



'SPICE' is a significant part of our everyday lives.

The fundamental touch that is required to make
any food taste great.

So here in the heart of Tsim Sha Tsui,
we aspire to bring everyone a daily dose of 'SPICE'.

From the mouth-watering flavours
of the Sub-Continent to the
must haves of the Middle-East,
our journey goes far and wide
to put a twist on signature dishes...
just to add a little bit of 'SPICE' back into your lives.

STARTERS 前菜

(All starters are served with pita bread 所有前菜都配皮塔餅)

CHEF'S SOUP OF THE DAY

Ask your server for our daily selection

主廚例湯 - 請向服務員查詢

HK\$65

BRUSCHETTA AL POMODORO

Baked French bread topped with fresh tomatoes, garlic, basil & extra virgin olive oil
意式番茄烤包 - 法式烤麵包配上鮮番茄、大蒜羅勒和特級初榨橄欖油

HK\$70

CHICKEN OR PRAWN QUESADILLA

Crispy flour tortillas filled with spicy chicken or prawns, cheddar cheese with tomato salsa, sour cream & guacamole sauce
香脆墨西哥薄餅包著香辣雞肉或鮮蝦配切達芝士、番茄莎莎醬、酸奶油和鱷梨醬

HK\$110/135

LEMON PEPPER CALAMARI

Fried crispy squid

檸檬胡椒炸魷魚

HK\$120

NZ MUSSELS

New Zealand green lip mussels sautéed with garlic, chilly & white wine
新西蘭青口 - 大蒜、辣椒和白葡萄酒燴炒新西蘭青口

HK\$130

NACHOS

Tortilla chips topped with mozzarella cheese, jalapenos, guacamole, black olives, sour cream & salsa
特色玉米片 - 配馬蘇里拉芝士、墨西哥胡椒、鱷梨醬、黑橄欖、酸奶油和莎莎醬
[Add chicken 加雞肉 +HK\$15 | Add chilli beef 加入辣牛肉 +HK\$25]

HK\$115

POPCORN CHICKEN

Tender chicken pieces coated with onion, garlic powder, Italian seasoning & paprika
Served with tomato chilly dipped sauce & lemon wedges
雞米花 - 香嫩辣炸雞配辣番茄醬和檸檬角

HK\$95

BUFFALO CHICKEN WINGS

Staple wings with buffalo wing sauce & salad
水牛城雞翼 - 特製雞翼配上水牛城雞翼醬和沙律

HK\$80

FAT CHIPS OR SPICY WEDGES

Staple chips or wedges with ketchup & mayo
薯條或薯角 - 配上番茄醬和蛋黃醬

HK\$65

SATAY CHICKEN SKEWERS

Staple satays with mildly spiced peanut sauce
沙爹雞肉串 - 配上淡味特色花生醬

HK\$105

INDIAN DELIGHTS 印度特色

SAMOSA 咖哩角 (Vegetable 素 / Chicken 雞肉)

Deep fried dumplings filled with potatoes, onions, peas or minced chicken
素咖哩角(馬鈴薯、洋蔥和豌豆) 或 雞肉碎咖哩角

HK\$80

HARA BHARA KEBAB

Deep fried cakes made of spinach, green peas & Indian spices
炸素串燒 - 由菠菜、青豆和印度香料製成

HK\$105

CHAT (Samosa 印度咖哩角 / Aloo Tikki Papdi 印度煎馬鈴薯)

Famous street food of India with tangy flavor of tamarind
地道小食

HK\$90



STARTERS 前菜

(All starters are served with pita bread 所有前菜都配皮塔餅)

ARABIC DELI 阿拉伯特色

HUMMUS

Chickpeas pureed with herbs & spices, tahini, fresh lemon juice & virgin olive oil

鷹嘴豆泥 - 鷹嘴豆泥配草藥、香料、芝麻醬、新鮮檸檬汁和初榨橄欖油

HK\$75

ZAALOUK

Roasted eggplant pureed with garlic, coriander, fresh lemon juice & virgin olive oil

茄子泥 - 烤茄子泥配大蒜、香菜、新鮮檸檬汁和初榨橄欖油

HK\$85

SHISH TAOUK

Succulent pieces of marinated chicken grilled to perfection

烤雞肉 - 香烤多汁雞肉

HK\$65

MERGUEZ SAUSAGE

Top quality Lebanese lamb merguez

羊肉腸 - 頂級黎巴嫩羊肉

HK\$78

FALAFEL

Crispy fried cakes of chickpeas, mixed veggies & herbs

炸鷹嘴豆餅 - 炸素餅(由鷹嘴豆、雜菜和草藥製成)

HK\$65

TABOULEH

Bulgur wheat salad with chopped tomato, onion, flat leaf parsley and lemon juice

小麥沙律 - 小麥碎沙律配番茄、洋蔥、荷蘭芹和檸檬汁

HK\$85

VEGETARIAN MEZZE PLATTER

Hummus, Baba Ganoush, Foul, Tabouleh, Tut Cigars, Zaalouk,

Falafel, mixed olives, carrot & celery sticks

素菜拼盤 - 鷹嘴豆泥、芝麻醬茄子泥、特色雞肉、小麥沙律、特色炸春卷、

茄子泥、炸鷹嘴豆餅、橄欖、胡蘿蔔和芹菜棒

(All the mixed platters are served with couscous and veg soup 所有拼盤都配有蒸粗麥粉和蔬菜湯)

HK\$160

NON-VEG MEZZE PLATTER

Hummus, Merguez Sausage, Kofta, Shish Taouk, Tut Cigars,

Zaalouk, Falafel, tomato & Feta Skewers with marinated olives

特色肉類拼盤 - 鷹嘴豆泥、羊肉腸、特色肉丸、雞肉串燒、特色炸春卷、

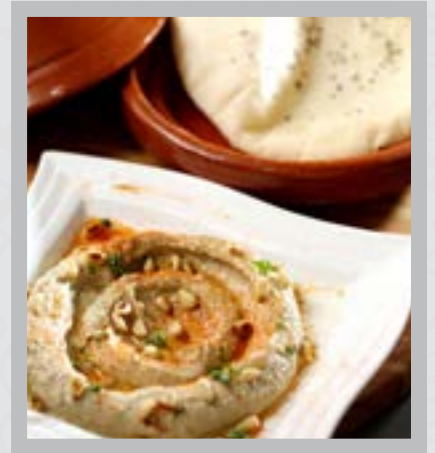
茄子泥、炸鷹嘴豆餅、番茄、醃製橄欖羊乳酪串

(All the mixed platters are served with couscous and veg soup 所有拼盤都配有蒸粗麥粉和蔬菜湯)

HK\$190

PITA BREAD 皮塔餅

HK\$18



SALADS 沙律



HOUSE SALAD

HK\$115

Mixed lettuce topped with egg, fresh vegetables, croutons, avocado, honey mustard dressing

主廚沙律 - 什錦生菜配雞蛋、新鮮蔬菜、油炸麵包丁、鱈梨、蜂蜜芥末醬

[Add chicken 加雞肉 +HK\$15 | Add beef 加牛肉 +HK\$25 | Add salmon 加三文魚 +HK\$35]

CAESAR SALAD

HK\$105

Romaine lettuce hearts with classic Caesar dressing topped with croutons, shredded parmesan cheese

凱撒沙律 - 羅馬生菜心配油炸麵包丁和切絲帕爾馬芝士加經典凱撒汁

[Add chicken 加雞肉 +HK\$15 | Add beef 加牛肉 +HK\$25 | Add salmon 加三文魚 +HK\$35]

GREEK SALAD

HK\$115

Mesclun lettuce topped with black olives, onion, mixed peppers, feta & a vinaigrette dressing

希臘沙拉 - 新鮮雜菜配黑橄欖、洋蔥、混合辣椒、羊乳酪和香醋醬

ARUGULA SALAD

HK\$115

Arugula frisee, cherry tomato, Parmigiano-Reggiano cheese & balsamic dressing

芝麻菜沙律 - 由芝麻菜、櫻桃番茄、帕爾馬芝士和香醋汁製成

KALE SALAD

HK\$125

Kale, pine nuts, croutons, honey, garlic & dressing

羽衣甘藍沙律 - 由羽衣甘藍、松仁、油炸麵包丁、蜂蜜、大蒜和醬汁製成

GRILLED HALLOUMI & BEETROOT SALAD

HK\$115

Mixed leaves, grilled halloumi cheese, beet, sundried tomatoes & mint in balsamic dressing

烤芝士沙律 - 鮮雜菜、烤哈羅米芝士、牛肉、風乾番茄和薄荷加香醋汁製成

INSALATA CAPRESE

HK\$105

Fresh tomato, buffalo cheese, basil, onion & balsamic dressing

意式芝士沙律 - 新鮮番茄，水牛奶酪，羅勒，洋蔥和意大利黑醋汁



FROM THE CLAY OVEN 香烤美食



(All Tandoori preparation will be served with three sauces and naan
所有香烤美食都配三種醬汁和印度烤餅)

ZAFRANI PANEER TIKKA

Tandoori preparation of cottage cheese, marinated with saffron & Indian spices
印度特色烤茅屋芝士 - 配藏紅花和印度香料

HK\$110

PESTO PANEER TIKKA

Tandoori preparation of cottage cheese with the fusion of Italian pesto sauce
香烤茅屋芝士 - 香蒜醬烤茅屋芝士

HK\$110

ACHARI CHICKEN TIKKA

Chicken marinated with Indian pickled sauce and grilled in tandoor
香烤特製雞塊 - 特製印度草料烤雞肉

HK\$120

SHEEK KEBAB

*Minced meat of lamb mixed with Indian spices
& herbs cooked on seekh in clay oven*
烤羊肉串燒 - 印度草料烤特製羊肉串

HK\$140

TANDOORI LAMB CHOP

Lamb chop marinated with Indian spices & cooked in Earthen oven
香烤羊肉 - 印度草料烤特製羊肉

HK\$190

TANDOORI CHICKEN

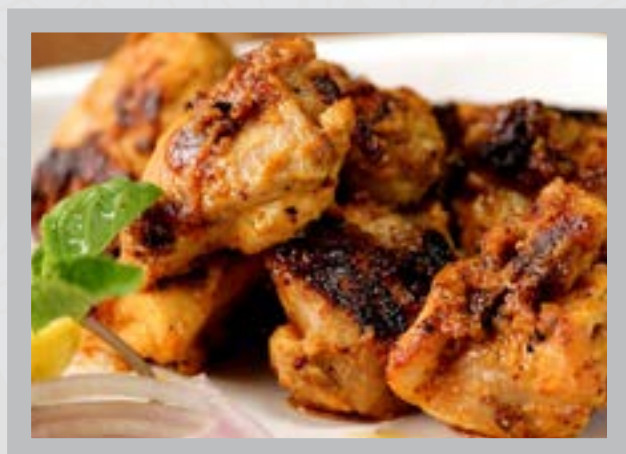
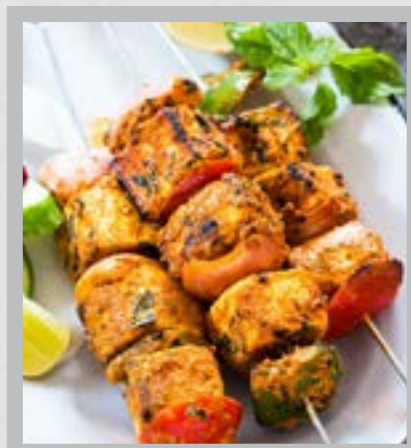
Boned chicken marinated with Indian spices & cooked well in clay oven
香烤無骨雞塊 - 印度草料烤去骨雞塊

HK\$140

FISH TIKKA

Tandoori preparation of fish with Indian herbs & spices
香烤魚塊 - 印度草藥烤魚塊

HK\$170



FROM THE GRILL 烤製美食



(All grilled will be served with the choice of black pepper sauce,
mushroom sauce, rosemary sauce, red wine sauce or lemon butter sauce
所有烤製美食均可選擇黑胡椒醬、蘑菇醬、迷迭香醬、紅酒醬或檸檬黃油醬)

LAMB RACK

Crusted rack of lamb served with grilled vegetables & parmesan

羊排 - 烤羊排配上烤蔬菜和帕爾瑪芝士

HK\$298

ANGUS RIB EYE STEAK 12 Oz

Served with fat chips & coleslaw salad

12盎司安格斯肋眼牛排 - 配炸薯條和捲心菜沙律

HK\$365

BABY BACK RIBS (HALF / FULL)

Tender grilled baby ribs with BBQ sauce

served with coleslaw & a choice of potato wedges or fries

鮮嫩肋排 (半份 / 全份) - 烤嫩肋排配燒烤醬, 配捲心菜沙律和薯角或薯條

HK\$250/450

GRILLED BEEF / CHICKEN FAJITAS

Grilled beef / chicken strips served on a sizzling plate with sautéed onion

& bell pepper served with soft tortillas, guacamole, sour cream & tomato salsa

鐵板烤牛肉 / 雞肉 - 鐵板烤牛肉 / 雞肉條配炒洋蔥、甜椒、

軟玉米餅、鱈梨醬、酸奶油和番茄莎莎醬

HK\$155

VEG FAJITAS

Grilled vegetables (eggplant, zucchini, bell pepper, onion),

tortillas, guacamole, sour cream & salsa

鐵板烤蔬菜 - 烤蔬菜 (茄子、西葫蘆、甜椒、洋蔥)、

墨西哥玉米餅、鱈梨醬、酸奶油和莎莎醬

HK\$135

US CHICKEN BREAST

Grilled US chicken breast served with roast potatoes & grilled vegetables

烤雞胸肉片 - 烤美國雞胸肉配烤土豆和烤蔬菜

HK\$185

THAI SPRING CHICKEN (HALF / WHOLE)

Oven roasted chicken served with coleslaw & wedges

泰國童子雞 (半份 / 整份) - 烤箱烤雞肉配捲心菜沙律和薯角

HK\$160/220

CARIBBEAN CHICKEN

Grilled chicken breast caramelized with five spices

加勒比雞肉 - 特色香料烤雞胸肉

HK\$155

LAMB SHANK

Served with mashed or roasted potatoes & grilled vegetables

羊小腿 - 配土豆泥或烤土豆和烤蔬菜

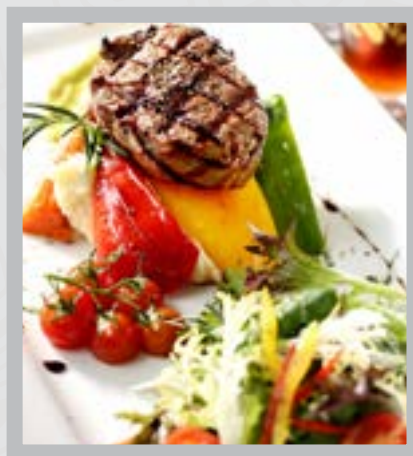
HK\$198

CERLOINE STEAK

Served with mashed potatoes & grilled vegetables

沙朗牛排 - 配土豆泥或烤土豆和烤蔬菜

HK\$788



MAIN COURSES 主菜



FROM THE HEART OF INDIA 印度美食

BUTTER CHICKEN

HK\$130

BBQ chunks of chicken simmered in smooth tomato gravy

牛油雞 - 番茄煮燒烤雞塊

CHICKEN TIKKA MASALA

HK\$130

Stir fried boneless chicken tossed with bell pepper & Indian spices

瑪沙拉雞塊串燒 - 甜椒和印度香料炒雞塊

LAMB ROGAN JOSH

HK\$150

Chunks of lamb cooked with onion & red pepper sauce

特製醬汁煮羊肉 - 洋蔥和紅辣椒醬煮羊肉

GOAN FISH CURRY

HK\$150

Medium sized chunks of Mackerel fish cooked

in a Traditional Goan style with coconut milk

椰汁鯖魚 - 傳統椰汁煮鯖魚

PRAWNS VINDALOO

HK\$160

A Portuguese prawn delight made with red hot chillies & spices

葡萄牙辣蝦仁 - 紅辣椒和香料煮葡萄牙蝦仁

PANEER BUTTER MASALA

HK\$110

Cottage cheese cooked with freshly grounded tomato puree

with butter & Indian spices

茅屋芝士瑪沙拉 - 茅屋芝士和新鮮番茄碎配牛油和印度香料

ALOO GOBI

HK\$90

Potato and cauliflower cooked together with Indian seasoning

印度薯仔椰菜 - 薯仔和椰菜煮印度香料

BHJINDI HARA PYAZ

HK\$90

Fried okra with spring onions & Indian spices

炸秋葵 - 炸秋葵配洋蔥和印度香料

CHANA MASALA

HK\$95

Tender king chickpeas cooked in onions, garlic, fenugreek & chilli powder gravy

鷹嘴豆瑪沙拉 - 嫩鷹嘴豆煮洋蔥、大蒜、胡蘆巴和辣椒粉汁

DAL TADKA

HK\$95

Yellow lentils mixed with cumin seeds & fried with butter

炒黃扁豆 - 黃油炒黃扁豆和小茴香

DAL MAKHANI

HK\$95

Black lentils cooked overnight with ginger, garlic,

dried fenugreek leaves & plump tomatoes

煮黑扁豆 - 薑、蒜、乾胡蘆巴葉和番茄煮黑扁豆

MAIN COURSES 主菜



FROM THE SAHARA 薩哈拉美食

LAMB TAGINE

Tender cubes of lamb cooked with apricots & prunes, served with glazed olives & potatoes

羊肉塔吉鍋 - 杏子和梅子燉羊肉塊，配糖汁橄欖和土豆

HK\$185

SALMON TAGINE

Marinated salmon & fresh garden vegetables simmered in a spicy secret sauce

三文魚塔吉鍋 - 以香辣秘製醬燉三文魚和新鮮蔬菜

HK\$178

VEGETARIAN COUSCOUS

Couscous with raisins served with homemade mixed vegetables sauce & chickpeas

純素蒸粗麥粉 - 蒸粗麥粉加葡萄乾配上可口的自製什錦蔬菜醬和鷹嘴豆

HK\$165

EGYPTIAN MIXED GRILLED PLATTER

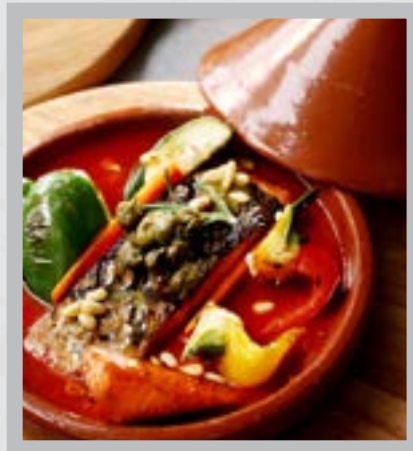
HK\$320/590

(2 persons / 4 persons)

Lamb chops, chicken breast, lamb kofta & merguez all marinated in tabini sauce and chef's special spices then grilled to perfection

埃及混合燒烤拼盤 (兩人份/四人份)

羊排、雞胸肉、羊肉丸和羊肉腸以芝麻醬和主廚特製香料醃製，再烤至所需熟度



SEAFOODS 海鮮



PAN GRILLED ATLANTIC SALMON

Crispy skin Norwegian salmon, served on a bed of creamy mashed potatoes with grilled seasonal vegetables

鍋烤挪威三文魚 - 脆皮挪威三文魚，抹上一層奶油土豆泥和烤時蔬

HK\$235

SALT & PEPPER KING PRAWNS

King prawns served with salt, pepper, seasonal vegetables & lemon butter sauce

海洋椒鹽大蝦 - 椒鹽大蝦、時令蔬菜和檸檬黃油醬

HK\$235

GRILLED TILAPIA FISH

Tilapia fish served with roasted vegetables & lemon butter sauce

烤羅非魚 - 羅非魚配烤蔬菜和檸檬黃油醬

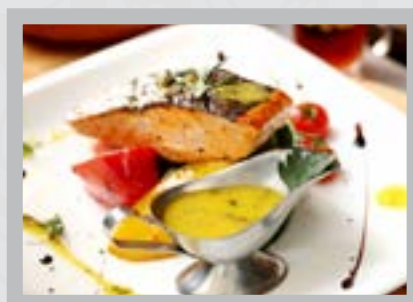
HK\$200

BEER BATTERED FISH N CHIPS

Beer battered fish with fat chips lemon tartar sauce

啤酒酥皮炸魚和薯條 - 啤酒酥皮炸魚配薯條及檸檬他他醬

HK\$190



PASTAS 意大利麵

BEEF LASAGNA

HK\$125

Fusion beef lasagna prepared in a classic style with creamy Béchamel sauce with layered pasta

牛肉千層麵 - 分層意大利麵配奶油調味醬，融合出經典風味牛肉千層麵

SPAGHETTI BOLOGNESE

HK\$130

Spaghetti cooked with bolognese sauce seasoned with cheese & Italian condiments

意大利肉醬麵 - 意大利麵配意大利調味料和芝士

SPAGHETTI ALLA CARBONARA

HK\$115

Spaghetti with egg yolk, bacon & a creamy sauce

培根蛋醬意大利麵 - 意大利麵配蛋黃、培根和奶油醬

LINGUINE VANGOLI

HK\$125

Served with olive oil, chilly & parmigiano cheese

意式什錦蒜香扁麵 - 配上橄欖油、辣椒和帕爾瑪芝士

VONGOLE BIANCO

HK\$125

Italian clams tossed with garlic & chili flakes

意式白蛤蜊麵 - 意大利麵配蛤蜊拌大蒜和辣椒片

PENNE ARRABIATA

HK\$105

Tube penne pasta with spicy Italian tomato sauce, black olives seasoned with peppers & chili flakes

香辣特色意大利茄汁麵 - 通心粉拌辣味意大利特色茄汁，配黑橄欖，用胡椒和辣椒片調味

SPAGHETTI ALLA PASCATORE

HK\$105

Spaghetti cooked with calamari, shrimp, salt & red pepper

海鮮意大利麵 - 配魷魚、蝦、鹽和紅辣椒

PORCINI RISOTTO RICE

HK\$130

Creamy Italian rice infused with black truffle oil, fresh herbs & mushrooms

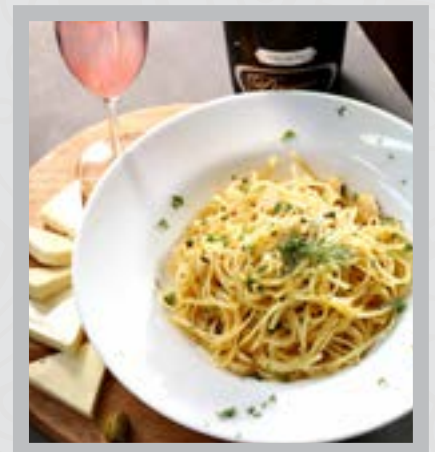
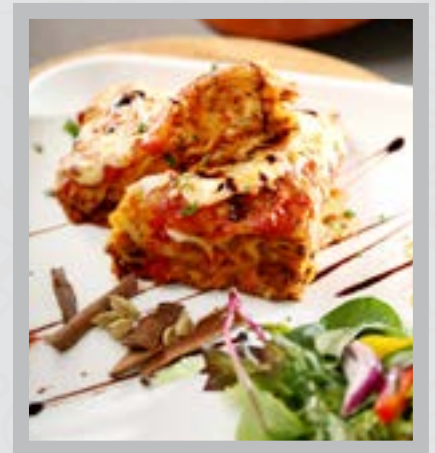
意大利牛肝菌燉飯 - 意大利奶油燉飯，加入黑松露油、新鮮香草和蘑菇

CHICKEN TIKKA PASTA

HK\$125

Pasta cooked with sizzling BBQ chicken with Italian herb & spices

雞肉意大利麵 - 意大利香草、香料和鐵板燒烤雞肉煮意大利麵



PIZZAS 薄餅

MARGHERITA (10" / 12")

San Marzano sauce, Parmigiano-reggiano, basil & extra virgin olive oil

瑪格麗特薄餅 - 聖馬扎諾醬、帕爾瑪芝士、羅勒和初榨橄欖油

HK\$115/145

HAWAIIAN (10" / 12")

San Marzano sauce, tomato, ham & fresh grilled pineapple

夏威夷薄餅 - 聖馬扎諾醬、番茄、火腿和新鮮的烤菠蘿

HK\$120/140

CARBONARA (10" / 12")

Egg, bacon, red onion, garlic & basil

卡邦拿薄餅 - 雞蛋、培根、紅洋蔥和大蒜和羅勒

HK\$100/125

SEAFOOD PIZZA (10" / 12")

San Marzano sauce with santéed mix seafood

海鮮薄餅 - 聖馬扎諾醬燴炒什錦海鮮

HK\$120/145

CAPRICCIOSA (10" / 12")

San Marzano sauce, ham, mushroom, black olive & egg

意大利薄餅 - 聖馬扎諾醬、火腿、蘑菇、黑橄欖和雞蛋

HK\$105/135

DUE SALAMI (10" / 12")

San Marzano sauce, mozzarella, Salsiccia salami,

Neapolitan salami & chili flakes

雙腸薄餅 - 聖馬扎諾醬、馬蘇里拉芝士、莎樂美腸、意式香腸和辣椒片

HK\$115/135

GRILLED VEG (10" / 12")

Pesto, grilled eggplant, zucchini, pumpkin & Parmigiano-Reggiano

香烤素薄餅 - 香蒜醬、烤茄子、西葫蘆、南瓜和帕爾瑪芝士

HK\$105/135

QUATROFORMAGGI (10" / 12")

Mozzarella, ricotta, scamorza, Parmigiano-reggiano, garlic and basil

四色芝士薄餅

芝士(馬蘇里拉、意大利乳清、斯卡莫扎及帕爾瑪)配大蒜和羅勒

HK\$110/135

BBQ CHICKEN (10" / 12")

Barbecue chicken, mozzarella, red onion, cilantro tangy & BBQ sauce

燒烤雞肉薄餅 - 燒烤雞肉、馬蘇里拉芝士、紅洋蔥、香菜和香濃燒烤醬

HK\$105/135

PEPPERONI PIZZA (10" / 12")

San Marzano sauce with pepperoni & cheese

意大利辣肉腸薄餅 - 聖馬扎諾醬與意大利辣肉腸和芝士

HK\$120/135

VEGETABLE PIZZA (10" / 12")

San Marzano sauce, mozzarella cheese, onions, green peppers,

mushrooms & black olive

素薄餅 - 聖馬扎諾醬與馬蘇里拉芝士、洋蔥、青椒、蘑菇和黑橄欖

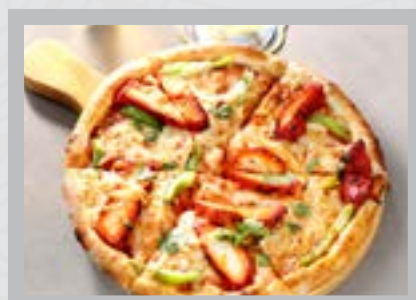
HK\$115/130

CHICKEN TIKKA PIZZA (10" / 12")

San Marzano sauce with chicken tikka & cheese

印度燒雞薄餅 - 聖馬扎諾醬與印度燒雞和芝士

HK\$130/135



BURGERS 漢堡

(All burgers will be served with a side of French fries and coleslaw
所有的漢堡配法式炸薯條和涼拌捲心菜)

TEQUILA CHICKEN BURGER

HK\$130

Tender chicken breast marinated with fresh lime, Mexican tequila & spices served with crispy vegan cheese, mayo & guacamole sauce

酒煮雞肉漢堡 - 用新鮮青檸汁、墨西哥龍舌蘭酒和香料醃製的嫩雞胸肉，配上素芝士、蛋黃醬和鱷梨醬

VEGGIE BURGER

HK\$135

Vegetable patty, onion, tomato, lettuce, vegan cheese & jalapeno

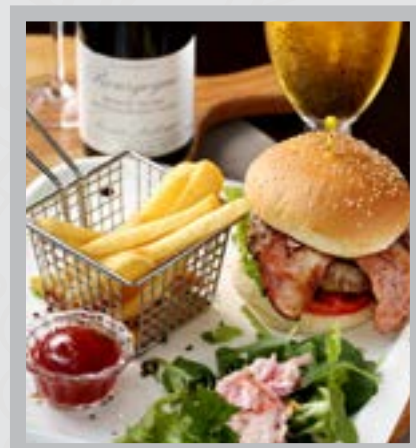
素漢堡 - 蔬菜、洋蔥、番茄、生菜、素芝士和墨西哥胡椒

AMERICAN CLASSIC BEEF BURGER

HK\$140

Succulent angus beef with a topping of cheese, lettuce, bacon, grilled onions, pickles jalapeno & served with fries or wedges

經典安格斯牛肉漢堡 - 多汁的安格斯牛肉配芝士、生菜、培根、烤洋蔥和淹製墨西哥胡椒再配薯條或薯角



RICE / BREAD 米飯 / 烤餅

SEAFOOD BIRYANI

HK\$160

Mildly spiced basmati rice cooked with seafood

海鮮炒飯 - 印度香米煮海鮮配印度香料

LAMB BIRYANI

HK\$145

Tender lamb blended with basmati rice & aromatic Indian spices

羊肉炒飯 - 印度香米煮羊肉配印度香料

CHICKEN BIRYANI

HK\$135

Saffron flavored basmati rice cooked with delicately spiced chicken

雞肉炒飯 - 印度香米煮雞肉配藏紅花

VEG BIRYANI

HK\$120

Saffron flavored basmati rice cooked with fresh vegetables

雜菜炒飯 - 印度香米煮雜菜配藏紅花

PULAO RICE

HK\$105

Basmati rice flavored with saffron & spices

印度香米飯 - 印度香米配藏紅花和香料

STEAMED BASMATI RICE

HK\$95

蒸印度香米飯

NAAN - GARLIC / BUTTER / CHEESE

HK\$40

印度烤餅 - 大蒜 / 牛油 / 芝士

LACHA PARATHA

HK\$40

印度烤酥餅

TANDOORI ROTI

HK\$35

印度爐烤煎餅

CHOICE OF KULCHA

HK\$45

全麥烤餅

CHAPATI

HK\$35

印度烤薄餅

DESSERTS 甜品

GULAB JAMUN

Hot cottage cheese dumplings soaked in sugar syrup
熱茅屋芝士餃子 - 配糖漿

HK\$58

KESAR KULFI

Traditional Indian ice cream flavored with saffron & nuts
印度冰淇淋 - 用藏紅花和堅果調味

HK\$65

SUNDAY CHOCOLATE

Chocolate sauce, strawberry sauce, chocolate & vanilla ice cream
雙重冰淇淋 - 巧克力和香草冰淇淋配巧克力和草莓醬

HK\$58

CHOCOLATE BROWNIE

Seduction straight from the oven! Rich, dark and chocolaty!
An ultra intense chocolate treat!
This brownie recipe uses cocoa powder, semi-sweet chocolate morsels & butter
巧克力布朗尼 - 豐富黑巧克力誘惑！
這種布朗尼配方使用可可粉，半甜巧克力和黃油

HK\$58

TIRAMISU

Classic Italian coffee cake
提拉米蘇 - 經典意式咖啡蛋糕

HK\$55

APPLE CRUMBLE

Fresh apple cooked with cinnamon, served with a light crumble & topped with vanilla ice cream
蘋果金寶 - 肉桂煮新鮮蘋果配香草冰淇淋

HK\$58

CHEESE CAKE

Traditional baked New York cheesecake served with ice cream
紐約芝士蛋糕 - 傳統紐約芝士蛋糕配雪糕

HK\$62

CHOICES OF ICE CREAM 雪糕

Vanilla / Strawberry / Chocolate 香草 / 草莓 / 巧克力

1 scoop 單球 HK\$38

2 scoops 雙球 HK\$58



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