

Starters

Spicy smoked haddock and saffron soup

Satay – free-range beef or chicken with homemade peanut sauce

Cucur badak – prawn, wrapped in sweet potato & coconut served with yogurt dip

Cauliflower and cumin fritters with lime yogurt **Vegan**

Smoked duck served with young mango & papaya salad, sesame & ginger dressing

Mains

Beef Wellington – prime free-range filet of beef & seasonal vegetables

Rack of lamb – marinated with coriander and honey served with cous-cous

Whole roast seabass with red pepper butter

Ayam Golek – whole free range chicken marinated in Malaysian spice paste. This is a unique Malaysian ceremonial dish and is for 2 people only. Served with steamed jasmine rice. **H**

Duck rendang – free-range duck leg slow cooked in spicy coconut sauce. Served with saffron rice.

Cendawan campor – mixed wild mushroom stirfry with Asian vegetables & served with jasmine rice
Vegan

Penang style kway teoh – stir-fried rice noodle with Asian vegetables & bean sprout **Vegan**

*sides £2.50

Buttered new potatoes, green beans, jasmine rice

Dessert

Bread & butter pudding with custard

Pineapple tart with pineapple ice-cream

Selection of home-made tropical fruit ice-cream and sorbet

Selection of fine English cheese platter