



## **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.*