



SPICE

ODYSSEY

5 SEPTEMBER – 8 NOVEMBER 2025

Friday, Saturday & Public Holidays, 6.30 p.m. to 10.00 p.m.

108⁺⁺ per adult; 54⁺⁺ per child (six to 11 years old),
inclusive of free-flow chilled juices, coffee and tea

TO START

SEAFOOD ON ICE

Snow Crab • Poached Boston Lobster • Lobster Claw
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

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE



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

Ciabatta • 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

Beef Ribeye

Ghost Pepper & Habanero Pepper Rub

WESTERN DELIGHTS

Jamaican Jerk Chicken

All-spice & Scotch Bonnet Pepper Glaze

Sriracha & Hoisin-glazed Sea Bass

Dried Chilli, Cumin, Scallions, Toasted Sesame Seeds

Roasted Potatoes

Bacon Fat, Cajun Spices

Roasted Mixed Vegetables

Harissa, Caraway Seeds

CHINESE ROAST CABINET

Pork Char Siew • Roast Pork Belly

Roast Chicken • Poached Soy Chicken

Dark Soy Sauce, Fragrant Ginger Paste, Chilli Sauce, Cucumber

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

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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

INDIAN DELIGHTS

Lamb Rogan Josh

Malabar Fish Curry

Dhal Makhani

SIDES AND CONDIMENTS

Biryani 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

Chai Masala Bread & Butter Pudding

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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