

Ning | Manchester

Malaysian Love Banquet Valentine's Day Set Menu*, 14 February 2012



Starters (platter, based on 2 people sharing)

Sate Ayam | Chicken Satay

Succulent skewered chicken specially marinated with turmeric & cumin, and served with Chef Norman Musa's legendary peanut sauce

Pulut Kuning | Steamed Glutinous Rice Cake

Steamed glutinous rice infused with turmeric & lemon grass, coated with aromatic desiccated coconut and topped with rendang sauce and prawn

Bebola Sotong & Ayam | Calamari & Chicken Balls

Street-inspired minced calamari & chicken balls deep fried with a hint of coriander leaves, and served with sweet chilli sauce



Main Courses (dishes, based on 2 people sharing)

Ikan Masak Masam Manis | Battered Sea Bass in Sweet & Sour Sauce

Fillet of sea bass lightly battered and infused with a hint of spices, fried until crispy, and served on spinach with our chef's special sweet & sour sauce

Daging Masak Rempah Jintan | Beef in Coriander & Cumin Curry

Topside beef tenderly cooked in coriander, coconut milk and cumin sauce with a hint of mint, star anise, cinnamon and cloves

Ayam Goreng Kunyit & Halia | Wok Fried Chicken with Turmeric & Ginger

Chicken breast marinated with turmeric wok-fried with vegetables and a hint of ginger and black pepper

Acar Timun, Mangga & Lobak | Mango, Cucumber & Carrot salad

Fresh young mango, cucumber and carrot salad with a dressing of palm sugar, fish sauce, lime juice and crushed peanuts

Steamed Jasmine Rice



Desserts (to choose one each from)

Pulut Tai Tai & Kaya | Pressed Glutinous Rice with Coconut Jam

Colourful glutinous rice steamed with coconut milk and the natural extract of blue pea flowers, served with homemade coconut jam (contains egg) – a truly Malaysian sweet for the connoisseur

Marbled Chocolate Mousse with Strawberries & Passion Fruit

A seductive blend of white and chocolate mousse served with a hint of cinnamon, fresh strawberries and passion fruit – perfect for Valentine's night!

Selection of artisan sorbets and ice creams

Handcrafted, Asian inspired ice creams and sorbets from **Yee Kwan**; choice of two scoops from:

- **Ice creams:** Black sesame seed, coconut, rose 'sirap', chocolate & chilli, and Vanilla
- **Sorbets:** Lime & lemongrass, lychee, Alphonso mango, and mojito



*£59.95 per couple. Terms, conditions & booking procedures apply. Enquire about dietary options (see Vegetarian options on next page).

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Malaysian Love Banquet – Vegetarian

Valentine's Day Set Menu, 14 February 2012*

Starters (*platter, based on 2 people sharing***)

Tofu Sumbat | Stuffed Beancurd

Fried *tofu* stuffed with cucumber, beansprouts and carrot slices, topped with Chef Norman Musa's legendary handmade peanut sauce

Mamak Pasembor | Indian-Malaysian Warm Salad

Street-inspired mixed salad of cucumber, beansprouts, potato & flour fritters, topped with a thick sauce made of sweet potato, peanuts and tamarind

Pulut Kuning | Steamed Glutinous Rice Cake

Steamed glutinous rice infused with turmeric & lemon grass, coated with aromatic desiccated coconut and topped with rendang sauce and sweet potato

Main Courses (*dishes, based on 2 people sharing***)

Masak Rempah Jintan | Coriander & Cumin Vegetable Curry

Aromatic thick curry made of coconut milk with butternut squash, sweet potato, carrot and green beans with a hint of mint, star anise, cinnamon and cloves

Bayam, Keledek & Tempeh Goreng | Spinach, Sweet Potato & Tempeh Stir-fry

Wok fried spinach, sweet potato and fried tempeh (*fermented soya bean cakes*) with a hint of turmeric & ginger sauce

Gulai Dalca | Malaysian Dhal Curry

Rich curry of lentils and a blend of Malaysian spices and coconut milk cooked with butternut squash, sweet potato, carrot and green beans

Acar Timun, Mangga & Lobak | Mango, Cucumber & Carrot salad

Fresh young mango, cucumber and carrot salad with a dressing of palm sugar, soy sauce, lime juice and crushed peanuts

Steamed Jasmine Rice

Desserts (*to choose one each from*)

Pulut Tai Tai & Kaya | Pressed Glutinous Rice with Coconut Jam

Colourful glutinous rice steamed with coconut milk and the natural extract of blue pea flowers, served with homemade coconut jam – a truly Malaysian sweet for the connoisseur (*sorry, not suitable for vegan; contains egg*)

Marbled Chocolate Mousse with Strawberries & Passion Fruit

A seductive blend of white and chocolate mousse served with a hint of cinnamon, fresh strawberries and passion fruit – perfect for Valentine's night! (*sorry, not suitable for vegans; contains dairy cream*)

Selection of artisan sorbets and ice creams

Handcrafted, Asian inspired ice creams and sorbets from **Yee Kwan**; choice of two scoops from:

- **Ice creams:** Black sesame seed, coconut, rose 'sirap', chocolate & chilli, and Vanilla
- **Sorbets:** Lime & lemongrass, lychee, Alphonso mango, and mojito

Fresh fruit platter (*please pre-order this upon your arrival*)

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**Please enquire if you are a mixed Non-Vegetarian/Vegetarian couple.