

Menu







‘SPICE ’ is a significant part of our everyday's life.

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.



QUESADILLAS 克萨迪亚斯



MUSSELS 青口



CALAMARI 炸魷魚



DAHI POHA KEBAB 烤特色飯串



LAMB SEEKH KEBAB



CHICKEN 65 烤雞肉串

STARTERS 頭盤

AROUND THE WORLD

CHEF'S SOUP OF THE DAY 是日精選湯 HK\$ 65

Ask your server for our daily selection

可向有關服務員查詢今日特選



CHICKEN QUESADILLAS/VEG QUESADILLAS HK\$ 125/HK\$ 115

香脆墨西哥薄餅包薯香辣雞肉/素菜墨西哥薄餅

Crispy tortillas filled with zucchini, pumpkin, bell pepper, olives, cheddar cheese & served with tomato salsa, sour cream and guacamole sauce or chicken

脆皮玉米餅，含翠玉瓜，南瓜，甜椒，橄欖，車打芝士，佐以番茄莎莎醬，酸奶油和鱈梨調味醬或雞肉

BUFFALO CHICKEN WINGS 水牛城辣雞翼 HK\$ 125

Staple chicken wings with buffalo sauce

水牛醬配以特製雞翼



MUSSELS 青口

New Zealand Mussels sautéed with garlic, chili, white wine & rosemary

HK\$ 165

新西蘭青口炒大蒜，辣椒，白葡萄酒和迷迭香

CALAMARI 炸魷魚

HK\$ 156

Fried crispy squid marinated in batter of egg, refined flour served with cocktail sauce

意大利番茄醬醃製的香脆魷魚，配以雞尾酒醬



NACHOS 特色粟米片

HK\$ 119

Add chicken+HK\$35 or chilli beef+HK\$45

加雞肉+HK\$35 或咖哩牛肉+HK\$45

Doritos topped with mozzarella cheese, Jalapenos, guacamole, black olives, sour cream, and salsa

多力多滋配上馬蘇里拉芝士，墨西哥胡椒，鱈梨調味醬，黑橄欖，酸奶油和莎莎醬

FAT CHIPS 香炸薯條

HK\$ 85

Staple chips with ketchup and mayo

薯條配以番茄和蛋黃醬

SPICE SPECIAL 餐廳特薦



DAHI POHA KEBAB 烤特色飯串

HK\$ 120

Deep fried flattened rice cake with Indian Spices

炸米飯伴以印度特色香料

CHICKEN 65 烤雞肉串

HK\$ 145

Deep fried boneless chicken, spiced with south Indian red chilies and condiments

炸無骨雞，配以南印度紅辣椒和調味料

LUCKNOWI SEEKH KEBAB

HK\$ 165

Minced chicken, dry nuts, Indian condiments & spices and cooked in Tandoor
烤特製雞串

CHILLI CHICKEN 烤咖哩雞串

HK\$ 145

Boneless chicken marinated with Indo-Chinese spices and condiments

印度與中國特色調味料所醃製的無骨雞



Chef Signature 廚師推介



Vegetarian 素食主義者



SAMOSA 萨摩萨



HARA BHARA KEBAB
炸菠菜霸



SAMOSA CHAAT 咖喱角



CHICKEN TIKKA CHAAT 烤雞塊



HOUSE SALAD 餐廳特選沙律

INDIAN DELIGHTS 印式特選

-  **SAMOSA (VEGETABLE/CHICKEN)** HK\$ 65/ HK\$ 80
 薯蓉咖喱角 (蔬菜/雞)
 Deep fried dumplings filled with potatoes, onions, peas, or minced chicken
 炸餃子配以炸薯仔，洋蔥，豌豆或雞肉碎
-  **HARA BHARA KEBAB 炸菠菜霸** HK\$ 105
 Deep fried cakes made of Spinach, green peas, and Indian Spices
 油炸蛋糕以菠菜，豌豆和印度香料製成
-  **SAMOSA CHAAT 咖喱角** HK\$ 85
 Famous street food of India with deep fried potato dumplings & tangy flavor of tamarind
 印度著名的街頭食品，配以油炸薯仔餃子和濃郁風味的酸豆
-  **ALOO TIKKI PAPADI CHAAT 松散薯仔炸丸子** HK\$ 85
 Famous street food of India with deep fried crispy chips, chick peas, potatoes & tangy flavor of tamarind
 印度著名的街頭小吃，配以油炸的薯條，鷹嘴豆，薯仔和濃郁風味的酸豆
-  **MASALA PAPAD 辣薄脆** HK\$ 40
 Roasted Papadum with sprinkle of tomatoes, onion, coriander, and condiments with mint sauce.
 烤印度薄餅，撒上番茄，洋蔥，香菜，以薄荷調味
-  **ONION BHAIYA 炸洋蔥** HK\$ 95
 Deep fried Onion Rings, battered with corn flour & Indian Spices
 炸洋蔥圈，以粟米粉及印度香料佐味
-  **CHICKEN TIKKA CHAAT 烤雞塊** HK\$ 105
 Small chunks of chicken tikka with Indian condiments & spices with tangy flavor.
 小塊雞肉，帶有印度調味品和辛辣味的香料

SALAD 沙律

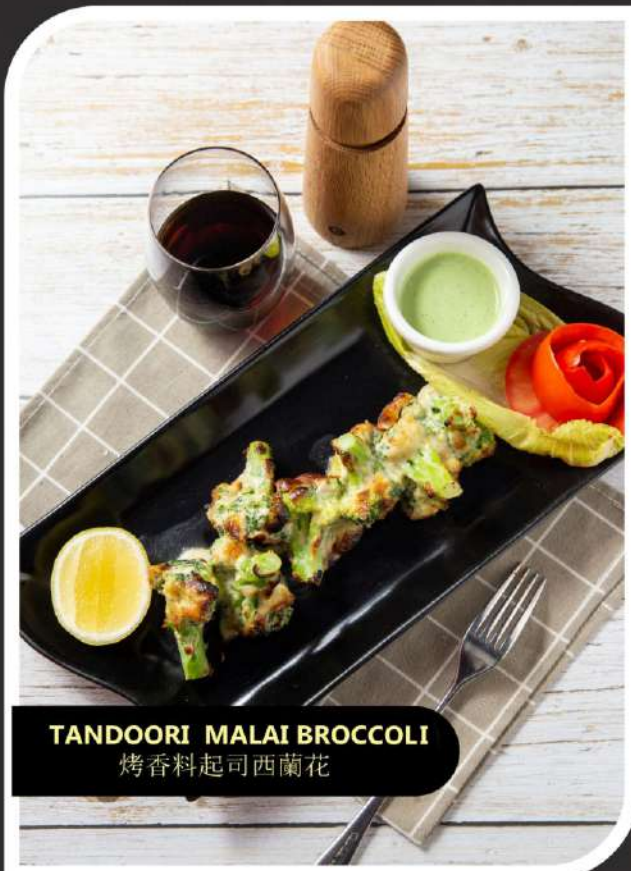
-  **HOUSE SALAD 餐廳特選沙律** HK\$ 125
 Mixed lettuce topped with egg, fresh vegetables, crouton, avocado, honey mustard dressing.
 混合生菜加雞蛋，新鮮蔬菜，油煎麵包塊，鱈梨，蜂蜜芥末醬
- CAESAR SALAD 凱撒沙律** HK\$ 115
 Romaine lettuce hearts with classic Caesar dressing topped with croutons, Shredded parmesan cheese, bacon
 蘿蔓萵苣配上經典的凱撒醬，再加上麵包碎，巴馬臣芝士，煙肉碎配製而成
-  **GREEK SALAD 希臘沙律** HK\$ 115
 Mesclun lettuce topped with black olives, onion, mixed peppers, feta, and vinaigrette dressing
 綜合生菜葉，配以黑橄欖，洋蔥辣椒，菲達芝士和醋混合調味料
-  **GREEN SALAD 蔬菜沙律** HK\$ 95
 Sliced cucumber, tomatoes, carrot, onions served with lemon wedges and green chilies
 切片青瓜，番茄，紅蘿蔔，洋蔥配檸檬角和青辣椒
 Add chicken HK\$35 Add beef HK\$45 Add shrimp HK\$50
 加雞肉 HK\$35 □加牛肉 HK\$45 □加蝦 HK\$50



Chef Signature 廚師推介



Vegetarian 素食主義者



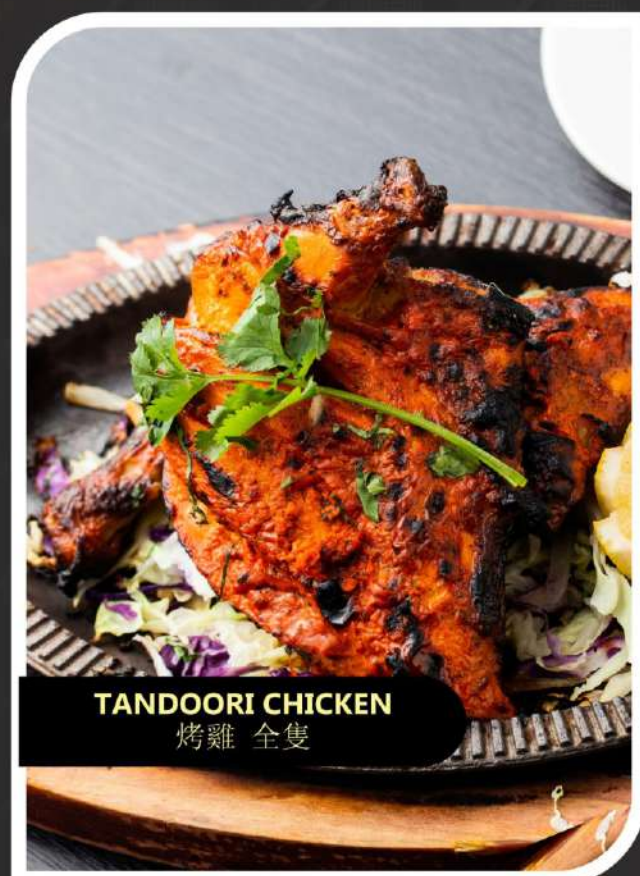
TANDOORI MALAI BROCCOLI
烤香料起司西蘭花



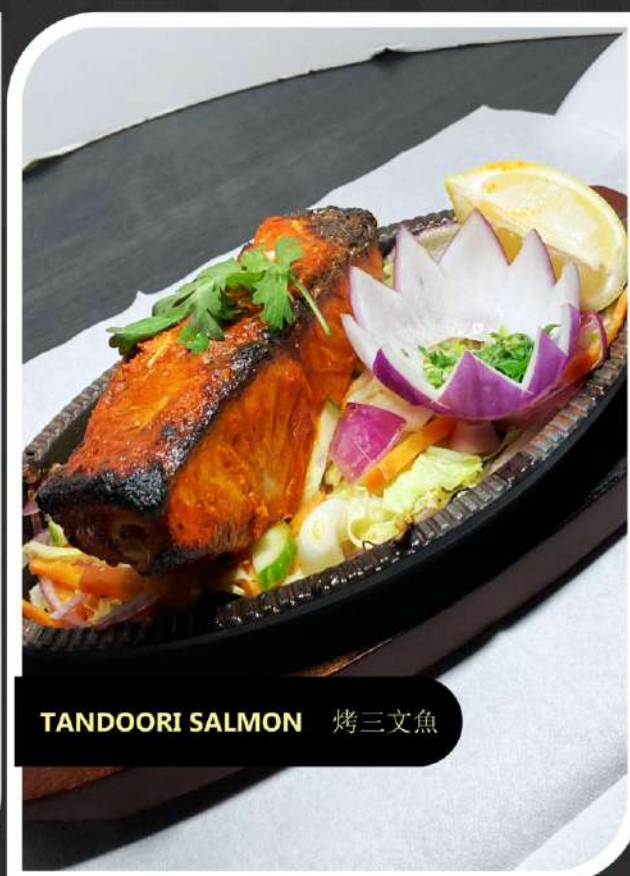
ADRAKI PANJE 烤煙薰羊扒



TANDOORI PLATTER
烤肉拚盤 (NON-VEG)



TANDOORI CHICKEN
烤雞 全隻



TANDOORI SALMON 烤三文魚

Timings
1200 hrs to 1500 hrs & 1800 hrs to 2300 hrs

TANDOORI 印度燒烤

(Tandoor is a cylindrical clay oven used for an authentic cooking and baking in North Indian Subcontinents)
□印度燒烤是用圓柱形黏土作為烤箱，出現在南亞次大陸，應用於正宗的烹飪和烘烤)

-  **TANDOORI MUSHROOM 印式烤磨菇** **HK\$ 120**
Tandoori preparation of button mushroom, marinated with Indian spices
用印度香料醃製的烤磨菇作為材料
-  **ZAFRANI PANEER TIKKA** **HK\$ 139**
香料烤雞咖哩
Tandoori Preparation for cottage cheese with saffron and Indian Spices
印度燒烤製備帶有藏紅花和印度香料的芝士作為材料
-  **TANDOORI MALAI BROCCOLI** **HK\$ 120**
烤香料起司西蘭花
Broccoli marinated with rich cream and Indian Spices
西蘭花配以醃製豐富的奶油和印度香料
- CHICKEN TIKKA 烤雞** **HK\$ 149**
Chicken marinated in yogurt, spices, tomato sauce & grilled in tandoor.
雞肉用酸奶，香料，番茄奶油醬醃製作為烤用材料
- LAMB SEEKH KEBAB 燒烤羊肉卷** **HK\$ 169**
Minced meat of lamb mixed with Indian Spices and herbs and cooked on seekh in the clay oven
羊肉碎配與印度香料，再加香草混合，並在爐頭上煮熟而成
-  **ADRAKI PANJE 烤煙薰羊扒** **HK\$ 88(per piece)**
Lamb chop marinated with Indian spices and cooked in Earthen oven
羊排配印度香料醃製，並在土烤箱中煮熟
-  **TANDOORI CHICKEN HALF/FULL 烤雞 半隻/全隻** **HK\$ 159/ HK\$ 299**
Boned chicken marinated with Indian spices and cooked to well in clay oven
用印度香料醃製的無骨雞，在黏土烤箱煮熟
- FISH TIKKA 烤魚塊** **HK\$ 179**
Tandoori preparation of mackerel Fish with Indian herbs and Spices
用印度草藥和香料製作為烤用材料
-  **TANDOORI KING PRAWNS 烤大蝦** **HK\$ 88 (per piece)**
Marinated King prawns grilled in clay oven with Indian spices
用印度香料在烤箱中烤製的醃大蝦
- TANDOORI SALMON 烤三文魚** **HK\$ 229**
Marinated fillet of Salmon cooked in clay oven with herbs and spices
三文魚醃魚片，於烤爐中和香料在粘土爐中煮熟
- TANDOORI PLATTER 烤肉拚盤 (NON-VEG)** **HK\$ 349**
Fish tikka, Tandoori Prawn, Lamb chop, Chicken Tikka, Tandoori Chicken
烤魚塊，烤大蝦，烤羊，無骨烤雞，烤雞
-  **TANDOORI PLATTER 烤素拚盤 (VEG)** **HK\$ 289**
(Paneer tikka, tandoori malai broccoli, tandoori dingri, hara bhara kebab)
烤芝士，烤薯蓉西蘭花，烤丁格里蔬菜，炸菠菜霸)



Chef Signature 廚師推介



Vegetarian 素食主義者

Subject to 10% Service Charge 加一服務費



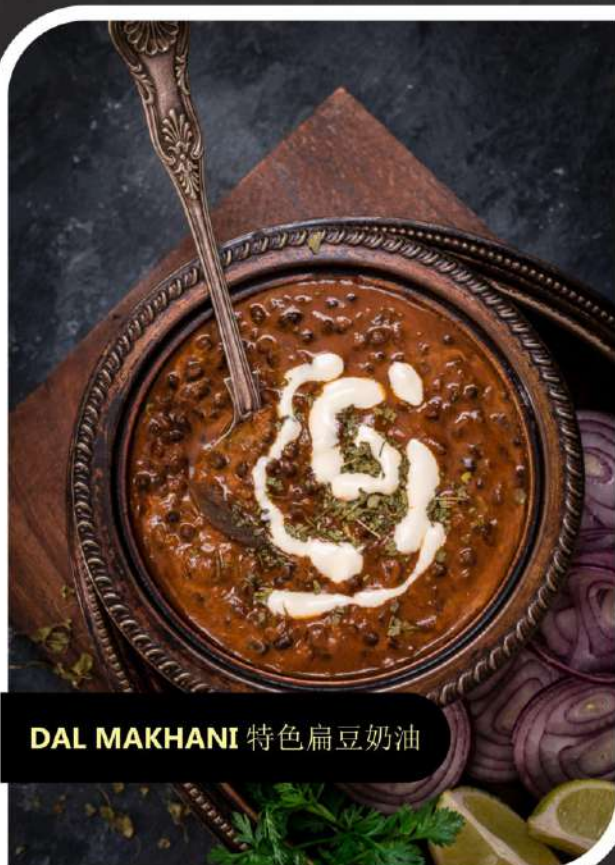
PALAK PANEER 芝士燴菠菜茸



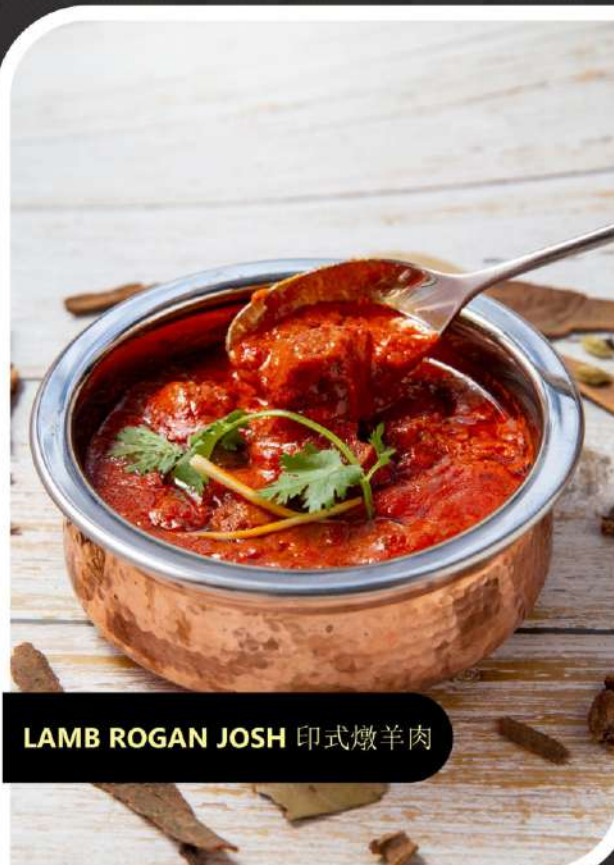
BUTTER CHICKEN 牛油雞



GOAN FISH CURRY 椰汁魚咖哩



DAL MAKHANI 特色扁豆奶油



LAMB ROGAN JOSH 印式燉羊肉

SPICE SPECIAL CURRY 餐廳特選咖哩

BHUNA GOSHT 特色燴羊肉 HK\$ 179

Lamb cooked with onions and the blend of different Indian spices to the lip-smacking gravy.
羊肉伴與洋蔥煮熟，加上印度風味的混合香料，令致味道極佳。

KEEMA MATAR 特色羊肉青豆 HK\$ 179

Minced meat of lamb cooked with green peas with grounded Indian Spices to the richness of the gravy.
羊肉碎混合青豆和印度香料粉，後煮出至濃郁的肉汁

 **CHICKEN KADAI/ PANEER KADAI** HK\$ 149/ HK\$ 139
咖喱小鍋雞肉/芝士

BBQ chunks of chicken OR cottage cheese with onion, bell pepper and Indian Spices
燒烤大塊的雞肉或芝士，佐以洋蔥，甜椒和印度香料

GOAN FISH CURRY 椰汁魚咖喱 HK\$ 158

Medium sized chunks of Mackerel fish cooked in a Traditional Goan Style with coconut milk
食材中型鯖魚，用傳統Goan風格配以椰奶烹調而成

PRAWNS VINDALOO / LAMB VINDALOO HK\$ 189/ HK\$ 169

辛辣咖喱蝦/辛辣咖喱羊
A Portuguese delight made with red hot chilies and spices
以紅辣椒再加配香料製成的葡萄牙美食

PRAWNS CINNAMON AND GARLIC HK\$ 199

肉桂大蒜蝦
A famous prawn dish of Goa from the west coast of India
由印度西岸Goa所引進的一道著名大蝦菜

 **PALAK PANEER/ PALAK CHICKEN** HK\$ 139/ HK\$ 149
芝士燴菠菜茸/雞肉

Cottage cheese/chicken cooked with spinach puree with butter and Indian Grounded Spices
哥打芝士/雞肉/羊肉/粟米，伴與菠菜泥，牛油和印度香料調味

INDIAN CURRY 印度咖哩

 **BUTTER CHICKEN 牛油雞** HK\$ 149

BBQ chunks of chicken simmered in smooth tomato gravy
燒烤用雞肉塊燜於濃厚番茄肉汁中

CHICKEN TIKKA MASALA 香料烤雞咖喱 HK\$ 149

Boneless chicken tikka tossed with Indian Spices
以攪油炸的無骨雞肉佐以印度香料而成

 **LAMB ROGAN JOSH 印式燉羊肉** HK\$ 165

Chunks of Lamb cooked with onion in red pepper sauce and Indian Spices
羊肉塊配以洋蔥，紅辣椒醬及印度香料

 **PANEER BUTTER MASALA 茄醬牛油芝士** HK\$ 139

Cottage cheese cooked with freshly grounded tomato puree with butter and Indian Spices
用新鮮番茄泥，牛油和印度香料加以烹製的芝士

 **ALOO GOBI 椰菜花薯仔** HK\$ 115

Potato and cauliflower cooked together with Indian Seasoning
薯仔和椰菜花，加配與印度調味料同時煮熟而成

 **BHINDI DO PYAZA 洋蔥毛瓜香料** HK\$ 129

Fried Okra with spring onions and Indian spices
炸秋葵配洋蔥以及印度香料而成

 **CHANA MASALA 鷹嘴豆咖喱** HK\$ 119

Tender king chickpeas cooked in onions, garlic, fenugreek, chili powder gravy
以洋蔥，大蒜，胡蘆巴，辣椒粉，配肉汁煮熟的嫩鷹嘴豆

 **DAL TADKA 黃豆湯** HK\$ 109

Yellow lentils mixed with cumin seeds, fried with butter
黃扁豆和小茴香籽兩種混合，配以牛油炒製

 **DAL MAKHANI** HK\$ 109

特色扁豆奶油
Black lentils cooked overnight with ginger, garlic, dried fenugreek leaves and plump tomatoes
用黑扁豆整晚烹調，配以生薑，大蒜，胡蘆巴乾葉和李子番茄作為配料



Chef Signature 廚師推介



Vegetarian 素食主義者



BABY BACK RIBS
香烤肋排(半/全)



RACK OF LAMB 羊鞍



PAN GRILLED ATLANTIC SALMON
香煎三文魚



SALT & PEPPER KING PRAWNS
椒鹽蝦

THE GRILL 烤物精選

POULTRY, RED MEAT, SEAFOOD, VEGGIE'

家禽，紅肉，海鮮，蔬菜

RACK OF LAMB 羊鞍 HK\$ 298

Crusted rack of lamb with mustard and rosemary sauce served with grilled vegetables and parmesan

烤羊架配芥末和迷迭香醬，另配有烤蔬菜和巴馬臣芝士

BABY BACK RIBS (HALF/FULL) HK\$ 235/HK\$ 385

香烤肋排(半/全)

Tender grilled baby ribs with BBQ sauce served with coleslaw and fat chips

嫩烤肋排配燒烤醬，沙律菜和薯條

ANGUS RIB EYE STEAK 12 OZ HK\$ 365

安格斯肉眼扒12安士

Served with fat chips & coleslaw

配以炸薯條和沙律菜

GRILLED BEEF FAJITAS/ CHICKEN FAJITAS HK\$ 239/HK\$ 199

墨西哥烤牛肉/烤雞肉

Grilled beef / Grilled chicken strips served on a sizzling plate with sautéed onion and bell pepper, with soft tortillas, guacamole, sour cream & tomato salsa

烤牛肉/雞肉條放在鐵板中，炒洋蔥加上甜椒，軟玉米餅，鱈梨調味醬，酸奶油和番茄莎莎醬

PAN GRILLED ATLANTIC SALMON HK\$ 269

香煎三文魚

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

脆皮三文魚，配以奶油點綴，以薯仔泥配烤精選蔬菜

SALT & PEPPER KING PRAWNS HK\$ 259

椒鹽蝦

King prawns served with lemon butter sauce

大蝦配檸檬黃油醬

VEG FAJITAS 蔬菜盒 HK\$ 159

Grilled vegetables (eggplant, zucchini, bell pepper, onion) Tortillas, guacamole, sour cream, and salsa.

烤蔬菜（茄子，西葫蘆，甜椒，洋蔥）玉米餅，鱈梨醬，酸奶油和莎莎醬。



 Chef Signature 廚師推介

 Vegetarian 素食主義者

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MEDITERRANEAN DELIGHTS 地中海美食

STARTERS 頭盤

-  **HUMMUS 鷹嘴豆泥** HK\$ 85
Chickpeas pureed with herbs and spices, tahini, fresh lemon Juice and virgin olive oil, served with pita bread
鷹嘴豆泥配草藥，香料，芝麻醬，新鮮檸檬汁及初榨橄欖油，另配純麥比得包
- ZAALOUK 茄子泥** HK\$ 85
Roasted eggplant pureed with garlic, coriander, fresh lemon Juice and virgin olive oil & served with pita bread
烤茄子泥配大蒜，香菜，新鮮檸檬汁及初榨橄欖油，另配純麥比得包
- SHISH TAOUK 烤雞肉** HK\$ 115
Succulent pieces of marinated chicken grilled to perfection
香烤多汁雞肉
-  **MERGUEZ SAUSAGE 羊肉腸** HK\$ 125
Top quality Lebanese beef merguez
特級黎巴嫩羊肉
-  **FELAFEL 炸鷹嘴豆餅** HK\$ 115
Crispy fried cakes of chickpeas, mixed veggies, and herbs
炸素餅(由鷹嘴豆，雜菜及草藥製成)
-  **TABOULEH 小麥沙律** HK\$ 105
Bulgur wheat salad with chopped tomato, onion, parsley and lemon juice
小麥沙律碎配番茄，洋蔥，荷蘭芹及檸檬汁
-  **VEGETARIAN MEZZE PLATTER 素菜拼盤** HK\$ 169
Hummus, babaganoush, tabouleh, zaaluk, falafel, olives, carrot & celery sticks
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，烤鷹嘴豆餅，橄欖，胡蘿蔔及芹菜
- NON VEG MEZZE PLATTER 肉類拼盤** HK\$ 189
Hummus, merguez sausage, kofta, shish tauk, tut cigars, Zaaluk, falafel, tomato & feta cheese, olives
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

MAIN COURSE 主菜

-  **LAMB TAGINE 慢燉沙煲羊肉** HK\$ 189
Tender cubes of lamb cooked with apricots and prunes, served with glazed olives and potatoes
嫩的羊肉塊，用杏子和李子煮熟，配上釉面的橄欖和土豆
-  **VEGETARIAN COUSCOUS 素食主義者** HK\$ 149
Veg cous cous with raisins served with a delicately home made mixed vegetables sauce.



Chef Signature 廚師推介



Vegetarian 素食主義者

PASTA 意粉

- **BEEF LASAGNA (LASAGNA DI MANZO)** HK\$ 179
牛肉千層麵
Fusion beef lasagna prepared in a classic style with creamy béchamel Sauce with layered pasta.
風味牛肉意粉，以經典意式白醬配以分層
- SPAGHETTI ALLA BOLOGNESE** HK\$ 169
肉醬意粉
Spaghetti cooked with Bolognese sauce seasoned with cheese & Italian condiments
意粉配肉醬，加以芝士及意大利式調味品來調味
- SPAGHETTI ALLA CARBONARA** HK\$ 159
卡邦尼意粉
Spaghetti with egg yolk, bacon, and a creamy sauce
意粉配蛋黃，煙肉及奶油醬
- LINGUINI VANGOLE** HK\$ 179
蜆肉意粉
Served with clam, olive oil & basil
配與蜆，橄欖油和九層塔
- **PORCINI RISOTTO** HK\$ 159
雜菌菇燴意式飯
Creamy Italian rice infused with black truffle oil, fresh herbs, and porcini mushrooms
意式奶油飯，滲入黑松露油，新鮮香草和牛肝菌而成
- **CHICKEN TIKKA PASTA** HK\$ 169
香料烤雞意粉
Tube pasta cooked with sizzling BBQ chicken with Italian herbs & Spices
通心粉配意式香草和香料的燒烤雞肉，後煮熟
- **PENNE ARABIATTA** HK\$ 149
香辣茄醬筆管麵
Tube pasta with spicy Italian tomato sauce with black olives seasoned with peppers and chili flakes
通心粉配辣意式番茄醬及黑橄欖，以辣椒和辣椒片為調味
- **SPAGHETTI AGLIO OLIO** HK\$ 149
香蒜橄欖油意粉
Spaghetti with fresh basil, garlic, & extra virgin olive oil
意粉配新鮮九層塔，大蒜和特級初榨橄欖油



Chef Signature 廚師推介



Vegetarian 素食主義者

PIZZA薄餅

“ALL PIZZA ARE SERVED AS 10” WITH THE
OPTION OF THIN CRUST AND THICK CRUST”

餐牌內所有薄餅皆為10寸，可選厚薄皮

HAWAIIAN PIZZA

HK\$ 159

夏威夷披薩

San Marzano sauce, tomato, ham, and fresh grilled pineapple
聖馬札諾番茄醬，番茄，火腿和新鮮的烤菠蘿

SEAFOOD PIZZA

HK\$ 169

海鮮披薩

San Marzano sauce with sautéed mixed seafood
聖馬札諾番茄醬混合炒海鮮

BBQ CHICKEN

HK\$ 149

烤雞肉披薩

Grilled barbecue chicken, mozzarella, red onion, cilantro,
and BBQ sauce

烤燒烤雞，馬蘇里拉芝士，紅洋蔥，香菜，濃湯和燒烤調料

PEPPERONI PIZZA

HK\$ 169

義大利辣香腸披薩

San marzano sauce with pepperoni and cheese
聖馬薩諾醬和意式香腸和芝士

CHICKEN TIKKA PIZZA /FISH TIKKA PIZZA

HK\$ 149/HK\$ 189

印度烤雞披薩/烤魚披薩

San marzano sauce with chicken tikka / fish tikka
聖馬薩諾醬混合烤雞醬

BEEF PIZZA

HK\$ 179

牛肉披薩

Beef sauce, tomato sauce, cheddar cheese
牛肉醬，番茄醬，車打芝士

MEAT LOVER

HK\$ 199

肉食雜錦披薩

San marzano sauce with beef, pepperoni, ham, white onion
聖馬薩諾醬混合牛肉，意大利辣香腸，火腿，白洋蔥



MARGHERITA

HK\$ 139

San marzanno sauce, parmigiano, basil, extra/virgin olive oil
聖馬薩諾醬，帕爾瑪芝士，九層塔，特級/初榨橄欖油



QUATTRO FORMAGGI

HK\$ 159

四季披薩

Four Cheese, garlic and basil
四種芝士，大蒜和九層塔



VEG PIZZA

HK\$ 149

素菜披薩

San marzano sauce, mozzarella cheese, white onion, green peppers,
Mushrooms and black olive
聖馬薩諾醬，馬蘇里拉芝士，白洋蔥，青椒，蘑菇和黑橄欖



Chef Signature 廚師推介



Vegetarian 素食主義者

Subject to 10% Service Charge 加一服務費

SELECTION OF RICE 精選招牌飯餐

SEAFOOD BIRYANI

海鮮香炒飯

Mildly spiced basmati rice cooked with seafood and condiments

輕度香料的印式香米，以海鮮和調味品烹製

HK\$ 169

LAMB BIRYANI

印式羊肉炒飯

Tender lamb blended with basmati rice and aromatic Indian spices

嫩羊肉與印度香米和印度香料混合

HK\$ 159

CHICKEN BIRYANI

印式雞肉炒飯

Saffron flavored basmati rice cooked with delicately spiced chicken

藏紅花香香米配上香辣雞肉

HK\$ 149



VEG BIRYANI

印度燜炒飯

Saffron flavored basmati rice cooked with fresh vegetables

藏紅花香香米，加配新鮮蔬菜後煮熟

HK\$ 129



PULAO RICE

印度香料炒飯

Basmati rice flavored with saffron and spices

印式香米，用藏紅花和香料調味

HK\$ 65



STEAMED BASMATI RICE

蒸印度香米

HK\$ 48

BREADS 印度烤包

PLAIN NAAN

印式烤餅

HK\$ 39

GARLIC NAAN

蒜蓉烤餅

HK\$ 45

BUTTER NAAN

奶油烤餅

HK\$ 45

CHEESE NAAN

芝士烤餅

HK\$ 49

LACHA PARATHA

牛油烤餅

HK\$ 42

TANDOORI ROTI

唐都裡烤包

HK\$ 39

MASALA KULCHA

蔬菜乳酪餅

HK\$ 59

KEEMA NAAN

羊肉烤餅

HK\$ 69

BREAD BASKET

烤餅組合

HK\$ 139

(BUTTER NAAN, KULCHA, LACHA PARATHA, TANDOORI ROTI)

(奶油烤餅, 半發酵麵餅, 拉卡油餅, 烤麥餅)



Chef Signature 廚師推介



Vegetarian 素食主義者

DESSERT 甜品

GULAB JAMUN 印度玫瑰炸糕 HK\$ 49
Hot cottage cheese dumplings soaked in sugar syrup
糖漿中浸泡的熱奶酪餃子

KESAR KULFI 印度藏紅花雪糕 HK\$ 59
Traditional Indian Ice cream, flavored with saffron and nuts
傳統印式雪糕配以藏紅花和堅果調味

CHOCOLATE BROWNIE 朱古力布朗尼 HK\$ 59

TIRAMISU 提拉米蘇 HK\$ 59
Classic Italian coffee cake
經典意式咖啡蛋糕

CHOICES OF ICE CREAM 雪糕自由選
Vanilla, strawberry, chocolate
雲尼拿, 士多啤梨, 朱古力

1 Scoop HK\$ 39

2 Scoops HK\$ 59

RASMALAI 甜奶球, HK\$ 59
Spongy cottage cheese cake dunked into aromatic milk
芝士軟蛋糕點綴於芳香牛奶之中

DESSERT PLATTER 甜品拼盤 HK\$ 129
Cheese cake, brownie, gulab jamun, rasmalai
芝士蛋糕, 布朗尼, 印度玫瑰炸糕



KESAR KULFI 印度藏紅花雪糕



DESSERT PLATTER 甜品拼盤



SET LUNCH

With Soup or Salad, Main Course & Drink



**Free Delivery
In TST**

**Above
\$499**

**& 20% Discount
on Self Takeaway
over HK\$499**



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