

PENINSULA

# Christmas Menu

## STARTER

(Choose any one)

Papadum(V) | Veg. Samosa(V) | Onion Bhaji (V) | Chicken Rolls |  
Mutton Rolls | Chicken Satay | Fish Cutlets

## MAIN

(Choose any one)

Veg. Kottu Roti(V) | Chicken Kottu Roti | Mutton Kottu Roti |  
Chicken Biryani | Mutton Biryani | Paneer Biryani(V)

OR

Sri Lankan Chicken Curry | Sri Lankan Mutton Curry | Butter  
Chicken | Beef Rendang | Prawn Masala  
Dhal & Spinach Curry(V) | Butter Paneer(V) | Aubergine Fry(V) |  
Okra Fry(V) | Mushroom Masala (V)

**SIDE TO ADD TO YOUR CURRY PLAIN RICE OR PARATHA (2pcs)**

## DESSERT

(Choose any one)

Kulfi | Gulab Jamun

## COMPLIMENTARY DRINK

(Choose any one)

Prosecco (200ml)  
House White Wine | House Red Wine (175ml)  
Beer (330ml)

PER PERSON £30

# PENINSULA

INDIAN, SRI-LANKAN & MALAYSIAN RESTAURANT

## VEGETARIAN STARTERS

<b>PAPADUM (VG)</b>	<b>3.99</b>
Crispy, thin lentil wafers, lightly spiced and perfect as a snack or accompaniment to meals. Served with three chutneys. (2 pcs)	
<b>VEG ROLLS (G) (VG)</b>	<b>4.99</b>
Prepared with specially ground spices mixed with potato and vegetables (2pcs)	
<b>VEG SAMOSA (G) (VG)</b>	<b>4.99</b>
Deep fried stuffed vegetable pastry (2pcs)	
<b>CHIPS (VG)</b>	<b>3.99</b>
Deep-fried potatoes	
<b>CHEESY CHIPS</b>	<b>4.99</b>
Sliced deep-fried potatoes covered with cheese	
<b>MOGO CHIPS (VG)</b>	<b>5.49</b>
Crispy cassava fries, golden-fried to perfection	
<b>PERI PERI MOGO CHIPS (VG)</b>	<b>5.99</b>
Crispy cassava fries, golden-fried to perfection (Peri peri salt)	
<b>SOYA CHILLI (VG) 🌶️</b>	<b>7.99</b>
Battered soya chunks fried & sautéed with onion. Capsicum, and chef's special hot devil sauce	
<b>CHILLI PANEER (G)</b>	<b>8.99</b>
Battered Paneer fried & sautéed with onion. Capsicum, and chef's special hot devil sauce	
<b>ONION BHAJI (G) (VG)</b>	<b>5.99</b>
crispy Indian snack made with onions, gram flour (besan), and spices.	

## NON-VEGETARIAN STARTERS

<b>CHICKEN ROLLS (G)</b>	<b>4.99</b>
Prepared with special ground spices mixed with spiced chicken, Potato, Crumbed and fried (2pcs)	
<b>MUTTON ROLLS (G)</b>	<b>5.49</b>
Crispy delicacy prepared with special ground spices mixed with spiced mutton, Potato, Crumbed and fried (2pcs)	
<b>FISH CUTLETS (G)</b>	<b>5.49</b>
Crispy delicacy prepared with special ground spices mixed with spiced fish, potato, crumbed and fried (2pcs)	
<b>CHICKEN SATAY (CN)</b>	<b>7.99</b>
Grilled Chicken Skewers flavored with ginger, lemon grass paste, turmeric powder and served with a peanut dipping sauce. (5 pcs)	
<b>SQUID</b>	<b>7.99</b>
Salt & pepper battered squid	
<b>CHICKEN DEVIL 🌶️</b>	<b>10.99</b>
Battered chicken fried & sautéed with onion. Capsicum, and chef's special hot devil sauce	
<b>SQUID DEVIL 🌶️</b>	<b>10.99</b>
Battered squid fried & sautéed with onion. Capsicum, and chef's special hot devil sauce	
<b>PRAWN DEVIL 🌶️</b>	<b>12.99</b>
Battered prawn fried & sautéed with onion, garlic, capsicum, and chef's special hot devil sauce	
<b>MUTTON VARUVAL</b>	<b>12.99</b>
Spicy, flavorful, tender lamb dish is going to wow you with its complex balance of flavours. <b>Spicy Level : Medium</b>	

## HOUSE SPECIAL PLATTERS

<b>VEG PLATTER</b>	<b>14.99</b>
2 Veg Rolls, 2 Veg Samosa, Soya Chilli, Paneer Chilli & Mogo Chips	
<b>NON-VEG PLATTER</b>	<b>17.99</b>
2 Chicken Rolls, 2 Mutton Rolls, 2 Fish Cutlets, 3 Chicken Satay & Squid	
<b>MIX PLATTER</b>	<b>15.99</b>
2 Veg Rolls, 2 Veg Samosa, 2 Mutton Rolls & 2 Fish Cutlets	

## BIRYANI

Aromatic basmati rice cooked with tender meat, flavorful spices, fragrant herbs & Egg. Served with raita & veg gravy  
Spicy level Medium/Hot

<b>VEG BIRYANI (VG)</b>	<b>10.99</b>
Served with veg curry	
<b>PANEER BIRYANI (V)</b>	<b>11.99</b>
Served with raita & veg curry	
<b>EGG BIRYANI</b>	<b>10.99</b>
Served with raita & veg curry	
<b>CHICKEN BIRYANI</b>	<b>11.99</b>
Served with raita & veg curry	
<b>MUTTON BIRYANI</b>	<b>12.99</b>
Served with raita & veg curry	

## NON-VEGETARIAN CURRIES

Recommended With Paratha/ Rice

<b>SRI-LANKAN CHICKEN CURRY</b>	<b>11.99</b>
Sri-Lankan style thick chicken breast curry (boneless) Spicy Level Mild/Medium/Hot	
<b>SRI-LANKAN MUTTON CURRY</b>	<b>12.99</b>
Sri-Lankan style thick mutton curry. (contain bones) Spicy Level Mild/Medium/Hot	
<b>PRAWN MASALA</b>	<b>14.99</b>
Prawn cooked with specially selected spices along with coconut milk Spicy Level Mild/Medium/Hot	
<b>BEEF RENDANG</b>	<b>14.99</b>
Beef slow cooked in aromatic spices and coconut milk Spicy Level Mild	
<b>HOUSE SPECIAL FISH CURRY</b>	<b>14.99</b>
Fish curry cooked with home-made spices (Kingfish) Spicy Level Mild/Medium/Hot	
<b>EGG MASALA</b>	<b>9.99</b>
South Indian style thick onion and tomato egg masala. Spicy Level :Medium/Hot	
<b>BUTTER CHICKEN (CN)</b>	<b>11.99</b>
Tender grilled chicken cooked in a creamy tomato sauce with aromatic spices. Spicy Level Mild/Medium	
<b>CHEF'S SPECIAL BEEF MOJU (DRY)</b>	<b>14.99</b>
Chef's Special succulent beef stir-fried with hand-picked spices. Spicy Level: Medium	

## VEGETARIAN CURRIES

Recommended With Paratha/ Rice

<b>AUBERGINE MOJU (DRY) (VG)</b>	<b>9.99</b>
Succulent Aubergine stir-fried with hand-picked spices Spicy Level Medium	
<b>OKRA FRY (DRY) (VG)</b>	<b>8.99</b>
Okra sautéed with onion Spicy Level Mild/Medium/Hot	
<b>POTATO FRY (DRY) (VG)</b>	<b>6.99</b>
Very mild potato cooked with aromatic herbs & spices. Spicy Level Medium	
<b>DHAL CURRY (VG)</b>	<b>7.99</b>
Traditional ceylon dhal curry cooked with aromatic herbs & spices. Spicy Level Mild/Medium/Hot	
<b>DHAL &amp; SPINACH (VG)</b>	<b>8.99</b>
Yellow lentils & baby spinach cooked with aromatic herbs & spices. Spicy Level Mild/Medium/Hot	
<b>BUTTER PANEER (CN)</b>	<b>11.99</b>
Paneer cooked in a creamy tomato sauce with aromatic spices. Spicy Level Medium/Mild	
<b>GREEN BEANS (SEMI GRAVY) (VG)</b>	<b>7.50</b>
Green beans tossed in a chef's special aromatic spices. Spicy Level Mild/Medium/Hot	
<b>BETROOT CURRY (SEMI GRAVY) (VG)</b>	<b>8.50</b>
Fresh beetroot curry cooked with herbs & spices Spicy Level Mild/Medium/Hot	
<b>BHINDI MASALA (SEMI GRAVY) (VG)</b>	<b>9.99</b>
Indian dish made with tender okra (bhindi) cooked in a spiced onion-tomato gravy. Spicy Level Mild/Medium/Hot	
<b>PALAK PANEER</b>	<b>11.99</b>
Indian dish featuring soft paneer cubes simmered in a creamy spinach (Palak) gravy, seasoned with aromatic spices. Spicy Level Mild/Medium/Hot	
<b>MIX VEG CURRY (VG)</b>	<b>9.99</b>
A medley of vegetables cooked in a rich, spiced tomato-onion gravy. Spicy Level Mild/Medium/Hot	
<b>SAMBAR (VG)</b>	<b>9.99</b>
A tangy and aromatic south indian lentil stew made with toor dal, tamarind, vegetables, and a flavorful spice blend Spicy Level Medium	
<b>ALOO GOBI (SEMI GRAVY)</b>	<b>8.99</b>
Indian dish made with potatoes (Aloo) and cauliflower (Gobi) sautéed with aromatic spices. Spicy Level Mild/Medium/Hot	
<b>SOYA MASALA (SEMI GRAVY) (VG)</b>	<b>7.99</b>
Tender soya chunks cooked in a rich, aromatic blend of spices, tomatoes, and herbs. Spicy Level Mild/Medium/Hot	

## RICE

Spicy level : Mild

**PLAIN RICE (VG)** 3.99

Cooked basmati rice

**PULAO RICE (VG)** 4.99

A fragrant and mildly spiced one-pot dish made with basmati rice, and aromatic spices.

**CUMIN RICE (VG)** 4.99

A fragrant Indian dish made with basmati rice and aromatic cumin seeds.

## FRIED RICE

Please Select Spicy Level : Mild/Medium/Hot

**VEG FRIED RICE (VG)** 8.99

Stir-fried rice loaded with fresh vegetables, fragrant spices, cooked to perfection.

**EGG FRIED RICE** 9.99

Stir-fried rice loaded with fresh vegetables, fragrant spices, and Egg, cooked to perfection.

**CHICKEN FRIED RICE** 11.99

Stir-fried rice loaded with fresh vegetables, fragrant spices, and chicken, cooked to perfection.

**PRAWN FRIED RICE** 12.99

Stir-fried rice loaded with fresh vegetables, fragrant spices, and prawn, cooked to perfection.

**HOUSE SPECIAL MIX FRIED RICE** 13.99

Stir-fried rice loaded with fresh vegetables, fragrant spices, and chicken & Prawn, cooked to perfection.

Add on side of Fried Rice  
Chili oil (Veg) 1.50 & Chili Oil (Prawn) 1.99

## SALAD

**GREEN SALAD (VG)** 5.99

Chopped Cucumber, Tomato, Onion & Green leaves, Served With Dressings

**HOUSE SPECIAL SALAD** 11.99

Chopped Cucumber, Tomato, Green leaves, chicken satay, & chicken breast. Served With Dressings

## INDIAN BREAD / HOPPERS

**PARATHA (G)** 1 PCS 2.99 2 PCS 4.99

A soft & fluffy bread made by stretching and folding dough to create layers. Recommended with curries.

**STRING HOPPERS (G)** 6.99

Healthy steamed rice noodles served with Kiri Hodi. Recommended with curries.

## Special Malaysian Dishes

Please Select Spicy Level : Medium/Hot

**NASI TOFU 9.99 CHICKEN 10.99**

**GORENG SEA FOOD 11.99**

Stir-fried rice cooked with vegetables, egg, sambal sauce, and nasi Goreng sauce, choice of protein tofu, chicken or prawn

**MEE TOFU 9.99 CHICKEN 10.99**

**GORENG SEA FOOD 11.99**

Egg noodles cooked with vegetables, egg, sambal sauce, tomato, mee goreng sauce, satay sauce and beansprouts, choice of protein tofu, chicken or prawn

**MEE HOON TOFU 9.99 CHICKEN 10.99**

**GORENG SEA FOOD 11.99**

Vermicelli noodles cooked with egg, vegetables, sambal sauce, tomato, mee hoon goreng sauce, and beansprouts, choice of protein tofu, chicken or prawn

**CHAR KWAY TOFU 9.99 CHICKEN 10.99**

**TEOW SEA FOOD 11.99**

Stir-fried flat rice noodles cooked with egg, vegetables, special sauce, and beansprouts. Choice of protein tofu, chicken, or prawn

**KARI LAKSA** 11.99

Egg noodles in a coconut curry broth with seafood and tofu

**CHEF'S SPECIAL VEGETARIAN SOUP** 10.99

## SAMBOL

**POL SAMBOL (VG)** 3.50

Special Sri-Lankan side prepared with grated coconut, red onion & dried chillies

**SEENI SAMBOL (VG)** 3.99

Special Sri-Lankan sweet & sour onion-based side dish

## SOUTH INDIAN DOSA

Served with sambar and two chutneys

Spicy Level: Medium

**PLAIN DOSA (VG)** 8.99

Thin pancake made of rice and lentils.

**MASALA DOSA (VG)** 10.99

Thin pancake made of rice and lentils filled with potato masala

**CHEESE DOSA (V)** 10.99

Thin pancake made of rice and lentils filled with cheese

**ONION DOSA (VG)** 9.99

Thin pancake made of rice and lentils filled with spiced onion

**EGG DOSA** 9.99

Thin pancake made of rice and lentils filled with egg

Add Small Chicken Curry 4.99 / Mutton Curry 5.99  
Extra Filling Cheese 2.99  
Extra Tomato/ Coconut chutney 1.50 & Sambar 1.99

## SRI-LANKAN KOTTU ROTI

Please Select Spicy Level Medium/Hot

**VEG KOTTU ROTI (V) (G)** 10.99

Shredded bread infused with veg curry, served with veg curry sauce (with egg or without egg)

**CHICKEN KOTTU ROTI (G)** 11.99

Shredded bread infused with chicken curry, served with chicken curry sauce

**MUTTON KOTTU ROTI (G)** 12.99

Shredded bread infused with mutton curry, served with mutton curry sauce

Extra Topping Cheese 1.50

## EXTRA

**RAITA** 1.50

A creamy yogurt blend with fresh vegetables

**ONION SALAD** 3.50

Onion, tomatoes, green chillies and lemon wedges

**PLAIN YOGURT** 1.50

**MANGO PICKLE** 1.50

A tangy and spicy condiment made with seasoned mangoes

**EGG OMELET PLAIN 4.99 SRI LANKAN 6.99**

A Sri Lankan omelet infused with spices, onions, and green chillies

Please Select Spicy Level Mild/Medium/Hot

Extra Topping Cheese 1.50

## HOUSE SPECIAL

### LAMPRAIS

It consists of (lamb curry or chicken curry), ash plantain, aubergine moju, belachan, fish cutlets, deep-fried boiled egg and rice boiled in stock, all of which is wrapped in a banana leaves and baked in an oven. The rice is made by frying raw short grain rice with onions and spices in butter or ghee and then cooking in a chicken stock.

Spicy Level Medium

**CHICKEN 16.99 MUTTON 19.99**

### RICE & CURRY WRAPPED IN BANANA LEAF

Basmati rice included four vegetables curries & small dhal curry/ Papadam. **Spicy Level: Mild**

**13.99**

Add Small Chicken Curry 4.99 / Mutton Curry 5.99 (Spicy Level: Medium/Hot)

VG Vegan  
V Vegetarian  
G Gluten  
CN Contain Nuts  
Oil contains Soya allergy

A discretionary 12.5% service charge will be added to your bill

We are limiting Capacity. Please try to keep your experience to 90 minutes or less. Appreciate your thoughtfulness.

Please let our team know about any allergies or dietary requirement before ordering, whilst we take every reasonable precaution when catering for guests with allergies, we prepare food in a kitchen where allergens may be present, so we cannot 100% guarantee no cross-contamination.

