



Raffles Malaysian Dine with Wine for £15 Menu

2 Course Meal with 125ml glass of house White or Red Wine for £15 per person

Add an extra course for at £3.50 per person

(Supplementary surcharge £2 per person on Fridays and Saturdays)

Starters

Tim Sum

Pork and king prawn dumplings steamed in Chinese bamboo baskets served with a chilli dip

Masalodeh GF VE

Malaysian Indian lentil patties, crisp on the outside and soft and floury inside

Curry Puff

Curry Puff pastry with a chicken and potato filling served on bed of leaves and spicy dip

Murtabak

Mamak style crispy Malaysian Indian bread, layered with minced beef lightly toasted on a griddle - the texture is light and crisp served with mint yoghurt dip and lettuce

Selangor Curry Puff V

Vegetarian version puff pastry with carrots, peas, potatoes, sweetcorn and green beans and salad garnish

Main Courses

Pandri Perattal GF

Pan fried spicy pork in a uniquely blended rich sauce served with yoghurt rice, okra - an exquisite dish given the contrasting spicy pork together with cool yoghurt rice

Gulai Dalca VE GF

Malay vegetable dhal curry with carrots, beans, okra and tomatoes, infused with Malaysian Indian spices and served with steamed basmati rice

Sambal Ikan GF

Succulent fish fillets in a medium spiced piquant sambal accompanied with spinach and fragrant rice

Captain's Curry GF

The notorious 'Captain's Curry' originates from Penang in the colonial days- this dish of spicy chicken flavoured with coconut milk is served with basmati rice. Accompanied by fine green beans

Roti Dan Kambing

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

Nasi Goreng Sayur VE

Fragrant Malay stir fried rice with mixed capsicum, julienne of carrots, white cabbage and beansprouts

Desserts

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

Salad Buah Buah V GF

A Tropical fruit salad of longan, guava, jack fruit, melons, tender coconut, toddy palm and other seasonal fruit with a hint of amaretto and Madagascan Vanilla Ice Cream

Fruit Tartlet V

A Choice of Blackcurrant, Mixed fruit or Mandarin orange tartlets in a traditional pastry case with a light crumble, served hot with double cream and strawberry sauce

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