SPICE TRADERS

W GOA

OUR MENUS

Guided by the philosophies of China's Eight Great Cuisines, the menu highlights bold, ingredient-led flavours and refined technique, creating a dining experience that is vibrant, balanced, and thoughtfully composed..

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APPETIZERS

Wasabi Prawns 1150
Sweet Prawns Cloaked In Airy Wasabi Tempura, Finished With The Intensity Of Burnt Chili

Lamb "Open Bao" 1050
Konjee Style Lamb, Shimeji Mushroom, Stuffed In Fluffy Bao Breads

Chengdu Style Farm-fed Chicken 950
Bold, Aromatic Farm-raised Chicken Glazed, Fragrant Sichuan Oil.

"XO" Scallops 1350
Crispy Atlantic Scallops, Spice & The Savory Warmth Of Wok-Fried Garlic, Chili

GREENS & PLANTFARE

Lotus Root 950
Tossed Crispy Lotus Root In Honey BBQ Sauce

Silken Tofu, Black Pepper Sauce 950
Golden-edged Tofu In A Robust Black Pepper Glaze

Seasonal Vegetables 850
Seasonal Greens Wok-tossed In Spicy Toban Sauce

The "IMPERIAL" Cup 850
Fresh Lettuce Cups With Wok-Tossed Diced Vegetables

SOUPS & COLD

Sweet Corn Crab Soup 750
Silky, Nostalgic And Quietly Luxurious

Hot & Sour 650
A Spirited Balance Of Spice And Tang, Shiitake Mushrooms, Tofu, Bok Choy

Wild Mushroom Consommé 650
Earthy Depths Of Slow-brewed Mushroom Broth, Lifted By The Subtle Perfume Of Truffle

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SOUPS & COLD · CONTINUED

Hamachi Chili Soy Dressing 1250
Delicate Fish With Yuzu, Sesame, And Crispy Garlic Accents

Salmon Carpaccio, Ginger Plum Glaze 1250
Thinly Sliced Salmon, Finished With Pickled Chili, Plum Glaze, And Micro Coriander

Baby Spinach & Quinoa Salad With Avocado 850
Nutty Greens And Grains, Dressed With Sesame And Crisp Garlic

Pomelo Salad 850
Fresh Citrus Segments Tossed With Sweet Chili For A Bright, Tangy Flavor

DIMSUM

Scallop Sui Mai 950
Classic Dim Sum With Scallop, Scented With Shaoxing Wine

Prawn Har Gow 950
Traditional Southern Dumplings With Shrimp & Young Ginger

Shanghai Poached Dumplings 950
Choice Of Chicken Choice Of Vegetable Filling In Aromatic Soy-Chili Broth

Chicken & Young Ginger Sui Mai 850
Open Dumplings Filled With Minced Chicken And Fresh Ginger

Truffle Edamame Dumpling 850
Edamame And Truffle Essence In Crystal Skin, Finished With A Sesame Drizzle

Crystal Vegetable Dumpling 850
Translucent Parcels Of Garden Greens, Water Chestnut, And Chive Oil

Corn & Asparagus Dumpling 850
Sweet Corn And Young Asparagus Wrapped In Delicate Wheat Skin

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FIRE & SMOKE

Lamb Ribs 1850
Slow-Cooked Lamb Ribs Coated In A Sichuan Rub & Piquant Spice Aji Amarillo Chili

Chifa Sea Bass 1450
Tender Sea Bass Glazed With Miso-Mandarin, Charred Chili, And Served Alongside A Crisp Seaweed Salad

Black Cod 1350
Pan-Seared Black Cod With A Silky Amazonica Sauce, Finished With Toasted Sesame And Julienned Daikon

Pork Belly 1350
Crispy Pork Belly With Chifa-Style Vinegar Miso, Garnished With Pickled Ginger

Farm-Fed Chicken 1050
Grilled Chicken In A Bold Chili Bean Sauce, Aromatic And Tender

King Oyster Mushroom 950
Grilled King Oyster Mushroom Glazed With Sweet Soy And Infused With Warm Five-Species.

Tofu 850
Silken Tofu In A Spicy Peruvian-Inspired Sauce, Perfectly Balanced With Umami.

Eggplant 850
Char-Grilled Eggplant With Chifa Vinegar Miso, Topped With Fresh Scallions

SHELLFISH

Lobster A La Wok, Garlic Butter Glaze 1450
Lobster Tail Kissed By Wok Fire, Finished In Browned Garlic Butter

Singaporean Chili Crab Bake 1350
Mud Crab Slow Bake With Lemongrass Butter And Spiced Chili Glaze, Locally Sourced

Pickled Chili Tiger Prawns 1250
Prawns In Fermented Chili Oil, Scallion, And Rice Vinegar Heat

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FISH

Hunan Sea Bass, Chili Bean Essence 1450
Seared Sea Bass With Hunan Paste, Charred Pepper, And Soy Caramel

Drunken Catch, Shaoxing & Ginger Broth 1150
Local White Fish Steeped In Chinese Wine, Chili, And Spring Onion, Locally Sourced

MEATS

Black Pepper Tenderloin, Wok Jus 1150
Prime Beef Seared With Cracked Pepper, Finished With Caramelized Onion Glaze

Mongolian Lamb Fire 1150
Wok-Charred Lamb In Hoisin Sesame Glaze, Served With Scallion And Smoke

POULTRY

Seared Duck Breast, Chili Hoisin 1250
Crisp Duck Finished With Plum-Chili Glaze And Hints Of Five-Spice

Kung Pao Heritage Chicken 1050
Sweet-Spicy Glaze With Roasted Cashew And Dried Red Chili

Mala Chicken Stir-Fry 1050
Wok-Tossed Chicken With Sichuan Peppercorn, Chili Oil, And Aromatic Garlic Heat

VEGETABLES

Duo Of Asparagus, Ginger Soy 1050
White And Green Asparagus Lightly Glazed With Ginger With Ginger-Soy Dressing

Snow Peas In Chili Bean Oil 950
Crisp Snow Peas Sautéed With Bean Paste And Chili Threads

Four Treasure Medley 950
Mushrooms, Bamboo Shoots, Water Chestnut, And Lotus Root In Harmony

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VEGETABLES · CONTINUED

Mapo Tofu, Sichuan Heat 950
Silken Tofu In Sichuan Sauce With Minced Vegetables And Pink Peppercorn

Pok Choy & Broccoli, White Garlic Sauce 950
Garden Greens Tossed With Aromatic Garlic And Shaoxing Wine

Haricot Beans With Pickled Greens 950
Wok-Seared Beans With Tangy Pickled Vegetables And Sesame

RICE & NOODLES

Shanghai Buckwheat Noodles 950
Nutty Buckwheat Noodles With Sesame Oil, Scallion, And Black Vinegar

Hakka Wok Noodles 850
Classic Wok-Tossed Noodles With Soy, Garlic, And Garden Greens

Chaufa Fried Rice 850
Peruvian-Inspired Wok-Fried With Soy And Egg

Edamame & Corn Black Rice 850
Black Rice With Sweet Corn, Edamame, And Truffle Soy Glaze

Spicy Udon Noodles 950
Thick Noodles In Chili-Soy Sauce With Bean Paste And Crisp Scallion

Burnt Garlic Fried Rice 850
Fragrant Jasmine Rice With Roasted Garlic And Scallion Oil

Steamed Jasmine Rice 650
Pure Simplicity - Fragrant, Perfectly Steamed Jasmine Rice