



TAKEAWAY MENU

ASIAN DRINKS SELECTION



TELEPHONE: (852) 2292 2821

SPICES LEGEND

- ✳ Spices signature dishes
- 👶 Recommended for children
- 🔪 Spiciness can be adjusted to suit your taste
- 🌱 Vegetarian dishes
- 🌰 Dishes contain nuts and sesame

Please inform our staff if you have any food allergies or intolerances.



TAKEAWAY MENU

Please scroll down for photo reference.

ASIAN DRINKS SELECTION

Iced Thai milk tea	68
REPULSE BAY REVIVER	98
A mix of fresh orange, pineapple and mango juice	
LITCHI AND RASPBERRY SMASH	88
Cloudy apple juice blended with fresh raspberry and lychee	
MANGO LHASSI - Natural Yogurt and milk with mango puree	98
Young coconut	98

SILK ROAD FOOD VIBES

	Moroccan tabouleh salad	140
	Couscous and quinoa, cucumber, tomato, onion, pomegranate, toasted almond, fresh herbs	
	Arabic fattoush salad	140
	Cherry tomato, cucumber, onions, radish, roasted bell pepper, feta cheese, toasted bread, lemon dressing	
🌿	Indian salad	140
	Romain lettuce, mango, tomato, cucumber, red onion, cashew nuts, chat masala and pomegranate yoghurt dressing	
🌿	Balinese coconut and vegetable salad	140
	Spicy vegetable coconut salad (served warm)	
🌿	Moroccan style wagyu beef and lamb merguez kebabs served with naan bread, harissa dip	300
🌿	Lebanese style lamb kofta served with naan bread, garlic tahini sauce and baba ghanoush	290
🌿	Chicken souvlaki served with naan bread, raita and spicy mayonnaise	250
🌿	Balinese style fish and shrimp kebabs marinated in bumbu bali sambal	330

COLD APPETISERS

🌿	Spicy prawn and green mango salad	164
🌿	Thai spicy beef salad	174
🌿	Crab meat and pomelo salad	190

HOT APPETISERS

🌿	Vegetables samosas (4 pieces)	140
🌿	Thai style roasted pork neck	158
🌿	Crispy-fried vegetable spring rolls (4 pieces)	96
🌿	Wagyu beef satays (6 pieces)	218
🌿	Corn fritters and onion pakora	90

SOUPS

🌿	TOM YAM KUNG - Spicy prawn soup	118
🌿	TOM KHA GAI - Chicken coconut soup	100
🌿	Sweet corn soup with mushrooms	64



TAKEAWAY MENU

Please scroll down for photo reference.

ASIAN SPECIALTIES

☼ 🍴	Stir-fried minced pork with eggplant and Thai herbs	190
☼ 🍴	Wok-seared scallops and prawns with sambal XO sauce	300
🍴	Teriyaki beef tenderloin (190 g /portion)	290

CURRIES

☼ 🍴	KERIE AYAM - Chicken and potato coconut curry	210
🍴	MAKHANI MURGH - Butter chicken in rich creamy tomato sauce	246
☼ 🍴	Thai red curry barbecued duck with lychees	250
☼ 🍴	BEEF RENDANG	258
🍴	LAMB ROGAN JOSH	250

VEGETABLE SELECTION

☼ 🍴	Stir-fried morning glory with chilli shrimp paste	130
🍴	Sautéed broccoli and shiitake mushrooms with garlic sauce	110
↓ 🍴	DAAL MAKHANI - Lentils and red kidney beans curry	114
↓ 🍴	ALOO GOBI - Potatoes and cauliflowers with tomato gravy	124
↓ 🍴	PALAK PANEER - Spinach curry with Indian cheese	148

FROM OUR TANDOORI OVEN

☼ 🍴	CHICKEN TIKKA	208
☼ 🍴	SALMON TIKKA	208
🍴	LAMB KEBAB	176

NAAN BREAD AND PAPADUM

	Garlic naan	56
	Cheese naan	66
	Plain naan	44
	Onion naan	53
	Smoked salmon naan	150
	MASALA PAPADUM - Onions, tomatoes, and coriander masala	43

RICE AND NOODLES

🍴	Fried rice with barbecued pork, shrimps and pineapples	182
☼ 🍴	NASI GORENG - Fried rice with chicken, shrimps and condiments	220
☼ 🍴	PHAD THAI - Rice noodles with shrimps and tofu	188
↓ 🍴	Vegetable PHAD THAI	122
☼ 🍴	CHAR KWAY TEOW - Fried rice noodles with seafood, vegetables and kecap manis soy sauce	200
	SAFFRON PILAU - Basmati rice	72
	Steamed rice	18



TAKEAWAY MENU

Please scroll down for photo reference.

RAW ♦ VEGAN

↓	☞	☞	Raw cauliflower tabouleh Indian style	140
↓	☞	☞	Raw PHAD THAI	150
↓	☞	☞	Raw vegan tomato coconut curry	150
↓	☞	☞	Vegan TOM YAM KUNG	120
↓	☞	☞	Marinated tofu satays with peanut sauce	130
↓	☞	☞	Thai quinoa meatballs in lettuce wraps	140
	↓	☞	BAINGAN BHARTHA - Spicy aubergine purée	150
↓	☞	☞	VEGAN DAKGANGJEONG -	160
			Korean style fried cauliflower with sweet sour spicy sauce	
↓	☞	☞	Wok-seared tempeh and eggplant with Thai basil and cashew nuts	170

DESSERT SELECTION

✳	Fresh mango with black and white glutinous rice	120
	<i>Pomelo, sago and mango coconut milk</i>	94



PHOTO GRY

ASIAN DRINKS SELECTION



Iced Thai milk tea



REPULSE BAY REVIVER
A mix of fresh orange,
pineapple and mango juice



LITCHI AND RASPBERRY
SMASH
Cloudy apple juice blended with
fresh raspberry and lychee



MANGO LHASSI
Natural Yogurt and milk
with mango puree



Young coconut



PHOTO GALLERY

SILK ROAD FOOD VIBES



Moroccan tabouleh salad



Arabic fattoush salad



Indian salad



Balinese coconut and vegetable salad



Moroccan style wagyu beef and lamb merguez kebabs served with naan bread, harissa dip



Lebanese style lamb kofta served with naan bread, garlic tahini sauce and baba ghanoush



Chicken souvlaki served with naan bread, raita and spicy mayonnaise



Balinese style fish and shrimp kebabs marinated in bumbu bali sambal



PHOTO GALLERY

COLD APPETISERS



Spicy prawn and green mango salad



Thai spicy beef salad



Crab meat and pomelo salad

HOT APPETISERS



Vegetables samosas



Thai style roasted pork neck



Crispy-fried vegetable spring rolls



Wagyu beef satays



Corn fritters and onion pakora

SOUPS



TOM YAM KUNG
Spicy prawn soup



TOM KHA GAI
Chicken coconut soup



Sweet corn soup
with mushrooms



PHOTO GALLERY

ASIAN SPECIALTIES



Stir-fried minced pork with eggplant and Thai herbs



Wok-seared scallops and prawns with sambal XO sauce



Teriyaki beef tenderloin

CURRIES



KERIE AYAM
Chicken and potato
coconut curry



MAKHANI MURGH
Butter chicken in rich creamy
tomato sauce



Thai red curry
barbecued duck with lychees



BEEF RENDANG



LAMB ROGAN JOSH



PHOTO GALLERY

VEGETABLE SELECTION



Stir-fried morning glory
with chilli shrimp paste



Sautéed broccoli and
shiitake mushrooms with
garlic sauce



DAAL MAKHANI
Lentils and red kidney beans
curry



ALOO GOBI
Potatoes and cauliflowers
with tomato gravy



PALAK PANEER
Spinach curry
with Indian cheese



PHOTO GALLERY

FROM OUR TANDOORI OVEN



CHICKEN TIKKA



SALMON TIKKA



LAMB KEBAB

NAAN BREAD AND PAPADUM



Garlic naan



Cheese naan



Plain naan



Onion naan



Smoked salmon naan



MASALA PAPADUM



PHOTO GALLERY

RICE AND NOODLES



Fried rice with
barbecued pork, shrimps
and pineapples



NASI GORENG



PHAD THAI



Vegetable
PHAD THAI



CHAR KWAY TEOW



SAFFRON PILAU



Steamed rice



PHOTO GALLERY

RAW ♦ VEGAN



Raw cauliflower tabouleh
Indian style



Raw
PHAD THAI



Raw vegan
tomato coconut curry



Vegan
TOM YAM KUNG



Marinated tofu satays
with peanut sauce



Thai quinoa meatballs
in lettuce wraps



BAINGAN BHARTHA
Spicy aubergine purée



VEGAN DAKGANGJEONG
Korean style
fried cauliflower with
sweet sour spicy sauce



Wok-seared tempeh and
eggplant with Thai basil and
cashew nuts

DESSERT SELECTION



Fresh mango with black and
white glutinous rice



Pomelo, sago and mango
coconut milk



TAKEAWAY MENU

GENERAL TERMS AND CONDITIONS

- 1) Preparation Time – We aim to prepare your order within 30 minutes (during busy periods, it may take longer). In some instances, we will be able to let you know beforehand if we think it will take longer than usual to prepare your order. As always, we appreciate your patience.
- 2) Photos – All photographs on this site are for reference purposes only.
- 3) Payment – You can pay by cash, credit card or use The Repulse Bay Club Membership Card when picking up your food and beverage order.

LICENSING INFORMATION

Restaurant License, Liquor License – 22 15 078018