

Raffles

RESTAURANT

Christmas festive Menu

Served between 2nd till 30th December 2019

Mains £15 ~ 2 courses £18 ~ 3 courses £21

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

GULAI AYAM

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

ROTI DAN KAMBLING

Slow cooked lamb delicately flavoured with coconut milk, potatoes, carrots served with roti chanai and pan-fried baby aubergines, poppadum

SWEET POTATOES, SPINACH AND CHICK PEAS CURRY

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

ROAST STUFFED TURKEY PAVE

Festive turkey with minced ham, pork and chicken liver and fresh herb stuffing served with roast diced potatoes, market vegetables and red wine jus, cranberry sauce

CHARGRILLED STEAK FRITIES

6oz prime rump with flat mushroom, potato wedges, cherry tomatoes and peppercorn sauce

PAN ROASTED SEA BASS

Served with parsley new potatoes, tender steam broccoli and herb pesto

Puddings

PISANG EMASDAN AIS KRIM

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

CHRISTMAS PLUM PUDDING

Flamed with brandy, served with fresh double cream

STICKY TOFFEE PUDDING

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