

spice

Dinner

Indian - Arabic

INDIAN SELECTION

Cold Appetizers

Bihari Dahi Valla — 20
lentil dumplings, sweet yoghurt, roasted cumin, chili, fennel, tamarind & mint sauce

Jaipuri Bhel — 22
tamarind, puffed rice, corn flakes, chilli

Hot Apetizers

North Indian Subz Hara Bhara Kebab — 22
seasonal vegetables, roasted channa, indian spices

Hasrat-e–Husn - Paneer Zafrani Tikka — 35
fresh cottage cheese, indian spices, saffron, yoghurt

Punjabi Murgh Malai Tikka — 35
chicken, yoghurt, cardamom, white pepper

Mughlai Jheega Hariyali Tikka — 65
prawns, garlic, yoghurt, green indian herbs

Mathania Lal Mirch Tandoori Lamb Chop — 45
new zealand lamb chops, red chilies, garlic

Note: All Kabab Served with mint chutney, lachha onion salad, lime

Soup

Raj - Shahi Badam Shorba — 20
vegetables, almonds, ginger, spices

All meal packages entitlement to 03 course only (01 Starter , 01 Main , 01 Dessert)
All extra orders are chargeable

Vegetarian Vegan Gluten Spicy Dairy Shellfish Nuts

All prices are in US Dollars and subject to 10% service charge and 17% GST

Mains

Malabari Prawn Moilee 45
garlic, fresh coriander, mustard, coconut milk

Old Style Delhi Butter Chicken. 45
corn fed french chicken, garlic, creamy tomato gravy, fenugreek

Kerala Beef Fry 38
australian black angus MB +2 beef, fennel, curry leaf, dried coconut

Nawabi Paneer Tikka Masala 35
cottage cheese, tomato cashew gravy, Indian Spices

Kuda - Dal Makhani 32
24 hours cooked black lentil, spices, butter, cream

Main Course Served with Side Dishes choose anyone
· Safed Chawal - Steamed basmati rice
· Saffron Rice
· Tandoor Ki Roti
Naan, Garlic Naan, Pudina Paratha, kulcha,
Garlic Kulcha, Lachha Kulcha

Awadhi Murg Dum Biryani 55
french corn-fed chicken, basmati rice, saffron, cardamom, mint, spices

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ARABIC SELECTION

Cold Appetizers

Hummus 21
chickpeas puree, tahina paste, lemon juice, garlic

Baba Ghanoush 20
char-grilled eggplant purée, pomegranate, garlic, lemon, extra virgin olive oil

Muhammara 25
red pepper Puree, chili paste, walnuts, breadcrumbs, olive oil, molasses

Fattoush 22
oriental vegetable salad, sumac, bread, molasses

Moroccan Cous-Cous Salad 28
onion, tomato, pomegranate, lemon juice, avocado

Cold Mezzeh Platter 38
chef selection of mezzeh

Hot Appetizers

Lamb Kibbeh 26
minced meat, bulgur, spices

Meat Sambousek 26
deep fried meat parcel with black pepper, sumac and onion

Spinach Fatayer 22
deep fried spinach parcel, paprika, pine nuts

Cheese Sambousek 22
deep fried akkawi cheese parcel, ground nutmeg, parsley

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Hot Appetizers

Hot Mezzeh Platter 45
chef selection of mezzeh, tahini sauce

Falafel 22
Chickpea, Coriander, Cumin, Garlic

Persian Lamb Kubaida 24
lamb mince, saffron, onion, Persian spices

Arabic Beef kebab 28
beef cube, Arabic spices, lemon juice, labneh sauce

Lebanese Shish Tawook 24
chicken, garlic, tomato marinade

Soup

Algerian Harira 22
lamb, chickpeas, tomato, black pepper

Adas Majrouch 23
lentil soup, croutons, lemon

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Mains

Lebanese Samkeh Harra 38
local catch fresh fish, parsley, lemon, chilli with saffron rice, grilled vegetables

Yemeni Chicken Mandi 45
grilled chicken, Arabic spice, Arabic flavored rice

Syrian Kofta Halabi 38
minced lamb, onion, parsley, Arabic spices, roasted tomato, saffron rice

Middle Eastern Lamb Bamia 55
braised lamb, baby okra, tomato sauce, vermicelli rice

Moroccan Dawood Basha 55
lamb meat ball, mint tomato sauce, Saffron rice

Traditional Iraqi Style Lamb Dolma 50
slow cooked lambchop, dolma rice

Egyptian Batinjan Mahshi 35
stuffed eggplant, vegetable, rice, pine nuts

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Chargeable Menu

Spice Signature

Kuda Kebab Platter

selection of kabab - harra bhara kabab, lamb chop, malai tikka, prawn's tikka, paneer tikka

* Supplement Charges for meal packages - HB, HBS, FB, FBS, HBR, HBP, FBR, AI, UAI	45
BB - à la carte rate	75

Arabic Mix Grill

selection of arabic grills - chicken, lamb , beef

* Supplement Charges for meal packages - HB, HBS, FB, FBS, HBR, HBP, FBR, AI, UAI	65
BB - à la carte rate	100

Hawkers' Thali Vegetarian

chef's selection of traditional vegetarian Indian delicacies, served in one platter

* Supplement Charges for meal packages - HB, HBS, FB, FBS, HBR, HBP, FBR, AI, UAI	35
BB - à la carte rate	80

Hawkers' Thali Non-Vegetarian

chef's selection of traditional vegetarian and non-vegetarian Indian delicacies, served in one platter

* Supplement Charges for meal packages - HB, HBS, FB, FBS, HBR, HBP, FBR, AI, UAI	80
BB - à la carte rate	110

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Vegetarian Vegan Gluten Spicy Dairy Shellfish Nuts

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Dessert

Gulkand Cheese Cake 22
vanilla cream cheese, chocolate disk, dried rose petals, gulkand, chopped pistachio

Pistachio Baklava 22
chopped pistachios, tuile, dried rose petals, gold leaf

Rabdi Chocolate Mousse 22
bread croutons, oats crumble, brandy snap

Rasmalai Tres Leches 22
rasmalai sauce, dried rose petals, raspberry sosa, chopped pistachio

Rose Milk Cake 22
vanilla whipped ganache, rose milk, dried rose petals, raspberry sosa, chopped pistachio

Ice Cream

Chocolate Ice Cream 8

Vanilla Ice Cream 8

Rose Gulkand Ice Cream 8

Coconut Ice Cream 8

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spice

THALI EXPERIENCE

Discover the vibrant flavours of India through
our signature vegetarian and non-vegetarian thalis, thoughtfully
curated by our chefs.





Vegetarian

chef's selection of traditional
vegetarian Indian delicacies

SUPPLEMENT*
USD 35++
FOR MEAL PACKAGE GUESTS

À LA CARTE
USD 80++

Non-Vegetarian

chef's selection of traditional vegetarian
and non-vegetarian Indian delicacies

SUPPLEMENT*
USD 80++
FOR MEAL PACKAGE GUESTS

À LA CARTE
USD 110++



Availability is subject to Spice Restaurant operating schedule. Kindly reach out to your Butler for reservations and availability.
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Kuda Villingili
Time and Space Redefined