





Indian Chinese Cuisine is the adaptation of Chinese seasoning and cooking techniques to South Asian tastes. Extremely popular, in major Indian cities such as Mumbai, New Delhi and Calcutta; it is also enjoyed by Indian and Chinese communities living in the Far East.

Our Restaurant offers an elegant fusion between Indian and Chinese cuisine using fresh, quality ingredients that will tantalize the taste buds with a host of dishes that capture the taste and aromas of

Spice.N.Ice

STARTERS

In India, restaurant dining tradition favours diners to order a variety of nibbles to get the taste buds jogging and asking for more daring flavours that the cuisine has to offer.

1: Butterfly Prawns

Well marinated, large fan-tailed prawns fried encased in crisp pastry skin like a butterfly. Tastes as good as it looks.

2: Sesame Prawn Toast

Crisp and crunchy fried triangles of white bread spread with minced prawns and topped with white sesame seeds.

3: Fish Pepper Salt 🌿🌿

Light batter fried fish topped with tossed garlic, chillies and freshly crushed aromatic black pepper

4: Sliced Fish with Burnt Ginger 🌿

Fillet of red Tilapia cooked with soya infused with seared ginger root and green onions.

5: Hakka Fried Chicken 🌿🌿

Fried succulent boneless chicken flavoured in true Hakka style with chillies, garlic and soya sauce.

6: Chicken Springroll

An old favourite which needs no introduction. Served with dip.

7: Spring Chicken Lollipops 🌿

Succulent, slow fried, marinated spring chicken wings dusted with chef's spice mix.

8: Pepper Chicken 🌿

Boneless chicken, marinated with special spice (Tangy & Spicy)

9: BBQ Baby Lamb Ribs 🌿

Finger licking good smoky lamb breast in rich marinade - very popular with the young and old.

10: Pepper Chilli Shredded Lamb or Beef 🌿🌿

Strips of lean lamb/beef stir fried with fiery chopped fresh chillies and crushed peppercorns.

11: Vegetable Springrolls

14: Steamed Chicken or Vegetable Wontons

16: Chow Chu Cauliflower 🌿V

Crisp, batter fried small florets of cauliflower topped with fried sliced fresh chillies.

17: Green Plantain Fritters V

Crisp fritters of sliced, unripe banana served with piquant date sauce.

18: Kung Pao Potatoes 🌿🌿V

Potato finger chips and cracked golden fried cashew flash fried with hot red chillies and sweet chilli garlic sauce.

19: Mongolian Vegetable Crispies 🌿V

Crispy fried fritters of match-stick cuts of mixed vegetables tossed in Szechuan spices and served with chef's special mint sauce.

20: Pepper Chilli Paneer 🌿🌿

A robust combination of Asian and Oriental spices and ingredients - cottage cheese with peppers and chilli.

21a: Plain Prawn Crackers

21b: Spicy Prawn Crackers

21c: Fried Papad

21d: Masala Papad 🌿

No chilli 🌿 - mild - medium 🌿🌿 - spicy 🌿🌿🌿 - very spicy V - Suitable for vegans

SOUP

22: Hot and Sour Vegetable or Chicken Soup 🌶️🌶️

Perfect to brighten up a dull moment. As the name suggests hot with chilli oil, sour with vinegar and flavoured with soy.

23: Jade Chicken Soup

A delectable and delicate emulsion of spinach, egg white and chicken. A real gem of a soup.

24: Man Chow Vegetable or Chicken Soup 🌶️

Hot with garlic flavour garnished with crispy noodles.

25: Sweet corn Vegetable or Chicken Soup

Arguably the most popular Chinese soup in India.

26: Vegetable or Chicken Wonton Soup

Strong clear stock of chicken or vegetables with Chinese leaf and plump wontons

28: Seafood Clear Soup

A light and subtly ginger flavoured seafood stock with shrimps, squid and fish.

29: Tom Yum Thong (your choice of chicken or prawns) 🌶️🌶️

Clear soup with a wonderfully elating balance of lemon grass, lime juice, fresh hot red chilli and coriander leaves.

30: Crab Corn Soup

Creamy broth of crushed sweetcorn and fresh crab meat garnished with a plump crab claw.

VEGETARIAN

Vegetarianism is a way of life for a large sector of the Indian population based not only on personal choice but strongly on religious constraints. Chinese restaurants offer a welcome excitement to an otherwise weary palate.

31: Asparagus and Mushroom Pepper Sauce V

Asparagus spears and tender mushrooms in a white pepper sauce.

32: Buddha's Delight V

A wonderful and nutritious combination of tofu, carrots, bamboo shoots, water chestnuts and broccoli tossed in garlic to delight the Buddha for his blessings.

33: Crispy Okra Hot Garlic 🌶️🌶️ V

Crisp, batter fried whole okra soured with chef's special hot chilli garlic sauce.

34: Hakka Aubergine 🌶️🌶️ V

Baby purple aubergines cooked soft with chilli, garlic and soya.

35: Okra and Potato with dry red chilli 🌶️ V

A firm favourite in India. Crisp fried slivers of okra and potato fingers tossed with seared crushed red chilli and sweet sauce.

36: Mixed Vegetable Sapo 🌶️🌶️🌶️ V

Mixed fresh vegetables cooked with crushed red chilli and ginger in chef's special devilish red pepper sauce.

37: Paneer Szechuan 🌶️🌶️

Batons of Indian cottage cheese and green peas cooked in a very hot red sauce - this one is certainly not for the faint hearted!

39: Vegetable Manchurian 🌶️ V

A wonderful Indian creation of mixed minced vegetable fritters topped with a robust ginger, garlic, chilli and coriander sauce.

40: Vegetable Chow Mein

Crispy pan fried egg noodles with mixed vegetables.

42: Mixed Vegetable Teppan Yaki

Assorted vegetable cooked in herbs. Served sizzling on hot platter.

43: Chinese Greens

Choice of a variety of imported oriental greens with an option of oyster sauce, ginger, garlic or plain soy sauce.

No chilli 🌶️ - mild - medium 🌶️🌶️ - spicy 🌶️🌶️🌶️ - very spicy V - Suitable for vegans

SEAFOOD

Chinese are great lovers of seafood, whether they are in China or India. Both have a massive coastline and abound in rivers and lakes. Here are some passionately simple dishes for you to enjoy.

46: Fish Manchurian 🌿

47: Prawn Manchurian 🌿

Very, very Indian style of Chinese cooking! Fish or prawns cooked with green chillies, fresh coriander, onions, ginger and garlic.

49: Fish Szechuan style 🌿🌿🌿

50: Prawn Szechuan style 🌿🌿🌿

The Szechuan region of China produces some hot food which would turn fiery South Indian food and Thai food green with envy. The daring can try this celery and crushed hot red chilli flavoured dish for size!

51: Seafood Delight

A year-round popular stew of squid, black tiger prawns and plump crab claws with Chinese mushrooms, bean curd, crisp beansprouts and flavoured with oyster sauce.

52: Steamed Fish

Filleted Tilapia cooked home style with fermented black soy beans, soy sauce and loads of stem ginger seared with smoking hot oil

53: Hakka Squid 🌿

A robustly semi dry dish of squid stir-fried with spring onions, hot chillies, minced garlic and light soy sauce.

54: Hakka Chong Yee

Fillets of Indian Pomfret (a popular Bengali sea fish) served cooked with;

55: Sweet & Sour

56: Ginger & Wine

57: Black Bean 🌿

58: Chilli Garlic 🌿🌿

59: Squid in orange sauce

60: Prawns in orange sauce

Wonderfully light, fresh orange flavoured diced squid or prawns garnished with sliced orange rind.

61: Sweet and Spicy Drunken Fish 🌿

Flash fried fillet of fish drizzled with wine, chilli oil and soy sauce.

63: Prawn Teppan Yaki

Medium size prawns cooked with herbs and beans sprout. Sizzling hot on platter.

No chilli 🌿 - mild - medium 🌿🌿 - spicy 🌿🌿🌿 - very spicy V - Suitable for vegans

CHICKEN & DUCK

Chicken is the most popular poultry in India and very often, Indians specially go out to restaurants just to eat chicken because they do not cook it at home. Duck is not very common because good fat ducks are difficult to come by.

Aromatic Crispy Duck

64: Aromatic Crispy Duck Quarter duck with 6 pancakes

65: Half duck with 12 pancakes

66: American Chicken/Veg Chop Suey

Yet another 'must have' on any Chinese restaurant menu in India. Sweet & sour chicken on a bed of crispy egg noodles topped with a fried egg Bombay style.

67: Special Chow Mein

Crispy pan fried egg noodles with chicken and shrimps, snow peas, black mushroom, broccoli and mixed vegetables.

69: Chilli Chicken 🌶️🌶️

India's most infamous chicken dish, the equivalent of the British Chicken Tikka Masala status. Tender boneless chicken stir fried with fresh hot green chillies, spring onion, garlic in a soy sauce.

70: Five Spice Honey Chicken 🌶️

A popular dish for Chinese celebrations. Chicken cooked with five spice, soya, red honey chilli.

71: Ginger Chicken 🌶️

Diced chicken tossed with the Chef's special spicy aromatic and tender root ginger sauce.

72: Orange Chicken

Wonderfully light, fresh orange flavoured crispy strips of chicken garnished with sliced orange.

73: Kung Pao Chicken 🌶️

Needs no introduction, Diced chicken tossed with a sweet and spicy tomato and garlic sauce and toasted cashews.

74: Lemon Chicken

Innocently simple batter fried chicken fillets topped with a light, tangy lemon sauce.

75: Manchurian Chicken 🌶️🌶️

A first choice of many a true Indian style Chinese cuisine guru, Boneless chicken tossed in soya sauce flavoured with minced garlic, onions and green chilli.

76: Singapuri Chicken Curry 🌶️🌶️

A popular Sunday special in many a Hakka Chinese home. Chicken cooked in a "lemony" gravy flavoured with Indian curry powder and spiked with fresh chilli.

77: Chicken Teppan Yaki

Boneless chicken cooked with herbs, served on a hot sizzling platter

No chilli 🌶️ - mild - medium 🌶️🌶️ - spicy 🌶️🌶️🌶️ - very spicy V - Suitable for vegans

LAMB & BEEF

78: Chilli Lamb or beef with Soya and Wine 🌶️🌶️

Succulent slices of lamb/beef flash fried with dark soy sauce, chillies and soured with a generous splash of wine for a perfect finish.

80: Beef or Lamb with Dry Red Chilli 🌶️🌶️

Szechuan style quick fried lamb/beef tossed with spring onions, crunchy water chestnuts, garlic and hot red chilli in soy sauce.

81: Sa Po Lamb or Beef 🌶️🌶️🌶️

Lean slices of lamb/beef cooked in chef's fiery red peppers sauce.

82: Shredded Lamb or Beef with Red and Green Peppers

A simple dish with perfectly balanced flavours of lamb/beef with red/green capsicum and soy sauce.

83: Sliced Lamb or Beef in Black Bean Sauce 🌶️

Lamb/beef quick fried with chopped green chilli, black bean, onions and capsicums .

Best enjoyed with steamed rice.

84: Sliced Lamb or Beef in Oyster Sauce / Beef

A perfect marriage of two strong yet different flavours. Sliced lamb/beef with fresh mushrooms, tender bamboo shoots and oyster sauce.

85: Crispy Lamb or Beef with Celery and Carrots 🌶️

The popular British-Chinese 'Crispy Shredded Beef'.

86: Stir fry Lamb or Beef with Pak Choy

Sliced fillet of lamb/beef tossed with garlic, soy sauce and oyster sauce.

88: Lamb or Beef Teppan Yaki

Lamb or Beef cooked with herbs. Served sizzling on hot platter.

RICE

In true Indian style, our fried rice is made using Indian Basmati Rice.

89: Steamed Rice

90: Egg Fried Rice

91: Vegetable Fried Rice

92: Chicken/Prawn Fried Rice

93: Burnt Ginger Rice

Rice fried with scorched ginger. Chef's favourite.

94: Singapore Fried Rice 🌿 V

Fried rice flavoured with chef's special curry powder.

95: Szechuan Fried Rice 🌿🌿

BREAD

96: Man thau - steamed bread

97: Fried Man thau

NOODLES

99: Vegetable Hakka Noodles

Traditional quick fried egg noodles with mixed vegetables

100: Singapore Rice Noodles 🌿 V

Stir fried rice noodles and vegetables flavoured with turmeric and spices in traditional Singapore fashion.

101: Szechuan Noodles 🌿🌿

Egg noodles in spicy Szechuan sauce and vegetables.

102: Sizzling Noodles

Noodles cooked with herbs & vegetables. Served on a sizzling hot platter.

No chilli 🌿 - mild - medium 🌿🌿 - spicy 🌿🌿🌿 - very spicy V - Suitable for vegans

Experience the difference and excitement of Spice N Ice and prepare your taste buds for the true essence of Indian dining.

Traditional Indian cuisines with a modern twist created by our 20 years of experience chef. He has created an exquisite menu that is timeless, exciting exotic and best of all truly delicious.

INDIAN STARTERS

401 VEGETABLE / MEAT SAMOSA (3 PCS) 🌿

(Triangular pastries filled with vegetable/meat)

402 ONION BHAJIA 🌿

(Spiced onions fried in sunflower oil)

403 MIXED PAKORA 🌿

(Potato, onion and chillies spiced and coated in batter)

404 PANEER PAKORA 🌿

(Cottage cheese stuffed with coriander chutney coated in a light batter)

405 PANEER TIKKA 🌿

(Cubes of cottage cheese marinated in yogurt and grilled)

406 TANDOORI SOYA 🌿

(Juicy soya chunks subtly spiced and grilled)

407 TANDOORI CHICKEN HALF 🌿 OR FULL

(Chicken marinated overnight and charcoal roasted in the tandoor)

408 CHICKEN TIKKA 🌿

(Morsels of chicken marinated in yoghurt and spices)

409 CHICKEN MALAI KEBAB

(Chicken breast in cardamom mace and soft cheese)

410 SHEEK KEBAB 🌿🌿

(Minced lamb delicately seasoned and grilled)

411 LAMB CHOPS 🌿🌿

(Juicy lamb cutlets marinated in fennel pepper and yoghurt)

412 TANDOORI TILAPIA 🌿🌿

(Tilapia marinated in traditional Indian spice)

413 JINGA LAJAWAB 🌿🌿

(King prawns marinated in natural herbs roasted in a clay oven)

No chilli 🌿 - mild - medium 🌿🌿 - spicy 🌿🌿🌿 - very spicy

MAIN COURSE / VEGETARIAN SPECIALITIES

414 PANEER MAKHANI 🌿

(Cubes of fresh cottage cheese cooked in home made spices with tomato and cream gravy)

415 MUTTER PANEER 🌿

(Green peas and cottage cheese cooked and spiced in a thin gravy)

416 MALAI KOFTA

(A gourmet delight of koftas made of cottage cheese stuffed with dry fruits and cooked in a rich gravy)

417 BAINGAN KA BHARTA 🌿🌿

(Baked aubergine mashed and cooked with tomatoes and onions)

418 MIXED VEGETABLES 🌿🌿

(A colourful mixture of beans, carrots, capsicum, potatoes, cabbage and button mushrooms, tossed with cumin seeds and salted in exquisitely spiced gravy)

419 CHANA MASALA 🌿

(Chickpeas cooked and spiced in the North Indian style)

420 METHI ALOO 🌿

(Potatoes cooked with fresh fenugreek and herbs)

421 ALOO GOBI 🌿

(Spicy stir fried potato, cauliflower and lots of ginger)

422 BHINDI MASALA 🌿🌿

(Okra cooked with onion herbs and spices)

423 PALAK PANEER 🌿

(Homemade cottage cheese with spinach)

424 DAL MAKHANI 🌿

(Black lentils simmered overnight on a tandoor in a creamy gravy sauce)

425 TARKA DAL 🌿

(Yellow lentils tempered with chopped onions, ginger and garlic)

No chilli 🌿 - mild - medium 🌿🌿 - spicy 🌿🌿🌿 - very spicy

NON-VEGETARIAN AND SEA FOOD SPECIALITIES

426 LAMB ROGAN JOSH 🌶️

(The classic lamb curry of Kashmir is one of India's best known curries and the chef's all time favourite. The title means red curry cooked medium hot)

427 METHI LAMB 🌶️🌶️

(Tender cubes of spring lamb, gently cooked with fresh Fenugreek leaves, herbs, spices with, a hint of butter)

428 BHUNA LAMB 🌶️🌶️

(Spring lamb, cooked in coarsely ground spices, tomatoes, onions and capsicum served in an Iron Karahi)

429 KEEMA PEAS 🌶️🌶️

(Spicy minced lamb with fresh peas, onions, tomatoes and chillies)

430 LAMB VINDALOO 🌶️🌶️🌶️

(Very spicy lamb dish with cumin, chillies and potatoes in hot sauce)

431 PRAWNS MASALA 🌶️🌶️

(King size beauties tossed in a masala of garlic, tomatoes, chillies and onions)

432 PRAWNS VINDALOO 🌶️🌶️🌶️

(Chef's version of classic hot prawns with potatoes in a hot sauce)

433 FISH MASALA 🌶️🌶️

(Barbecued fish pieces cooked in our special fresh chilli & onion)

434 CHICKEN VINDALOO 🌶️🌶️🌶️

(Boneless chicken cooked with potatoes in a hot sauce)

435 KARAI CHICKEN 🌶️🌶️

(Chicken cooked with dry masala, ginger and green chillies)

436 CHICKEN MAKHANI 🌶️

(Boneless chicken pieces partially grilled over charcoal and finished in tomato gravy with butter and cream)

437 CHICKEN METHI 🌶️🌶️

(Pieces of boneless chicken cooked in fenugreek and spring onion using Punjabi spices)

438 CHICKEN CURRY 🌶️

(A traditional north Indian chicken curry which is the speciality from Punjab)

438A CHICKEN TIKKA MASALA

(The most famous dish of the Nation. A dish which needs no explanation)

No chilli 🌶️ - mild - medium 🌶️🌶️ - spicy 🌶️🌶️🌶️ - very spicy

YOGURT AND SALAD

439 RAITA

(Yogurt dip served as per your choice-mixed, mint, boondi, cucumber)

440 FRESH GREEN SALAD

440A ONIONS WITH CHILLIES

THE BREAD ESSENTIALS

441 TANDOORI NAAN

(Tandoori baked bread, made from plain flour, milk and eggs in a style of your choice).

441A STUFFED NAAN

Tandoori baked bread, made from plain flour, milk and eggs in a style of your choice.-plain, keema, chilli, garlic, cheese butter or peshawari.

442 TANDOORI ROTI

(Whole wheat baked to perfection)

443 ROOMALI ROTI

(Paper thin bread ideal to eat with kebabs)

444 LACHA PARATHA

(Rich bread with soft flaky layers)

445 PAPPADOMS

(Roasted / Fried)



446 MASALA PAPPADOMS

No chilli  - mild - medium  - spicy  - very spicy

RICE AND BIRYANI FEASTS

447 PLAIN STEAMED RICE

448 PILAU RICE

(Long grain basmati rice flavoured with cardamom and saffron)

449 JEERA RICE

(Cumin fragrance rice)

450 LEMON RICE

(Rice slightly flavoured with lemon)

451 KASHMIRI PILAU

(Rice with nuts, raisin, spices and herbs)

452 VEGETABLE BIRYANI 🌿

(Pilau rice tossed with season mixed vegetables garnished with brown onions and aromatic rose water, accompanied with raita)

453 CHICKEN BIRYANI 🌿

(Tender chicken pieces in basmati flavoured rice)

454 PRAWN BIRYANI 🌿

(King prawn marinated in traditional Bombay style cooked, with pure basmati rice accompanied with raita)

455 LAMB BIRYANI 🌿

(The finest rice cooked with spring lamb and authentic spices)

PICKLES

456 MANGO CHUTNEY

457 MIX ACHAR 🌿🌿

No chilli 🌿 - mild - medium 🌿🌿 - spicy 🌿🌿🌿 - very spicy

DESSERT

104: HONEY NOODLES WITH ICE CREAM

Crispy noodles coated with honey. Served with vanilla ice cream.

105: APPLE FRITTERS

Apple lightly fried in golden batter

106: BANANA FRITTERS

Banana lightly fried in golden batter

106A: APPLE FRITTERS / BANANA FRITTERS WITH VANILLA ICE CREAM

107: TOFFEE APPLE

Apple smothered with a crisp sesame toffee

108: TOFFEE BANANA

Banana smothered with a crisp sesame toffee

109: TOFFEE APPLE OR BANANA WITH VANILLA ICE CREAM

110: DATE PANCAKE

Crispy fried pancake stuffed with dates

111: DATE PANCAKE WITH VANILLA ICE CREAM

112: LYCHEE

113: LYCHEE WITH VANILLA ICE CREAM

114: LUXURY ICE CREAM

Stem Ginger / Cinnamon & Honey / Pistachio / Double Cream Vanilla
Dutch Chocolate / English Strawberry / Coconut / Mango Sorbet

115: TOFFEE LYCHEE

Lychee smothered with a crisp sesame toffee

115A: TOFFEE LYCHEE WITH VANILLA ICE CREAM

116 STICK KULFI / PISTA MALAI / MANGO MALAI / MALAI

(Indian ice-cream made from fresh milk in various varieties)

117 GAJAR KA HALWA

(Homemade carrot pudding)

No chilli  - mild - medium  - spicy  - very spicy



We are at your service

Planning a Party or an Event?

Drinks Party for 200, wedding for 120 or a private room for 30; At Spice N Ice we cater and accommodate for all your needs, for all occasions, for Business and pleasure.

Corporate Hospitality
Business Meetings
Product Launches
Networking Events
Weddings
Engagements
Birthdays
Private Dinners

For further information and to help you plan your event and work with you on every bespoke details of your party or meeting

Please contact

SPICE N ICE RESTAURANT
South Park Hotel
3-5 South Park Hill Road
South Croydon
CR2 7DY

Tel: 020 8688 5644/0840/4385/6116

Fax: 020 8760 0861

Web: www.spicenicrestaurant.co.uk
Email: info@spicenicrestaurant.co.uk

