

VALENTINE'S DAY, 14 FEBRUARY 2022

Great Spice Romance Dinner

----- SPICE MARKET CAFÉ -----



SEAFOOD ON ICE

Baby Lobster, Tiger Prawns, Crab, Mussels and Scallop on Shell
Cocktail Sauce, Wasabi Cream, Spicy Tomato Sauce, Tabasco,
Chilli Horseradish, Sour Cream, Herb Remoulade, Lemon Wedges

SUSHI & SASHIMI COUNTER

Assorted Sashimi of Fresh Tuna, Salmon, Yukam, Ebi & Unagi,
Assorted Sushi
Pickled Ginger, Wasabi, Soy Sauce
Marinated Baby Octopus, Kimchi, Takuan, Pickles

COLD APPETISERS

Smoked Salmon with Horseradish Cream, Capers, Onion Rings
Smoked Beef, Mustard,
Marinated Mushrooms
Smoked Turkey Breast
with Date and Honey Chutney
Assorted Cheese Selection
Assorted Nuts and Crackers

TOSSED SALADS

Brussels Sprout Slaw
with Hazelnut and Pomegranate
Roasted Lamb Salad with Feta Cheese
Grilled Chicken
with Grapes and Pecan Nuts
Prawns, Palm Hearts, Black Bean,
Red Onion and Corn Toss
with Jalapeño Vinaigrette
Spanish Seafood Salad
Beef, Gherkins, Capsicum, Mustard,
Spring Onions, Vinaigrette

VEGETABLE SALADS

Mesclun Greens,
Carrots, Cherry Tomatoes, Cucumbers,
Peppers
Thousand Island, French, Italian, Citrus
Dressing, Balsamic Vinaigrette
Bacon Bits, Grated Parmesan, Croutons,
Cashew Nuts, Onion Rings, Raisins

VEGETABLE ANTIPASTO [V]

Oven-dried Tomatoes with Garlic and Oregano
Grilled Mushrooms with Rosemary & Garlic
Roasted Artichoke
Green & Yellow Zucchini
Roasted Cauliflower with Chilli Flakes & Olive Oil
Roasted Carrots with Cumin

HOT WESTERN SOUP

Clam Chowder with Squash
Selection of Bread Rolls, Lavosh & Cheese Sticks

HOT WESTERN DISHES

Pistachio Crusted Chicken Breast
served with Smooth Tomato Coulis
Slow-braised Lamb Shank with Roasted Garlic
Gratinated Oyster with Mornay Sauce
Grilled Seabass with Tomato-Citrus Sauce
Pan-seared Duck Breast with Roasted Apple
Seasonal Buttered Vegetables with Herbs
Roasted Potatoes with Herbs
Barbecued Beef Rib

CARVING STATION

Oven-baked Salmon with Mustard Herb Crust,
Dill Cream Sauce
Australian Roast Striploin
Dijon Mustard, Creamy Pepper Sauce

ACTION STATION

Deep Fried Fish with choice of
Sauces : Milan, Black pepper

NOODLE STATION

Local Seasonal Noodles
Selection of Seafood, Dumplings
& Seasonal Vegetables
served with Plain Chicken Broth or Spicy Broth

HOT ORIENTAL SOUP

Seafood Soup with Crab Meat and Dried Scallop

HOT ORIENTAL DISHES

Fried Rice with Baby Abalone and Chicken Char Siew
Crispy Fried Marinated Baby Chicken
Wok-fried Grouper Fillet, Citrus Curry
Wok-fried Baby Lobster with Garlic, Ginger and Chilli
Wok-fried Butter Prawn with Salted Egg Yolk
Braised Assorted Mushroom with Vegetables [V]
Daging Masak Merah
Steamed Rice

DOUBLE BOILED SOUP COUNTER

Double Boiled Chicken Soup with
Fish Maw, Dried Scallop and Mushroom

TANDOORI STATION

Zeera Pilau, Dhal
Tandoori Prawns, Tandoori Chicken &
Lamb
Cucumber, Onion, Pressed Rice
and Peanut Sauce
Papadom, Pickles, Mango Chutney
& Mint Chutney
Lamb Satay
with Peanut Sauce & Condiments

DESSERT

Tiramisu, Black Forest Cake
Strawberry Flan, Pistachio Crème Brûlée
Crème Caramel, Bittersweet Chocolate Tart
Mini Raspberry Chocolate Mousse,
Strawberry Savarin
Cream Cheesecake, Chocolate Fudge Cake
Valentino Strawberry cake, Pecan Pie
White Chocolate Strawberry
Assorted Fruits Platter
Ice Kacang and Cendol
Ice Cream with Topping and Condiment

CHOCOLATE FOUNTAIN

Fresh Fruits Skewer
Twisted Marshmallows

HOT DESSERT

Crepe Granola, Strawberry
served with Vanilla sauce
Crepe with Fruit Compote
and other condiments



SHANGRI-LA
RASA SAYANG
PENANG

Adult: RM199 nett / Child: RM100 nett

Free-flowing beverage of the day, a stalk of rose for the ladies & chocolate box for each couple

Prices are inclusive of 10% service charge and 6% government tax.