

Raffles

RESTAURANT

New Year's Eve Menu

3 COURSES – £19.95

2 COURSES – £16.95

Appetisers

MURTABAK

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

ROASTED VINE TOMATO AND RED PEPPER SOUP (MF)

A freshly made hearty soup served with fresh crusty bread and butter

DEEP FRIED INDIAN SELECTION (V)

A selection of spring roll, samosa, curry puff served with crispy salad, mango chutney and minted yoghurt dip

PARMA HAM, MELON AND FIG SALAD

Served with lettuce and balsamic syrup

Main Course

UDANG TEMPURA

Tiger king prawns crisply fried in light batter with tails and accompanied with sauté potatoes, Chinese greens and julienne carrots, with chilli dip

MYSORE AADU

Succulent lamb marinated with spices, slow cooked, served with Malaysian roti chanai and sautéed baby aubergines, Malaysian slaw

VEGETABLE AND CHICKPEA TAGINE (MF) (V)

Moroccan spiced vegetables and chickpea tagine served with choice of fruity couscous or steamed basmati rice and crispy crackers

CAPTAIN'S CURRY

The notorious 'Captain's Curry' originates from Penang in the colonial days – this dish of spicy chicken flavoured with coconut milk is served with basmati rice.

Accompanied by fine green beans and keropak

FLASH FRIED SIRLOIN STEAK

Flash fried sirloin beef steak served mushroom, cherry tomatoes, chips, cress and a peppercorn sauce

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Desserts

NANAS JB (MF GF)

*Pineapple is principally grown in Johore Bahru, Malaysia.
This dessert combines the exotic flavour of fresh pineapple with a hint of dark rum,
maple syrup and creamy vanilla ice cream*

TRIPLE CHOCOLATE FUDGE CAKE (MF)

Rich chocolate fudge cake served warm with espresso coffee ice cream

ITALIAN AND ENGLISH CHEESE BOARD (MF)

*Selection of Italian and English cheeses served with crackers,
apple, celery and a red onion marmalade*

*(GF) – Gluten Free (VE) – Vegan (V) – Vegetarian
(MF) (Meat Free) – These products do not contain any meat or fish, however we do not have dedicated preparation or cooking
areas within our kitchen for vegetarians food.
We follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products there is a small
possibility that allergen traces may be found in any item.*

We advise you to speak to a member of staff in our restaurant if you have any food allergies or intolerance.

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