

BAR MENU AT SPICE CENTRAL KITCHEN & BAR

SPICE CENTRAL 餐厅&酒吧

酒吧菜单

3PM TILL 9PM

Trio Of Spices Dust 7

Toasted Turkish Bread, Balsamic oil (VG/DF)

香料三重奏 7

烤土耳其面包，油醋汁(素食/不含奶制品)

Pacific Plate Oyster 5 / each

Pickled Cucumber, Lime Caviar (DF/GF)

太平洋生蚝 5/个

酸黄瓜，青柠鱼子酱(不含奶制品/不含麸质)

“Four Pillars” Gin Cured Ocean Trout 14

Yuzu & Shaved Vegetables, Dill, Mascarpone, Olive Snow (GF)

四柱琴酒腌海鳟鱼 14

柚子 & 蔬菜，莳萝，马斯卡彭奶酪，橄榄(不含麸质)

Spiced Squid 8

House Made Harissa Sauce, Capsicum Salsa (GF/DF)

五香鱿鱼 8

自制哈利萨酱，墨西哥辣椒酱(不含麸质/不含奶制品)

\$4 tray charge applies for all in room dining deliveries.
Please advise us of any dietary requirements or allergies when ordering.
10% surcharge applies on public holidays.
所有客房送餐服务均需支付\$4托盘费
点餐时请告知任何饮食要求或过敏源
公共假期需支付 10%附加费

'Pont Neuf' Potato 14

Spice Central Tomato Relish (VG/GF)

厚切薯条 14

Spice Central 餐厅特色番茄酱(素食/不含麸质)

Charcuterie Board | Choice of 1: 9 | All 25

Sour Wild Mushroom, Tawny Onions, Taggiasche Olives,
Toasted Turkish Bread

熟食冷肉盘|任选一种 9| 全选 25

腌渍野蘑菇，黄洋葱，塔吉亚舍橄榄，烤土耳其面包

Serrano: Matured on the bone for 18 months producing a masculine savoury flavour and dense texture. (Spain)

极品珍藏塞拉诺火腿：带骨熟化 18 个月，孕育醇香美味和完美质感。（西班牙）

Ink Longaniza Oscura: Made from Australian pork leg and back fat then deeply coloured and gently flavoured with squid ink which leaves it with a sweet rather than savoury experience. (Australia)

墨汁香肠：由澳大利亚猪腿和猪背脂肪制成，以鲑鱼墨汁调色和调味，甜而不腻。（澳大利亚）

Fennel and Garlic Salami: The slight spice of garlic and fennel combined with the rich taste of salami. (Australia)

茴香蒜味萨拉米香肠：淡淡的蒜和茴香味道，完美提升萨拉米香肠的丰富味道。（澳大利亚）

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DESSERT & CHEESE SPICE CENTRAL KITCHEN & BAR

SPICE CENTRAL 餐厅&酒吧

甜品&奶酪菜单

12PM TILL 9:30PM

DESSERT 甜品

Fresh Raspberries & Vanilla Cheesecake 17

Caramelised Almonds, Chocolate Stick

新鲜覆盆子香草奶酪蛋糕 17

焦糖杏仁、巧克力棒

Spice Central Tiramisu 15

“The Roaster Guy” Blended Coffee Beans, Kahlua, Ginger
Crumble

Spice Central 餐厅特色提拉米苏 15

“烘焙匠”混合咖啡豆，甘露，姜碎

Praline Crème Brulee 14

Wafer Biscuit

果仁焦糖布蕾 14

威化饼干

Fresh Fruit Salad 9

鲜果沙拉 9

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Sorbet Selection 5 / Scoop

Blueberry & Armagnac

Ginger

Apricot & Toasted Almonds

Green Apple

Vanilla & Lemon

Pear Liquor

自选雪葩 5/球

蓝莓 & 雅文邑

姜

杏子 & 烤杏仁

青苹果

香草 & 柠檬

梨酒

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CHEESE 奶酪

Cheese Tasting 9 Each | 25 All

Assorted Condiments, Crackers & Rustic Grissini

奶酪品鉴 9 任选一种 | 25 全选

各种调味酱，饼干 & 意大利酥脆面包棒

Woombye Blackall Gold: Intensely flavoured washed rind cheese with a delicate touch that will appeal to many palates.

Milk: Cow

Origin: Australia

Woombye Blackall Gold 洗浸奶酪: 味道浓郁的洗浸奶酪，口感细腻，味道丰富。

奶源: 奶牛

产地: 澳大利亚

Capitoule Caprinelle Tomme De Chevre: Semi hard and dense goats cheese with an aroma of milk and hay and a nutty character nearer the rind.

Milk: Goat

Origin: France

Capitoule Caprinelle Tomme De Chevre 羊奶酪: 半硬质浓郁羊奶酪，混合奶香和草香，表皮有坚果香。

奶源: 山羊

产地: 法国

Berry's Creek Riverine Blue: The rich buffalo milk combines beautifully with the mould delivering a soft creamy mouth feel with a savoury flavour that finishes with a lingering lactic sweetened flavour.

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Milk: Buffalo

Origin: Australia

Berry's Creek Riverine 蓝纹奶酪：味道丰富的水牛奶与霉菌融合，带来绵软的奶油口感与醇香，持久乳酸甜味。

奶源：水牛

产地：澳大利亚

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DINNER IN SPICE CENTRAL KITCHEN & BAR

SPICE CENTRAL 餐厅&酒吧

晚餐菜单

6PM TILL 9:30PM

TO SHARE & START 前菜

Trio of Spices Dust 7

Toasted Turkish Bread, Balsamic Oil (VG/DF)

香料三重奏 7

烤土耳其面包，油醋汁(素食/不含奶制品)

Each ½ Doz

Pacific Plate Oyster

5 | 26

Pickled Cucumber, Lime Caviar (DF/GF)

太平洋生蚝 5/个 26/6 个

酸黄瓜，青柠鱼子酱(不含奶制品/不含麸质)

Half Entrée

“Four Pillars” Gin

Cured Ocean Trout

14 | 26

Yuzu Vegetables, Dill, Mascarpone, Olive Snow (GF)

四柱琴酒腌海鳟鱼 14/半份 26/份

柚子 & 蔬菜，茼萝，马斯卡彭奶酪，橄榄(不含麸质)

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Half Entrée

Paprika Char Grilled

Moreton Bay Bug 17 | 32

Celeriac Puree, Pancetta Crumb, Burnt Lime

辣椒粉炭烤莫顿湾龙虾 17/半份 32/份

芹菜泥，薄饼碎，烤青柠

Half Entrée

Spiced Squid 8 | 14

House Made Harissa Sauce, Capsicum Salsa (GF/DF)

五香鱿鱼 8/半份 14/份

自制哈利萨酱，墨西哥辣椒酱(不含麸质/不含奶制品)

Half Entrée

Butternut “Velouté” 10 | 18

Toasted Chestnuts, Chilled 63°C Poached Egg, Saffron

Potato (V)

白胡桃南瓜“天鹅绒酱” 10/半份 18/份

烤栗子，63°C水波蛋，藏红花烩土豆(素食)

Each All

Charcuterie Board 9 | 25

Pickled Wild Mushroom, Tawny Onions, Taggiasche

Olives, Toasted Turkish Bread

熟食冷肉盘|任选一种 9| 全选 25

腌渍野蘑菇，黄洋葱，塔吉亚舍橄榄，烤土耳其面包

Gran Reserve Serrano Ham: Matured on the bone for 18 months producing a masculine savoury flavour and dense texture. (Spain)

极品珍藏塞拉诺火腿: 带骨熟化 18 个月，孕育醇香美味和完美质感。（西班牙）

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PASTA 意面

Ink Linguine “Alle Vongole” 31

Clams, Iodised Jus, Garlic & Fresh Herbs

Add Gran Reserve Aged Serrano Ham 4

蛤蜊墨汁意面 31

蛤蜊，碘化酱汁，蒜，新鲜香草

另加极品珍藏塞拉诺火腿 4

Ricotta & Nori Seaweed Gnocchi 24

Butternut, Pickled Mushroom, Dukkha, Pecorino Romano (V)

Add Gran Reserve Aged Serrano Ham 4

里科塔奶酪 & 海苔意式土豆面团 24

白胡桃南瓜，腌渍蘑菇，杜卡，罗马诺干酪(素食)

另加极品珍藏塞拉诺火腿 4

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MAINS 主菜

The Gold Snapper 39

Smoked Chorizo, Iodised Cream, Potato Cubes, Capers
(GF)

金鲷鱼 39

烟熏西班牙香肠, 碘化奶油, 土豆块, 刺山柑花蕾(不含麸质)

The Salmon 35

Sesame Crust, Sour Quinoa, Salsa Verde, Cashew (DF)

三文鱼 35

芝麻壳, 酸藜, 青酱, 腰果(不含奶制品)

The Chicken 29

Lapsang Souchong Tea, Taggiasche Olives, Dutch Carrots, Rich Jus

鸡肉 29

拉普山小种茶, 塔吉亚舍橄榄, 荷兰胡萝卜, 浓酱汁

BUTCHER CUTS 扒类

All our meats are Australian, rubbed in smoked paprika and pink peppercorn, char grilled, served with “pont neuf” potato and confit red onions.

所有肉类均产自澳大利亚, 以烟熏辣椒粉和红胡椒粉腌制, 炭火烤制, 配以厚切薯条和糖渍红洋葱。

Riverina Rib Eye On The Bone 400g (MSA) **58**

瑞瓦瑞纳带骨肋眼牛排

Black Angus Eye Fillet 180g (MB3+) **43**

黑安格斯肉眼牛排

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Riverina Beef Rump Steak 250g (MSA) **33**

瑞瓦瑞纳后臀牛排

Sovereign Lamb Rump 300g (Grass Fed) **34**

君主后臀羊排(草饲)

Borrowdale Pork Chop 350g (Free Range) **46**

博罗代尔猪排(散养)

Sauce Selection:

Chimichurri / Tomato Relish / Red Wine Jus

酱汁:

大蒜酱/番茄酱/红酒汁

Surf And Turf 海鲜

Moreton Bay Bug (1/2) 14

莫顿湾龙虾 14 半只

Squids 9

鱿鱼 9

SIDES 配菜

Masala Wild Mushrooms & Pancetta Crumb,

Mascarpone 12

马萨拉酱野蘑菇&薄饼碎, 马斯卡彭奶酪 12

'Pont Neuf' Potato, Spice Central Tomato Relish

(VG/GF) 14

厚切薯条, Spice Central 餐厅特色番茄酱(素食/不含麸质)

14

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Dutch Carrots, Taggiasche Olives, Cashew (VG/GF)

12

荷兰胡萝卜, 塔吉亚舍橄榄, 腰果(素食/不含麸质) 12

Mixed Leaves Salad, Ras El Hanout Dressing (VG/GF)

6

什锦沙拉叶, 北非香料酱汁(素食/不含麸质) 6

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KIDS CORNER

儿童菜单

12PM TILL 9:30PM

Ham & Pineapple Pizza, French Fries 11

火腿&菠萝比萨, 薯条 11

Spaghetti Bolognese, Shaved Parmesan 11

茄汁肉酱意面, 帕玛森干酪 11

Fish & Chips 11

炸鱼&薯条 11

Pesto Spaghetti, Parsley, Shaved Parmesan 11

青酱意面, 香芹, 帕玛森干酪 11

Beef Burger, French Fries 14

牛肉汉堡, 薯条 14

SWEET TOOTH 甜品

Fresh Fruit Salad 6

鲜果沙拉 6

Vanilla Ice Cream & Wafer Biscuit 8

香草冰淇淋 & 威化饼干 8

Praline Crème Brulee 9

果仁焦糖布蕾 9

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LATE NIGHT MENU

夜宵菜单

9:30PM TILL 6:30AM

Beef Lasagna, Green Leaf Salad 26

牛肉千层面，绿叶沙拉 26

Lentil Salad, Vegetables, Goats Cheese, Baharat Dressing 19

扁豆沙拉，蔬菜，羊奶酪，香料沙拉酱 19

Ham And Cheese Toastie Sandwich, Salad 19

火腿奶酪烤面包三明治，沙拉 19

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LUNCH IN SPICE CENTRAL KITCHEN & BAR

SPICE CENTRAL 餐厅&酒吧

午餐菜单

12PM TILL 3PM

TO SHARE & START 前菜

Trio of Spices Dust 7

Toasted Turkish Bread, Balsamic Oil (VG/DF)

香料三重奏 7

烤土耳其面包，油醋汁(素食/不含奶制品)

Spiced Squid 14

House Made Harissa Sauce, Capsicum Salsa (GF/DF)

五香鱿鱼 14

自制哈利萨酱，墨西哥辣椒酱(不含麸质/不含奶制品)

Charcuterie Board 25

Pickled Wild Mushroom, Tawney Onions, Taggiasche
Olives, Toasted Turkish Bread (18 Month Aged Serrano /
Squid Ink Longaniza Oscura / Fennel Salami)

熟食冷肉盘 25

腌渍野蘑菇，黄洋葱，塔吉亚舍橄榄，烤土耳其面包(18个月
极品珍藏塞拉诺火腿/墨汁香肠/茴香蒜味萨拉米香肠)

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Butternut “Veloute” 18

Toasted Chestnuts, Chilled 63°C Egg, Saffron Potato
(V/GF)

白胡桃南瓜“天鹅绒酱” 18

烤栗子, 63°C水波蛋, 藏红花烩土豆(素食/不含麸质)

TO SNACK 小吃

Smoked Turkey Club Sandwich 24

Brioche, Bacon, Relish, Egg, Lettuce, Tomato, Aioli,
French fries

烟熏火鸡肉俱乐部三明治 24

黄油鸡蛋圆面包, 培根, 调味酱, 鸡蛋, 生菜, 番茄, 意大利香肠, 薯条

Spice Central Caesar Salad 22

Lapsang Souchong Chicken, Egg, Lettuce, Anchovies,
Parmesan, Toasted Turkish Bread

Spice Central 餐厅特色凯撒沙拉 22

拉普山小种茶鸡肉, 鸡蛋, 生菜, 凤尾鱼, 帕玛森干酪,
烤土耳其面包

Pancetta Cheese Burger 24

Premium Beef, Brioche Bun, Relish, Tomato, Lettuce,
French Fries

薄饼奶酪汉堡 24

优质牛肉, 黄油鸡蛋圆面包, 调味酱, 番茄, 生菜, 薯条

Rustic Smoked Beef Hot Dog 17

Tawny Onions, Baharat BBQ Sauce, Serrano, Pecorino,
French Fries

乡村烟熏牛肉热狗 17

黄洋葱, 香料烧烤酱, 塞拉诺火腿, 罗马诺干酪, 薯条

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MAINS 主菜

The Gnocchi 24

Ricotta & Nori, Butternut, Pickled Mushroom, Dukkha,
Pecorino Romano (V)

Add Gran Reserve Aged Serrano Ham 4

里科塔奶酪 & 海苔意式土豆面团 24

白胡桃南瓜，腌渍蘑菇，杜卡，罗马诺干酪(素食)

另加极品珍藏塞拉诺火腿 4

The Salmon 34

Sesame Crust, Sour Quinoa, Salsa Verde, Cashew (DF)

三文鱼 34

芝麻壳，酸藜，青酱，腰果(不含奶制品)

The Chicken 29

Lapsang Souchong Tea, Taggiasche Olives, Dutch
Carrots, Rich Jus

鸡肉 29

拉普山小种茶，塔吉亚舍橄榄，荷兰胡萝卜，浓酱汁

The Rump Steak (250g) 33

Smoked Paprika Rub, "Pont Neuf" Potato, Spice Central
Relish

后臀牛排(250g) 33

烟熏辣椒酱，厚切薯条，Spice Central 餐厅特色调味酱

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SIDES 配菜

French Fries & Aioli (V/GF) 9

薯条 & 蛋黄酱(素食/不含麸质) 9

Sweet Potato Fries & Tartare Sauce (V/GF) 9

红薯条 & 塔塔酱(素食/不含麸质) 9

Dutch Carrots, Taggiasche Olives, Cashew (VG/GF)

12

荷兰胡萝卜, 塔吉亚舍橄榄, 腰果(素食/不含麸质) 12

Mixed Leaves Salad & Ras El Hanout Vinaigrette

(VG/GF) 6

什锦沙拉叶, 北非香料酱汁(素食/不含麸质) 6

\$4 tray charge applies for all in room dining deliveries.
Please advise us of any dietary requirements or allergies when ordering .
10% surcharge applies on public holidays.
所有客房送餐服务均需支付\$4 托盘费
点餐时请告知任何饮食要求或过敏源
公共假期需支付 10%附加费

ROOM SERVICE

客房服务

12PM TILL 9:30PM

TO START 前菜

Trio of Spices Dust 7

Toasted Turkish Bread, Balsamic Oil (VG/DF)

香料三重奏 7

烤土耳其面包，油醋汁(素食/不含奶制品)

Spiced Squid 14

House Made Harissa Sauce, Capsicum Salsa (GF/DF)

五香鱿鱼 14

自制哈利萨酱，墨西哥辣椒酱(不含麸质/不含奶制品)

Charcuterie Board 24

Pickled Wild Mushroom, Onion Jam, Taggiasche Olives &

Toasted Turkish Bread (18 Month Aged Serrano / Squid

Ink Longaniza Oscura / Fennel Salami)

熟食冷肉盘 24

腌渍野蘑菇，黄洋葱，塔吉亚舍橄榄，烤土耳其面包(18个

月极品珍藏塞拉诺火腿/墨汁香肠/茴香蒜味萨拉米香肠)

Butternut “Veloute” 18

Toasted Chestnuts, Chilled 63°C Egg, Saffron Potato

(V/GF)

白胡桃南瓜“天鹅绒酱” 18

烤栗子，63°C水波蛋，藏红花烩土豆(素食/不含麸质)

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TO SNACK 小吃

Spice Central Caesar Salad 22

Lapsang Souchong Tea Chicken, Egg, Lettuce,
Parmesan, Anchovies, Toasted Turkish Bread

Spice Central 餐厅特色凯撒沙拉 22

拉普山小种茶鸡肉，鸡蛋，生菜，凤尾鱼，帕玛森干酪，
烤土耳其面包

Pancetta Cheese Burger 24

Premium Beef, Brioche Bun, Relish, Tomato, Lettuce,
French Fries

薄饼奶酪汉堡 24

优质牛肉，黄油鸡蛋圆面包，调味酱，番茄，生菜，薯条

Smoked Turkey Club Sandwich 24

Brioche, Bacon, Relish, Egg, Lettuce, Tomato, Aioli,
French Fries

烟熏火鸡肉俱乐部三明治 24

黄油鸡蛋圆面包，培根，调味酱，鸡蛋，生菜，番茄，意
大利香肠，薯条

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MAINS 主菜

The Gnocchi 24

Ricotta & Nori, Butternut, Pickled Mushroom, Dukkha, Pecorino Romano (V)

Add Gran Reserve Aged Serrano Ham 4

里科塔奶酪 & 海苔意式土豆面团 24

白胡桃南瓜, 腌渍蘑菇, 杜卡, 罗马诺干酪(素食)

另加极品珍藏塞拉诺火腿 4

The Salmon 34

Sesame Crust, Sour Quinoa, Salsa Verde, Cashew (DF)

三文鱼

芝麻壳, 酸藜, 青酱, 腰果(不含奶制品)

The Chicken 29

Lapsang Souchong Tea, Taggiasche Olives, Dutch

Carrots, Rich Jus

鸡肉 29

拉普山小种茶, 塔吉亚舍橄榄, 荷兰胡萝卜, 浓酱汁

The Rump Steak (250g) 33

Smoked Paprika Rub, "Pont Neuf" Potato, Spice Central Relish

后臀牛排(250g) 33

烟熏辣椒酱, 厚切薯条, Spice Central 餐厅特色调味酱

SIDES 配菜

French Fries, Aioli 9

薯条, 蛋黄酱 9

Dutch Carrot, Taggiasche Olives, Cashew 12

荷兰胡萝卜, 塔吉亚舍橄榄, 腰果 12

Mixed Leaves Salad & Ras El Hanout Vinaigrette 6

什锦沙拉叶, 北非香料酱汁 6

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