

SMALL | BITES

Betel Leaf with Cured Salmon, Lemongrass, Coriander, Mint & Bonito Flakes	6.5
Oyster with Kim Chi, Sesame & Lup Cheong (GF)	5
Crispy Masterstock Pig's Ear, Cucumber, Green Onion, Sesame & Sichuan Pepper Salad	16
Prawn, Green Onion & Sweet Potato Fritters with Vegetable Pickle	18
Twice Cooked Lamb Ribs with Sticky Tamarind Sauce	18
Fried Chicken Wings with Spicy Honey, Mandarin Sauce	18

LARGE | MAINS

Prawn, Banana Blossom, Green Papaya, Chilli, Herb, Pickled Carrot & Sesame Salad (GF)	33
Chicken, Pomelo, Peanut, Herb, Coconut Salad (GF) (N)	34
Pad Cha Talay - Seafood stir-fried with Snake Beans, Green Peppercorns, Mushrooms, Ginger, Basil, Red Peppers	35
Crisp Fried Soft Shell Crab with Stir-Fried Gailan, Cauliflower, Curry Powder (GF)	34
Minced Rabbit Jungle Curry with Apple Eggplant, Baby Corn, Peppercorns, Basil (GF)	34
Chargrilled Chicken Issan Style - Turmeric & Coriander Marinated Chicken with Peanut Nam Jim, Chilli Coconut Vinegar & Sweet Chilli Dipping Sauces (GF) (N)	Half 33 Whole 49
Malay Lamb Rendang Curry - Lamb Shank Coconut Curry with Potato & Cucumber Relish	33
Goat Massaman Curry with Sweet Potato, Baby Onions & Peanuts (GF) (N)	35
Salmon with Green Papaya Salad, Green Onion Oil, Pickled Red Chilli, and Ginger Lime Sauce	35
Duck Red Curry with Pineapple, Elephant Ear Stem and Bamboo	35
Slow Cooked Beef with Green Beans, Oyster Mushrooms, Tomato, Sesame Black Pepper Sauce	35
Pork Belly with Chilli Caramel, Apple Slaw & Black Vinegar (GF)	36

VEGGIES

Betel leaf with Green Tomato, Green Papaya, Coconut Sambal (GF)	6
Corn Cakes with Butter Lettuce, Herbs & Ginger	18
Rakhine Style Banana Flower, Chinese Kale & Peanut Salad (GF) (N)	29
Mushroom, Coriander, Mint, Roasted Rice Powder, Chilli & Cashew Salad (N)	31
Sri Lankan Beetroot Curry with Curry Leaves (GF)	31
Tofu, Mushroom, Baby Corn, Sugar Pea, Chilli Bean Soy, Sichuan Pepper Hotpot	30
Split Pea & Pumpkin Fritter Tomato Curry with Cauliflower (GF)	30
Steamed Jasmine Rice (Per Person)	3

DESSERTS

White Choc-Mint-Chilli Parfait, Caramel Bananas, Ginger Crumbs (GF)	16
Coconut Water Tapioca, Passionfruit Cream, Candied Popcorn, Cashew Praline, Pandan Ice-cream (GF) (N)	15
Sticky Black Rice, Cinnamon Poached Apple, Mock Pomegranate Seeds, Coconut Sorbet (GF)	15
Red Spice Affogato - Sang Som Rum & Condensed Milk Ice Cream, Vietnamese Coffee, Chinese Doughnuts	15
Five-Spice Pannacotta, Thai Mung Bean Custard Cake, Pineapple Jam, Sesame Wafer	15
Pandan Ice Cream, Ginger Syrup, Pineapple, Chopped Nuts (GF) (N)	8

(N) Contains Nuts (GF) Gluten Free

All credit card payments will incur a 1.5% processing fee
A 10% surcharge is added for all public holidays
Menus are indicative only and subject to change

We're giving away \$1,500 worth of our famous Pork Belly!

Simply guess how many kilos of Pork Belly our Red Spice QV kitchen goes through in a year.

The closest 100 entries will receive a free Pork Belly dish at Red Spice QV.

Our major prize winner will also win a \$300 Gift Card to spend at Red Spice QV.

Enter at: redspiceqv.com/PorkBelly



UPCOMING EVENTS

Colonial Burma Chef's Dinner
22nd July

Our Colonial Burma Chef's Dinner is taking place on the 22nd of July at our sister restaurant, Burma Lane.

Enjoy an 8 dish Colonial Burmese Banquet, cocktails, beer and wine fit for a royal visit.

Tickets available at
www.burmalane.com/events

don't forget to share your experience...

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