

## 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  
Chargrilled 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, toufu 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

## VARITY RICE

- 41. Nasi Pandan Putih** £2.75  
Perfect white steamed basmati rice flavoured screwfine leaves knowns 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 Bendi 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 Buahhan** 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.



## 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