

SPECIAL OFFERS

Sophisticated Style and Delicious Award
Winning Cuisine **The Raffles Takeaway**
Set Meal Experience packages



A

Set meal for 1

Choices of

*1 Starter, 1 Main
1 Rice or Bread
1 Vegetable*

£19.50



B

Set meal for 2

Choices of

*2 Starters, 2 Mains
1 Rice, 1 Bread
2 Vegetables*

£35.50



C

Set meal for 4

Choices of

*4 Starters, 4 Mains
2 Rice, 2 Breads
4 Vegetables*

£65.50

SINGAPORE SLING £6.95

Available for takeaway

*This legendary in house cocktail is made of
refreshing gin, cherry heering and tangy
lemon juice with a Light film of Benedictine*



Why not try our Raffles English Bar & Grill Menu

We serve selection of mezzes, sharing boards, salads, hand crafted better burgers, best dishes from Italian and Indian cuisines and Indulgent desserts served between 6pm - 10pm Mon to Sat

Raffles

RESTAURANT

Warwickshire's only Malaysian Restaurant



WE ARE OPEN FOR TAKEAWAY

Call now on **01926 864 300** or **01926 851 156**

www.rafflesmalaysian.com | reservations@peacockhotel.com

The Peacock Townhouse Hotel
149 Warwick Road, Kenilworth, CV8 1HY

Monday to Saturday

5pm – 9pm

FREE PARKING | FREE WIFI | ALL CREDIT CARDS ACCEPTED

Raffles regularly hosts functions and celebrations, weddings, parties and corporate dinners. We can tailor our menu for your function and have excellent value deals.

We can host up to 60 guests and also private dining facilities

SOPHISTICATED STYLE AND DELICIOUS AWARD WINNING CUISINE

15% INTRODUCTORY DISCOUNT ON TAKE AWAYS

Minimum spend is £20. Discount not valid with Set Meal Deals

LIGHT APPETISERS

1. Condiments & Pickles £0.50 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)

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, tofu 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 and spring onions

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 beef tomatoes

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

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.