

Soup & Appetizer

Tom Kha Gai Yang 🍄 510

Grilled organic chicken thigh, coconut broth, straw mushroom

Tom Klong Pla Ka-Pong 🐟 🍄 530

Sour and spicy soup, poached seabass, sun-dried stingray

Som Tum Gai Thod 🍷 🌿 🍄 620

Papaya salad, turmeric chicken, tamarind sauce

Poh Pia Pu 🍷 🌿 🍄 640

Crab spring roll, crab roe, shiitake mushroom

Tom Yum Goong 🐟 🍄 760

River prawn, prawn coral, straw mushroom

Yum Salmon Lai Bua 🐟 🍄 690

Tasmanian salmon, lotus stem, fermented fish sauce, salmon roe

Larb Nuea 🍷 🍄 760

Northern style larb, black opal F1 wagyu tenderloin, northern pepper, laksa leaf

Yum Som-O Hoy Shell 🐟 🍷 🍄 860

Pomelo salad, seared Hokkaido scallop, coconut flake





Story of Chef
Akkawin Pitrachart

Executive Chef of Spice Market, Chef Punn Akkawin Pitrachart draws upon his rich Thai heritage to reinterpret traditional flavours through a contemporary yet timeless and thoughtful lens. Guided by a deep respect for Thai culinary traditions and a commitment to sustainability, he showcases locally sourced, seasonal ingredients in every creation. At Spice Market, his dishes transcend mere dining—they are heartfelt expressions of culture and connection, celebrating the essence of Thai cuisine with authenticity, creativity, and purpose.

Akkawin P.

Main Dish

CURRIES

- ❖ Panang Gai Yang 🐟 🍆 🌿 620
Red curry, organic chicken thigh, baby eggplant, bitter bean
- Gaeng Karee Pu 🦀 🍆 🍌 🌿 820
Jumbo crab lump, soft-shell crab, grilled pineapple
- Nuea Khem Tom Kati 🍌 🌿 970
Coconut braised Angus beef cheek, coconut broth, coconut stem
- Gaeng Kiew Whan Nuea Toon 🐟 🍆 🌿 1,080
Slow braised Angus beef cheek, green curry, baby eggplant
- Massamun Kae 🐟 🍆 🌿 1,520
Massamun curry, grilled Lumina lamb rack, sweet potatoes, calamansi

CHARCOAL

- Kor Moo Yang 🍖 🌿 620
Kurobuta pork neck, roasted rice, pickle chili relish
- Goong Mae Num Paow 🍆 🌿 🌿 1,320
Grilled Ayutthaya river prawn, crispy garlic, turmeric seafood dip
- Kae Koleh 🌿 1,500
Marinated Lumina lamb rack, coconut flake, southern curry marination
- ❖ Nuea Yang 🍆 🌿 1,610
Charred grilled “Little Joe” Hereford/Angus striploin MB4+ marbling, roasted rice, pickle chili relish

WOK & DEEP FRY

- Pu Nim Phad Prik Thai Orn 🦀 🍆 🌿 790
Crispy soft-shell crab, green peppercorn, Chinese wine sauce
- ❖ Kai Jiew Pu Gub Sauce Mun Pu 🦀 🍆 🌿 🥚 970
Thai omelet with blue crab, spicy crab roe sauce, Sriracha
- ❖ Nua Pu Pad Prik Gub Sator 🦀 🍆 🌿 1,100
Stir fried jumbo crab lump, yellow chili, bitter bean
- ❖ Pla Hi-Ma Thod Nam Pla 🐟 🌿 🌿 1,300
Crispy snow fish, caramelized fish sauce, sour mango salad
- Goong Kua Prik Gleur 🦀 🍆 🌿 1,370
Black tiger prawn tossed in chili & garlic, bell pepper, kaffir lime

STEAMED

- Pla Ka-Pong Neung Ma-Now 🐟 640
Steamed seabass, cabbage, turmeric seafood sauce





❖ Signature Dish

🥚 Egg / 🍖 Pork / 🍆 Shellfish / 🐟 Seafood / 🌿 Tree nuts / 🌿 Soya / 🌿 Peanuts / 🌿 Sesame / 🌿 Vegetarian / 🌿 Vegan / 🥛 Dairy / 🌿 Gluten

Prices are in Thai Baht and subject to 10% service charge and 7% government tax.

Vegetable

SALAD

Yum Som-O   360
Pomelo salad, homemade chili paste, coconut flake

BROTH & CURRIES

Tom Yum Hed   360
Spicy & sour broth, mixed mushroom, grilled maitake mushroom

Gaeng Kaew Whan Yod Ma-Prow   390
Green curry, baby eggplant, coconut stem

CHARCOAL

Dok Galum Yang Koleh   390
Charred cauliflower, southern curry marination, coconut flake

WOK





Pad Pak Ruam   360
Wok fried seasonal vegetable, crispy garlic

Moo Sam Shan Plant Based Pad Krapow   380
Wok fried plant based crispy pork, hot basil

DEEP FRY



Tao Hu Kua Prik Gleur    420
Deep fried tofu, crispy garlic, Chinese wine

Dessert

Cake Yang     410
Grilled black sticky rice cake in plum leaf, salted coconut, roasted sesame

Thai Tea   410
Thai tea crème brûlée, taro paste, lemongrass tuile

Young Coconut     410
Creamy coconut, coconut feuilletine, 64% Chonburi chocolate

Kanom Wong   410
Thai style fried banana donut, roasted cashew nut, coconut flower caramel

Mango Sticky Rice   410
Sweet sticky rice, fresh mangoes, roasted mung bean