



## Mother's Day Menu

£16.95 per person  
3 courses, gift for each mother and Belgian chocolate

### Starters

#### IKAN GORENG

Shallow fried spiced cod fillet served with sweet chilli sauce and lettuce

#### LAMB BOREK

Minced lamb cooked with Persian spices and mixed with Greek feta rolled in filo pastry and Nigella seeds, served with sweet tamarind chutney

#### GARLIC MUSHROOMS IN CREAM SAUCE

Selected mushrooms in creamy garlic sauce on tossed bread with salad

#### ROASTED TOMATO AND RED PEPPER SOUP

Roasted vine tomato and red pepper soup served with home baked bread roll and butter

### Mains

#### BAKED CHICKEN KIEV

Chicken fillet stuffed with garlic and parsley butter, coated in a crisp golden crumb, served with olive mash, panache of vegetables

#### STEAK CHARGRILLED BURGER

Brioche bun, streak minced burger, crispy bacon, cheddar cheese, gherkin and chunky tomato salsa, served with chips

#### KING PRAWN MALABAR CURRY

Tiger king prawns cooked in coconut, fenugreek, cumin and served with steamed basmati rice and sautéed fine green beans and crackers

#### MYSORE ADU

Slow cooked tender lamb pieces cooked in Malaysian spices and served with fluffy bread roti channai and baby aubergines and poppadum

#### VEGETARIAN INDIAN MEE GORENG

Stir fried noodles with Chinese greens, Juliane carrots, cabbage, toufu, young spinach and bean sprouts served with lemon wedge

### Puddings

#### NEW YORK STYLE BAKED CHEESE CAKE

Baked cheese cake served with fruit compote

#### CLASSIC SPOTTED DICK PUDDING

Traditional sponge pudding served with warm Devon custard

#### MALAYSIA MESS

Malaysian version of Eton Mess by using tropical fruits, pineapple, jackfruits, kiwi served with layers of crumble meringue and fruits compote topped with flaky caramelised coconut