



# ALL DAY MENU

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.



SPICE MARKET  
CAFÉ

All prices are quoted in Ringgit Malaysia (RM) and inclusive of 10% service charge and 6% government tax.




Ceaser Salad

# APPETISERS

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

# SOUP

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






Roasted Roma Tomato Soup with Pesto

  
SHANGRI-LA CIRCLE


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

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

 Signature Dish  
 Spicy



 Beef  
**[N]** Contains Nuts

 Gluten Free  
**[V]** Vegetarian

 Our produce and cuisine are “Rooted in Nature”,  
featuring the finest locally and ethically-sourced ingredients.



# SANDWICHES

	RM	POINTS REQUIRED
<b>Steak &amp; Egg Sandwich</b> Rye bread, 140 grams sirloin steak, sunny side up egg, caramelised onion	47	157
 <b>The “Club” Sandwich</b> Triple decker sandwich with chicken, fried egg, avocado, beef bacon, tomato, lettuce and mayonnaise	49	163
<b>Monte Cristo Sandwich</b> Tomato, Emmental cheese, fried in egg batter	56	186
<b>Chicken Burger</b> 200 grams chicken patty, tomatoes, onions, gherkins <i>Your choice to add cheese</i>	49	163
 <b>“Rasa” Beef Burger</b> 200 grams beef patty, tomatoes, onions, gherkin, beet root, beef rasher, sunny side up <i>Your choice to add cheese</i>	55	183

*All sandwiches are served with  
mesclun mix salad and French fries*



The “Club” Sandwich





“Rasa” Beef Burger






Spaghetti Prawn Aglio Olio


# PASTA


	RM	POINTS REQUIRED
<b>Spaghetti of Your Choice</b> <i>Choice of sauce:</i>  Bolognese – beef and tomato sauce Tomato Concasse – chunky tomato sauce  Carbonara – cream, egg, cheese and beef rasher	47	157
<b>Spaghetti Prawn Aglio Olio</b> Garlic, parsley, spaghetti and prawns	53	176

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"Rasa" Fish & Chip









Chicken Parmigiana






Australian Grain Fed Beef Tenderloin

# FROM THE WESTERN KITCHEN


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

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# FROM THE ASIAN CHEF

	RM	POINTS REQUIRED
 <b>Char Koay Teow</b> Penang's signature wok-fried rice noodles with prawns, cuttlefish, chilli paste, chives, bean sprouts and eggs	55	183
 <b>Hainanese Chicken Rice</b> Boiled chicken served with ginger, soy sauce, chilli sauce and chicken broth	53	176
<b>Penang Hokkien Char</b> Stir fried yellow noodles and rice vermicelli with vegetables, chicken, fish cake, prawn and squid in a lighter sauce	45	150
 <b>Chicken Curry 'Kapitan'</b> Served with steamed rice and papadom	47	157
 <b>Sweet and Sour Chicken</b> With onions, bell peppers, pineapple and steamed rice	47	157
 <b>Mee Mamak</b> Stir-fried yellow noodle with seafood, bean curd, potato, tomatoes, bean sprouts, chillies and egg	49	163
<b>Cantonese Fried Seafood Hor Fun</b> Stir-fried flat rice noodle and vermicelli rice noodle with assorted seafood, vegetables in egg gravy	51	170
 <b>Nasi Lemak</b> Coconut flavoured rice with sambal, peanut, anchovies, cucumber, hard boiled egg and fried chicken	55	183
 <b>Nasi Goreng</b> Malay style spicy fried rice with prawns, chicken satay, fried chicken wings, fried egg and prawn crackers	56	186
 <b>Beef, Chicken and Lamb Satay</b> Served with peanut sauce and condiments		
1/2 dozen	35	117
1 dozen	57	190



Char Koay Teow



Chicken Curry 'Kapitan'







Nasi Lemak






Beef, Chicken and Lamb Satay

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Penang Laksa



Penang Spicy Prawn Noodles

# FROM THE NOODLE CHEF

	RM	 POINTS REQUIRED
 <b>Penang Laksa</b> Short rice noodle with shrimp paste, ginger flower, mint leaf, shredded cucumber, pineapple, onions, lettuce with sour and spicy fish gravy	47	157
 <b>Penang Spicy Prawn Noodles</b> Yellow noodles and rice vermicelli with prawns, bean sprouts, hard boiled egg and water spinach in a spicy prawn broth and fried shallots	54	180

# FROM THE SUSHI BAR

	RM	 POINTS REQUIRED
<b>Kappa Maki</b> Cucumber	31	103
<b>Kanikama Maki</b> Crab stick	31	103
<b>California Maki</b> Avocado, ebiko, mayo, cucumber and kani stick	31	103
<b>Kani Tamago Maki</b> Tamago stick, cucumber, tamago roll	34	113
<b>Assorted Nigiri Sushi</b> Salmon, tuna, white tuna and prawn on morsels of sushi rice <i>Available on Friday to Sunday from 3pm to 10pm</i>	51	170



California Maki






Kappa Maki





Kanikama Maki

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# 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.

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

All the food above are served with basmati rice and papadom


## SELECTION OF NAAN


Indian style wheat flour bread baked in Tandoor oven

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

All naan bread served with dhal curry

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Chicken Tikka



Selection of Naan



Wild Mushroom Soup



Monte Cristo Sandwich



Spaghetti Aglio e Olio

# VEGETARIAN DELIGHTS

## STARTER AND SOUPS

	RM	 POINTS REQUIRED
<b>Mixed Salad</b> Cherry tomato, avocado, onion, carrot, beetroot, crouton	31	103
<b>[N] Roasted Tomato Soup</b> Pesto and focaccia crouton	34	113
<b>Combination of Spring Rolls and Samosa</b> Cucumber raita, sweet chilli sauce	35	117
<b>Wild Mushroom Soup</b> with truffle oil and garlic bread	39	130


## SANDWICHES

<b>Toasted Tomato and Cheese Sandwich</b> Tomato slice, Mozzarella cheese	34	113
<b>Monte Cristo Sandwich</b> Tomato, Emmental cheese, fried in egg batter served with French fries	43	143

## MAIN COURSE

 <b>Spaghetti Aglio e Olio</b> Garlic, chilli flakes, olive oil, basil	37	123
 <b>Penne All'Arrabiata</b> Penne pasta, tomato sauce, spiced garlic, chillies	37	123
 <b>Fried Vegetarian Char Koay Teow</b> Bean sprouts, chives, chilli paste, bean curd	37	123
 <b>Indian Vegetable Curry</b> Steamed basmati rice, mango chutney	37	123
<b>Dhal Curry</b> Yellow lentils cooked with onion and tomato, chapati bread	37	123
 <b>Aloo Gobi</b> Cauliflower and potato in mild Indian curry, served with plain rice and papadom	39	130
<b>Sweet and Sour Vegetarian "Chicken"</b> Served with steamed rice and boiled vegetables	39	130
<b>Vegetarian Fried Rice</b> With sweet and sour vegetarian 'prawns'	41	137
<b>Mushroom Spaghetti</b> With sautéed mushrooms and tomato sauce	43	143


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# DESSERTS

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



Sago Gula Melaka






Ice Kacang


# ICE COOLERS


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

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Burger Jr.



Smiley

# KIDS MENU

## APPETISERS

- 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
-  **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

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# BEVERAGE LIST



## FRESHLY SQUEEZED JUICE

	RM	POINTS REQUIRED
Apple	26	87
Carrot		
Orange		
Watermelon		
Pineapple		
Grapefruit		
Young Coconut	23	77

## CHILLED JUICE

Apple	21	70
Tomato		
Guava		
Mango		
Orange		
Pineapple		

## SMOOTHIE

**Maxi Berries**  
Mixed berries, vanilla ice cream, soy milk, honey

**Royal Lassi**  
Mango, yoghurt, orange

## SOFT DRINK

Coca Cola  
Coke Zero  
Ginger Ale  
Root Beer  
Soda  
Sprite  
Tonic

## MINERAL WATER

		RM	POINTS REQUIRED
Evian	330 ml	23	77
Evian	750 ml	34	113
Acqua Panna	330 ml	24	80
Acqua Panna	750 ml	34	113
San Pellegrino – Sparkling	500 ml	25	83

## 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

(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

RM

49

POINTS  
REQUIRED

163

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

RM

29

POINTS  
REQUIRED

97





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

## SHERRY

Dry Sack Medium – Dry	46	153
Harveys Bristol Cream – Sweet		

## FINE PORT

Taylor's Fine Ruby	40	133
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## GIN

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

Olmecca Reposado	38	127
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## 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
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## TENNESSEE/BOURBON WHISKEY

Jim Beam	38	127
Jack Daniel's	44	147

## IRISH WHISKEY

Jameson	38	127
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## COGNAC

Martell VSOP	52	173
Hennessy VSOP	54	180

## LIQUEUR


Baileys Irish Cream	42	140
Cointreau		
Kahlua		
Malibu		
Grand Marnier		






## CHAMPAGNE

Veuve Clicquot Ponsardin, Yellow Label Brut  
Moët et Chandon, Brut Impérial  
Moët et Chandon, Brut Impérial Rosé

RM Glass	 POINTS REQUIRED
120	400

RM Bottle	 POINTS REQUIRED
585	1948
842	2804
925	3080

## ROSÉ

**France**  
E. Guigal Côtes du Rhône Rosé

69	230
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312	1039
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## SWEET

**German**  
Selbach Saar Riesling Spätlese (750ml)

416	1385
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**New Zealand**  
Konrad Sigrun Noble Riesling (375ml)



343	1142
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# WHITE

## Australia

Tempus Two Silver Series Pinot Gris

RM Glass	 POINTS REQUIRED	RM Bottle	 POINTS REQUIRED
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42	140	202	673
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## Italy

Cesari Pinot Grigio delle Venezie IGT Essere

60	200	270	899
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## New Zealand

Sixty Drops Marlborough Sauvignon Blanc

60	200	270	899
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## France

E. Guigal Côtes du Rhône Blanc

288	959
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## California

Beaulieu Vineyard Chardonnay

290	966
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# RED

## Australia

Tempus Two Silver Series Shiraz

42	140	202	673
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## New Zealand

Fire Road Pinot Noir

57	190	260	866
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## Argentina

Catena Zapata Alamos Malbec

312	1039
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## France

E. Guigal Côtes du Rhône Rouge

288	959
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