

LIGHT APPETISERS

1. Condiments & Pickles £0.50 each
Mango Chutney, Minted Yoghurt Dip, Sweet Chilli Dip, Lingham Sauce, Pickle
2. Plain Papadom GF V £1.00 each
3. Spiced Papadom GF V £1.00 each
4. Prawn Flavoured Crackers £1.00 (5 pieces)

STARTERS

5. Murtabak Daging £4.75
Mamak style crispy Malaysian Indian bread, layered with minced beef toasted on a griddle
6. Kajang Satay Ayam GF £5.25
Chargilled chicken satay skewered in bamboo sticks served with pineapple, cucumber, shallots and a delicious peanut sauce
7. Pohpiah Goreng £4.75
Malaysian Chinese spring rolls with selection of vegetables, prawns, chicken with chilli dip
8. Cucur Udang £5.25
Well known street food of Malaysian prawn fritters is a lightly battered king prawns with coated Lingham chilli sauce
9. Madras Koli GF £4.50
Baked chicken pieces with pepper and served with lettuce
10. Kepak Ayam Mak £4.50
Deliciously marinated spiced barbecue and devil hot chicken wings
11. Kak Besah's Curry Puffs £4.25
Malaysian puffs filled with spiced chicken and potatoes
12. Masalodeh GF VE £3.75
Malaysian Indian lentil patties, crisp on the outside and soft and floury inside
13. Karipap Pusing VE £3.75
Crispy pastry puffs with potato, carrot, peas filling
14. Pakora VE £4.25
Malaysian Indian assorted vegetable fritters

SOUPS

15. Laksa Lemak GF £6.75
Shanghai noodles with strips of chicken, prawns, beansprouts, tofu and Chinese greens in spicy coconut curry soup
16. Sup Ayam Dan Jagung GF £6.25
Chicken and sweetcorn soup with spring onions and chilli oil
17. Sup Wonton £6.50
Traditional pork and king prawn wonton cooked with clear chicken soup
18. Classic Tomato Soup GF V £4.75
Plum and sun blushed tomato soup with gently infused with basil

NOODLES

19. Indian Mee Goreng £7.75
Stir fried Indian noodles cooked with chillies, chicken, prawns, spinach and beansprouts
20. Char Kuey Teow £7.75
A famous Penang wok-fried flat noodles with tiger king prawns, mushrooms, and young spinach
21. Mee Goreng Mamak £7.25
Fried mamak chicken noodles with sticky sauce that is both spicy and sweet
22. Bihun Goreng V VE £6.75
Rice vermicelli fried noodles from Kampung Sungai Nyior, cooked with carrots, cabbage, beansprouts and tofu
23. Kuey Teow Basah Melayu V £6.75
Malay vegetable and fried noodle dish with rice noodles, mushrooms, seasonal vegetables, and soy sauce

MEAT MAIN COURSES

24. Rendang Daging Tok Perak £10.25
Medallions of beef flavoured with aromatic lemon grass, mild chilli and coconut milk
25. Traditional Fennel Lamb GF £9.75
Succulent lamb marinated with spices, slow baked with a generous amount of crushed fennel seeds and finished with coconut cream
26. Kuruma Kambing GF £9.50
Tender lamb delicately flavoured with cumin and coconut milk in coriander sauce with potatoes and carrots, fresh mint and hint of cardamom
27. Pandri Perattal GF £9.75
Pan fried spicy pork in a uniquely blended rich sauce in southern Indian style
28. Traditional Claypot £9.50
Chicken, leaf spinach, prawns, tomato, and mushrooms topped with beansprouts, all simmered in a claypot, flavoured with stock and soya sauce
29. Kari Babi Daging GF £9.75
Malaysian Portuguese Devil's pork vindaloo, tender pieces of pork slow cooked with red wine, fenugreek, crushed red chillies and mustard
30. Captain's Curry GF £8.75
The notorious 'Captain's Curry' originates from Penang in the colonial days – this dish of spicy chicken flavoured with coconut milk
31. Hainanese Ayam £9.25
Succulent roast chicken supreme fillet marinated with blended chillies, soya and ginger. It is a sweet and a sour taste with Malaysian Chinese influence
32. Pepper Chicken Curry GF £8.75
Pan cooked in freshly grounded black peppers, paprika, cloves with tangy tomato

SEAFOOD MAIN COURSES

33. Sambal IKan Kangkung GF £10.25
Succulent cod fillets in a medium spiced piquant sambal sauce rolled with water spinach
34. Udang Tempura £9.75
Tiger prawns crisply fried in light batter with tails and Lingham chilli sauce, lemon wedge
35. Nasi Goreng £11.25
Fragrant Malay stir fried rice with prawns, chicken and seasonal vegetables in a light soya sauce garnished with omelette strips
36. Udang Bakar Kering GF £9.75
Pan sautéed jumbo prawns in their shells – deliciously succulent in a uniquely blended red onion sauce with caramelised palm sugar
37. Sambal Udang Mak GF £10.25
Malaysian petai beans and tiger king prawns cooked in mum's method hot and spicy sambal sauce

VEGETARIAN MAIN COURSES

38. Nasi Goreng Sayur VE £10.25
Vegetable fried rice with mixed capsicum, julienne of carrots, white cabbage and beansprouts
39. Traditional Vegetable Claypot VE £8.50
Malaysian Chinese broth cooked in a claypot to order with tofu, bamboo shoots, water chestnuts, carrots, tomato and mushroom, flavoured with stock, soya and mushroom oyster sauce
40. Gulai Dalca VE GF £8.50
Malay vegetable dhal curry with carrots, beans, okra and tomatoes, infused with Malaysian Indian spices

VARIETY RICE

41. Nasi Pandan Putih £2.75
Perfect white steamed basmati rice flavoured screwfine leaves known as pandan
42. Nasi Limau Kunyit £3.25
Steamed rice infused with lemon and turmeric
43. Nasi Asam Jawa £3.25
Malaysian Indian tamarind flavoured rice known as Puli Saadham
44. Nasi Yoghurt £3.25
Chilled creamy yoghurt rice with curry leaves and mustard seeds known as Curd Rice

FRESH BREADS

45. Roti Canai V £2.75 each
Malaysian flatbread, crispy and layered soft bread
46. Paratha V VE £2.25 each
Malaysian Indian fluffy bread

SIDE VEGETABLES

47. Petai Goreng Kunyit VE GF £4.25
Sautéed fine green beans with turmeric, chilli and tomato
48. Bayam Goreng VE GF £4.50
Stir fried young baby green spinach with dried red chilli and desiccated coconut
49. Kacang Bendii Goreng VE GF £4.50
Stir fried ladies finger known as okra with tamarind juice and spices
50. Sayur Goreng VE £4.25
Sauté potato, Chinese greens and julienne carrots and mange tout with soya and chilli
51. Terung Goreng VE £4.75
Pan fried baby aubergine with cumin, paprika and tomato

DESSERTS

52. Pisang Emas Dan Air Krim V £5.25
Small bananas with pistachio and coconut ice cream topped with chocolate sauce, almond and coconut flakes – garnished with glazed cherries
53. Salad Buah Buahan VE £5.25
A Tropical fruit salad of longan, jack fruit, melons, tender coconut, toddy palm, pineapple, and other seasonal fruit with hint of amaretto
54. Nanas JB V £5.25
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
55. Coklat Kek V £5.25
Warm triple chocolate brownie with pistachio ice cream

GF- Gluten Free, V- Vegetarian, VE- Vegan, - Spicy Level
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 used to reward staff performance and to help local charities.

Takeaway at Raffles

Why not try our delicious Malaysian Dishes available for collection or delivery between 5pm – 9pm Monday to Saturday
Please ask a member of staff for more details.

Raffles RESTAURANT



TWO COURSES

- Choices of Starter or Dessert Main Rice or Bread Side Vegetable*

£19.50



THREE COURSES

- Choices of Starter Main Rice or Bread Side Vegetable Dessert*

£23.50

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