

THE SPICERY

Food Menu

Delicious food,
brought straight to you.

Salads

Spicy Mongolian Beef Salad **N, S** 45

Beef striploin, red pickled onion, carrots, cucumber, edamame, ginger soy dressing

Poke Bowl Chicken Or Tuna Or Tofu **S, N** 40/45/37

Red radish, avocado, bok choy, cucumber, scallion, red onion, sesame seed, pickled ginger, sweet corn, tomato, sriracha mayo

Cold Mezze Platter **D, N** 37

Hummus, moutabel, spicy ezme from turkey, marinated olives, sesame bread

Soups

Harira Soup 35

Lamb meat, chickpeas, lentils, tomato, dates

Hot And Sour Soup (Chef Ye Ma Signature) 35

Chicken, bamboo shoot, tofu, bok choy, shiitake mushroom, noodles

Appetizer

Volcanic Cauliflower 30

Cauliflower florets, panko, deep fry, spiked sweet chilli sauce

Dumplings **S** 45

Chicken, prawns, chilli soy vinegar

N Nuts

VG Vegan

D Dairy

GF Gluten-free

V Vegetarian

S Seafood

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Golden Prawn **S** 40
Tempura batter fried prawns, chilli garlic sauce

Sandwiches & Burgers

All sandwiches and burgers are served with French fries.

Chicken Tikka **D** 45
Curried flavour panini bread, onion, tomato, cucumber, lettuce, mint chutney

Beef Burger **D, N** 65
220 gm of wagyu patty, onion, tomato, lettuce, cheese, spicy sauce

Pizza & Flat Bread

Pizza Margarita **D** 40
Tomato sauce, basil, mozzarella cheese

Pepperoni Pizza **D** 45
Spicy beef chorizos, mozzarella cheese, garlic chilli oil

Lahmacun 30
Spiced beef mince, tomato, onion, lemon wedges

Pasta & Noodles

Stir-fried Prawn Noodles **S** 45
Carrots, celery, scallion, cilantro, onion, garlic soya sauce

N Nuts **VG** Vegan **D** Dairy
GF Gluten-free **V** Vegetarian **S** Seafood

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Spaghetti **D** 40
Choice of sauce; tomato, arrabiata, creamy mushroom

Penne **G, D** 45
Beef ragu

Mains

Roasted Miso Salmon Fillet **S** 69
Honey ginger miso-marinated eggplant, red chilli, scallion, crispy onion, miso-ponzu sauce

Cauliflower Mushroom Risotto **VG, GF** 40
Mushroom, spinach puree, snow peas

Lamb Shank **D, N** 105
Rogan josh, pulao rice, crispy onion, raisins, cashew nuts

Spicery Biriyani **D, N** 45
Slow-cooked boneless chicken, raita, pickle and papad

Kebabi **D, N** 110
Lamb, beef, chicken, kebab, served with fries, tzatziki, capsicum, onion, puff bread

Side Dish 20 each
Creamy spinach (D), mashed potato (D), steamed vegetables, sautéed mushroom (D), French fries

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Dessert

Greek Yogurt Parfait	D, N	25
<i>Glazed red fruits, passion cream, white chocolate</i>		
Marinated Exotic Fruit Salad	V, VG, GF	25
<i>Lemon sorbet</i>		
Saffron Infused Cinnamon Arborio Rice Pudding		25
<i>Cardamon ice cream, roasted raisin</i>		

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Kids Menu

Chicken & Noodle Soup 20

Poached chicken, broth, vegetables

Tomato Soup **V, VG, GF** 20

Roasted tomato, onion, garlic, herb oil

Mac & Cheese Pasta **D** 25

Pasta macaroni, cheese sauce

Pasta (Penne, Spaghetti) **D** 25

Selection of your sauce; tomato, cream, Bolognese sauce

Roasted Salmon Steak **S, D** 30

Sauté seasonal vegetables, mash potato

Chicken Tenders 30

Cornflakes crusted chicken , french fries barbecue sauce

Beef Patties **D** 30

French fries, tomato, lettuce, mayo

Dessert

Fruit Platter **V, VG, GF** 20

Seasonal fresh sliced fruits

Selection Of Ice Cream **D, N** 20

Vanilla, strawberry, chocolate

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Beverage Menu

Cocktails

Long Island Ice Tea	55
<i>Vodka Rum, Gin, Tequila, Triple Sec, Lime, Coca Cola</i>	
Mojito	49
<i>Rum, Fresh Mint, Lime, Sugar, Soda Water</i>	
Negroni	49
<i>Gin, Campari, Vermouth</i>	
Margarita	49
<i>Tequila, Triple Sec, Lime Juice</i>	
Cosmopolitan	49
<i>Vodka, Triple Sec, Lime Juice, Cranberry Juice</i>	
Aperol Spritz	78
<i>Aperol, Prosecco, Soda Water</i>	
Espresso Martini	49
<i>Vodka, Kahlua, Espresso, Vanilla Syrup</i>	
Old Fashioned	55
<i>Whiskey, Orange Bitter, Brown Sugar</i>	

Signature Cocktails

Pimm's Cup	49
<i>Pimm's No 1, Sprite, Fresh Cucumber, Mint, Orange, Strawberry</i>	
Passion Colada	49
<i>Rum, Coconut Cream, Passion Fruit, Pineapple Juice</i>	
White Moon Sangria	55
<i>White Wine, Triple Sec, Fresh Apple, Elderflower Syrup, Lemon, Lychee Syrup</i>	
Day End Mojito	49
<i>Rum, Fresh Mint, Lime, Passion Fruit, Vanilla Syrup, Soda Water</i>	
Sichuan Peppercorn	49
<i>Vodka, Fresh Cucumber, Red Peppercorn, Tonic Water</i>	
Green Chili Margarita	49
<i>Tequila, Triple Sec, Lime Juice, Sugar, Fresh Chili</i>	
Bajiao	49
<i>Spiced Rum, Star Anise, Ginger Ale, Lime</i>	
Cassia	49
<i>Whisky, Cinnamon, Lemon Juice, Sugar, Orange Bitter, Soda Water</i>	
Kumquat	49
<i>Gin, Kumquat, Clove, Tonic Water</i>	

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Mocktails

Minos 30

Pineapple Juice, Mango Juice, Orange Juice

Tropilicious 30

Mango, Pineapple, Coconut Cream

Granadilla 30

Passion Fruit, Orange Juice, Lime, Mint Leaves, Sprite

Bai Hu 30

Fresh Mint, Lemongrass, Elderflower Syrup, Tonic Water

Wine By The Glass & Bottle

Champagne/Sparkling

Pierlant Brut	55/230
Laurent-Perrier Brut	850

White Wine

Hardys The Riddle Sauvignon Blanc, Australia	36/180
Da Luca Pinot Grigio, Italy	45/210
19 Crimes Hard Chard Chardonnay, Australia	350

Red Wine

Barton & Guestier Cuvée Spéciale Rouge, France	36/180
Hardys The Riddle Cabernet - Merlot, Australia	39/185
Argento Malbec, Argentina	230

Rose Wine

Blossom Hill Classic Rosé, South Africa	36/180
Villa Wolf Pinot Noir Rosé, Germany	370

Vodka

Smirnoff Red	36
Ketel One	49

Gin

Tanqueray	36
Tanqueray 10	52
Hendrick's	52

Rum

Bacardi Superior	36
Captain Morgan Spiced	47

Tequila

El Jimador Blanco	36
El Jimador Reposado	36

Whiskey

Blended Scotch Whiskey

Johnnie Walker Red Label 36

Johnnie Walker Black Label 55

Chivas Regal 12 YO 57

Johnnie Walker Double Black Label 65

Single Malt Scotch Whiskey

The Ardmore 55

Glenfiddich 12 YO 60

The Glenlivet 12 YO 60

Tennessee

Jack Daniel's No.7 52

Irish Whiskey

John Jameson 47

Cognac

Remy VSOP 75

Aperitif

Martini Rosso / Bianco / Dry	39
Campari	39
Aperol	39

Liquers

Amaretto	39
Jägermeister	39
Pimm's No.1	39
Malibu	39
Kahlúa	39
Bailey's	42

Bottled Beer

Becks	39
Carlsberg	39
Budweiser	39
Tsingtao	39
Corona	45
Heineken	39

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Water

Aqua Panna Still (S/L)	22/28
San Pellegrino Sparkling (S/L)	22/28
Al Ain (S/L)	12/18

Soft Drink

Coca Cola / Diet	18
Sprite/ Diet	18
Fanta	18
Ginger Ale	18
Soda Water	18
Tonic Water	18
Red Bull / Sugar Free	35

Fresh Juices

Orange	28
Pineapple	28
Mango	28
Watermelon	28
Pomegranate	33
Lemon Mint	28

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Tea Selection

19

English Breakfast

Earl Grey

Green Tea

Forest Fruits

Jasmine Green

Green Tea Ginger

Moroccan Mint

Chamomile

Peppermint

Coffee

Espresso

19

Double Espresso

24

Café Latte

22

Cappuccino

22

Americano

22

Decaffeinated Coffee

22

Macchiato

22

Hot Chocolate

22

Turkish Coffee

24

THE SPICERY

Breakfast Menu

Delicious food,
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Complimentary Included with Room Breakfast

Selection of Tea (including decaf tea)
Selection of Coffee (including decaf coffee)

Breakfast Ala Carte Menu (6:30 to 11:00)

Selection of Bread	D	12
<i>White or brown bread, arabic bread croissant, danish, muffins, cake, honey, jam, butter</i>		
Choice of Cereal	D	15
<i>Cornflakes, coco pops, rice krispies, bran flakes, muesli, homemade granola (gluten-free is available)</i>		
Oatmeal Porridge	D	20
<i>Raisins, dates, honey, cinnamon</i>		
Fresh Eggs - Any Style	D	30
<i>Poached, scrambled, fried, boiled - chicken or beef sausage, turkey bacon, grilled tomato, hash brown</i>		
Omelette	D	30
<i>Freshly prepared with three toppings of your choice: capsicum, cheese, green chilli, onion, mushroom, tomato, turkey ham, parsley, Served with hash brown, sautéed mushroom, beef sausage</i>		
Eggs Benedict	D, S	30
<i>Poached egg, hollandaise sauce - add smoked salmon or turkey ham</i>		

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Hot Beverage

Selection of Tea (including decaf tea)

18

*English breakfast, earl grey, jasmine green, green tea,
Ginger moroccan mint, chamomile tea, peppermint*

Selection of Coffee (including decaf coffee)

Espresso 19

Double Espresso 22

Café Latte 22

Cappuccino 22

Americano 22

Decaffeinated Coffee 22

Hot Chocolate 22

Glass of Milk 10

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