



**IN THE WORDS OF
DANIEL GILBERT:**

**"THE SECRET OF
HAPPINESS IS
VARIETY, BUT THE
SECRET OF VARIETY,
LIKE THE SECRET
OF ALL SPICES, IS
KNOWING WHEN
TO USE IT."**

Shop GT7, 135 High Street Mall
Fremantle WA 6160
PHONE 0482 461 999
spicemarketwa@gmail.com

WE'RE OPEN EVERY DAY.

NOTE:

- THE IMAGES ARE FOR ADVERTISING PURPOSE ONLY.
- KITCHEN CLOSE ONE HOUR BEFORE RESTAURANT CLOSED.
- NO BYO, NO SEPARATE BILL.
- 10% SURCHARGE ON SUNDAY.
- 15% SURCHARGE ON PUBLIC HOLIDAY.
- 1.5% CHARGE ON ALL CARDS PAYMENT.
- NO FOOD AND DRINKS ALLOWED FROM OUTSIDE.



@spicemarketthai

spicemarketthai.com

At Spice Market, we couldn't agree more. We're all about using authentic Thai spices in a playful and inventive way to bring joy to our diners – and our love affair with flavour shines through in every dish we serve, and every drink we pour.

When designing our restaurant, we've taken inspiration the spice market of Asia, which are always buzzing with lively conversation, colourful sights and amazing aromas. We want our Spice Market to feel the same: a vibrant meeting place where everyone's welcome, and there's always something delicious to try. That's why the freshwater fish, Pla Ta Pean, features in our logo – it's a symbol of abundance, and a reminder of the fresh local produce that plays a starring role in our cuisine!

From our fragrant crispy salads and mouth-watering seafood, to our chic tropical cocktails, we've got just the thing you didn't know you were craving. Settle in, kick back, order up and enjoy the good vibes.

**At Spice Market, happiness
is always on the menu.**

ตลาดเครื่องเทศ

ENTRÉE
SOUP
SALAD
GRILL & FRY
CLASSIC STIR-FRY
STREET STIR-FRY
CURRY
STREET PORK BELLY
NOODLE & RICE
FLAVOUR OF THE SOUTH
VEGAN
SPICE MARKET SPECIALS
SEAFOOD
SIDES
KIDS
DESSERTS

HERE'S WHERE YOU TASTE OUR SECRETS!

spicemarket 



— ENTRÉE —

AVAILABLE for LUNCH & DINNER
MONDAY – SUNDAY



**SATAY CHICKEN
STICK (6)** \$12.90

Grilled marinated chicken breast on skewer, served with peanut sauce and cucumber relish.



**PRAWN CAKE
(4)** \$15.90

Deep fried marinated minced prawns, pork, mixed with Thai herb and bread crumb, served with plum sauce.



CAULIPOP \$13.90

Deep fried cauliflower served with chilli mayo and honey soy. (Vegan – without chilli mayo)



BAO BUN (3)

– SOFT-SHELL CRABS \$17.90
– CRISPY CHICKEN \$15.90
– TOFU \$14.90

– BRAISED PORK BELLY \$16.90
with lettuce and cucumber.

Fried soft-shell crabs / crispy chicken / tofu with mixed salad, shredded carrot, red onion, fried shallot, mayo and sweet chilli sauce in bao bun.



 Contains peanuts  Vegetarian

ENTRÉE



STAFFS' FAV
MUST TRY
IT'S GOOD!

SIU MAI (4) \$11.90

A perfect combination of prawn and chicken dumplings steamed and served with chilli and sweet soy dipping.



FRIED TOFU with SATAY SAUCE

(4) \$11.90

Deep fried tofu served with homemade peanut sauce.

SPRING ROLL

(4) \$11.90

Deep fried rice paper roll filled with cabbage, carrot, celery, vermicelli, oyster sauce and sliced black fungus, served with plum sauce.

FRIED WONTON

(4) \$11.90

Chicken mince, prawn, water chestnuts, spring onion and coriander wrapped in wonton pastry.

CURRY PUFF

(4) \$11.90

Deep fry puff pastry, filled with mixed vegetables in curry sauce, butter, served with sweet chilli sauce.



AVAILABLE for LUNCH (Fri-Sun)
and DINNER (7 days)*



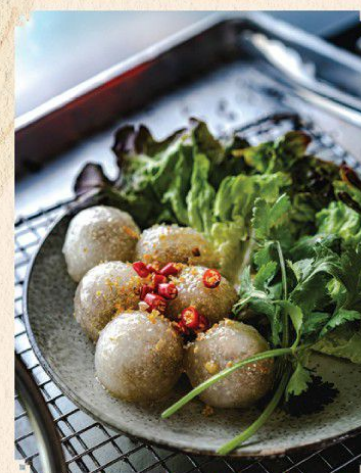
*PEKING DUCK ROLL (3) \$14.90

Slice of roast duck, cucumber, leek and hoisin sauce wrapped in peking duck pastry.

*SAGO SAI MOO

(สาธูไส้หมู) (5) \$11.90

Sweet pork mince with soft steamed sago.



*GARLIC CHIVE DUMPLING (กุยช่าย)

(5) \$11.90

Garlic chive filling, wrapped with steamed rice skin.

*KAW GRIEP PAK MORE

(ข้าวเกรียบปากหม้อ) (5) \$11.90

Sweet pork mince filling, wrapped with soft steamed rice skin.

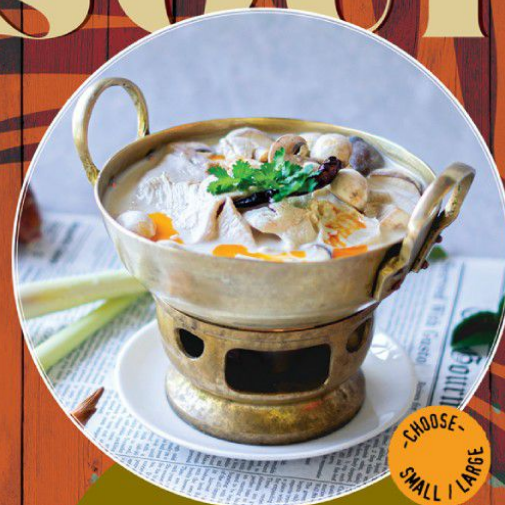


WHY IS Tom Yum Goong FAMOUS?

YOU MAY HAVE
THE ANSWER.



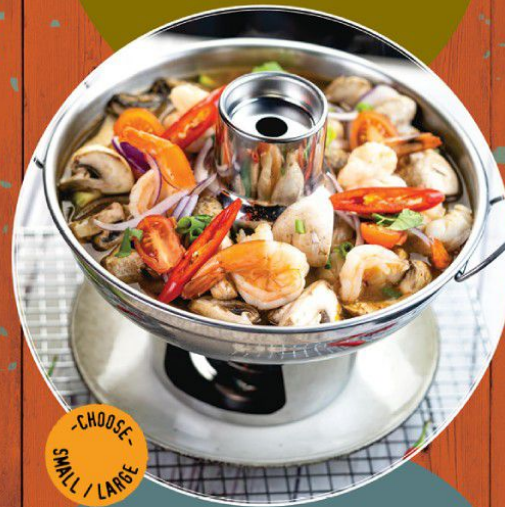
SOUP



TOM KHA GAI

SMALL \$14.90 / LARGE \$22.90

Mild coconut milk soup with chicken breast flavoured with lemongrass, kaffir lime leaves, galangal, mushroom, red onion, and chilli jam.



TOM YUM GOONG

SMALL \$14.90 / LARGE \$26.90

Most popular, prawns served in spicy-sour Thai soup flavoured with lemongrass, kaffir lime leaves, mushroom, red onion, and galangal.

SALAD

— SONTUM —

Thailand most loved dish

SONTUM THAI

🌿 G GFO \$19.90

Famous Thailand classic papaya salad, shredded green papaya tossed with tomato, peanuts drizzled with chilli-lemon dressing.

PLEASE CHOOSE SPICE LEVEL :
MILD / MEDIUM / HOT

— LARB —

The perfect balance of taste & texture

LARB GAI 🌿 G GFO ... \$22.90

Spicy minced chicken salad with red onion, mint, ground roasted rice and sour dressing.



— PAPAYA SALAD —

Always refreshing



PAPAYA SALAD with BBQ WAGYU BEEF

🌿 🌿 GFO \$33.90

Thai style grilled wagyu beef with herb, served with Thai papaya salad.



PAPAYA SALAD with BBQ PORK

🌿 \$25.90

Thai style grilled marinated pork, served with Thai style papaya salad.



PAPAYA SALAD with GRILLED CHICKEN

🌿 \$24.90

Thai style grilled marinated chicken served with Thai papaya salad and Nam Jim Jaew (chilli dip).



PAPAYA SALAD with CRISPY SOFT-SHELL CRABS

🌿 🌿 \$29.90

Crispy soft-shell crabs served with sweet chilli sauce and Thai style papaya salad.

— THAI SALAD —

The secret is the dressing



THAI SALAD with BBQ PORK 🌿 \$25.90

Grilled pork tossed with mixed salad, red onion, mint, shallots and chilli-lime dressing.



THAI SALAD with GRILLED CHICKEN

🌿 \$24.90

Grilled Chicken tossed with mixed salad, red onion, mint, shallots and chilli-lime dressing.



THAI SALAD with WAGYU BEEF

🌿 GFO \$33.90

Medium cooked wagyu beef in Thai chilli-lime dressing.



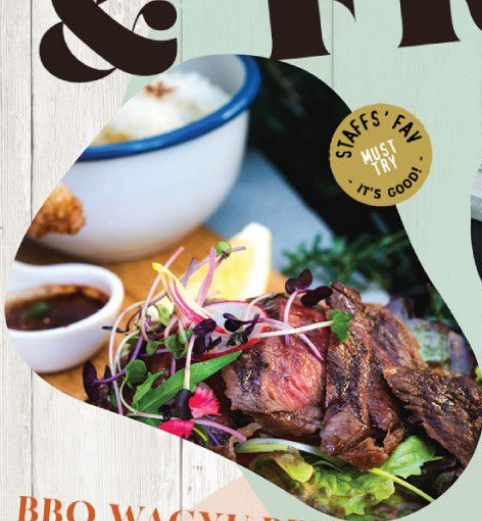
THAI SALAD with ROAST DUCK 🌿 \$27.90

Roast duck tossed with red onion, mint, shallot, cashew nuts, drizzled with coconut milk and chilli jam dressing.

MOST-POPULAR ORDER

STAFFS' FAV MUST TRY IT'S GOOD!

GRILL & FRY



STAFFS' FAV
MUST TRY
IT'S GOOD!

BBQ WAGYU BEEF with STICKY RICE

GFO \$33.90

Thai style grilled marinated wagyu beef with herb, served with steamed sticky rice and Nam Jim Jeaw (chilli dip).

WAGYU BEEF ON GRILL

GFO \$33.90

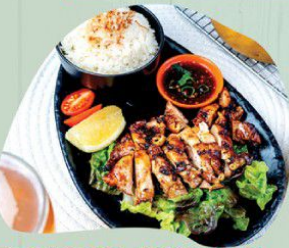
Grilled medium cooked wagyu beef served with vegetable and Nam Jim Jeaw (chilli dip).



BBQ PORK with STICKY RICE

\$25.90

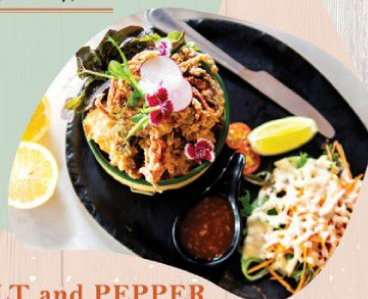
Thai style grilled marinated pork with herb, served with steamed sticky rice and Nam Jim Jeaw (chilli dip).



GRILLED CHICKEN with STICKY RICE

\$24.90

Thai style grilled marinated chicken with herbs served with steamed sticky rice and Nam Jim Jeaw (chilli dip).



SALT and PEPPER SOFT-SHELL CRAB

\$24.90

Crispy soft-shell crabs served with sweet chilli sauce, mixed salad, dressed with Thai style salad dressing.



CLASSIC

STIR-FRY

VEGETABLE.....	\$21.90	FISH FILLETS	\$22.90
VEGETABLE & TOFU	\$21.90	ROAST DUCK.....	\$27.90
CHICKEN BREAST	\$22.90	WAGYU BEEF	
SQUID	\$22.90	(180g medium cook)	\$33.90
		PRAWNS or SEAFOOD ...	\$27.90

CHOOSE
YOUR
FAVOURITE

OYSTER SAUCE

GFO

A classic stir-fried assorted vegetables in oyster sauce, sprinkled with fried onion.

CHILLI BASIL SAUCE

SPICY

Stir-fried mixed vegetables, bok choy, basil, with minced garlic and chilli.

CHILLI JAM SAUCE

SPICY

Famous Thai cuisine, roasted cashew nuts, assorted vegetables, stir-fried in chilli jam, then topped with roasted chilli.

LIME LEAVES and PEPPERCORN SAUCE

GFO

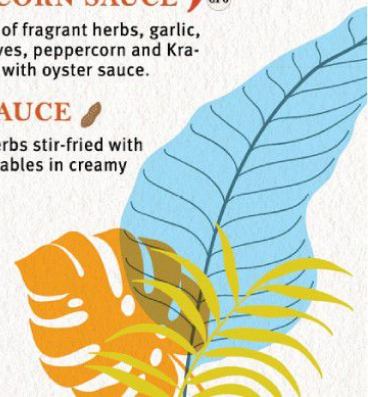
A combination of fragrant herbs, garlic, chilli, lime leaves, peppercorn and Kra-Chai, stir-fried with oyster sauce.

SATAY SAUCE

An aromatic herbs stir-fried with assorted vegetables in creamy peanut sauce.

SPICY Contains other nuts

Contains peanuts GFO Gluten free on request



STREET- STIR-FRY CRISPY CHICKEN



with
SRI RACHA
sauce 🌶️ \$21.90

Battered chicken thigh fry to crisp then fried in garlic, chilli and shallot served with Sri racha spicy sauce.



with
CASHEW NUT
sauce 🌰 \$23.90

Battered chicken thigh, fried to crisp and stir-fried with chilli jam sauce.



with
GARLIC and PEPPER
sauce 🌶️ \$23.90

Battered chicken thigh fried with garlic and pepper sauce and mixed vegetables.

STREET STIR-FRY NOODLES, CHICKEN, PIPIS, KANG-KONG & FRIED RICE



PAD THAI GLASS NOODLE
with **CRISPY PORK** 🌶️ 🌰 \$24.90

A traditional Thai dish of fried glass noodles, with crispy pork belly stirred with bean sprouts, shallot, diced tofu, crushed peanuts.



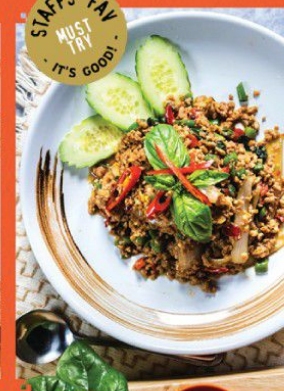
PAD THAI GLASS NOODLE
with **PRAWN** 🌶️ 🌰 GFO \$27.90

A well known Thai dish of fried glass noodles, stirred with bean sprouts, shallot, diced tofu, crushed peanuts.



SHRIMP PASTE FRIED RICE
🌶️ GFO \$27.90

Fried rice with shrimp paste, prawns, garlic, onion and spring onion and prawns.



GRA PRAO GAI
🌶️ GFO \$22.90

Stir-fried holy basil leaves with minced chicken, minced chilli and garlic.

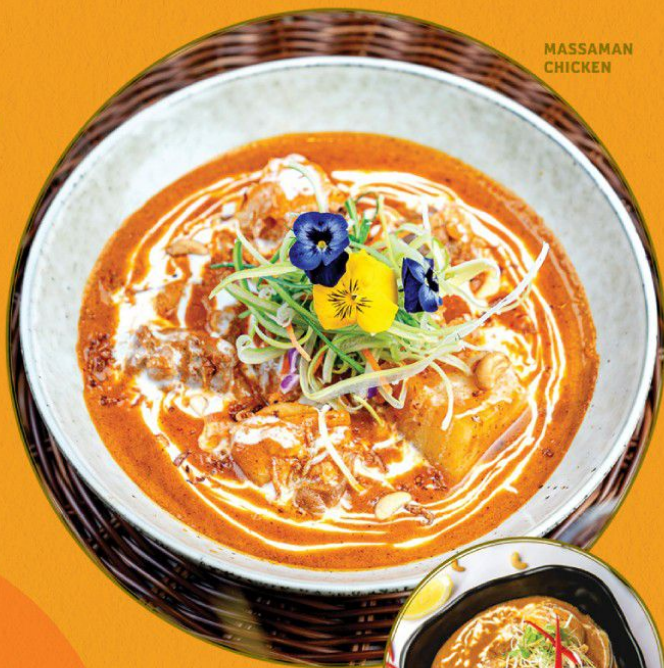


KANG-KONG FIRE DANG
🌶️ 🌰 GFO \$19.90

Vegetarian stir-fried morning glory with soy bean sauce, garlic and chilli (seasonal).

🌶️ Spicy 🌰 Contains other nuts 🌰 Contains peanuts 🌿 Vegetarian
🥚 Contains egg GFO Gluten free on request

CHOOSE
YOUR
FAVOURITE



MASSAMAN
CHICKEN

MASSAMAN

CHICKEN **G** **NUTS** \$22.90
BEEF **NUTS** \$25.90

Maryland chicken or tendered beef 6 hours slow cooked in coconut milk and massaman curry, flavoured with Thai spice, tossed with baby potato, topped with cashew nuts and fried onion.



MASSAMAN
BEEF

RED CURRY

Creamy red curry with assorted vegetables, flavoured with red chilli paste and additional ground paprika, tossed with fresh red chilli, and basil.

GREEN CURRY

A well-known Thai curry with assorted vegetables, flavoured with green chilli paste, kaffir lime leaves, fresh red chilli and basil.



RED
CURRY
SEAFOOD

GREEN
CURRY
CHICKEN

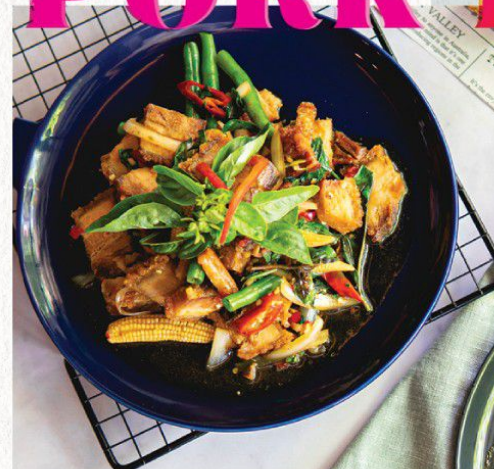
VEGETABLE \$21.90
VEGETABLE & TOFU \$21.90
SQUID \$22.90
FISH FILLETS \$22.90
PRAWNS or SEAFOOD \$27.90

CHICKEN
BREAST \$22.90
WAGYU BEEF
(180g medium cook) \$33.90
VERY GOOD with ROTTI (1) \$3.90

NUTS Contains other nuts **G** Gluten free **GFO** Gluten free on request

STAFFS' FAV
MUST
TRY
IT'S GOOD!

STREET PORK BELLY



GRA PRAO MOO-KROB

GFO \$24.90

A famous stir-fried crispy pork belly with chilli, garlic, onion, beans, baby corn, holy basil and oyster sauce.



PRIG-KHING MOO-KROB

\$24.90

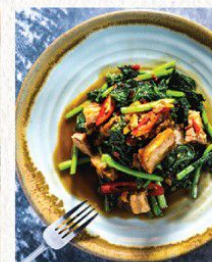
A traditional stir-fried green beans with shredded lime leaves, chilli, fish sauce, Prig-King chilli paste, pork cracker and crispy pork belly.



KANG-KONG MOO-KROB

GFO \$24.90

A well-known stir-fried morning glory with crispy pork belly, crushed garlic and chilli, soy bean in oyster sauce. (seasonal)



KAI-LAN MOO-KROB

GFO \$24.90

A well-known stir fry Chinese broccoli with a little bit of chilli, crushed garlic, soy bean, oyster sauce and crispy pork belly, topped with fried onion.



CHILLI JAM MOO-KROB

\$24.90

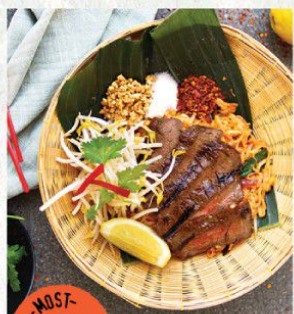
A stir fry crispy pork belly with chilli jam sauce, garlic, sweet basil, onion and spring onion.

Mild **Spicy**

NOODLE & RICE

CHOOSE
YOUR
FAVOURITE

VEGETABLE	\$21.90	FISH FILLETS	\$22.90
VEGETABLE & TOFU	\$21.90	ROAST DUCK	\$27.90
CHICKEN BREAST	\$22.90	WAGYU BEEF	
SQUID	\$22.90	(180g medium cook)	\$33.90
		PRAWNS or SEAFOOD	\$27.90



MOST
POPULAR ORDER

PAD THAI

A traditional Thai dish of fried thin rice noodles, stirred with bean sprouts, shallot, diced tofu, crushed peanuts.



CHILLI JAM NOODLE

(Hokkien noodles or Flat rice noodles)

Stir-fried noodles with chilli jam, roasted cashew nuts and assorted vegetables, then topped with roasted chilli.



CHILLI BASIL NOODLE

(Hokkien noodles or Flat rice noodles)

Stir-fried noodles with chilli basil sauce, minced garlic and chilli, basil and vegetables.



SATAY NOODLE

(Hokkien noodles or Flat rice noodles)

Stir-fried noodles with satay sauce and vegetables.



PAD SEEI W

Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic and mixed vegetables.

Contains other nuts Contains egg Contains peanuts Gluten free on request



SUKIYAKI NOODLE STIR-FRY

A popular street stir-fried glass noodles with Chinese cabbage, morning glory (seasonal), carrot, mushrooms, Chinese broccoli and Sukiyaki sauce.



THAI FRIED RICE

Thai style fried rice stirred with oyster sauce, then served with sliced cucumber, cherry tomato.



CHILLI BASIL FRIED RICE

Fried rice with chilli and basil with oyster sauce served with sliced cucumber and cherry tomato.

Flavour of the South



LAKSA

A popular coconut curry soup with vermicelli noodles, candle nuts, bok choy, bean sprouts, fried tofu and topped with fried onion.



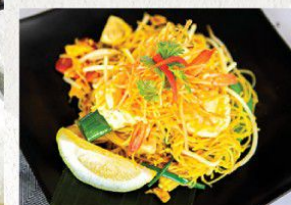
NASI GORENG

Fried rice with sambal chilli, topped with fried egg.



MEE GORENG

Stir-fried noodle with sambal chilli.

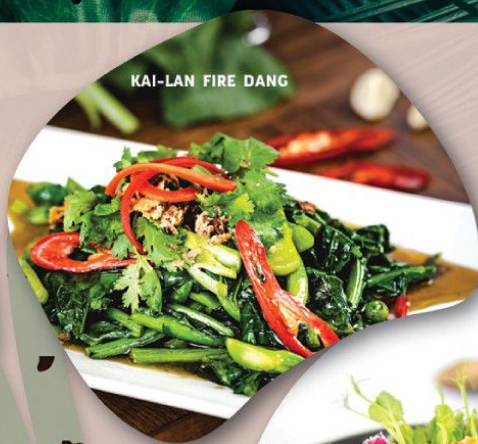


SINGAPORE NOODLE

Stir-fried rice vermicelli noodles, bean sprouts and shallots, flavoured with turmeric spice.

Spicy Contains milk

KAI-LAN FIRE DANG



GREEN GARDEN

GRA
PRAO
TOFUVEGAN
SEEIWTOFU
SALADHEALTHY SHIITAKE
MUSHROOM STIR-FRYSTAFFS' FAV
MUST TRY
IT'S GOOD!

VEGAN

TOFU SALAD

..... \$21.90

Crispy fried tofu with masculine mixed salad, red onion, cucumber, peanut, drizzled with sweet chilli peanut dressing.

GREEN GARDEN

..... \$21.90

All green vegetables and tofu stir-fried with vegetarian and soy sauce.

Healthy SHIITAKE MUSHROOM Stir-fry

..... \$24.90

Shiitake, King oyster mushroom, tofu, bok choy, and capsicum, stir-fried with cashew nuts in shiitake mushroom sauce.

VEGAN SEEIW

..... \$21.90

..... \$21.90

Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic and mixed vegetables.

FRIED SOFT TOFU

..... \$12.90

Fried soft tofu with sweet chilli sauce and peanuts.

KAI-LAN FIRE DANG

..... \$19.90

Stir-fried Chinese broccoli with chilli, garlic, mushroom sauce.

GRA PRAO TOFU

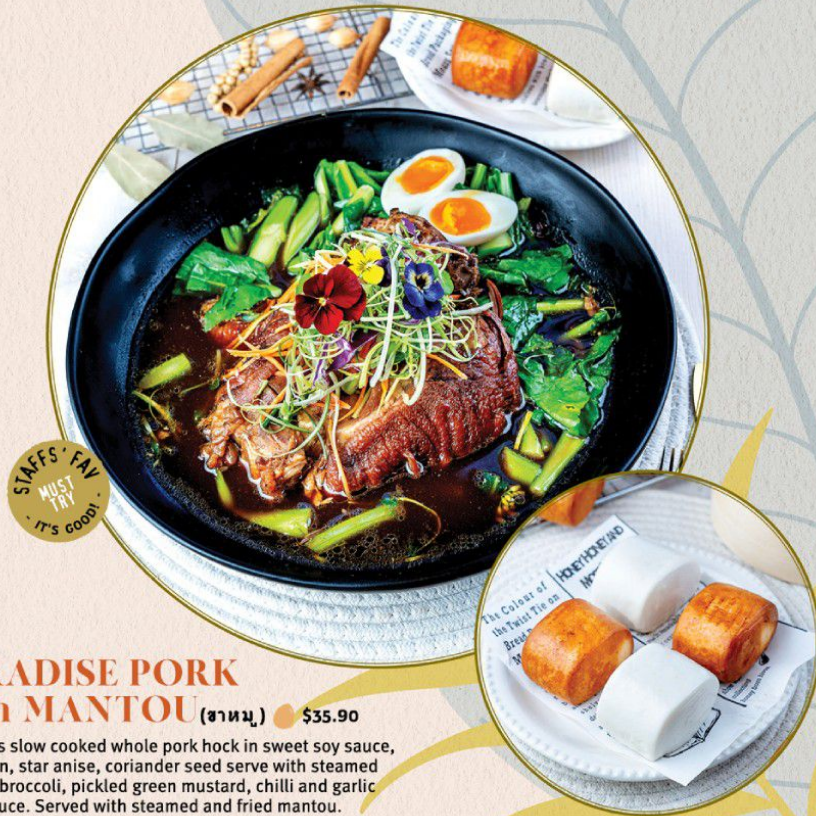
..... \$21.90

Stir-fried tofu with mixed vegetables, bok choy, basil, minced garlic, chilli, in mushroom sauce.

FRIED
SOFT
TOFU

Spicy Mild Vegan Contains peanuts
Contains other nuts Gluten free Gluten free on request

spice market SPECIALS



PARADISE PORK with MANTOU (พาหนะ) ● \$35.90

A 6 hours slow cooked whole pork hock in sweet soy sauce, cinnamon, star anise, coriander seed serve with steamed Chinese broccoli, pickled green mustard, chilli and garlic tangy sauce. Served with steamed and fried mantou.



PORK RIBS \$36.90

A 600-650g rack of tender pork ribs slow cooked and grilled, served with chips and steamed vegetables.



RED CURRY ROAST DUCK

..... \$36.90

Roasted duck in chilli red curry combined with lychee, pineapple, tomato, and bamboo shoots.



MASSAMAN LAMB SHANK

\$30.90

A delicious and tender 14 hours slow cooked lamb shank with the massaman curry, served with vegetables.



PINEAPPLE FRIED RICE ● GFO \$25.90

A special Thai fried rice with prawns, chicken, peas, sultanas, carrot and pineapple flavoured with ground turmeric, served in a pineapple shell.



PAD THAI SOFT-SHELL CRAB

..... \$29.90

A traditional Thai dish of fried thin rice noodle stirred with bean sprouts, shallots, diced tofu, crushed peanuts and crispy soft-shell crabs.



FRIED BARRAMUNDI with BASIL sauce

..... \$43.90
Deep fried whole Barramundi with basil, mince garlic, chilli, green bean, onion, peppercorn, rhizome.



FRIED BARRAMUNDI with TAMARIND SAUCE .. \$43.90

Deep fried whole Barramundi with homemade tamarind sauce and mixed vegetables. Topped with roasted chilli and fried onion.



FRIED BARRAMUNDI with GARLIC and PEPPER sauce \$43.90

Deep fried whole Barramundi in garlic and pepper sauce, onion, spring onion and coriander.



FRIED BARRAMUNDI with MIXED HERBS (ปลาอุยสวน)

..... \$43.90
Deep fried whole Barramundi with assorted herbs, ginger, lemongrass, green apple, green mango (seasonal), mint, lime leaves, chilli and peanuts, dressed with chilli jam-lime dressing.

SEAFOOD

fish / prawn / soft shell crab / combo

MOST-POPULAR ORDER



STEAMED BARRAMUNDI with CHILLI and LIME

..... \$43.90

Steamed whole Barramundi dressed with chilli and lime sauce, served on baby bok choy bed.



STEAMED BARRAMUNDI with SOY and GINGER

..... \$43.90
Steamed whole Barramundi with ginger, sautéed in a tasty soy and sesame sauce.

Gluten free Gluten free on request Contains egg Contains peanuts Spicy



GOONG AOB WOONSEN NOODLE GPO

(กุ้งอบวุ้นเส้น) \$29.90

Grilled King prawns and glass noodles cooked in clay pot with soy sauce, sesame oil, garlic, ginger, shallot and celery.



PAD THAI with KING PRAWN GPO \$29.90

A traditional Thai dish of fried thin rice noodles stirred with bean sprouts, shallot, diced tofu, crushed peanuts and topped with grilled fresh king prawns.

BLACK PEPPER CRISPY SOFT-SHELL CRAB \$27.90

Crispy soft-shell crabs garlic, black pepper, onion, spring onion and celery with black pepper sauce.



GRILLED KING PRAWN with LIME LEAVES and PEPPERCORN

GPO \$29.90

Grilled fresh king prawns in a combination of fragrant garlic, chilli, lime leaves, and peppercorns stir-fried with oyster sauce.

SIDES

STEAMED RICE\$3.90

STICKY RICE.....\$4.90

ROTI.....\$3.90

STEAMED RICE
with PEANUT
SAUCE.....\$9.90

COCONUT
SAFFRON RICE...\$5.90

FRIED EGG\$2.90

STEAMED or FRIED
MUNTOU (2)\$5.80



STEAMED / FRIED
MUNTOU

STEAMED VEG...\$6.90

CHIPS.....\$6.90

KIDS

FRIED RICE
with SIU MAI ● \$13.90



HOKKIEN
NOODLE
with SPRING
ROLL ●\$13.90



CRISPY CHICKEN
with CHIPS\$14.90



● Contains peanuts ● Contains egg

DES SER TS

EXPERIENCE
TRADITIONAL
THAI SWEETS >>

THAI RED RUBY
with ICE-CREAM

PANDAN SAGO
with ICE-CREAM

FRIED
ICE CREAM

BUA LOY
with
ICE-CREAM

THAI COCONUT STICKY RICE
with MANGO (Seasonal)

MOST
POPULAR
ORDER

STAFFS' FAV
MUST
TRY
IT'S GOOD!

SAGO PANDAN

(สาธูใบเตย) ⑥ \$12.90

Tapioca pearl served with corn, lotus seed, young coconut meat, served with ice-cream.

BUA LOY

(บัวลอย) \$12.90

Taro balls served with taro, young coconut meat, rooted coconut meat in coconut syrup, served with ice-cream.

THAI COCONUT STICKY RICE with MANGO

(seasonal) \$14.90

COCONUT BLACK STICKY RICE

(ข้าวเหนียวเปียก) ⑥ \$12.90

Black sticky rice served with taro, young coconut meat, served with ice-cream.

BLACK STICKY RICE THAI CUSTARD

\$13.90

THAI RED RUBY

(ทับทิมกรอบ) \$12.90

Water chestnut, jackfruit, toddy palm, young coconut meat in coconut syrup, served with ice-cream.

FRIED ICE CREAM

\$14.90

ICE CREAM SUNDAE

- Thai milk tea \$9.90
- Coconut \$9.90
- Mango sorbet \$8.90
- Vanilla \$8.90
- Strawberry \$8.90
- Chocolate \$8.90

BLACK STICKY RICE
THAI CUSTARD

COCONUT BLACK
STICKY RICE with
ICE-CREAM



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spicemarketthai.com

At Spice Market, we couldn't agree more. We're all about using authentic Thai spices in a playful and inventive way to bring joy to our diners – and our love affair with flavour shines through in every dish we serve, and every drink we pour.

When designing our restaurant, we've taken inspiration the spice market of Asia, which are always buzzing with lively conversation, colourful sights and amazing aromas. We want our Spice Market to feel the same: a vibrant meeting place where everyone's welcome, and there's always something delicious to try. That's why the freshwater fish, Pla Ta Pean, features in our logo – it's a symbol of abundance, and a reminder of the fresh local produce that plays a starring role in our cuisine!

From our fragrant crispy salads and mouth-watering seafood, to our chic tropical cocktails, we've got just the thing you didn't know you were craving. Settle in, kick back, order up and enjoy the good vibes.

**At Spice Market, happiness
is always on the menu.**

BEVERAGES

WHITE WINES

G / BTL

HOUSE WHITE Sauvignon Blanc / McLaren Vale SA 8 / -

YALUMBA Pinot Grigio / Eden Valley SA 9 / 40

ANNIE'S LANE Riesling / Clare Valley SA - / 38

FERNGROVE ESTATE RESERVE Chardonnay / Great Southern WA  10 / 41

VILLA MARIA Sauvignon Blanc / Marlborough NZ 10.5 / 47

OYSTER BAY Sauvignon Blanc / Marlborough NZ 11 / 47

VASSE FELIX Semillon Sauvignon Blanc / Margaret River WA 11 / 47

ROSÉ

LA BOHEME Dry Rosé / Yarra Valley VIC 10 / 40

FERNGROVE WHITE LABEL Rose' / Great Southern WA  9 / 38

SWEET WINE

BROWN BROTHERS Moscato / King Valley VIC 9 / 38

SPARKLING & CHAMPAGNE

VIVO Chardonnay Pinot Noir NV Brut Cuvee/ Riverina NSW 9 / 35

MASCHIO DE CAVALIERI Prosecco / ITALY 10 / 44

RED WINES

G / BTL

HOUSE RED Shiraz / McLaren Vale SA 8 / -

MADFISH Cabernet Merlot / Margaret River WA 10 / 39

PEPPERJACK Shiraz / Barossa Valley SA 12 / 48

WIRRA WIRRA CHURCH BLOCK Cabernet Sauvignon Shiraz Merlot / McLaren Vale SA - / 50

GRANT BURGE League of Three Cabernet Sauvignon / Barossa Valley SA 12 / 48

DEVIL'S CORNER Pinot Noir / Tamar Valley TAS 11 / 43

BEER & CIDER

SINGHA 5% / Thailand 11

TIGER 5% / Singapore 10

ASAHI 5% / Japan 10

CORONA 4.5% / Mexico 10

BULMERS ORIGINAL CIDER 4.7% / England 10

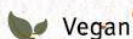
MATSO'S GINGER BEER 3.5% / Australia 12

DRAUGHT

SCHOONER / PINT

EAGLE BAY Kolsch 4.7% / Eagle Bay WA 11 / 13

COOPER DRAUGHT 4.5% / Adelaide, SA 11 / 13



BEVERAGES

COGNAC

30ml

HENNESSY V.S.

13

BOURBON

30ml

JIM BEAM

8

SOUTHERN COMFORT

8

WILD TURKEY

8

MAKER'S MARK

8

WOODFORD RESERVE

12

AMERICAN WHISKY

30ml

JACK DANIELS OLD NO. 7

8

CANADIAN WHISKY

30ml

CANADIAN CLUB

7

IRISH WHISKY

30ml

JAMESON

9

SCOTCH WHISKY

30ml

JOHNNIE WALKER RED LABEL

7

JOHNNIE WALKER BLACK LABEL 12Y.O.

9

JOHNNIE WALKER DOUBLE BLACK

12

JOHNNIE WALKER GOLD LABEL

13

CHIVAS REGAL 12 Y.O.

10

SINGLE MALTS

30ml

GLENFIDDICH 12 Y.O.

12

APERITIF

30ml

CAMPARI

8

APEROL APERITIVO

8

CAMPARI SPRITZ

16

APEROL SPRITZ

16

GIN

30ml

GORDON LONDON DRY GIN

8

BOMBAY SAPPHIRE

9

VICKER PINK GIN

9

TANQUERAY

10

HENDRICK'S

11

RUM

30ml

BUNDABERG / Australia

7

CAPTAIN MORGAN / Jamaica

8

MALIBU COCONUT RUM / Barbados

8

BACARDI / Cuba

8

HAVANA CLUB / Cuba

9

VODKA

30ml

SMIRNOFF / Russia

8

ABSOLUT / Sweden

9

GREY GOOSE / France

12

ARCHIE ROSE / Australia

12

– Extra Lemon Lime Bitters

5

TEQUILA

30ml

SIERRA SILVER

8

JOSE CUERVO ESPECIAL

10

LIQUEUR

30ml

MIDORI

8

BAILEYS

8

KAHLUA

8

SPICE MARKET SIGNATURE COCKTAILS

Indulge yourself with
fifteen superb cocktails
from our mixologist



MORE >



Sweet Tooth

Watermelon, Gin, Watermelon Syrup, Lemon Juice 19

Once Upon a Time

Vodka, Blue Curacao, Peach Schnapps, Pineapple Juice, Orange Juice, Grenadine Syrup 19

Pandan Colada

Bacardi, Coconut Liqueur, Pandan Syrup, Coconut Milk, Pineapple Juice 19



CHILLI
BASIL
MOJITO



RASPBERRY
AND ROSÉ
MOJITO



Chilli Basil Mojito

White Rum, Basil leaves, Lime juice, Lime wedges, soda 19

Phuket Island

Tequila, Gin, Rum, Vodka Triple Sec, Thai tea 20

Raspberry and Rosé Mojito

Chambord, Rosé, soda water, Raspberry syrup, lime Juice 19

Blue Affair

Vodka, Apple liquor, Blue Caracao, lychee, pineapple 19

Blueberry Thyme Gin Fizz

Gin, blueberry, thyme, soda water 18



**LYCHEE
CAPRIOSKA**



**CHIANG MAI
ICED TEA**



**TOM YUM
COCKTAIL**

Chiang Mai Iced Tea

Thai Tea, Baileys, Vodka,
whipped cream

19

Full Moon

Vodka, Midori, Watermelon syrup,
lime juice, lemonade, soda water

20

Tom Yum Cocktail

Infused Vodka, lime leaf,
lemongrass, galangal

18

Tom Kha Martini

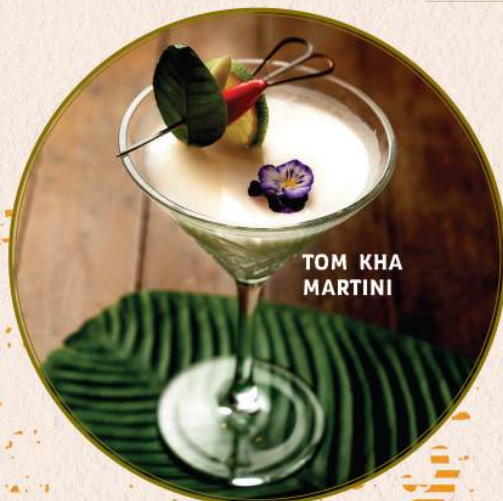
Infused Vodka, coconut liqueur,
coconut milk

18

Lychee Caprioska

Vodka, Lychee liquor, lime juice,
Lychee juice, Mint

18



**TOM KHA
MARTINI**



FULL MOON

MORE >

SPICE MARKET MOCKTAILS



**VIRGIN
MOJITO**



**GREEN
LEMONADE**



**EMERALD
PUNCH**



**RASPBERRY
LEMONADE**



**VIRGIN
PINA COLADA**



**PRETTY
WOMAN**



**TROPICAL
THUNDER**

GLASS / JUG

Cranberry Punch

Cranberry juice, Ginger ale

10 / 20

Lychee Magic

Lychee, mint, soda

12 / 22

Lemon Lime Bitters

Lime cordial, lemonade,
Angostura bitters

6.5 / 17.5

Pink Lemonade

Lemonade, Sala syrup

6.5 / 17.5

Pretty Woman

Raspberry, strawberry sorbet,
mint, apple juice

12 / -

Tropical Thunder

Lychee, mango sorbet,
coconut milk, pineapple juice

12 / -

Raspberry Lemonade

Raspberry cordial, lemonade

6.5 / 16.5

Green Lemonade

Cream soda syrup, lemonade

6.5 / 16.5

Emerald Punch

Apple juice, orange juice,
pineapple juice, cream soda
syrup

8 / 18

Virgin Pina Colada

Pineapple juice, coconut milk,
lime juice

13 / 26

Virgin Mojito

Lime, mint, apple juice, soda

13 / 26



SPICE AND
SPARKLES



SOUTHSIDE

MOJITO



NEGRONI



SEX ON
THE BEACH

THE BUBBLES CHAMPAGNE COCKTAILS

Spice and Sparkles

Lemon zest, cinnamon stick,
Chardonnay Pinot Noir

13

Peach Bellini

Peach Schnapps, Chardonnay Pinot Noir

13

Mimosa

Orange juice, Chardonnay Pinot Noir

13

Kir Royale

Raspberry liqueur, Chardonnay Pinot Noir

13

SUMMER MODE SANGRIA

Red wine, Triple Sec, Brandy, pineapple
juice, orange juice, apple juice, lemonade

10 / 27

HOT · COLD DRINKS

SOFT DRINK

GLASS / JUG

PEPSI	5 / 12
PEPSI MAX	5 / 12
LEMONADE	5 / 12
SOLO	5 / 12
TONIC	5 / 12
SODA	5 / 12
GINGER ALE	5 / 12

JUICE

GLASS

ORANGE JUICE	6
APPLE JUICE	6
PINEAPPLE JUICE	6
CRANBERRY JUICE	6
COCONUT JUICE	8

WATER

S.PELLEGRINO SPARKLING MINERAL WATER 750ml / Italy	7
SPRING WATER	4

HOT TEA

POT

JASMINE TEA	7
GREEN TEA	7
HONEY CHRYSANTHEMUM	7

MILKSHAKES

(milk + ice cream)

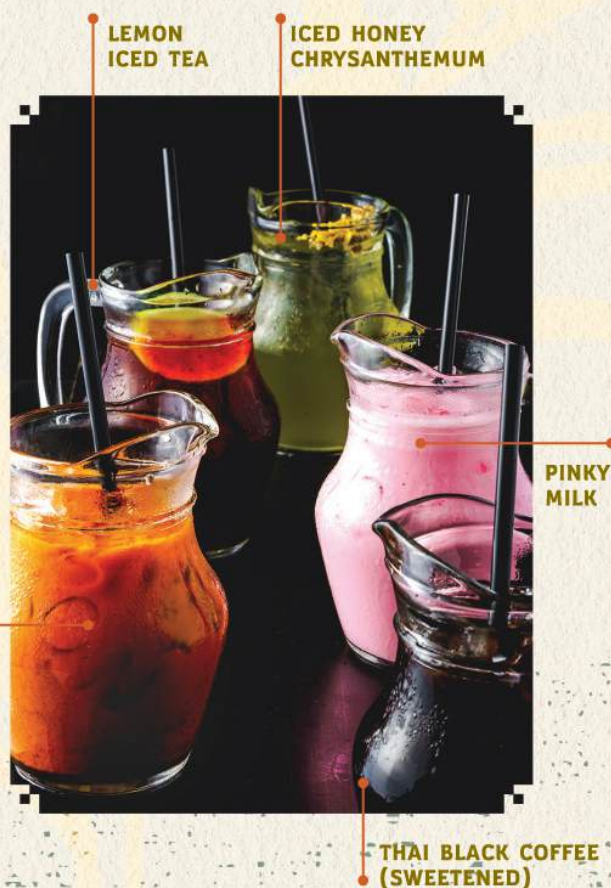
CARAMEL SHAKE	10.9
CHOCOLATE SHAKE	10.9
STRAWBERRY SHAKE	10.9
VANILLA SHAKE	10.9

ICED TEA / COFFEE

GLASS / JUG

THAI MILK TEA	6.5 / 16
PINKY MILK	6.5 / 16
LEMON ICED TEA	6.5 / 16
ICED HONEY CHRYSANTHEMUM	6.5 / 16
THAI BLACK COFFEE (โอเลี้ยง)**	7 / -
THAI ICED COFFEE (กาแฟเย็น)**	7 / -
ICED CHOCOLATE	10 / -
ICED MATCHA GREEN TEA LATTE	10 / -

**sweetened (the original recipes)



SUPER CLASSIC COCKTAILS

Classic Martini

Gin, Martini dry, olive

15

Tequila Sunrise

Tequila, orange juice, Grenadine

18

Margarita

Tequila, Triple Sec, lemon juice

18

Mojito

Bacardi, lime, mint, soda

19

Cosmopolitan

Citron Vodka, Cointreau, cranberry juice

18

Sex on the Beach

Vodka, Peach Schnapps, Raspberry liqueur, pineapple juice, orange juice, cranberry juice

18

Pina Colada

Bacardi, coconut liqueur, coconut milk, pineapple juice, lime juice

19

Mai Tai

Rum (Captain Morgan), Orange Curacao, orange juice, pineapple juice, Grenadine

18

Strawberry Daiquiri

Strawberry, Bacardi, Triple Sec, lime juice

21

Negroni

Gin, Campari, Vermouth

19

Southside

Gin, lemon juice, sugar syrup, mint

19

Toblerone

Kahlua, Bailey, honey, whipped cream, chocolate syrup

21

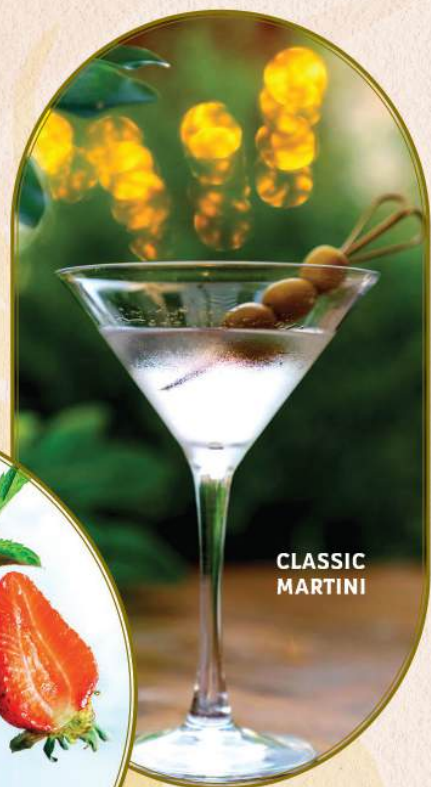
Long Island Iced Tea

Vodka, Tequila, Gin, Rum, Triple Sec, Pepsi

21



TOBLERONE



CLASSIC
MARTINI



STRAWBERRY
DAIQUIRI