

Lemon Tea with Chilli Pineapple

Refreshing, tangy, sweet and a little spicy – a union of flavours to go with Manel's delicious Malaysian-Indian Feast. This citrus brewed tea can be served warm or cold, and is intended to be enjoyed throughout the meal. The pineapple makes for a fun and zesty add-on.

Pakoda with Sweet Chilli Sauce

Crunchy, deep fried aromatic morsels – what's not to love about these Pakodas. The sweet chilli sauce has an intense depth of flavour and perfectly complements the crispy pakodas. Be warned – the sauce has a real kick so adjust the amount of chillies to suit your preference.

Black Pepper Okra

For those new to okra (and can get their hands on it), it is a popular ingredient in India and soaks up the spices and aromatics of this dish. An easy substitute for okra is fresh green beans. The black pepper in this dish packs a punch and balances out the sweetness in the other dishes shared by Manel.

Green Chilli Chicken with Coconut Rice

This is one of those dishes that you'll just want more and more of. Whether using chicken or tofu, this dish is bursting with depth and flavour, whilst remaining balanced – especially when eaten with the sweet and moorish coconut rice.

Atjard

Atjard is a side dish and palate cleanser – a wonderfully refreshing salad that pairs well with rich curries. It's light, crunchy, a little tangy and quite unique in flavour with the added pineapple. The vinegar and chilli adds a hint of sour and spice.

Sago Pudding

Popular in Malaysia, gula melaka is a type of palm sugar and adds a rich caramel flavour to this sago pudding, which on its own is sweet and creamy. The salt and seeds or peanuts offset the sweetness from the sugar and pandan. It's textural and delicious.

Saffron Tea

When you arrive at any Persian home, you are usually greeted with freshly brewed tea. Saffron tea is served for special occasions. Delicious, aromatic and invigorating, it's a perfect accompaniment to a Persian feast.

Parvardeh

This Persian style marinated olive dish is sure to please and is packed with flavour and texture from the crunchy walnut and bursts of pomegranate. It's salty, tangy, sweet, nutty, herbaceous and oily, and makes for a delectable side dish.

Gheymeh Bademjan

This version of Gheymeh Bademjan is a stew made with tender lamb, fried eggplant and tomato. It's rich in flavour, but with a refreshing twist of lemon and tamarind. This dish is commonly served in religious ceremonies or gatherings of friends and family in Iran - noosh e jan (bon appetit)!

Persian Jewelled Rice

A rice dish that can really stand on its own and makes for a beautiful centerpiece to a Persian feast. Guaranteed to delight the senses, this bright and colourful dish features subtle saffron and buttery flavours topped with a crunchy and colourful mix of nuts and berries or dried fruit.

Sholeh Zard

A traditional Iranian saffron rice pudding dessert, you and your guests will be surprised and delighted by this creamy, aromatic dish. Sholeh Zard can be served cold or at room temperature - if you can resist eating it right away.

Feast for Freedom

MENU

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