



# Raffles

## RESTAURANT

**TWO COURSES £19.50 THREE COURSES £23.50 FOUR COURSES £27.50**

Raffles Experience (Ask for details) - Amazing value at £39.50 per person

### STARTERS

*Great appetizers to start your meal*

#### **Madras Koli (GF)**

Chicken pieces marinated in Madras spices then shallow fried on bed of mixed lettuce

#### **Ikan Goreng (GF)**

Malay fried fish and an aromatic herb salad served with a sweet chilli dip

#### **Mandarin Tim Sum**

Pork and King prawns dumplings steamed in Chinese bamboo basket, served with sweet soy and chilli dips

#### **Curry Puffs (MF)**

Seasonal vegetable cooked in spices and stuffed in a Malaysian puff pastry on bed of salad leaves

### SECOND COURSES

*Explore more in Malaysian Cuisine*

#### **Kajang Satay (GF)**

Chargrilled chicken satay served with Malaysian cucumber, pineapple, red onion salad and Raffles secret peanut dip

#### **Mysore Aadu**

Southern Indian spiced slow cooked tendered lamb with paratha bread and Malaysian coleslaw

#### **Tropical Vegetable Tempura (MF)**

Okra, baby aubergine, carrots, beans and mange tout crisply fried in tempura batter and served with Japanese saki rice vinegar dip

#### **Indian Mee Goreng**

Stir fried Indian noodles cooked with chicken, shrimps, young spinach, chilli and bean sprouts

**(MF)** – Meat Free **(GF)** – Gluten Free **(VE)** – Vegan

*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.*





## MAIN COURSES

*Freshly prepared by our speciality chefs in our kitchen to your plate*

### **Captain's Curry**

The notorious 'Captain's Curry' originates from Penang in the colonial days, chicken pieces cooked with lemon grass, lime leaves, coconut milk, sambal belachan and sautéed fine green beans.

Served with Malaysian breads or Basmati rice

### **Rendang Daging (GF)**

Medallions of beef flavoured with aromatic lemon grass, mild chilli and coconut milk. Served with steamed Basmati rice, sautéed ladies fingers known as okra and prawn crackers

### **Ikan Kurau (GF)**

Atlantic Ocean's sea bass fish fillet delicately marinated with Raffles secret spices and gently fried to perfection with tossed baby potatoes, carrots and mange tout and sweet chilli dip

### **Nasi Goreng (GF)**

Fragrant Malay stir fried rice with chicken, prawns and seasonal vegetables in a light soya sauce, served with free range egg omelette strips and prawn flavoured crackers

### **Pandri Perattal (GF)**

Pan fried spicy pork in a uniquely blended rich sauce served with yoghurt rice or basmati rice, purple cabbage and appalam – an exquisite dish given the contrasting spicy pork together with cool yoghurt rice

### **Traditional Pepper Lamb (GF)**

Succulent lamb marinated with spices, slow baked with a generous amount of pepper and yoghurt. Served with basmati rice and aubergines

### **Nasi Sayur (MF) (GF) (VE)**

Fragrant Malay stir fried rice with fine sliced carrots, green fine beans, mange tout, white cabbage, bean sprouts and mixed peppers in a light soya sauce, served Madras plain poppadum and sweet chilli sauce

## DESSERTS

*Tempting, delicious*

### **Pisang Emas Dan Ais Krim (MF) (GF)**

Small banana with pistachio and coconut ice cream topped with chocolate sauce, almond and coconut flakes

### **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

### **Salad Buah Buahan (MF) (GF)**

A tropical fruit salad of star fruit, jack fruit, longan, melons and other seasonal fruits with hint of amaretto and served with fresh double cream or creamy vanilla ice cream

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

