



# Raffles

## RESTAURANT

### Raffles Restaurant

Malaysian Cuisine and English Bar & Grill

### Opening Times

Monday to Saturday

6pm to 10pm



The Peacock Townhouse Hotel  
Telephone - 01926 864 300  
E-mail - [reservations@peacockhotel.com](mailto:reservations@peacockhotel.com)  
[www.rafflesmalaysian.com](http://www.rafflesmalaysian.com)  
149 Warwick Road, Kenilworth  
CV8 1HY

# Raffles

## RESTAURANT

Valentine Day  
Special Menu  
Wednesday 14th Feb till  
Saturday 17th Feb 2017



Book by 4th February  
and pay only £24.95pp

3 Courses,  
a glass of Pink Fizz,  
Rose for each lady  
and Belgian Chocolate  
at £27.95pp

The Peacock Townhouse Hotel  
Telephone - 01926 851156  
E-mail -  
[reservations@peacockhotel.com](mailto:reservations@peacockhotel.com)

Begin your Raffles experience with the Legendary Singapore Sling. Created in 1915, the Singapore Sling is an inimitable combination comprising refreshing dry gin, warm spicy cherry heering, tangy lemon juice, a drop of grenadine and Benedictine floated on ice to provide a truly memorable and heavenly cocktail.

Relax with piano music and peruse our varied Malaysian dishes which present you with a gastronomical oasis. Our menu is designed to provide you with an elegant and balanced meal from spicy to mild and light to full bodied traditional dishes.

So indulge yourselves – to accompany your dinner we have a good variety of regional French and New World wines together with a selection of champagnes for that special occasion.

Continue your feast with one of our enjoyable desserts and we will tempt you with an outstanding range of liqueurs whilst rounding off your meal with coffee and delicious Belgian chocolates.



## STARTERS

### MADRAS KOLI (GF)

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

### BEEF MURTABAK

Very popular dish in Malaysian night markets, Mamak style crispy Malaysian bread, layered with minced beef lightly toasted on a griddle – the texture is light and crisp

### SATE AYAM (GF)

Chicken satay is always a crowd-pleaser and an authentic dish, Served with peanut sauce, cucumber, red onion and ripped pineapple

### SMOKED MACKEREL PATE

Home-made citrus mackerel pate served with toasted sour dough bread and caramelised red onion chutney, salad garnish

### CONFIT DUCK (GF)

Duck leg slow cooked for 6 hours with star aniseed, cardamom and peppercorn served on braised red cabbage and redcurrant

## MAINS

### KARI AYAM DEVIL

Malaysian and Portuguese fiery hot curry from Malacca, cooked with mustard, vinegar, lemongrass, galangal and chilli, served with Roti Jala-Malaysian net pancake

### RENDANG DAGING TOK PERAK (GF)

Originating from the state of Perak in Malaysia, it combines traditional ingredients with aromatic spices cooked with beef, served with steamed basmati rice and sautéed okra and keropak

### UDANG TEMPURA

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

### KARI IKAN ASLI (GF)

Southern India influenced Malaysian fish curry, Cod fillets cooked with black mustard, cumin and fenugreek seeds and coconut milk, served with steamed rice and fine green beans

### ROTI DAN KAMBING

Tender lamb delicately flavoured with coconut milk, potatoes and carrots, served with roti chanai and pan fried green beans, Malaysian coleslaw

### BRITISH RIB EYE STEAK (GF)

Gently seasoned rib eye steak served with Harissa spiced potato mash, chimichurri, grilled tomato, parsley butter

### POLENTA and PARMESAN CRUSTED CORNFED CHICKEN

Crispy backed polenta and parmesan crusted corn fed chicken fillet served with parsley baby potatoes and braised red cabbage and melted smoky garlic butter

### NASI GORENG SAYUR (MF, VG)

Fragrant Malay stir fried rice with carrots, beans, red peppers, cabbage, beansprouts and spinach in a light soya sauce, served with appalam

## 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

### MESS MALAYSIA (MF, GF)

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

### WHITE CHOCOLATE AND RASPBERRY BLONDIE (MF)

Home-made rich blondie served with strawberry and cream ice cream

### SALAD BUAH BAUHAN (MF, GF)

A Tropical fruit salad of longan, jack fruits, melons, tender coconut, toddy palm and other seasonal fruits with a hint of amaretto and choice of vanilla ice cream or double cream

*(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 vegetarian's 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.*

