

Discover the romance of spices at the Spice Market Café.

Our Spice Boutique showcases the journey of mankind's love for exquisite flavours.

The island of Penang was once on every seafarer's map, as part of the fabled spice islands archipelago. Seafarers made the perilous journey across oceans in search of these fragrant treasures.

Retrace the journey of the ultimate spice quest and the passion behind the culinary fare that combines key spices to bring out the best in every dish. Savour flavours so unique that has placed Penang on the global culinary map.

Spices, once rare and indulgent but now a necessity, represents one of life's many pleasures. In the hands of our skilled team of chefs, the spices transform dishes from ordinary to out of this world.





APPETISERS	RM	POINTS REQUIRED
[V] Mesclun Mixed Garden Salad Pepper, tomato, cucumber, olive, onion, carrot, gherkin with balsamic dressing	33	110
[V] Roasted Mushroom Salad Balsamic reduction, rocket lettuce and Parmesan cheese	35	117
Caesar Salad Served with butter crouton, crispy bacon, Parmesan cheese, quail egg, anchovy, pickled shallot with choice of	37	123
Grilled Chicken	+10	33
Grilled Prawn	+12	40
Salmon Gravlax	+16	53
Dill Crusted Salmon Gravlax Served with mesclun salad, mango sauce and balsamic reduction, shaved egg	47	157

SOUP	RM	POINTS REQUIRED
[N][V] Roasted Roma Tomato Soup with Pesto Oil Served with garlic bread	35	117
Double Boiled Soup of the Day Slow-cooked to extract maximum flavours from the essence of the soup	37	123
[V] Wild Mushroom Soup with truffle oil and garlic bread	39	130



Shangri-La Circle points to be redeemed reflected above are only an estimation and may fluctuate according to the daily rate.







SANDWICHES	RM	POINTS REQUIRED
Steak & Egg Sandwich Rye bread, 140 grams sirloin steak, sunny side up egg, caramelised onion	47	157
The "Club" Sandwich Triple decker sandwich with chicken, fried egg, avocado, beef bacon, tomato, lettuce and mayonnaise	49	163
Monte Cristo Sandwich Tomato, Emmental cheese, fried in egg batter	56	186
Chicken Burger 200 grams chicken patty, tomatoes, onions, gherkins Your choice to add cheese	49	163
∜ "Rasa" Beef Burger	55	183

200 grams beef patty, tomatoes,

All sandwiches are served with mesclun mix salad and French fries

onions, gherkin, beet root, beef rasher, sunny side up Your choice to add cheese "Rasa" Beef Burger

The "Club" Sandwich

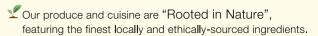


PASTA POINTS REQUIRED RM **Spaghetti of Your Choice** 47 157 Choice of sauce: **Bolognese** - beef and tomato sauce **Tomato Concasse** - chunky tomato sauce Carbonara - cream, egg, cheese and beef rasher Spaghetti Prawn Aglio Olio 53 176 Garlic, parsley, spaghetti and prawns











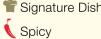




FROM THE WESTERN

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KITCHEN	RM	POINTS REQUIRED
Bangers & Mash Chicken sausage with onion sauce and mashed potato	41	137
"Rasa" Fish and Chip Malt vinegar, tartar sauce, French fries, mixed salad, lemon wedges	58	193
♠ [N] Chicken Parmigiana Crumbed chicken breast, topped with tomato sauce, Parmesan, Mozzarella cheese, veggies	60	200
Braised Lamb Stew With root vegetable and creamy potato and focaccia toast	70	233
Herb Crusted N.Z. Rack of Lamb Mashed potatoes with seasonal vegetables, natural jus and mint sauce	86	286
Grilled Salmon Fillet Served with crushed potato, mixed vegetables and Gremolata sauce	93	310
Australian Grain Fed Beef Tenderloin 180 grams tenderloin, wilted spinach, mixed sautéed vegetables, mashed potato and beef jus	103	343
Grain Fed Australian Rib-eye 200 grams rib-eye steak,	108	360

mixed seasonal vegetables, roasted potato wedges and beef jus









FROM THE **ASIAN CHEF**

POINTS REQUIRED **T** Char Koay Teow 55 183 Penang's signature wok-fried rice noodles with prawns, cuttlefish, chilli paste, chives, bean sprouts and eggs

* Hainanese Chicken Rice 53 176 Boiled chicken served with ginger, soy sauce, chilli sauce and chicken broth

Penang Hokkien Char 45 150 Stir fried yellow noodles and rice vemicelli with vegetables, chicken, fish cake, prawn and squid in a lighter sauce

Chicken Curry 'Kapitan' 47 157 Served with steamed rice and papadom

✓ Sweet and Sour Chicken 47 157 With onions, bell peppers, pineapple and steamed rice

[N] Mee Mamak 49 163 Stir-fried yellow noodle with seafood, bean curd, potato, tomatoes, bean sprouts, chillies and egg

Cantonese Fried Seafood Hor Fun 51 170 Stir-fried flat rice noodle and vermicelli rice noodle with assorted seafood, vegetables in egg gravy

Nasi Lemak 55 183 Coconut flavoured rice with sambal, peanut, anchovies, cucumber, hard boiled egg and fried chicken

[N] Nasi Goreng 56 186 Malay style spicy fried rice with prawns, chicken satay, fried chicken wings, fried egg and prawn crackers

N Beef, Chicken and Lamb Satay Served with peanut sauce and condiments 35 ½ dozen 117 1 dozen 57 190



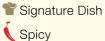






Please let us know if you have any food allergies or special dietary needs.

[N] Contains Nuts











FROM THE NOODLE **CHEF**

*	Penang	Laksa
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Short rice noodle with shrimp paste, ginger flower, mint leaf, shredded cucumber, pineapple, onions, lettuce with sour and spicy fish gravy

🖍 Penang Spicy Prawn Noodles

Yellow noodles and rice vermicelli with prawns, bean sprouts, hard boiled egg and water spinach in a spicy prawn broth and fried shallots

RM	POINTS REQUIRED
47	157

180

FROM THE

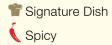
SUSHI BAK	RM	REQUIRE
Kappa Maki Cucumber	31	103
Kanikama Maki Crab stick	31	103
California Maki Avocado, ebiko, mayo, cucumber and kani stick	31	103
Kani Tamago Maki Tamago stick, cucumber, tamago roll	34	113
Assorted Nigiri Sushi	51	170

Salmon, tuna, white tuna and prawn on morsels of sushi rice Available on Friday to Sunday from 3pm to 10pm











FROM THE INDIAN CHEF

Originated from Punjab northern India and Pakistan, a Tandoor is a cylindrical vertical clay oven in which food is cooked over a hot fire.

Food broiled in a Tandoor retains all the juices and flavours hence it is regarded as a very healthy method of cooking.

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	RM	POINTS REQUIRED
	49	163
Blanched spinach with soft paneer		
in spices and spinach gravy		
€ Chicken Tikka	56	186
Boneless chicken tenders marinated in		
yoghurt,chili, garlic, ginger and		
blended spices, served with mint dip		
* Butter Chicken	56	186
Tender chicken pieces cooked in butter,		
garam masala, butter and spices		
Tandoori Lamb Rack	90	300
Marinated lamb rack with a blend		
of Indian spices		

All the food above are served with basmati rice and papadom

SELECTION OF NAAN

Indian style wheat flour bread baked in Tandoor oven

Plain Naan	25	83
Butter Naan	28	93
Cheese Naan	28	93
Garlic Naan Sprinkled with chopped garlic	28	93
Onion Naan Filled with onions and coriander	28	93
Kashmiri Naan Filled with mixed dried fruit	29	97





All naan bread served with dhal curry









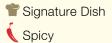
VEGETARIAN DELIGHTS

STARTER AND SOUPS	RM	POINTS REQUIRED
Mixed Salad Cherry tomato, avocado, onion, carrot, beetroot, crouton	31	103
[N] Roasted Tomato Soup Pesto and focaccia crouton	34	113
Combination of Spring Rolls and Samosa Cucumber raita, sweet chilli sauce	35	117
Wild Mushroom Soup with truffle oil and garlic bread	39	130
SANDWICHES		
Toasted Tomato and Cheese Sandwich Tomato slice, Mozzarella cheese	34	113
Monte Cristo Sandwich Tomato, Emmental cheese, fried in egg batter served with French fries	43	143
MAIN COURSE		
Spaghetti Aglio e Olio Garlic, chilli flakes, olive oil, basil	37	123
Penne All'Arrabiata Penne pasta, tomato sauce, spiced garlic, chillies	37	123
Fried Vegetarian Char Koay Teow Bean sprouts, chives, chilli paste, bean curd	37	123
Indian Vegetable Curry Steamed basmati rice, mango chutney	37	123
Dhal Curry Yellow lentils cooked with onion and tomato, chapati bread	37	123
Aloo Gobi Cauliflower and potato in mild Indian curry, served with plain rice and papadom	39	130
Sweet and Sour Vegetarian "Chicken" Served with steamed rice and boiled vegetables	39	130
Vegetarian Fried Rice With sweet and sour vegetarian 'prawns'	41	137





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Mushroom Spaghetti

With sweet and sour vegetarian 'prawns'

With sautéed mushrooms and tomato sauce

43

143

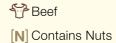
DESSERTS	RM	POINTS REQUIRED
Cendol Green mung bean jelly with red beans Coconut cream and palm sugar syrup	28	93
[N] Sago Gula Melaka Sago with palm sugar and coconut milk	30	100
[N] Ice Kacang Shaved ice with palm seed, sweet corn, red bean, cendol, palm sugar syrup Topped with vanilla ice cream	30	100
Double Chocolate Cake With chocolate chip ice cream	33	110
Red Velvet Cake With cream cheese frosting, berries compote and vanilla ice cream	35	117
Fresh Seasonal Fruit Platter With sorbet and lime	35	117
Rasa Cheese Cake With almond berries compote	37	123





ICE COOLERS	RM	POINTS REQUIRED
Berries Compote with vanilla ice cream	33	110
Crème Brûlée with caramelised sugar, hazelnut macaron and vanilla ice cream	33	110
Hazelnut Macarons with vanilla ice cream	33	110
[N] Local Banana Vanilla, strawberry and chocolate ice cream, topped with cream, almond and fresh strawberry	37	123
Single Scoop Häagen-Dazs Ice Cream Vanilla, strawberry, choc-choc chip, mango, green tea	33	110
Trio Häagen-Dazs Ice Cream Vanilla, strawberry, chocolate	60	200











KIDS MENU

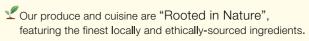
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	APPETISERS	RM	POINTS REQUIRED
	Caesar's Salad Jr. Served with grilled chicken breast	25	83
	Cheese Ball 6 pieces of cheese balls served with French fries and salad	29	97
	Veggie Nuggets Minced carrot, broccoli, onion, celery, leek coated with breaded with panko	28	93
	MAINS		
	Yummy Congee Chicken congee with spring onions	26	87
	Classic Mac & Cheese Macaroni pasta with special cheese sauce	29	97
L	Grilled Fish Fillet With bok choy and roasted lemon dressing	29	97
	Fried Rice Jr. With chicken and vegetable cubes	28	93
	Spaghetti Bolognese Jr. Spaghetti with minced beef and tomato sauce	31	103
	Burger Jr. Juicy beef burger on toasted sesame bun, served with tomatoes, onions, lettuce and French fries	31	103
	DESSERTS		
	Smiley Yoghurt-mint-lemon panna cotta with pineapple stew and mango sorbet	26	87
×	Seasonal Fruit Platter Assorted fruit platter with sorbet and lime	26	87













FRESHLY SQUEEZED JUICE

Apple 26 87

Carrot
Orange
Watermelon
Pineapple
Grapefruit

Young Coconut 23 77

21 70

28 93

CHILLED

Apple
Tomato
Guava
Mango
Orange
Pineapple

SMOOTHIE

Maxi Berries

Mixed berries, vanilla ice cream, soy milk, honey

Royal Lassi

Mango, yoghurt, orange

SOFT DRINK 16 |

Coca Cola Coke Zero Ginger Ale Root Beer Soda Sprite Tonic

MINERAL WATER RM

Evian 330 ml 23 77 Evian 750 ml 34 113 Acqua Panna 24 330 ml 80 Acqua Panna 750 ml 34 113 San Pellegrino - Sparkling 25 500 ml 83

POINTS REQUIRED

TEA SELECTION

Teh Tarik	16	53
English Breakfast	18	60
Earl Grey	18	60
Green Tea	18	60
Peppermint	18	60
Chamomile	18	60
Tie Guan Yin	18	60
Osmanthus	18	60
Shangri-La Signature Blend	18	60
Darjeeling	18	60

COFFEE SELECTION

Local Coffee	17	57
Kopi Kosong	17	57
Kopi Susu	19	63
Single Espresso	17	57
Double Espresso	23	77
Fresh Brewed	23	77
Decaffeinated Coffee	23	77
Cappuccino	23	77
Americano	23	77
Café Latte	23	77

CLASSIC COCKTAIL

POINTS

163

RM

49

(Alcoholic Beverages)

Caipirinha

Cachaça, lime and sugar

Classic Martini

Gin and dry vermouth

Daiquiri

Rum, lime and sugar

Mai Tai

Rum, orgeat syrup, orange Curaçao and lime

Manhattan

Bourbon, sweet vermouth and bitters

Margarita

Tequila, triple sec and lime

Mojito

Rum, lime, sugar, mint and soda water

Negroni

Gin, campari and sweet vermouth

Old Fashioned

Bourbon, bitters, soda and orange slice

Sea Breeze

Vodka, grapefruit and cranberry

Tom Collins

Gin, soda, lime and sugar

Whiskey Sour

Bourbon, lemon and sugar

Long Island Iced Tea

Gin, vodka, rum, tequila, triple sec, coke, lemon and lime





53

176



SPECIALITY MOCKTAIL

(Non-alcoholic Beverages)

Ginger Citrus

Lemon, lime, orange juice and sliced ginger

Mango Tango

Mango, pineapple, lime, sugar and soda

Paradise Cooler

Guava, lime, pineapple, orange, grenadine and soda

Shirley Temple

Sprite and grenadine



BEER		RM	POINTS REQUIRED
Tiger	325 ml	35	117
Anchor	325 ml	35	117
Guinness Stout	325 ml	35	117
Heineken	325 ml	38	127
Budweiser	355 ml	38	127
Hoegaarden	330 ml	49	163
Little Creatures IPA	330 ml	49	163
APERITIF Campari		42	140

Campari
Martini Bianco
Martini Extra Dry
Martini Rosso
Pimm's No.1

SHERRY

46 | 153

Dry Sack Medium - Dry

FINE PORT

Harveys Bristol Cream - Sweet

Taylor's Fine Ruby 40 | 133

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Beefeater	38	127
Bombay Sapphire	42	140
Hendrick's Gin	52	173
Monkey 47 Gin	80	266

VODKA

Absolut	38	127
Grey Goose	52	173
Belvedere Pure Vodka	52	173

TEQUILA

Olmeca Reposado 38 | 127

RUM	RM	POINTS REQUIRED
Havana Club Añejo 3yo	38	127
Havana Club Añejo 7yo	52	173

SCOTCH WHISKY

Ballantine's Finest	38	127
Johnnie Walker Black Label	42	140

SINGLE MALT WHISKY

Glenfiddich 15 years 63 210

TENNESSEE/ BOURBON WHISKEY

Jim Beam	38	127
Jack Daniel's	44	147

IRISH WHISKEY

Jameson 38 127

COGNAC

Martell VSOP	52	173
Hennessy VSOP	54	180

42 | 140

LIQUEUR

Baileys Irish Cream Cointreau Kahlua Malibu Grand Marnier



Konrad Sigrun Noble Riesling



343 1142

CHAMPAGNE	RM Glass	POINTS REQUIRED	RM Bottle	POINTS REQUIRED
Veuve Clicquot Ponsardin, Yellow Label Brut	120	400	585	1948
Moët et Chandon, Brut Impérial			842	2804
Moët et Chandon, Brut Impérial Rosé			925	3080
ROSÉ France E. Guigal Côtes du Rhône Rosé	69	230	312	1039
SWEET				
German Selbach Saar Riesling Spätlese (750ml)			416	1385
New Zealand				

(375ml)

WHITE	RM Glass	POINTS REQUIRED	RM Bottle	POINTS REQUIRED
Australia Tempus Two Silver Series Pinot Gris	42	140	202	673
Italy Cesari Pinot Grigio delle Venezie IGT Essere	60	200	270	899
New Zealand Sixty Drops Marlborough Sauvignon Blanc	60	200	270	899
France E. Guigal Côtes du Rhône Blanc			288	959
California Beaulieu Vineyard Chardonnay			290	966

RED

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Tempus Two Silver Series Shiraz	42	140	202	673
New Zealand Fire Road Pinot Noir	57	190	260	866
Argentina Catena Zapata Alamos Malbec			312	1039
France E. Guigal Côtes du Rhône Rouge			288	959