



# SPICE

## ODYSSEY

2 SEPTEMBER – 6 NOVEMBER 2025

Tuesday to Thursday, 6.30 p.m. to 10.00 p.m.

88<sup>++</sup> per adult; 44<sup>++</sup> per child (six to 11 years old),  
inclusive of free-flow chilled juices, coffee and tea

### TO START

#### SEAFOOD ON ICE

Baby Crawfish • Half-shell Scallop • Fresh Sea Prawn  
Hard-shell Clam • Half-shell Black Mussel

*Hot & Spicy Chilli Sauce, Horseradish Sour Cream,  
Sweet & Sour Spicy Mango Sauce, Thousand Island Sauce,  
Garlic Aioli, Pickled Aioli, Lemon and Lime Wedges*

#### SASHIMI & NIGIRI

Salmon • Tuna • Octopus

Salmon & Tuna Nigiri

*Spicy Mentaiko Mayonnaise*

Mixed Seafood Maki Roll

*Pickled Ginger, Wasabi, Shoyu*

#### CHILLED JAPANESE APPETISERS

Spicy Topshell • Spicy Sardines

#### SOBA NOODLES

Japanese Cold Noodles

*Mentsuyu Dipping Sauce, Wakame, Scallion, Inari Slices*

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## HOUSE-CURED FISH

Cured Tuna with Asian Chimichurri and Soy Sauce

Cured Tuna with Organic Osmanthus Flowers

## UNDER THE HEATING LAMP

Ghost Pepper Buffalo Wings

*Blue Cheese Aioli*

## ONE DAILY, ON A ROTATIONAL BASIS:

Crispy Chicken Soft Bone

*Cajun Spices*

Whitebait Tempura

*Togarashi & Szechuan Powder*

Mixed Vegetable Tempura

*Cayenne Pepper*

## SOUP

Hot & Sour Thick Soup with Seafood

Creamy Roasted Pumpkin & Cardamom Soup

## ARTISANAL BREAD

Walnut Cranberry • Sourdough • Multigrain • Dark Rye  
Baguette • Green Olive Gruyere • Assorted Bread Rolls

House-made Focaccia Bread

Garlic, Basil, Tomatoes, Chilli Flakes, Garam Masala

## CHARCUTERIE & CHEESE

Mortadella • Pork Salami • Beef Pastrami • Spicy Chorizo

*Whole Grain Mustard, Green Olives, Kalamata Olives,  
Silver Onions, Cornichons*

Assortment of Cheeses

*Fresh Grapes, Assorted Fruits and Dried Nuts, Cracker Assortment, Honey*

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## LIVE STATION

### Impossible Beef Soft Tacos

Impossible Beef Chilli Con Carne, Spicy Guacamole

*Smoked Paprika, Cheese Sauce, Jalapeño, Coriander*

## SALADS

### COMPOUND SALADS

Charred Harissa Pumpkin with Pomegranate,  
Whipped Feta, Honey Za'atar Crisps

Pineapple & Green Mango with Chilli, Lemongrass,  
Tamarind, Lemon & Grapefruit Vinegar

Peri-peri Octopus with Cucumber, Corn, Grilled Peppers

Grilled Sambal Prawn with Pomelo Chunks, Crushed Peanuts

Asian Beef Salad with Cucumber, Scallions, Carolina Reapers

Smoked Duck Breast with King Oyster Mushroom,  
Black Fungus, Spicy Chilli Crisps

### HEALTHY SALAD BAR

Locally Farmed Lettuce, Yellow Frisee, Arugula, Red Chicory

#### SUPPLEMENTS

Gambas with Persian Spices, Mussel Escabeche, Smoked Chicken,  
Quail Eggs, Anchovies, Bacon Bits, Roasted Sweet Potato,  
Roasted Maple Pumpkin, Baby Potato, Steamed Broccoli,  
Fava Bean, Cornichon, Cherry Tomato, Cucumber, Capsicum,  
Julienne Carrot, Pearl Onion, Beetroot, Chickpea, Olives,  
Corn Kernels, Croutons, Red Onion, Artichoke, Piquillo,  
Gherkins, Grated Parmesan, Croutons

*Italian Herbs Vinaigrette, Roasted Sesame,  
Wasabi Citrus, Classic Caesar, Honey Mustard*

## TOSSED IN CHEESE WHEEL

Saffron Risotto with Asparagus & Crab Meat



## BUTCHER'S BLOCK

### St. Louis Pork Ribs

*Red Savina Chilli Sauce*

## WESTERN DELIGHTS

### Jamaican Jerk Chicken

*All-spice & Scotch Bonnet Pepper Glaze*

### Mediterranean Braised Beef

*Chipotle Peppers, Tomatoes*

### Sriracha & Hoisin-glazed Sea Bass

*Dried Chilli, Cumin, Scallions, Toasted Sesame Seeds*

### Roasted Potatoes

*Bacon Fat, Cajun Spices*

### Roasted Mixed Vegetables

*Harissa, Caraway Seeds*

## ASIAN FAVOURITES

### FOUR DAILY, ON A ROTATIONAL BASIS:

### Thai-style Chicken Krapow

*Holy Basil, Fish Sauce, Bird's Eye Chilli*

### Szechuan Stir-fried Plant-based Tindle Chicken

*Dried Chilli, Szechuan Peppercorn, Roasted Peanut*

### Spicy Stir-fried Haricots Verts

*X.O. Sauce, Sakura Ebi*

### Korean Gochujang Fried Rice with Crispy Pork Belly

*Cabbage Kimchi*

### Mixed Seafood Devil's Curry

### Ayam Kuah Lada

*Nyonya-style Black Peppercorn Chicken*

### Babi Pongteh

*Nyonya-style Braised Pork Belly with Fermented Beans*

### Spicy Kueh Pie Tee

*Crispy pastry cup with traditional vegetable filling, house-made chilli paste*

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# NOODLE BAR

## LIVE STATION

### Town's Signature Laksa

#### CHOICE OF TOPPINGS

Lobster Ball, Purple Scallop, Quail Egg, Fishcake, Beansprouts

#### CHOICE OF NOODLES

Yellow Noodles, Rice Noodles, Kway Teow

*Served with Sambal Chilli*

### Japanese Spicy Miso Ramen

#### CHOICE OF MEAT

Kurobuta Pork Char Siew, Chicken Karaage, Spicy Minced Beef

#### CHOICE OF TOPPINGS

Onsen Egg, Local Greens, Beansprouts, Japanese Mushrooms,  
Abura Age, Spring Onions, Japanese Chilli Oil, Togarashi

*Served with Carolina Reapers Sauce*

## INDIAN DELIGHTS

### Murgh Chicken Curry

### Masala Fish Curry

### Dhal Tadka

#### SIDES AND CONDIMENTS

Briyani Rice • Papadum • Mint Yoghurt

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# *Sweet Indulgences*

## LIVE STATION

Cardamom Coffee Tiramisu

Mascarpone Espuma, Cardamom Coffee Syrup,  
Ladyfinger Sponge, Cacao Powder

## WARM TREATS

Bread & Butter Pudding with Chai Masala

Spiced Churros

## CAKES

Pistachio Joconde

Strawberry Basil Confit, Strawberry Yoghurt Mousse

Vanilla Sponge Cake

Miso Caramel, Banana Crème

Chocolate Chiffon Cake

Hazelnut Praline Feuilletine, Szechuan Pepper

Raspberry Lychee Bandung

Classic Cheesecake

Ondeh-ondoh Cake

Dark Chocolate Cherry Morello

Strawberry Lavender

Mango Passion Coconut

## TARTS & FLAN

Cinnamon Crème Brûlée

Pumpkin Spice Tart

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## DESSERT SHOOTERS

Coconut Lime with Saffron Crème

Chocolate Mint

Orange & Clove Panna Cotta

## CONFECTIONERY

Milk Chocolate Almonds • Sea Salt Caramel Almonds

Dark Chocolate Hazelnuts

Assorted Macarons, Pralines and Cookies

## CHOCOLATE FOUNTAIN

Vanilla Choux, Cookies, Marshmallow, Assorted Cut Fruits

## ICE CREAM AND SORBET

Chocolate • Vanilla • Strawberry • Lemongrass

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