



Spice Brasserie

PARKROYAL
YANGON



Halal Menu



APPETIZERS & SALADS

Salmon Tartare

US\$ 13

Norwegian salmon, olives, crushed avocado, horseradish vinaigrette, crispy bread

Italian Tomatoes

US\$ 13

With Buffalo mozzarella, basil, olive oil, balsamic, baked garlic

Mixed Green Salad

US\$ 10

Mixed lettuces, tomatoes, cucumbers, carrots, capsicum, onions, red radish

Organic Rocket Salad

US\$ 13

With grilled cherry tomatoes, eggplants, pumpkins, beetroot, sunflower dressing

Caesar Salad

US\$ 13

Romaine lettuce, chicken breast, anchovies, parmesan, croutons

ASIAN & WESTERN SOUPS

Tom Yam Goong

US\$ 12

Sour and spicy soup with prawns, galangal, lime leaves, lemon grass

Pumpkin Soup

US\$ 10

With smashed avocado focaccia

Hungarian beef Soup

US\$ 12

Beef cubes, potatoes, capsicum, onions, cheese stick

WESTERN CUISINE

Pan Fried Crusted Salmon Fillet

US\$ 25

Sun-dried herb crust, mixed mushrooms, Anna potatoes

FROM CHARCOAL BBQ

Australian Beef Tenderloin 220 grm US\$ 39

US\$ 39

Australian Wagyu Beef Striploin 220 grm US\$ 39

US\$ 39

Chicken Breast 200 grm US\$ 22

US\$ 29

Jumbo Tiger Prawns 4 pcs

US\$ 30

Choose your sauce: béarnaise, hollandaise, pepper, mushroom, herb butter or BBQ sauce

Served with green asparagus, zucchini, corn, baked garlic, pont neuf potatoes or baked potatoes



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SANDWICHES / BURGERS

PARKROYAL Club Sandwich

US\$ 15

Chicken, Egg, Mayonnaise, Lettuce, Tomatoes, Cucumber, French Fries

Grilled Steak Sandwich

US\$ 19

Beef Tenderloin, French Bread, Onion Jam, Avocado Fries, Rocket Lettuce, Sundried Tomatoes, Potato Wedges

BBQ Chicken Burger

US\$ 17

BBQ Marinated Thigh with Avocados, Cucumber, Tomatoes, Lettuce, French Fries

Spice Grilled Beef Burger

US\$ 18

Single Beef Patty, Cheddar Cheese, Lettuce, Tomatoes, Onions, French Fries

ITALIAN FLAVORS

Pizza Margherita

US\$ 16

Tomato Sauce and Mozzarella Cheese

Pepperoni

US\$ 18

Tomato Sauce, Mozzarella, Onion, Capsicum, Beef Pepperoni, Mushroom, Olives

Capricciosa

US\$ 18

Tomato Sauce, Mozzarella Cheese, Pesto Chicken, Artichoke, Mushrooms, Olives

Veggie Four Season

US\$ 17

Tomato sauce, mozzarella, mushrooms, grilled vegetable, black olives, sundried tomatoes

Pizza Seafood

US\$ 18

Tomato sauce, mozzarella, prawns, squid, fish, garlic, chili

Spaghetti Aglio e Olio con Gamberi

US\$ 18

With garlic olive oil, shrimps sprinkle of parsley and chili flakes

Penne Pasta alla Norma

US\$ 17

With tomatoes, fried eggplant, ricotta cheese, and basil

ARABIAN PENINSULA CUISINE

Mezze - Middle Eastern Appetizer Selection of

US\$ 14

Chickpea hummus, eggplant babaganush, yogurt tzatziki, crispy cheese, and pita

ARABIAN PENINSULA CUISINE

Spiced Fattoush

US\$ 13

Tomato, Cucumber, Radish, Croutons, Romaine, Pomegranate, Saffron-Lemon Dressing

Arabian Chicken Shawarma

US\$ 18

With Lettuce, Tomatoes, Gherkins, Tabbouleh, Garlic Sauce, French Fries

US\$ 10

STRAITS CUISINE

Singapore Laksa

US\$ 15

Laksa Noodles, Laksa Leaf, Fish Cake, Bean Sprouts, Tao Pok, Prawns, Egg

Seafood Mee Goreng

US\$ 18

Squid, Prawns, Yellow Noodles, Bean Curd, Egg, Bean Sprouts, Chives

Nasi Goreng

US\$ 15

Sambal Prawns, Egg, Chicken Satay, Prawn Crackers, Achar

Hainanese Chicken rice

US\$ 16

Boiled Chicken, Fragrant Rice, Sweet Soya Sauce, Chili Sauce, Ginger

Char Kway Teow

US\$ 15

Yellow Noodle, Kway Teow Medium Size, Prawn, Fish Cake, Lap Cheong, Cockles, Scallop, Beansprout, Green Chives, Egg

MYANMAR CUISINE

Tea Leaf Salad

US\$ 10

Tea Leaves, Dried Shrimps, Peanut, Sesame Seed, Garlic, Crispy Flat Bean, Chili, Tomato

Lentil Soup

US\$ 10

Yellow lentil, Glass Noodle, Garlic and Fried Shallot

MAIN DISH

Chicken Curry with Potato

US\$ 15

Free range chicken curry, potato, spicy tomato dip, balachaung

King Prawns Curry with Tomato Gravy

US\$ 25

Fresh River Prawns, Tomato Gravy, Long Green Chili, Coriander



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MAIN DISH

Braised Beef

US\$ 18

Beef Tenderloin, Onion, Garlic, Ginger, Lemon Grass, Chili Powder, Curry Leaves

SWEET MEMORIES

Assorted Mixed Seasonal Sliced Fruits

US\$ 8

Mango Panna Cotta with Mini Macarons, Pomegranate Glaze

US\$ 8

Homemade Ice-Cream (per Scoop)

US\$ 5

Vanilla, Strawberry, Chocolate, Mango, Coconut Chocolate

US\$ 15

Assorted Cheese Platter with Fig Jam, Macadamia Nut &

French Bread, Avocado mash



Desi Zaika



APPETIZERS

Bharwan Paneer Tikka

US\$ 15

Charcoal Tandoor roasted cottage cheese with onion, capsicum and tomato

Mughlai Malai Chicken Tikka

US\$ 12

Charcoal Tandoor roasted creamy chicken served with spicy mint sauce

Gilafi Chicken Seekh Kebab

US\$ 12

Skewered and grilled minced chicken, capsicum, onion and tomato in Indian spices

Amritsari Fish

US\$ 12

Spicy North Indian deep-fried fish flavoured with caraway seed, served with mint sauce

Kesar Murgh Tangdi Kebab

US\$ 12

Charcoal Tandoor roasted chicken drumstick marinated in yoghurt, saffron and spices

Lehsuni Mutton Cheese Seekh Kebab

US\$ 12

Minced mutton marinated in garlic and a blend of Indian spices, and skewered with cheese

Patra Ni Macchi

US\$ 13

Indian style grilled fish from the Parsi cuisine wrapped in banana leaf

VEGETARIAN

Dahi Ke Kebab

US\$ 12

Grilled Yoghurt Dumpling Served with Spicy Coriander and Mint Sauce

Hara Bhara Kebab

US\$ 12

Deep-fried Vegetable and Spinach Dumpling

SOUP

Tomato Rasam

US\$ 9

Aromatic Tomato and Lentil Broth Flavoured with Pepper and Cumin

Mulligatawny

US\$ 9

South Indian Vegetable and Lentil Soup with Pepper and A Touch of Other Spices

MAIN COURSE

Macher Jhol

US\$ 17

Unique Flavoured Bengali Fish Curry with Potato, Eggplant, Mustard and Onion

MAIN COURSE

Goan Prawns (5 pc)	US\$ 20
Tiger Prawns in Tangy, Spicy Coconut Gravy	
Dum Ka Murgh	US\$ 18
Slow-Cooked Smoked Chicken Curry with Onion	
Punjabi Murgh Makhani	US\$ 12
Chicken curry made in spiced tomato and butter sauce	
Mutton Dum Biryani	US\$ 19
Mutton and saffron biryani with vegetables and yoghurt	
Hyderabadi Murgh Dum Biryani	US\$ 17
Chicken and saffron biryani with vegetables and yoghurt	

VEGETARIAN

Amritsari Pindi Chole Dry / Gravy	US\$ 15
Village-style chickpea curry with laccha bread	
Pahadi Dhingri Mutter Dry / Gravy	US\$ 15
Mushroom and green pea with Indian bread	
Palak Paneer	US\$ 15
Spinach curry with cottage cheese and garlic	
Tadkewali Dal	US\$ 10
Lentil curry seasoned with cumin, onion, garlic, tomato and chilli	
Dal Makhani	US\$ 10
Overnight cooked kidney bean and black lentil curry in tomato, butter and cream sauce	
Nawabi Paneer Lababdar	US\$ 10
Homemade cottage cheese in flavourful tomato gravy	
Dahiwali Bhindi	US\$ 10
Masala okra in creamy yoghurt gravy	
Asparagus Cherry Tomato Ki Tarkari Dry/Gravy	US\$ 12
Stir fried asparagus with cherry tomato in freshly ground Indian spices	
Awadhi Vegetable Biryani	US\$ 12
Vegetable biryani flavoured with saffron	



Desi Zaiika



VEGETARIAN

Tadkewali Dahi Chawal

US\$ 10

Indian yoghurt rice seasoned with spices and herbs

SIDE ORDERS

Roti, Garlic Naan, Plain Naan, Puri, Paratha, Papad

US\$ 2

Plain Raita or Vegetable Raita

US\$ 3

Steamed Rice

US\$ 3

Mixed Pickles

US\$ 2

DESSERT

Gulab Jamun (3 Pc)

US\$ 8

Gajar Ka Halwa

US\$ 5