

# Welcome to Spice Junction

AUTHENTIC TASTE OF KERALA



  
spice  
junction  
authentic taste of kerala



*Spice Junction*

MENU

# Spice Junction

## Spicy

Kerala's culinary repertoire is the legacy of spice.

Some of the best varieties of pepper, cardamom, nutmeg, cloves and cinnamon are grown in this state in south western part of India. Kerala, also known as gods own country for its natural beauty, has been a hub for spice trading since ancient days. This had an impact in the development of its cuisine.

Spices are used to enhance the flavour and aroma of food. Tradition and experience determines the combination of spices that is used for a particular regional style. Besides enhancing the taste, spices have a physiological action beneficial to the digestive system.

At Spice Junction, we have put together a selection, where spices make their presence felt across a variety of dishes, each true to its native origins. The combination of spices transforms each dish into a leaping maze of color, flavour and aroma.

Our aim is to provide you with a pleasant dining experience. Depending on the dish and type of cooking it may take between 15 to 20 minutes. If you are in a hurry, please let our staff know and they will assist you in ordering dishes that can be served quickly.

*Bon Appetite.*



NO ARTIFICIAL COLORINGS & NO MSG.

[WWW.SPICEJUNCTION.COM.SG](http://WWW.SPICEJUNCTION.COM.SG)



**KERALA FRIED PRAWNS**



**MUTTON COCONUT FRY**



**KOZHI PORICHATHU**



**POMFRET FRY**



**SQUID PEPPER FRY**



**MASALA FRIED SEABASS**



**FISH MOLEY**



**KAPPA & FISH CURRY**



**PUTTU**



**MEEN POLLICHATHU**



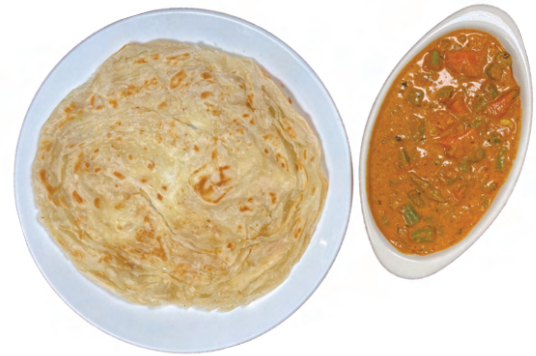
**CHOICE OF BIRIYANI**



**MANGO KULFI**



**2PCS APPAM + VEG STEW**      **\$13.90**



**2PCS PORATTA / CHAPPATI + VEG KORMA**      **\$15.40**



**PUTTU + KADALA CURRY**      **\$14.20**



**KERALA FISH CURRY MEAL (LUNCH ONLY)**      **\$13.40**

**2PCS IDIYAPPAM + VEG KORMA**      **\$13.90**

**KERALA VEGETARIAN MEAL**      **\$11.90**



**APPAM (1 PC) \$3.20**

Rice hoppers cooked in spherical mould with golden brown lace

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**EGG APPAM (1 PC) \$4.20**

Rice hoppers and egg broiled together

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**PUTTU \$7.20**

Roasted white rice flour steamed in a tube-shaped mould

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**CHEMBA PUTTU \$8.20**

Roasted chamba rice flour steamed in a tube-shaped mould

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**KAPPA PUZHUKKU \$6.20**

Sauteed tapioca with chilli, mustard and curry leaves



**KAPPA BIRIYANI (MUTTON) \$13.20**





**KERALA POROTTA (1 PC) \$3.20**

Poratta with bare minimum oil and not greasy as the local ones

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**BUTTER POROTTA \$3.60**

Kerala porotta flavoured with butter

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**GARLIC POROTTA \$3.60**

Kerala porotta flavoured with garlic

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**CHEESE POROTTA \$3.60**

Kerala porotta flavoured with CHEESE

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**CHAPPATHI (1 PC) \$3.00**

Grilled flat bread with whole-wheat dough



**PLAIN RICE** **\$2.00**

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**BROWN (BOILED) RICE** **\$3.00**  
(For Lunch Only)

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**CHICKEN FRIED RICE** **\$11.40**

Long grained basmati rice with shredded chicken, vegetables and dry spices prepared in Indian style

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**VEGETABLE FRIED RICE** **\$8.20**

Long grained basmati rice with chopped vegetables and dry spices

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**EGG FRIED RICE** **\$9.20**

Long grained basmati rice with chopped vegetables eggs and dry spices

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**MALABAR BIRIYANI RICE** **\$6.90**

Basmati rice cooked with ethnic spices of Kerala

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**JEERAKA RICE** **\$6.90**

RICE





## STARTERS

**ONION PAKORAS** **\$6.20**

flour fritters with onions

**CHILLI CHICKEN DRY** **\$13.20**

Boneless chicken coated with ethnic spices and stir fried

**PEPPER CHICKEN DRY** **\$13.20**

Dices of chicken tossed with pepper, green chilli and onion

**CHICKEN 65** **\$12.20**

Succulent dices of marinated chicken deep fried

**KERALA FRIED PRAWNS** **\$14.90**

**KERALA CHICKEN CUTLET (2PCS)** **\$6.80**

**KERALA VEG CUTLET (2PCS)** **\$4.90**

**KERALA FISH CUTLET (2PCS)** **\$7.20**

**PAZHAM POORI (BANANA FRITTER)(2PCS)** **\$6.90**

**KOZHI PORICHATHU (Kerala style chicken fry)** **\$7.20 (2PCS)**

## SOUPS & SALADS

**SWEET CORN VEGETABLE SOUP** **\$4.90**

**VEGETABLE SALAD** **\$4.20**

## VEGETABLES

**👍 MUSHROOM PEPPER FRY \$10.20**

Mushroom chops tossed with traditional spices

**CHILLI PANEER DRY \$12.90**

Cottage cheese tossed with traditional spices

**GREEN PEAS MASALA \$8.20**

Fresh green peas simmered with spices of Kerala

**AVIAL \$7.90**

Mixed vegetables cooked in traditional Kerala style

**VENDAKKA VAZHATTIYATHU \$7.20**

(Stir fried ladies finger)  
Ladies finger tossed with green chillies and spices of Kerala

**VEGETABLE STEW \$8.30**

Traditional kerala dish for the combination with appam

**KADALA CURRY \$8.40**

Chickpeas cooked with a blend of onion and tomato masala

**👍 PAVAKKA THEEYAL \$9.40**

Bitter gourd cooked in aromatic gravy

**VEG.VARUTHARACHA CURRY \$8.30**

Vegetables cooked with aromatic gravy of roasted spices

**👍 ULLI THEEYAL \$9.40**

Small onions cooked in aromatic gravy of special spices

**VEGETABLE KORMA \$9.20**

Vegetable cooked with aromatic gravy of spices of Kerala

**ALOO GOBI \$9.20**

(Potato with cauliflower)  
Potatoes and cauliflower tossed with onions & Tomato

**ALOO BAINGAN \$9.20**

Potatoes and egg plant tossed with onions & tomato

**PANEER BUTTER MASALA \$12.90**

Cottage cheese in tomato sauce enriched with butter

**GOBI MANCHURIAN \$9.90**

Chinese recipe with cauliflower done in Indian style

**VENDAKKA MAPPAS \$8.20**

(Ladies Finger)  
Lady's finger cooked with rich gravy in the traditional Kerala style



## POULTRY

### **CHILLI CHICKEN DRY \$13.20**

Boneless chicken coated with ethnic spices and stir fried

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### **👍 PEPPER CHICKEN DRY \$13.20**

Dices of chicken tossed with pepper, green chilli and onion

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### **CHICKEN 65 \$12.20**

Succulent dices of marinated chicken deep fried

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### **👍 KOZHI PORICHATHU (2PCS) \$7.50 (3PCS) \$11.00**

Chicken marinated in special masala & deep fried

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### **👍 NADAN CHICKEN ROAST \$14.25**

Marinated chicken broiled in onion slices and ethnic spices

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### **NADAN CHICKEN CURRY \$14.20**

Chicken cooked in aromatic gravy of roasted spices

### **EGG ROAST \$8.20**

Hard boiled eggs in special peppery masala

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### **CHICKEN CHILLI \$13.20**

Marinated fried chicken in Kerala style & prepared with tomato and chilli

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### **CHICKEN MASALA \$14.20**

Boiled chicken sorted in coconut milk and beated egg (med spicy)

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### **KONDATTAM CHICKEN \$13.20**

Marinated chicken fried with special spices and onion and topped with chilli flakes

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### **👍 CHICKEN KORMA \$13.30**

Boneless chicken cooked in aromatic gravy of Kerala spices

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### **CHICKEN TIKKA MASALA \$14.20**

Boneless chicken cooked in the clay oven and in aromatic gravy

## MUTTON

# N O N MUTTON

 **MUTTON COCONUT FRY** **\$14.40**

Stir fried mutton dices tossed with herbs and roasted coconut slivers

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**MUTTON PERALAN** **\$14.10**

(Roast)  
Boneless mutton chops broiled in onion slices and ethnic spices

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 **MUTTON CHAPS** **\$13.20**

Mutton chops cooked with ethnic spices, stir fried with chopped onion and special spices

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**MALABAR MUTTON CURRY** **\$14.10**

Chunks of mutton cooked in the aromatic gravy of ethnic spices

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**MUTTON STEW** **\$14.00**

Traditional Kerala dish for the combination with appam

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**MYSORE MUTTON** **\$14.40**

Stir fried tender mutton cubes tossed with herbs & Ethnic spices

## SEAFOOD FIESTA

### **KERALA FISH CURRY \$11.90**

Traditional kerala fish curry prepared with smoked kudampuli

### **PODIMEEN FRY / KOZHUVA FRY \$7.90**

Silverfish / anchovy marinated and cooked in traditional Kerala style

### **PRAWN MASALA \$12.90**

Shrimps marinated with ethnic spices cooked in Kerala style

### **FISH MASALA \$11.90**

Fish marinated with fresh ethnic spices and cooked in traditional Kerala style

### **MASALA FRIED SEABASS \$21.90**

Seabass marinated & deep-fried, coated with special spices

### **MEEN POLLICHATHU \$17.50**

Red snapper marinated with spices, wrapped in banana leaf & broiled on an iron grill

### **KERALA CHILLI FISH \$13.90**

Boneless fish coated with ethnic spices & stir fried

### **PRAWN POLLICHATHU \$16.70**

Prawn marinated with spices, wrapped in banana leaf & broiled

### **MEEN MULAKITTATHU \$11.90**

Spicy red fish curry with a unique taste of malabar tamarind (Kudampuli)

### **CHEMMEEN (PRAWN) ROAST \$12.90**

Marinated shrimps broiled in onion slices and ethnic spices

### **PRAWN MULAKITTATHU \$12.90**

Spicy red prawn curry with a unique taste of malabar tamarind (Kudampuli)

### **PRAWN MANGO CURRY \$12.90**

Traditional Kerala prawns preparation with spices of Kerala

### **PRAWN THEEYAL \$12.90**

Peeled prawn cooked with onion and tamarind sauce

### **FISH HEAD CURRY \$29.90**

(PRE-ORDER) Fish head cooked with special Kerala spices, coconut oil & kudampuli in an earthen pot (Manchatti / Clay pot)

## **KERALA FRIED PRAWNS** **\$14.20**

Shrimps peeled and marinated with fresh ethnic spices and deep fried

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## **SQUID PEPPER FRY** **\$14.20**

Stir fried calamari rings with a blend of roasted garlic and crushed pepper

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## **MASALA FRIED FISH** **\$6.20**

Sliced king fish (surumai) marinated & deep-fried, coated with special spices

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## **POMFRET FRY** **\$6.90**

(Per 100gm)  
Pomfret marinated with SpiceJn special spices and pan fried

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## **AYILA FRY** **(1PCS Medium Size) \$4.40**

Mackrel marinated with SpiceJn special spices and pan fried **(1PCS Large Size) \$5.40**

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## **FISH MOLY** **\$12.90**

Pan fried fish in special mix of special sauce and spices

# BIRIYANI

# BIRIYANI

**MALABAR CHICKEN BIRIYANI** **\$15.10**

Spiced chicken and basmati rice mixed together to retain the unique flavours, served with boiled egg

**MALABAR MUTTON BIRIYANI** **\$14.90**

Spiced mutton and basmati rice mixed together to retain the unique flavours, served with boiled egg

**FISH BIRIYANI** **\$13.90**

Fish blended with spices mixed with ethnic spices and basmati rice

**MALABAR PUTTU BIRIYANI - CHICKEN** **\$15.10**

Special combination of chicken with puttu



**MALABAR PUTTU BIRIYANI - MUTTON** **\$14.90**

Special combination of mutton with puttu

**VEGETABLE BIRIYANI / EGG BIRIYANI** **\$8.90**

Spiced vegetables and basmati rice mixed to retain flavours

**PRAWN BIRIYANI** **\$14.9**

Shrimps marinated with fresh ethnic spices of Kerala and mixed with basmati rice

**FRIED CHICKEN BIRIYANI** **\$15.10**

Chicken chops marinated with special combination of spices, with basmati rice and served with boiled egg

**ROASTED CHICKEN BIRIYANI** **\$15.10**

Roasted chicken chops with Basmati rice cooked with unique combination of spices served with boiled egg

**THALASSERY BIRIYANI - \$14.90 CHICKEN**

Chicken and jeeraka chemba rice cooked with ethnic spices

**THALASSERY BIRIYANI - \$13.90 FISH**

Fish and jeeraka chemba rice cooked with ethnic spices

**THALASSERY BIRIYANI - \$14.90 MUTTON**

Mutton and jeeraka chemba rice cooked with ethnic spices

**THALASSERY BIRIYANI - \$14.90 PRAWN**

Prawn and jeeraka chemba rice cooked with ethnic spices





**MANGO KULFI**

**\$6.90**

(Homemade)  
Mango flavoured homemade ice cream.  
Addn extra : Ice Cream scoop

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**PAYASAM OF THE DAY**

**\$4.90**

Rice pastas or vermicelli cooked in milk  
and sugar or jaggery

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**ICE CREAM**

**\$4.90**

Vanilla / Chocolate

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**GULAB JAMUN**

**\$4.90**



## LASSI / BUTTERMILK

**SWEET LASSI** **\$5.20**

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**GINGER LASSI** **\$5.40**

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**MANGO LASSI** **\$5.40**

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**SAMBHARAM** **\$4.20**

(Buttermilk)

Thin Yogurt blended with special spices

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## COFFEE & TEA

**MILK TEA (CHAI)** **\$3.80**

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**COFFEE WITH MILK** **\$3.60**

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**MASALA TEA** **\$4.20**

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**GINGER TEA** **\$4.20**

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**CHUKKU COFFEE** **\$3.00**

Black coffee blended with dry ginger & black pepper

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**SULAIMANI TEA** **\$3.00**

Light decoction of black tea with lemon

# DRINKS

**JUICE / SODA / OTHERS**

**FRESH LIME JUICE**                      **\$4.20**

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**FRESH LIME SODA**                      **\$5.20**

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**ICED FRESH LEMON**                      **\$5.20**

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**DIET COKE / TONIC**                      **\$2.50**

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**ICE MILO**                                      **\$4.20**

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**HOT MILO**                                      **\$4.20**

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**MINERAL WATER**                      **\$2.00**  
(330 ML)



**TIGER 330ML** **\$7.40**

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**HEINEKEN 330ML** **\$7.40**

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**TIGER BUCKET 5 X 330ML** **\$33.90**

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**HEINEKEN BUCKET** **\$33.90**  
5 X 330ML

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**KINGFISHER STRONG** **\$10.90**  
650ML

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**KINGFISHER LAGER** **\$7.90**  
330ML

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**KINGFISHER LAGER BUCKET** **\$35.90**

BEER

**LIQUOR**

**WHISKY, CHIVAS REGAL \$8.90**  
30ML

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**WHISKY, JOHNNIE WALKER BLACK LABEL \$8.90**  
30ML

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**GIN, BOMBAY SAPPHIRE \$7.90**  
30ML

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**VODKA, ABSOLUT 30ML \$7.90**

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**RUM, BACARDI C BLANCA 30ML \$7.90**

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**RUM, OLD MONK 30ML \$6.90**

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**HENNESSY (VSOP) 30ML \$10.90**

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**WHISKY, MACALLAN 30ML \$13.90**

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**MONKEY SHOULDER 30ML \$9.90**

**WINE**

**MICHEL TORINO \$12.90**  
187ML, Red Wine (Subject to availability)

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**MICHEL TORINO \$42.90**  
750ML, WHITE WINE (SUBJECT TO AVAILABILITY)

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**LINDEMANS PREMIER SELECTION 750ML \$44.90**

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**RED GATE CREEK 750ML \$42.90**

## \$16.90 PER PAX

VEGETARIAN	1
CHICKEN	1
FISH	1
RICE ITEM	1
TRADITIONAL FARE / NAAN	1
DESSERT	1
DRINK	1

## \$17.90 PER PAX

VEGETARIAN / EGG	1
VEGETARIAN DRY	1
CHICKEN	1
FISH	1
RICE ITEM	1
TRADITIONAL FARE / NAAN	1
DESSERT	1
DRINK	1



## \$19.90 PER PAX

VEGETARIAN / EGG	1
VEGETARIAN DRY	1
CHICKEN	1
MUTTON	1
FISH	1
RICE ITEM	1
TRADITIONAL FARE / NAAN	1
SALAD	1
RAITA	1
DESSERT	1
DRINK	1

## \$21.90 PER PAX

VEGETARIAN STARTER	1
VEGETARIAN / EGG	1
VEGETARIAN DRY	1
SPICE JN SPECIAL	1
CHICKEN	1
FISH	1
RICE ITEM	1
TRADITIONAL FARE / NAAN	1
SALAD	1
RAITA	1
DESSERT	1
DRINK	1

## **\$24.00 PER PAX**

<b>SOUP / VEGETARIAN</b>	<b>1</b>
<b>VEGETARIAN / EGG</b>	<b>1</b>
<b>VEGETARIAN DRY</b>	<b>1</b>
<b>DAAL / SAMBAR</b>	<b>1</b>
<b>SPICE JN SPECIAL</b>	<b>1</b>
<b>CHICKEN</b>	<b>1</b>
<b>FISH</b>	<b>1</b>
<b>RICE ITEM</b>	<b>1</b>
<b>TRADITIONAL FARE / NAAN</b>	<b>1</b>
<b>SALAD</b>	<b>1</b>
<b>RAITA</b>	<b>1</b>
<b>DESSERT</b>	<b>1</b>
<b>DRINK</b>	<b>1</b>

## **\$27.00 PER PAX**

<b>SOUP / VEGETARIAN</b>	<b>1</b>
<b>NON VEGETARIAN</b>	<b>1</b>
<b>VEGETARIAN / EGG</b>	<b>1</b>
<b>VEGETARIAN DRY</b>	<b>1</b>
<b>DAAL / SAMBAR</b>	<b>1</b>
<b>SPICE JN SPECIAL</b>	<b>1</b>
<b>CHICKEN</b>	<b>1</b>
<b>FISH</b>	<b>1</b>
<b>BIRIYANI</b>	<b>1</b>
<b>TRADITIONAL FARE / NAAN</b>	<b>1</b>
<b>SALAD</b>	<b>1</b>
<b>RAITA</b>	<b>1</b>
<b>DESSERT</b>	<b>1</b>
<b>DRINK</b>	<b>1</b>

## **TERMS & CONDITIONS**

- Minimum order for catering is 40 pax. buffet setup for 60 pax and above.
- Transportation charge : \$50-\$75 depending on locations.
- Buffet setup with tables, skirting & Chaffing dish : \$60.
- Delivery to venue not at lift landing level or where the catering van cannot be driven close to the venue - will incur additional manpower charges.
- Disposable plates, spoon, forks, cups will be provided.
- Payment : by cheque or cash. 50% advance payment on confirmation.

**KERALA SADHYA AND OTHER EXOTIC MENU COMBINATIONS CAN BE  
ARRANGED UPON SPECIAL REQUEST.**

### SOUP / VEGETARIAN

#### STARTER

PAZHAM PORI  
SWEET CORN CHICKEN  
VEG RASAM  
SAMOSA / SPRING ROLL  
ONION PAKODAS

#### TRADITIONAL FARE / NAAN

KAPPA  
IDIYAPPAM  
KERALA PAROTA  
NAAN ASSORTED

#### RICE ITEMS

BIRIYANI / PLAIN RICE  
VEGETABLE PULAVU  
PEAS PULAVU  
BROWN RICE (KUTHARI)

#### VEGETARIAN DRY

GOBI MANCHURIAN  
CHILLI GOBI  
ALOO HARA PYAS  
KERALA THORAN

#### VEGETARIAN / EGG

PEAS CAULIFLOWER CURRY  
PANEER MAKHANI  
DAAL PALAK  
MUSHROOM CURRY  
PALAK PANEER  
ALOO GOBI / ALOO BAINGAN  
VEGETABLE STEW / KORMA  
KOOTU CURRY  
ERISSERY  
ULLI THEEYAL  
EGG MASALA

#### DAL

SAMBAR  
PULISSERY  
DAAL FRY  
YELLOW DHALL TADKA

### SPICE JN. SPECIALS

MUTTON COCONUT FRY  
ERACHI PERALAN PRAWN  
MASALA GARLIC CHICKEN  
NADAN CHICKEN ROAST  
MALABAR PEPPER CHICKEN  
MASALA FRIED FISH  
CHICKEN 65  
MUTTON CHAPS  
SPICE JN BIRIYANI  
CHICKEN / MUTTON BIRIYANI  
FISH / PRAWN BIRIYANI  
VEGETABLE BIRIYANI

#### CHICKEN

NADAN CHICKEN CURRY  
CHICKEN VARUTHARACHATHU  
CHICKEN MASALA  
BUTTER CHICKEN  
KADAI CHICKEN

#### MUTTON

MALABAR MUTTON CURRY  
MUTTON STEW  
MUTTON ROAST

#### FISH / SEAFOOD

FISH CURRY  
MEEN MULAGITTATHU  
FISH MOLI  
FISH MASALA  
KERALA CHILLI FISH

#### SALAD

GREEN SALAD  
VEGETABLE SALAD  
KOSUMBIR SALAD  
KACHUMBER SALAD

#### RAITA / PACHADI

CUCUMBER RAITA  
KASHMIRI RAITA  
KICHADI  
PACHADI

### DESSERT

PARIPPU PAYASAM  
WHEAT PAYASAM  
ADA PAYASAM  
GULAB JAMUN  
FRESH FRUIT  
FRUIT CUSTARD

#### DRINKS

LIME CORDIAL  
ORANGE CORDIAL  
FRUIT PUNCH  
CORDIAL