



SUSHI

SUSHI (3pcs) SASHIMI (3pcs)

Tuna (Maguro) 8
Salmon (Sake) 6
Shrimp (Ebi) 7
BBQ Eel (Unagi) 10
Yellowtail (Hamachi) 9

ROLLS (6 pcs)

Spicy Tuna 8
California 7
Shrimp Tempura 7
Crispy Shredded Crab 11
Spice Market Roll 7

ASSORTED SUSHI

10 pcs 25
16 pcs 37

ASSORTED SASHIMI

8 pcs + 1 Roll 25
12 pcs + 2 Rolls 38



SALAD & SOUP

Spicy Thai Slaw with Asian Pear
Crispy Shallots and Mint
7.50

Market Green Salad with Radish
Cherry Tomatoes, Sesame Seed Vinaigrette
8

Chicken and Coconut Milk Soup
Shiitake and Galangal
7

Shrimp Tom Yum Soup
7

Vietnamese Vegetable Soup
Charred Pineapple and Lime
6



STARTERS

Baby Back Ribs
Yuzu Plum Glaze, Spiced Peanut Brittle
8

Fragrant Mushroom Egg Rolls
Galangal Emulsion
6.50

Vietnamese Spring Roll
Nuoc Cham
7

Black Pepper Shrimp
Sun Dried Pineapple
12

Salmon Tartare, Soy Ginger Dressing
Avocado and Radish
8

Spiced Chicken Samosas
Coriander Yoghurt
8

Grilled Chicken Satay
Spiced Peanut Sauce
8

Charred Chili Rubbed Beef Skewer
Thai Basil Dipping Sauce
11

Pork Belly Steamed Buns
Pickled Shallots, Sweet Soy
8

Salmon Sashimi, Warm Crunchy Rice
Chipotle Emulsion and Spring Onion
9.50

Crispy Shrimp
Korean Chilli Sauce, Thai Basil
10.5

Steamed Shrimp Dumplings
Lobster and Shitake Mushroom Sauce
10.5

The Spice Plate
An Assortment of Starters
14 per person

*If you require any information on the allergen content of our foods
please ask a member of staff and they will be happy to help you.*



SEAFOOD

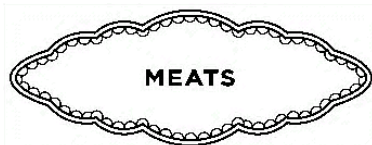
Steamed Sea Bass
Green Curry Broth, Thai Eggplant
16

Roasted Sambal Skate Wing
Cucumber and Mint
16

Tempura Soft Shell Crab
Chilli Sauce, Crispy Steamed Buns
Kaffir Lime Salt
18

Monkfish
Wok Fried Chinese Leaf Cabbage
Water Chestnut and Cucumber
18

Cod with Malaysian Chilli Sauce
Thai Basil and Celery
16.50



MEATS

Red Curried Duck
Pineapple Sambal
18

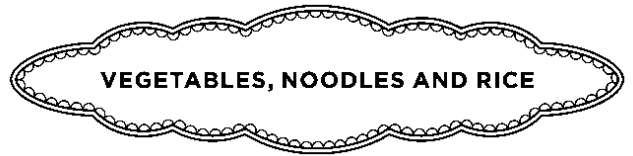
Vietnamese Chicken Curry
Sugar Snap Peas and Coriander
17.50

Char Grilled Chicken
Kumquat Lemongrass Dressing
19

Grilled Rib Eye
Bok Choy, Garlic and Sesame
24

Thai Short Rib Cheese Burger
Kaffir Lime Shrimp Crackers
14

EXECUTIVE CHEF - Peter Lloyd
Jean-Georges Vongerichten



VEGETABLES, NOODLES AND RICE

Edamame, Miso Butter and Mint
4

Wok Charred Carrot Cake
Chili Bean Sauce
8

Baby Corn and Broccoli
Lemongrass and Chilli
6

Sugar Snap Peas
Water Chestnut and Shiitake
6

Pad Thai
Tofu, Peanuts and Bean Sprouts
Vegetable 8
Chicken 10
Shrimp 12

Ginger Fried Rice
6

Crispy Baby Potatoes
Chili and Lime
4

Coconut Sticky Rice
Steamed in Banana Leaf
3

Brown / Jasmine Rice



SPICE MARKET MENU

48 Per Person

26 Wine Pairing