

Raffles

RESTAURANT

Boxing Day Lunch Menu

Served between 26th December 2019

2 courses £15

3 courses £18

Starters

MURTABAK

Mamak style crispy Malaysian Indian bread layered with minced beef lightly toasted on a griddle – the texture is light and crisp

CHICKEN CURRY PUFFS

Malaysian puff pastry stuffed with spicy chicken and potato served on bed of lettuce and sweet chilli dip

SMOKED SALMON AND CRAYFISH SALAD

On picked salad with citrus herb oil

VINE TOMATO AND ROASTED RED PEPPER SOUP

Freshly home prepared soup served with artisan breads

Mains

CAPTAIN'S CHICKEN CURRY

Delicately spiced chicken pieces cooked in Malay style with coconut milk, served with rice and sautéed fine green beans and keropak

BEEF REBDANG

Medallions of beef flavoured with aromatic lemon grass, mild chili and coconut milk, served with basmati rice, sautéed lady's fingers knowns as okra and prawn crackers

SWEET POTATOES, SPINACH AND CHICK PEAS CURRY

Malaysian Indian spiced vegetable curry served with steamed basmati rice, poppadum and mango chutney

SOUTH INDIAN LAMB CURRY

Authentic lamb curry cooked with chef's special spices mix served with steamed rice, baby aubergine, poppadum and tomato and cucumber raita

GRILLED RIB EYE BEEF STEAK

Flat mushroom, chunky chips, cherry vine tomatoes and peppercorn sauce

PAN SEARED SALMON FILLET

Served with sautéed diced potatoes green fine beans, mango and pineapple salsa

Puddings

PISANG EMASDAN AIS KRIM

Small bananas with pistachio and coconut ice cream topped with chocolate sauce, almond and coconut flakes – garnished with cherries

HONEY COMB AND CHOCOLATE CHEESE CAKE

Creamy cheese cakes blended with fresh honey comb and chocolate chunks served with mixed berry

STICKY TOFFEE PUDDING

Rich, moist date sponge with an abundance of rich buttery toffee sauce and topped clotted cream ice cream

A 10% service charge will be added to bills, which we use to reward staff performance and to help local charities