

# Easter Sunday Menu

£16.95 per person, 3 courses

## Starters

POH PIA

A popular Chinese hors d'oeuvre comprising a fine selection of vegetables, prawns and chicken wrapped in a light pancake

#### SALT AND PEPPER CALAMARI FRITTI

Crispy squid served with garlic mayo and fresh lemon

#### **INDIAN SELECTION**

Onion bhaji and vegetable curry puff served with minted yoghurt and salad

#### ROASTED TOMATO AND RED PEPPER SOUP

Roasted vine tomato and red pepper soup served with home baked bread roll and butter

### Mains

#### **CAPTAIN'S CURRY**

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

#### **RUMP STEAK AND CHIPS**

Grilled 200g rump steak, field mushroom, grilled tomato, chunky chips and served with peppercorn sauce and salad

#### KING PRAWN MALABAR CURRY

Tiger king prawns cooked in coconut, fenugreek, cumin and served with steamed basmati rice and sautéed okra and prawn flavoured crackers

#### **MYSORE ADU**

Slow cooked tender lamb pieces cooked in Malaysian spices and served with Steamed basmati rice and baby aubergines and poppadum

#### VEGETARIAN INDIAN MEE GORENG

Stir fried noodles with Chinese greens, Juliane carrots, cabbage, tofu, young spinach and bean sprouts served with lemon wedge

## **Puddings**

#### **TIRAMISU**

A coffee flavoured layers of fresh whipped cream, mascarpone cheese

#### NANAS JB

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

#### MILK CHOCOLATE CHIP COOKIE DOUGH

Mouth-watering hot cookie dough, with succulent chocolate chip pieces, drizzled with chocolate sauce. Served hot with Madagascan vanilla ice cream

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