

# Raffles

RESTAURANT

## Boxing Day Menu

Served on Saturday 26<sup>th</sup> December 2020 between 12.00noon till 10pm

**2 courses £15 3 courses £18 4 courses £21**

**TO RESERVE YOUR TABLE, CALL US ON 01926 864 300**

***This menu available for table of 2 or above and must be pre booked***

### 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 *GF*

On picked salad with citrus herb oil

#### VINE TOMATO AND ROASTED RED PEPPER SOUP *V*

Freshly home prepared soup served with artisan breads

### Build Up

#### TRIO OF SORBETS *V VE*

A selection of refreshing tangy and fruit sorbets with water biscuits

#### TRIO OF MELON *V VE GF*

A selection seasonal melon with winter berry compote

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

### Mains

#### CAPTAIN'S CHICKEN CURRY *GF*

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

#### BEEF REBDANG

Medallions of beef flavoured with aromatic lemon grass, mild chili, and coconut milk, served with basmati rice, sautéed lady's fingers knowns as okra and prawn crackers

#### GULAI DALCA *V GF*

Malay vegetable dhal curry with carrots, beans, okra, and tomato served with steamed basmati rice, poppadum, and mango chutney

#### SOUTH INDIAN LAMB CURRY *GF*

Authentic lamb curry cooked with chef's special spices mix served with steamed rice, sauteed baby aubergine, poppadum

#### GRILLED RIB EYE BEEF STEAK *GF*

Flat mushroom, chunky chips, cherry vine tomatoes and peppercorn sauce

#### SAMBAL IKAN KANGJUNG *GF*

Succulent fish fillets in a medium spiced piquant sambal sauce rolled with water spinach Served nasi pandan putih and sauteed lady fingers known as okra

### Puddings

#### PISANG EMASDAN AIS KRIM *V GF*

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

#### NANAS JB *V 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

#### COKLAT KEK *V*

Warm triple chocolate brownie served with creamy pistachio ice cream