

Raffles

RESTAURANT

New Year's Eve Menu

Served on Thursday 31st December 2020 between 12noon till 10pm

2 courses £18 3 courses £22 4 courses £25

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