INDULGE IN A SUMPTUOUS CULINARY
JOURNEY OF ASIAN CUISINE CRAFTED BY
OUR RENOWNED CHEF MICHAL HORVÁTH.







Welcome to Spices Restaurant. The world, where the passion for cooking meets the art of gastronomy.

Our Executive Chef, Michal Horváth, has been devoted to the culinary arts since childhood. With extensive experience at the best hotel restaurants across the Czech Republic, London's Oblix restaurant and Mandarin Oriental, Chef Horváth has honed his skills in Michelin-starred kitchens.

Our new Spices menu boasts a blend of simplicity and exotic flavors, using unique ingredients to showcase our restaurant's roots. Whether it's a celebratory dinner or a casual get-together with friends, our menu offers courses that can be shared and combined in a group setting.



Starters

Agedashi tofu

Soy-dashi sauce | nori | daikon | ginger 398 czk

Shumai dumplings

spring onion | pork | prawns | soy sauce dressing 425 czk

Shrimp panko

takuan salad|mango mayo 492 czk

Vermicelli salad

carrot | radish | shiso | mint dressing 425 czk

beef | sprouts | coriander | chillis | onion | scallions 479 czk

Main

Soy glaze celeriac shiso|celeriac|thai basil|five spice|granny smith 565 czk

Manioc

green curry | Thai salad | jasmine rice | shallot 615 czk

Steamed seabass

lotus | samphire | herbs 725 czk

Shrimp fried rice

panko shrimps | red onion salad | lime | egg 675 CZK

Chicken fried rice

chicken breast | red onion salad | lime | egg 595 czk

Bulgogi

beef sirloin | shimeji | kimchi | carrot | radish 595 CZK

Desserts

Yuzu buffler

pistachio | thai basil | mascarpone 385 czk

Coconut

passion fruit | mango | strawberry | white chovolate 365 czk

Lichi sorbet

Mango sorbet

Banana stracciatella ice cream

Passion fruit - coconut sherbet

