

DESSERTS

62. Pisang Emas Dan Air Krim v £5.75

Small bananas with pistachio and coconut ice cream topped with chocolate sauce, almond and coconut flakes – garnished with glazed cherries

63. Salad Buah Buah 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

64. 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

65. Coklat Kek v £6.25

Warm triple chocolate brownie with pistachio ice cream

66. Sticky Toffee Pudding v £5.75

Homemade rich and creamy sticky toffee pudding served hot with scallop of Madagascar vanilla ice cream


GF- Gluten Free, V- Vegetarian, VE- Vegan, S- 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 – 10pm 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

£21.50



THREE COURSES

Choices of
Starter
Main
Rice or Bread
Side Vegetable
Dessert

£25.50

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 £44.50 per person

Raffles regularly hosts functions and celebrations, weddings, birthday parties and corporate dinners. We can also tailor our menu for your function and have excellent value deals. We can host up to 60 guests and private dining facilities.

SOPHISTICATED STYLE AND DELICIOUS AWARD WINNING CUISINE

Raffles RESTAURANT

149 Warwick Road, Kenilworth Warwickshire CV8 1HY

Telephone: 01926 864300

Email: reservations@rafflesmalaysian.com

www.rafflesmalaysian.com

Malaysian Food Menu

Only Malaysian Restaurant in West Midlands

Established Family Business Since 1995



PEACOCK HOTEL

149 Warwick Road, Kenilworth,
CV8 1HY
Tel: 01926 851 156

Web: www.peacockhotel.com
E-mail: reservations@peacockhotel.com
Peacock Hotel

FOOD HUB

Uber Eats

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LIGHT APPETISERS

- 1. Condiments & Pickles** £0.75 each
Mango Chutney, Minted Yoghurt Dip, Sweet Chilli Dip, Lingham Sauce, Mixed 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)

HEALTHY STARTERS

- 5. Mandarin Tim Sum** £5.75
Pork and king prawn dumplings steamed in Chinese bamboo baskets served with a chilli dip
- 6. Chinese Vegetable Dumplings** £5.25
Sautéed fine julienne of vegetable with lemongrass and dumplings steamed in Chinese bamboo baskets served with a chilli oil and crushed chillies
- 7. Prawns Ha Hauw** £5.75
Traditional Cantonese dumpling served as dim sum with dumpling dressing and sweet chilli dip
- 8. Pork Wan Tan** £5.75
A delicate and flavourful filling typically made with seasoned ground pork and Chinese mushroom, wrapped in a thin and tender dough steamed in bamboo basket and served with soya sauce and chilli oil
- 9. Chicken Dumplings** £5.75
Chinese chicken dumplings are healthy, juicy, and incredibly delicious! loaded with ground chicken and vegetables, steamed and served with a simple dipping sauce

STARTERS

- 10. Murtabak Daging** £5.75
Mamak style crispy Malaysian Indian bread, layered with minced beef toasted on a griddle, with minted yoghurt dip
- 11. Kajang Satay Ayam** GF £5.75
Chargrilled chicken satay skewered in bamboo sticks served with pineapple, cucumber, shallots and a delicious homemade peanut sauce
- 12. Pohpiah Goreng** £5.25
Malaysian Chinese spring roll with selection of vegetables, prawns, chicken with chilli dip
- 13. Cucur Udang** £6.25
Well known street food of Malaysian prawn fritters is a lightly battered king prawns with coated Lingham chilli sauce
- 14. Madras Koli** GF £5.75
Baked chicken pieces with pepper and served with lettuce
- 15. Kepak Ayam Mak** £5.25
Deliciously marinated spiced barbecue devil hot chicken wings on lettuce
- 16. Kak Besah's Curry Puffs** £5.25
Malaysian puffs filled with spiced chicken and potatoes

- 17. Masalodeh** GF VE £5.25
Malaysian Indian lentil patties, crisp on the outside and soft and floury inside
- 18. Karipap Pusing** VE £4.25
Crispy pastry puffs with potato, carrot, peas filling
- 19. Pakora** VE £5.75
Malaysian Indian crispy basin flour battered cauliflower served with tangy dressing and smoky barbeque sauce
- 20. Duck Gyoza** £5.75
Aromatic are crispy fried dumplings filled with succulent duck and served with a sweet and savory dipping sauce
- 21. Beef Bulgogi Gyoza** £5.75
Pan fried bulgogi beef and vegetable gyozas served with chilli oil and soya sauce

SOUPS

- 22. Laksa Lemak** GF £8.75
Shanghai noodles with strips of chicken, prawns, beansprouts, toufu and Chinese greens in spicy coconut curry soup
- 23. Sup Ayam Dan Jagung** GF £7.75
Chicken and sweetcorn soup with spring onions and chilli oil
- 24. Sup Wonton** £7.25
Traditional pork and king prawn wonton cooked with clear chicken soup
- 25. Classic Tomato Soup** GF V £6.75
Plum and sun blushed tomato soup with gently infused with basil

NOODLES

- 26. Indian Mee Goreng** £9.75
Stir fried Indian noodles cooked with chillies, chicken, prawns, spinach and beansprouts
- 27. Char Kuey Teow** £9.75
A famous Penang wok-fried flat noodles with tiger king prawns, mushrooms, and young spinach
- 28. Mee Goreng Mamak** £9.25
Fried mamak chicken noodles with sticky sauce that is both spicy and sweet
- 29. Bihun Goreng** VE £8.75
Rice vermicelli fried noodles from Kampung Sungai Nyior, cooked with carrots, cabbage, beansprouts and toufu
- 30. Kuey Teow Basah Melayu** V £8.75
Malay vegetable and fried noodle dish with rice noodles, mushrooms, seasonal vegetables, and soy sauce

MEAT MAIN COURSES

- 31. Rendang Daging Tok Perak** £10.75
Medallions of beef flavoured with aromatic lemon grass, mild chilli and coconut milk
- 32. Mysore Adu** GF £10.25
Succulent lamb marinated with spices, slow baked with a generous amount of crushed fennel seeds, cumin, black peppercorn and finished with creamy yoghurt

- 33. Madras Chicken Biryani** £11.25
Southern Indian famous chicken dum briyani served with Malaysian coleslaw and mini papadoms
- 34. Lamb Kuruma Kambing** GF £10.25
Tender lamb delicately flavoured with cumin and coconut milk in coriander sauce with potatoes and carrots, fresh mint and hint of cardamom
- 35. Pandri Perattal** GF £10.25
Pan fried spicy pork in a uniquely blended rich sauce in southern Indian style
- 36. Traditional Claypot** £10.75
Chicken, leaf spinach, prawns, tomato, and mushrooms topped with beansprouts, all simmered in a claypot, flavoured with stock and soya sauce
- 37. Vindaloo Kari Babi Daging** GF £10.75
Malaysian Portuguese Devil's pork vindaloo, tender pieces of pork slow cooked with red wine, fenugreek, crushed red chillies and mustard
- 38. Captain's Curry** GF £9.75
The notorious 'Captain's Curry' originates from Penang in the colonial days – this dish of spicy chicken flavoured with coconut milk
- 39. Hainanese Ayam** £10.25
Succulent roast chicken supreme fillet marinated with blended chillies, soya and ginger. It is a sweet and a sour taste with Malaysian Chinese influence
- 40. Pepper Chicken Curry** GF £9.75
Pan cooked in freshly grounded black peppers, paprika, cloves with tangy tomato

SEAFOOD MAIN COURSES

- 41. Okra Salmon** £11.25
Salmon filled marinated with turmeric and cumin, served in a rich coconut and paprika curry with sautéed ladies fingers
- 42. Sambal Ikan Kankung** GF £10.25
Succulent cod filets in a medium spiced piquant sambal sauce rolled with water spinach
- 43. Udang Tempura** £10.75
Tiger prawns crisply fried in light batter with tails and Lingham chilli sauce, lemon wedge
- 44. Nasi Goreng** £12.25
Fragrant Malay stir fried rice with prawns, chicken and seasonal vegetables in a light soya sauce garnished with omelette strips
- 45. Udang Bakar Kering** GF £10.75
Pan sautéed jumbo prawns in their shells – deliciously succulent in a uniquely blended red onion sauce with caramelised palm sugar
- 46. 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

- 47. Nasi Goreng Sayur** VE £11.25
Vegetable fried rice with mixed capsicum, julienne of carrots, white cabbage and beansprouts
- 48. Traditional Vegetable Claypot** VE £10.25
Malaysian Chinese broth cooked in a claypot to order with tofu, water chestnuts, carrots, tomato and mushroom, flavoured with stock, soya, mushroom oyster sauce
- 49. Gulai Dalca** VE GF £9.75
Malay vegetable dhal curry with carrots, beans, okra and tomatoes, infused with Malaysian Indian spices

VARITY RICE

- 50. Nasi Pandan Putih** £3.25
Perfect white steamed basmati rice flavoured screwfin leaves known as pandan
- 51. Nasi Limau Kunyit** £3.75
Steamed rice infused with lemon and turmeric
- 52. Nasi Asam Jawa** £3.75
Malaysian Indian tamarind flavoured rice known as Puli Saadham
- 53. Nasi Manggai** £3.75
Mango Rice, sweet alfonsa mango puree tossed with curry leaves, mustard seeds and rolled with basmati rice
- 54. Nasi Yoghurt** £3.75
Chilled creamy yoghurt rice with curry leaves and mustard seeds known as Curd Rice

FRESH BREADS

- 55. Roti Canai** V £3.25 each
Malaysian flatbread, crispy and layered soft bread
- 56. Paratha** V VE £2.75 each
Malaysian Indian fluffy bread

SIDE VEGETABLES

- 57. Petai Goreng Kunyit** VE GF 4.75
Sautéed fine green beans with turmeric, chilli and tomato
- 58. Bayam Goreng** VE GF 4.75
Stir fried young baby green spinach with dried red chilli and desiccated coconut
- 59. Kacang Bendi Goreng** VE GF £4.75
Stir fried ladies finger known as okra with tamarind juice and spices
- 60. Sayur Goreng** VE £4.75
Sauté potato, Chinese greens and julienne carrots and mange tout with soya and chilli
- 61. Terung Goreng** VE £4.75
Pan fried baby aubergine with cumin, paprika and tomato

