



FESTIVE SEASON
SPICES RESTAURANT AND BAR
2016



CHILDREN'S CHRISTMAS MENU

Amuse-Bouche

*

Beef Consommé, Root Vegetables, Homemade Noodles

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Strawberry - Vanilla Sorbet

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Stuffed Baby Chicken with Pumpkin Potato Purée

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Freshly Baked Blinis with Blueberries and Vanilla Sauce

*

Christmas Cookies



Menu price – EUR 39 - per person including VAT

Information on food allergens contained is provided
by serving staff upon customer's request.

BOHEMIAN CHRISTMAS EVE MENU

24 December 2016

Amuse-Bouche

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Tataki of Sea Bass, Soba Noodles, Edemame Beans, Yuzu Vinaigrette

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Lobster Gyoza, Lemongrass Bisque, Tapioca Caviar, Coconut Ash

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Christmas Cocktail

*

Poached Halibut with Green Curry, Thai Basil, Soft-Shell Crab

*

Fillet of Venison, Foie Gras, King Oyster Mushrooms, Glazed Unagi, Truffle

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Passion Fruit, Jackfruit Soufflé

*

Coffee & Tea

Menu price – EUR 99, - per person including VAT

Information on food allergens contained is provided
by serving staff upon customer's request.

SHARE YOUR NEW YEAR'S EVE DINNER

31 December 2016

Amuse-Bouche

*

Thai Crab Cake and Mango Chilli Mayonnaise

*

Peking Duck and Foie Gras Spring Rolls

*

Gyoza Plate Selection and Seaweed Salad, Dashi Lemongrass Glaze

*

Champagne Cocktail

*

Coconut Chilli Lobster

*

Beef Flank, Bok Choy and Unagi, Truffle Caviar, Shimeji Mushrooms

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Tamarind Alaska Flambé, Liquid Jackfruit, Pomegranate, Salt Caramel

Menu price – EUR 198, - including VAT

Menu includes glass of champagne, soft drinks and coffee or tea.

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NEW YEAR'S EVE BUFFET

31 December 2016

Grand Ballroom

Appetizers

Tiger Prawns in Tempura with Asian Cress Salad

Thai Beef Salad with Mango and Papaya

Vitello Tonnato with Grilled Vegetables

Roasted Beef with Mushroom Salad

Oyster and Lobster Bar

Oysters Served on Ice with Traditional Condiments

Lobsters and Prawns

Sushi Station

Selection of Maki and Nigiri Sushi – Live Sushi Station

Cooking Station

Stir-fried Prawns and Scallops with Teriyaki Sauce,
Oyster Mushrooms and Bok Choy

Carving Station

Beef Wellington with Béarnaise Sauce

Roasted Leg of Lamb with Rosemary and Vegetable Ratatouille

Roasted Quails with Truffle Sauce

Hot Items

Thai Red Curry with Fish and Seafood Served with Jasmine Rice

Tandoori Baked Chicken Tikka Masala Served with Raita and Naan Bread

Pork Loin with Mushroom Ragout and Potatoes au Gratin

Desserts

Crème Brûlée and Crème Caramel

Selection of Mini Desserts

Passion Fruit Mousse

Profiteroles with Crème Parisian

Exotic Fruit Salad



Buffet Menu price –259 EUR per person, children between 7 to 12 years of age 65 EUR

Menu Price includes Canapés and glass of champagne from 7:30pm, Live Band, Raffle, Buffet from 8pm, one glass of champagne, selection of sparkling wine, local wine, beer, selection of cocktails and soft drinks. The Buffet Menu price includes VAP and service charge.



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