicy Level



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nuts



Contains Eggs



Vegetarian



Non-Vegetarian

Kid's CORNER



■ CLASSIC FRENCH FRIES 🌾🥚

Golden and crispy potato fries, perfectly seasoned and served hot for a classic savory indulgence.

\$3.90



■ PERI PERI FRENCH FRIES 🌾🥚

Golden crispy fries tossed in spicy peri peri seasoning for a bold and flavorful bite.

\$4.90



■ CHICKEN NUGGETS 🌾🥚

Crispy golden chicken nuggets made with tender seasoned chicken and served hot.

\$6.90



■ FISH FINGERS 🌾🐟🥚

Crispy golden fish fillets coated in seasoned breadcrumbs and served hot.

\$7.90



■ CHEESE FINGERS 🥛🌾🥚

Crispy golden breadcrumb-coated cheese sticks, served hot with a creamy melted center.

\$9.90



■ MAC AND CHEESE PASTA 🥛🌾

Creamy baked macaroni pasta coated in rich cheese sauce for a comforting classic.

\$6.90



Contains Wheat/ Rye/ Barley/ Oats



Contains Milk



Contains Eggs



Contains Fish



Non-Vegetarian

Soup FOR THE SOUL

-WESTERN GOURMET CREATIONS-



■ SINGAPORE MUTTON SOUP 🌿

Tender mutton simmered to perfection in a fragrant broth, infused with Asian spices and aromatic herbs for a delicate, warming finish.

\$8.90



■ SUP TULANG 🍲 🐟

Tender mutton simmered to perfection in a fragrant broth, infused with Asian spices and aromatic herbs for a delicate, warming finish.

\$8.90



■ TOM YAM GUNG 🍲 🐟

A refreshing and tangy blend of freshly brewed tea with a splash of zesty lemon.

\$7.90



■ TOM YAM KHA GHAI 🍲 🐟 🌿

Spicy chicken soup with Thai herbs and vegetables in creamy coconut milk served with rice or noodles.
Choice of Chicken/Beef/Seafood

\$7.90



■ CLASSIC MUSHROOM SOUP 🍲 🌿

Velvety mushroom puree enriched with cream and aromatic herbs, served warm for a refined, comforting experience.

\$5.90



■ CREAM OF TOMATO SOUP 🍲 🌿

Smooth tomato purée enriched with cream and subtle herbs, served warm for a rich and elegant taste.

\$5.90

🌿 Contains Wheat/ Rye/ Barley/ Oats 🥛 Contains Milk 🐟 Contains Fish 🧂 Contains Sulphite

🦞 Contains Crustacean ■ Vegetarian ■ Non-Vegetarian

SALAD

-WESTERN GOURMET CREATIONS-



■ BRUSCHETTA

French loaf topped with tomato, basil, olive oil & processed cheese.

\$8.90



■ CAESAR SALAD

Romaine, grilled chicken, egg, tomato, croutons, Parmesan, Caesar dressing.

\$8.90

All Time FAVOURITES

-WESTERN GOURMET CREATIONS-



■ GRILLED CHICKEN CHOP

Cajun grilled chicken with wedges & vegetables.
Choice of BBQ, Mushroom, or Black Pepper Sauce.

\$14.90



■ GRILLED LAMB CHOP

Grilled lamb with mash potato, vegetables.
Choice of Rosemary or Black Pepper Sauce.

\$23.90



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Eggs



Contains Sulphite



Vegetarian



Non-Vegetarian

All Time FAVOURITES

-WESTERN GOURMET CREATIONS-



■ SALMON STEAK  
Norwegian Salmon with mash potato & vegetables.
Choice of Salsa or Dill Sauce.

\$23.00



■ SURF 'N' TURF  
Rib Eye steak with garlic prawns, mash potato & vegetables.
Choice of Black Pepper or Mushroom Sauce.

\$25.90



■ FISH & CHIPS   
Battered fried fish with salad, coleslaw, fries, tartar sauce.

\$13.90



■ MIX GRILL PLATTER    
Chicken Grill, Lamb steak, Minutes steak, Prawn, Squid, Buttered
vegetable, Fries, Mashed potato, BBQ sauce, Mushroom sauce

\$32.00



Contains Wheat/ Rye/ Barley/ Oats



Contains Milk



Contains Fish



Contains Eggs



Contains Sulphite



Contains Crustacean



Non-Vegetarian

Artisanal PASTA

-WESTERN GOURMET CREATIONS-



■ PRAWN AGLIO OLIO 🦐 🍷 🌿 🥚

A delicious dish spaghetti pasta toasted with garlic, olive oil, mushroom, mix seafood, spinach and chilli flake topped with parmesan cheese.

\$11.90



■ SMOCK DUCK CARBONARA 🍷 🌿 🥚

Al dente pasta delicately prepared with tender chicken, a smooth egg-yolk, finished with freshly cracked black pepper.

\$12.90



■ BEEF BOLOGNESE 🍷 🌿 🥚

Al dente pasta paired with a rich, slow-simmered beef ragù, layered with tomato essence and aromatic herbs.

\$11.90



■ ARRABBIATA 🍷 🌿 🥚

A pasta delicately coated in a slow-simmered tomato sauce infused with garlic, extra-virgin olive oil, and a subtle touch of chili heat, finished with fresh herbs.

\$9.90

CHOICE OF PASTA: PENNE / SPAGHETTI



Contains Wheat/ Rye/ Barley/ Oats



Contains Milk



Contains Crustaceans



Contains Eggs



Non-Vegetarian

Sandwiches and BURGER

-WESTERN GOURMET CREATIONS-



■ AMERICAN GRILLED BURGER

Chicken or beef patty w/cheese, caramelized onions, lettuce, tomato, gherkins, coleslaw, salad, curly fries.

\$9.90



■ CRISPY CHICKEN BURGER

Fried chicken chop with cheese, mayo, lettuce, tomato, cucumber, coleslaw, salad, french fries.

\$10.90



■ CHICKEN CLUB SANDWICH

Stacked sandwich with grill chicken, egg, ham, cheese, lettuce, tomato, mayo, salad, fries.

\$9.90



■ CHEESY GARLIC BREAD

Toasted bread with garlic butter, melted cheese, herbs.

\$3.90



Contains Wheat/ Rye/ Barley/ Oats



Contains Milk



Contains Sulphite



Contains Eggs



Non-Vegetarian

Bruneian FAVOURITE SET



BUTTER PRAWN NESTUM 
Crispy prawns tossed in a creamy butter sauce and coated with crunchy, golden Nestum cereals.
\$9.90



GINGER CHICKEN/BEEF 
Tender slices of chicken or beef stir-fried with fresh ginger, scallions, and a light savory sauce.
Choice of Chicken or Beef.
\$8.90



BLACKPEPPER 
Stir-fried beef or chicken in a bold, savory black pepper sauce with onions and bell peppers.
Choice of Chicken or Beef.
\$8.90



SALTED EGG 
Creamy salted egg yolk sauce with fragrant curry leaves and a touch of chili.
Choice of Chicken or Beef.
\$8.90



BEEF MASAK HITAM 
A classic Malay dish that is savory, sweet, and deeply flavorful.
\$8.90



SPICE PALACE BEEF RENDANG 
Tender beef slow-cooked in a rich, dry coconut curry with aromatic spices and toasted coconut(kerisik).
\$10.90

 Contains Wheat/ Rye/ Barley/ Oats  Contains Milk  Contains Fish  Contains Eggs  Contains Soy
 Contains Crustacean  Contains Sulphite  Non-Vegetarian

Asian WOK



■ SINGAPORE FRIED BIHUN 🍜🍛🍲🐟🥚🥥

Singapore-style fried vermicelli with eggs, served with chili soy, salad, bean sprouts, prawn crackers, and chicken soup.

Choice of Chicken/Beef/Seafood

\$7.90



■ CHINESE FRIED NOODLE 🍜🍛🍲🐟🥚🥥

Stir-fried noodles with garlic and egg, served with chili, soy, salad, prawn crackers, and chicken soup.

Choice of Chicken/Beef/Seafood

\$7.90



■ MEE GORENG MAMAK 🍜🍛🍲🐟🥚🥥

Malaysian-style Mamak fried mee served with tofu, chili gravy, and chicken soup.

Choice of Chicken/Beef/Seafood.

\$7.90



■ TOM YAM FRIED MEE 🍜🍛🍲🐟🥚🥥

Fried noodles with tom yam paste served with salad, prawn crackers and chicken soup.

Choice of Chicken/Beef/Seafood.

\$7.90

Asian WOK



■ FRIED WAT TAN HOR 🍗🐟🥚🌿🥛

Fried Kway Teow with chicken, beef, or seafood, served with egg gravy and chili sauce.

\$8.90



■ ASIAN BUTTER FLOSS 🍗🥚🥛

Diced onion, capsicum, and pineapple in a sweet-tangy sauce, served with steamed rice, garden salad, prawn crackers, and clear chicken soup.

Choice of Chicken/ Beef/ Prawn

\$10.90



■ SWEET AND SOUR 🍗🐟🥚🌿🥛

Sweet spice sauce served with sesame seeds steamed rice, rolled garden salad, prawn crackers and clear chicken soup.

Choice of Chicken/ Fish/ Prawn

\$8.90



■ BUTTER MILK 🍗🐟🥚🥛

Creamy and sweet-style sauce cooked with butter, milk, curry leaves, chili padi and served with white rice.

Choice of Chicken/ Fish/ Prawn.

\$8.90



Contains Wheat/ Rye/ Barley/ Oats



Contains Milk



Contains Fish



Contains Eggs



Contains Soy



Contains Crustacean



Contains Sesame



Non-Vegetarian

Asian WOK



■ HONEY CHICKEN 🍗 🥬 🍜 🍲

Stir fried boneless chicken chop with honey sauce served with sesame seeds steamed rice, rolled gardens salad, prawn crackers and clear chicken soup.

\$10.90



■ KAMPUNG FRIED RICE 🍗 🥬 🍜 🍲 🐟 🍳

Spiced fried rice with BBQ chicken, spinach, anchovies, chicken satay, fried chicken wing, egg, sambal, crackers, salad, and soup.

\$8.90



■ TOMYAM FRIED RICE 🍗 🥬 🍜 🍲 🐟

Homemade Tom yam paste fried rice Thai style mixed with Thai veggie.
Choice of Chicken/ Seafood

\$8.90



■ CHICKEN PANDAN 🍗 🍲

Fried chicken wrapped in pandan leaves, pickles and homemade Thai chilli sauce, served with white rice.

\$7.90

🌿 Contains Wheat/ Rye/ Barley/ Oats

🍲 Contains Soy

🧂 Contains Sulphite

🌰 Contains Nuts

🐟 Contains Fish

■ Non-Vegetarian

🍳 Contains Eggs

Indian Cold BEVERAGES



■ MOHABBAT KA SHARBAT

Refreshing rose-flavoured fresh milk drink blended with watermelon and rose petals for a cooling traditional delight.

\$4.90



■ ROOHAFZA LEMONADE

A refreshing blend of Rooh Afza syrup, fresh lemon juice, and chilled water/soda, served over ice.

\$3.90



■ FRESH LIME SODA

Refreshing and tangy drink made from lime juice, sugar and carbonated water.

\$3.90



■ JALJEERA MASALA

A traditional Indian drink made with blended mint paste and special Jal jeera masala, pick up with tangy flavor.

\$3.90



Contains Milk



Vegetarian

Selection of MOCKTAIL



■ VIRGIN PINACOLADA

A luxurious tropical delight crafted with ripe pineapple and rich coconut cream, blend to silky perfection.

\$4.90



■ ORANGE BLOSSOM

A Tropical delight fresh orange juice blend with blossom aroma offering a light citrus and sweetness taste.

\$4.90



■ VIRGIN MOJITO

A vibrant mocktail blending fresh mint, zesty lime juice and touch of sweetness and topped with bubbly club soda.

\$4.90



■ SHIRLEY GINGER

A blend of ginger and grenadine and citrus and topped with soda water.

\$4.90



Contains Milk



Vegetarian

Selection of LASSI



■ PUNJABI MAKHANIYA LASSI

A rich and creamy traditional Punjabi lassi sweetened, cardamom flavor and hint of saffron.

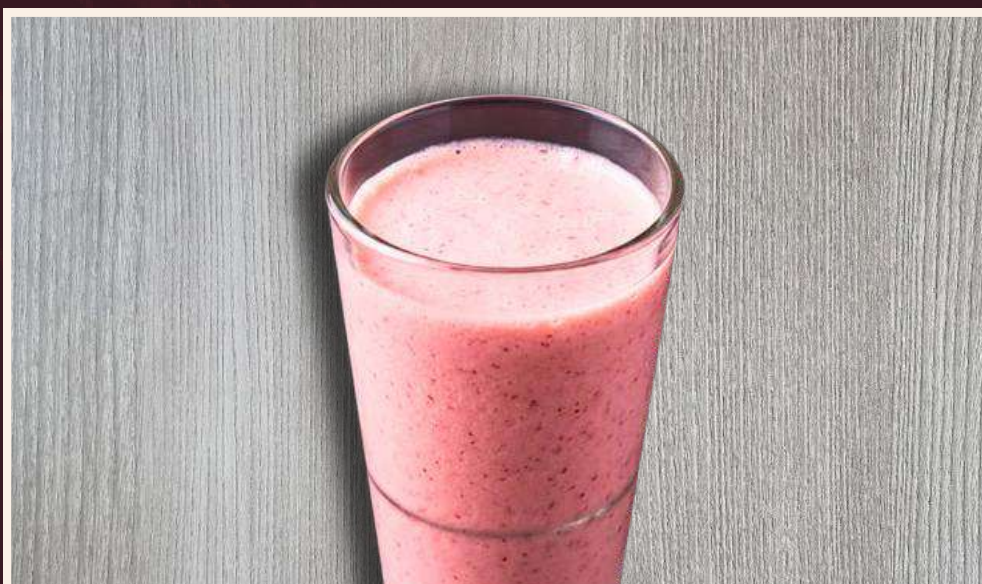
\$5.90



■ MANGO LASSI

Creamy yogurt blended with sweet ripe mangoes for a smooth and refreshing traditional drink.

\$5.90



■ STRAWBERRY LASSI

Creamy yogurt drink infused with the flavor of fresh strawberries.

\$5.90



■ MASALA LASSI

A traditional spiced yogurt drink infused with a blend of aromatic Indian spices.

\$4.90



Contains Milk



Contains Nuts



Vegetarian

Freshly Squeezed HEALTHY JUICE



■ ABC JUICE

A vibrant blend of fresh apples, beetroots, carrots and natural sweetness.

\$5.90



■ FRESH ORANGE JUICE

A refreshing glass of fresh orange juice bursting with natural sweetness.

\$5.90



■ FRESH PINEAPPLE JUICE

Fresh pineapple juice packed with nutrients and a refreshing taste.

\$5.90



■ FRESH WATERMELON JUICE

Fresh watermelon juice is made from ripe, juicy watermelons, blended to perfection for a hydrating and delicious drink.

\$5.90

■ Vegetarian

Selection of MILKSHAKE



■ VANILLA MILK SHAKE

A delicious and creamy treat that's perfect for any time of the day.

\$5.90



■ OREO MILK SHAKE

The perfect combination of creamy vanilla ice cream and crunchy Oreo cookies.

\$5.90



■ CHOCOLATE MILK SHAKE

Rich and creamy blend of premium chocolate ice cream and fresh milk.

\$5.90



■ STRAWBERRY MILK SHAKE

Rich strawberry ice cream, blended to perfection for a smooth, indulgent milkshake.

\$4.90



Contains Milk



Contains Nuts



Vegetarian

Hot BEVERAGES



■ MASALA CHAI

A fragrant and flavorful Indian spiced tea.

\$3.90



■ MILO

A delicious and energizing drink made from the perfect blend of Milo powder and milk.

\$3.90



■ LEMON TEA

A refreshing and tangy blend of freshly brewed tea with a splash of zesty lemon.

\$2.90



■ HONEY LEMON

Sweet blend of fresh lemon juice and natural honey.

\$2.90



■ TEH TARIK

A rich and creamy milk tea known for its smooth, frothy texture.

\$2.90



■ GINGER TEH TARIK

Drink that offers the perfect balance of sweetness and fresh ginger.

\$2.90



Contains Milk



Vegetarian

Selection of HERBAL TEA



■ GREEN TEA

A delicious and creamy treat that's perfect for any time of the day.

\$2.90



■ CINNAMON TEA

Herbal tea made with aromatic cinnamon sticks, delivering a rich and spicy flavor.

\$2.90



■ MINT TEA

Refreshing and aromatic herbal tea made with fresh mint leaves.

\$2.90



■ CHAMOMILE TEA

herbal infusion made from dried chamomile flowers, known for its calming aroma and relaxing properties.

\$2.90

■ Vegetarian

Selection of COFFEE



CAPPUCCINO

Perfectly brewed espresso shot, topped with creamy steamed milk and a light, frothy foam.

\$5.50



LATTE MACCHIATO

A classic layered coffee featuring rich espresso poured over steamed milk, finished with a light foam for a smooth, velvety taste and elegant presentation.

\$5.50



ESPRESSO

A bold and concentrated shot of pure coffee.

\$5.50



CAFÉ LATTE

Latte is made with a perfect shot of espresso combined with steamed milk, topped with a light layer of frothy milk.

\$5.50



AMERICANO

Americano is made by diluting a rich shot of espresso with hot water.

\$5.50



FLAT WHITE

Coffee made with a double shot of espresso and steamed milk.

\$5.50



Contains Milk



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