

Malaysian Restaurant & English Bar and Grill

Valentine's Day Special Dinner Menu

Friday 11th, Saturday 12th & Monday 14th February 2022

2 Courses with a Glass of Prosecco £19.95 pp

3 Courses with a Glass of Prosecco £23.95 pp

STARTERS

Madras Koli GF

Baked chicken pieces with pepper and served with mixed salad and minted yoghurt dip

Murtabak Daging

Mamak style crispy Malaysian Indian bread, layered with minced beef toasted on a griddle

Kak Besha's Curry Puffs

Malaysian puffs filled with spiced chicken and potatoes on bed of mixed lettuce

Cucur Udang

Well known street food of Malaysian prawn fritters, a lightly battered king prawns with coated Lingham chilli sauce and lemon wedge

Classic Tomato Soup GF V

Locally sourced sun ribbed tomatoes with fresh basil, fresh baked bread rolls and butter

MAINS

Rendang Daging Tok Perak

Medallions of beef flavoured with aromatic lemon grass, mild chilli and coconut milk served with basmati rice and okra

Pepper Chicken Curry GF

Pan cooked in freshly grounded black peppers, paprika, cloves with tangy lemon rice and sauteed young green spinach

Kari Babi Daging GF

Malaysian Portuguese Devil's pork vindaloo, tender pieces of pork slow cooked with red wine, fenugreek, crushed red chillies and mustard, tamarind rice and green fine beans

Nasi Goreng Sayur VE

Vegetable fried rice with mixed capsicum, julienne of carrots, white cabbage, spinach, Chinese Cabbage and beansprouts, served with sweet chilli sauce

Grilled Ribeye Beef Steak GF

28 days matured steak with flat mushroom, chunky chips, grilled tomatoes and peppercorn sauce



DESSERTS

Nanas JB GF V

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 Bauhan GF V

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

Spotted Sponge Pudding V

Rich, moist sponge with warm Devon custard

Blackcurrant Fruit Tartlet V

In a traditional sweet pastry case with a light crumble. Served hot with double cream and strawberry sauce

Raffles EXPERIENCE

Sophisticated Style and Delicious Award Winning Cuisine in an Exotic Malaysian Setting The Raffles Experience gives you the opportunity to explore the varied cuisines of Malaysian Malays, Mandarin Chinese and Tamil Indians complemented with our Singapore Sling, fine wines and liqueurs.

**Begin your Experience with a Singapore Sling
Enjoy a sumptuous Three course Dinner
(Starter, Main, Rice or Bread, Side Vegetable,
Dessert) with half a Bottle of Premium Red or
White Wine Follow on with Glass of Dessert
Wine with Desserts Coffee, Tea or Liqueur
Coffee Chocolates**

Amazing value at £39.50 per person

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

