



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 prevailing service charge and government tax.



Caesar Salad

APPETISERS

	RM	POINTS REQUIRED
[V] Mesclun Mixed Garden Salad Pepper, tomato, cucumber, olive, onion, carrot, gherkin with balsamic dressing	35	117
[V] Roasted Mushroom Salad Balsamic reduction, rocket lettuce and Parmesan cheese	38	127
[F] Caesar Salad Served with butter crouton, crispy bacon, Parmesan cheese, quail egg, anchovy, pickled shallot with choice of	39	130
Grilled Chicken	+10	33
Grilled Prawn	+12	40
Salmon Gravlax	+16	53

SOUP

	RM	POINTS REQUIRED
[N][V] Roasted Roma Tomato Soup with Pesto Oil Served with garlic bread	39	130
[V] Wild Mushroom Soup with truffle oil and garlic bread	39	130
Double Boiled Soup of the Day Slow-cooked to extract maximum flavours from the essence of the soup	45	150




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

 Beef

 Gluten Free

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

 Spicy

[N] Contains Nuts

[V] Vegetarian

SANDWICHES

	RM	POINTS REQUIRED
Steak & Egg Sandwich Rye bread, 140 grams sirloin steak, sunny side up egg, caramelised onion	52	173
 The “Club” Sandwich Triple decker sandwich with chicken, fried egg, avocado, beef bacon, tomato, lettuce and mayonnaise	52	173
Chicken Burger 200 grams chicken patty, tomatoes, onions, gherkins <i>Your choice to add cheese</i>	52	173
 “Rasa” Beef Burger 200 grams beef patty, tomatoes, onions, gherkin, beet root, beef rasher, sunny side up <i>Your choice to add cheese</i>	68	226

*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
Spaghetti of Your Choice <i>Choice of sauce:</i>	48	160
 Bolognese – beef and tomato sauce		
Tomato Concasse – chunky tomato sauce		
 Carbonara – cream, egg, cheese and beef rasher		
Spaghetti Prawn Aglio Olio Garlic, parsley, spaghetti and prawns	58	193

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"Rasa" Fish & Chip








Chicken Parmigiana




Australian Grain Fed Beef Tenderloin

FROM THE WESTERN KITCHEN


	RM	POINTS REQUIRED
 "Rasa" Fish and Chip Malt vinegar, tartar sauce, French fries, mixed salad, lemon wedges	65	216
 [N] Chicken Parmigiana Crumbed chicken breast, topped with tomato sauce, Parmesan, Mozzarella cheese, veggies	68	226
Braised Lamb Stew With root vegetable and creamy potato and focaccia toast	78	260
Herb Crusted N.Z. Rack of Lamb Mashed potatoes with seasonal vegetables, natural jus and mint sauce	96	320
 Grilled Salmon Fillet Served with crushed potato, mixed vegetables and Gremolata sauce	98	326
 Australian Grain Fed Beef Tenderloin 180 grams tenderloin, wilted spinach, mixed sautéed vegetables, mashed potato and beef jus	125	416
 Australian Grain Fed Rib-eye 200 grams rib-eye steak, mixed seasonal vegetables, roasted potato wedges and beef jus	130	433

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FROM THE ASIAN CHEF

	RM	POINTS REQUIRED
 Char Koay Teow Penang's signature wok-fried rice noodles with prawns, cuttlefish, chilli paste, chives, bean sprouts and eggs	57	190
 Hainanese Chicken Rice Boiled chicken served with ginger, soy sauce, chilli sauce and chicken broth	57	190
Penang Hokkien Char Stir fried yellow noodles and rice vermicelli with vegetables, chicken, fish cake, prawn and squid in a lighter sauce	50	167
 Chicken Curry 'Kapitan' Served with steamed rice and papadom	52	173
 Sweet and Sour Chicken With onions, bell peppers, pineapple and steamed rice	52	173
 Mee Mamak Stir-fried yellow noodle with seafood, bean curd, potato, tomatoes, bean sprouts, chillies and egg	50	167
Cantonese Fried Seafood Hor Fun Stir-fried flat rice noodle and vermicelli rice noodle with assorted seafood, vegetables in egg gravy	57	190
 Nasi Lemak Coconut flavoured rice with sambal, peanut, anchovies, cucumber, hard boiled egg and fried chicken	55	183
 Nasi Goreng Malay style spicy fried rice with prawns, chicken satay, fried chicken wings, fried egg and prawn crackers	60	200
 Beef, Chicken and Lamb Satay Served with peanut sauce and condiments		
½ dozen	42	140
1 dozen	65	216



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
 Penang Laksa Short rice noodle with shrimp paste, ginger flower, mint leaf, shredded cucumber, pineapple, onions, lettuce with sour and spicy fish gravy	49	163
 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	65	216

FROM THE SUSHI BAR

	RM	POINTS REQUIRED
Kappa Maki Cucumber	35	117
Kanikama Maki Crab stick	35	117
California Maki Avocado, ebiko, mayo, cucumber and kani stick	35	117
Kani Tamago Maki Tamago stick, cucumber, tamago roll	38	127
Assorted Nigiri Sushi Salmon, tuna, white tuna and prawn on morsels of sushi rice <i>Available on Friday to Sunday from 3pm to 10pm</i>	55	183



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
 Palak Paneer Blanched spinach with soft paneer in spices and spinach gravy	52	173
 Chicken Tikka Boneless chicken tenders marinated in yoghurt, chili, garlic, ginger and blended spices, served with mint dip	58	193
 Butter Chicken Tender chicken pieces cooked in butter, garam masala, butter and spices	58	193
 Tandoori Lamb Rack Marinated lamb rack with a blend of Indian spices	98	326

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	28	93
Butter Naan	32	107
Cheese Naan	32	107
Garlic Naan Sprinkled with chopped garlic	32	107
Onion Naan Filled with onions and coriander	32	107
 Kashmiri Naan Filled with mixed dried fruit	34	113

All naan bread served with dhal curry

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Chicken Tikka



Butter Chicken



Plain Naan



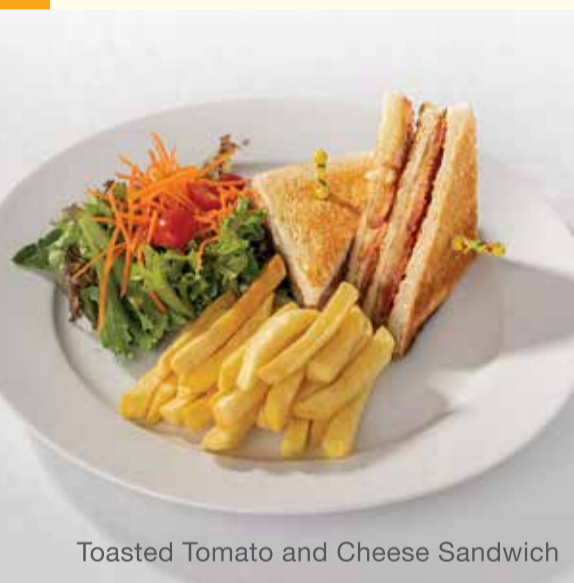
Garlic Naan



Wild Mushroom Soup



Monte Cristo Sandwich



Toasted Tomato and Cheese Sandwich



Spaghetti Aglio e Olio

VEGETARIAN DELIGHTS

STARTER AND SOUPS

	RM	POINTS REQUIRED
Mixed Salad Cherry tomato, avocado, onion, carrot, beetroot, crouton	35	117
[N] Roasted Tomato Soup Pesto and focaccia crouton	39	130
Combination of Spring Rolls and Samosa Cucumber raita, sweet chilli sauce	35	117
Wild Mushroom Soup with truffle oil and garlic bread	45	150

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	44	147

MAIN COURSE

🌶️ Spaghetti Aglio e Olio Garlic, chilli flakes, olive oil, basil	39	130
🌶️ Penne all'Arrabiata Penne pasta, tomato sauce, spiced garlic, chillies	39	130
🌶️ Fried Vegetarian Char Koay Teow Bean sprouts, chives, chilli paste, bean curd	39	130
🌶️ Indian Vegetable Curry Steamed basmati rice, mango chutney	39	130
Dhal Curry Yellow lentils cooked with onion and tomato, chapati bread	39	130
🌶️ Aloo Gobi Cauliflower and potato in mild Indian curry, served with plain rice and papadom	42	140
Sweet and Sour Vegetarian "Chicken" Served with steamed rice and boiled vegetables	42	140
Vegetarian Fried Rice With sweet and sour vegetarian 'prawns'	45	150
Mushroom Spaghetti With sautéed mushrooms and tomato sauce	45	150

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DESSERTS

	RM	POINTS REQUIRED
 Cendol Green mung bean jelly with red beans Coconut cream and palm sugar syrup	20	66
[N] Local Banana Vanilla, strawberry and chocolate ice cream, topped with cream, almond and fresh strawberry	29	97
[N] Sago Gula Melaka Sago with palm sugar and coconut milk	32	107
Single Scoop Häagen-Dazs Ice Cream Vanilla, strawberry, choc-choc chip, mango, green tea	33	110
[N] Ice Kacang Shaved ice with palm seed, sweet corn, red bean, cendol, palm sugar syrup Topped with vanilla ice cream	35	117
Double Chocolate Cake With chocolate chip ice cream	39	130
Red Velvet Cake With cream cheese frosting, berries compote and vanilla ice cream	39	130
Fresh Seasonal Fruit Platter With sorbet and lime	39	130
 Rasa Cheese Cake With almond berries compote and pistachio biscotti	39	130
Crème Brûlée with caramelised sugar, hazelnut macaron and vanilla ice cream	39	130



Sago Gula Melaka



Double Chocolate Cake




Single Scoop Häagen-Dazs Ice Cream




Crème Brûlée

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Fried Rice Jr.



Burger Jr.



Smiley

KIDS MENU

APPETISERS

Caesar's Salad Jr.
Served with grilled chicken breast

RM

POINTS
REQUIRED

28 93

Cheese Ball
6 pieces of cheese balls served with French fries and salad

32 107

Tempura Chicken Nuggets
Served with salad and French fries

29 97

MAINS

Yummy Congee
Chicken congee with spring onions

29 97

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

29 97

 **Spaghetti Bolognese Jr.**
Spaghetti with minced beef and tomato sauce

33 110


 **Burger Jr.**
Juicy beef burger on toasted sesame bun, served with tomatoes, onions, lettuce and French fries

33 110

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	27	90
Carrot		
Orange		
Watermelon		
Pineapple		
Grapefruit		
Young Coconut	24	80

CHILLED JUICE

	RM	POINTS REQUIRED
Apple	22	73
Tomato		
Guava		
Mango		
Orange		
Pineapple		

SMOOTHIE

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

Royal Lassi
Mango, yoghurt, orange

30 | 100

SOFT DRINK

Coca Cola
Coke Zero
Ginger Ale
Root Beer
Soda
Sprite
Tonic

16 | 53

MINERAL WATER

	RM	POINTS REQUIRED
Acqua Panna 330 ml	26	87
Acqua Panna 750 ml	36	120
San Pellegrino – Sparkling 500 ml	28	94
Evian 750 ml	36	120
Evian Sparkling 750 ml	36	120

TEA SELECTION

Teh Tarik	20	67
English Breakfast	20	67
Earl Grey	20	67
Green Tea	20	67
Peppermint	20	67
Chamomile	20	67
Tie Guan Yin	20	67
Osmanthus	20	67
Shangri-La Signature Blend	20	67
Darjeeling	20	67

COFFEE SELECTION

Local Coffee	18	60
Kopi Kosong	18	60
Kopi Susu	20	67
Single Espresso	18	60
Double Espresso	24	80
Fresh Brewed	24	80
Decaffeinated Coffee	24	80
Cappuccino	24	80
Americano	24	80
Café Latte	24	80



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

52

POINTS
REQUIRED

173

56

186



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

31

POINTS
REQUIRED

103



BEER

		RM	POINTS REQUIRED
Tiger	325 ml	37	123
Anchor	325 ml	37	123
Guinness Stout	325 ml	37	123
Heineken	325 ml	40	133
Budweiser	355 ml	40	133

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	42	140
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Beefeater	40	133
Bombay Sapphire	44	147
Hendrick's Gin	54	183

VODKA

Absolut	40	133
Grey Goose	54	180
Belvedere Pure Vodka	54	180

TEQUILA

Olmecca Reposado	40	133
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RUM

	RM	POINTS REQUIRED
Havana Club Añejo 3yo	40	133
Havana Club Añejo 7yo	54	180

SCOTCH WHISKY

Ballantine's Finest	40	133
Johnnie Walker Black Label	44	147

SINGLE MALT WHISKY

Glenfiddich 15 years	64	213
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TENNESSEE/ BOURBON WHISKEY

Jim Beam	40	133
Jack Daniel's	46	153

IRISH WHISKEY

Jameson	40	133
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COGNAC

Martell VSOP	54	180
Hennessy VSOP	56	186

LIQUEUR

Baileys Irish Cream	44	147
Cointreau		
Kahlua		
Malibu		
Grand Marnier		



CHAMPAGNE

	RM Glass	POINTS REQUIRED	RM Bottle	POINTS REQUIRED
Veuve Clicquot Ponsardin, Yellow Label Brut	130	433	614	2045
Moët et Chandon, Brut Impérial			884	2944
Moët et Chandon, Brut Impérial Rosé			971	3233

ROSÉ

France

E. Guigal Côtes du Rhône Rosé	73	243	325	1082
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SWEET

German

Selbach Saar Riesling Spätlese (750ml)			420	1399
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New Zealand

Konrad Sigrun Noble Riesling (375ml)			360	1199
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WHITE

Australia

Tempus Two Silver Series Pinot Gris

RM Glass	 POINTS REQUIRED	RM Bottle	 POINTS REQUIRED
44	147	212	706

Italy

Cesari Pinot Grigio delle Venezie IGT Essere

63	210	285	949
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New Zealand

Sixty Drops Marlborough Sauvignon Blanc

63	210	285	949
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France

E. Guigal Côtes du Rhône Blanc

300	999
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RED

Australia

Tempus Two Silver Series Shiraz

44	147	212	706
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New Zealand

Fire Road Pinot Noir

63	310	285	949
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Argentina

Catena Zapata Alamos Malbec

325	1082
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France

E. Guigal Côtes du Rhône Rouge

300	999
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