

THE BRITISH  
MALAYSIAN SOCIETY (BMS)

# Deepavali Dinner 2024

a joint event with  
RISE Global UK ✨



**Friday**  
**8 November 2024**  
**6:30PM for 7:00PM - 10:00PM**

**Praba Restaurant**  
*Delicious authentic Sri Lankan and  
South Indian cuisine*  
**262 Northolt Rd, South Harrow,  
Harrow HA2 8HF**  
(2 min walk from South Harrow station.  
Off street parking available after 6.30pm.)

## Programme

**Guest Arrival (6:30pm for 7:00pm start)**

**Welcome Drink and Starters**

**Welcome to the Festival of Lights – Professor Kanesh Rajah**  
Chair of BMS Education, President of Rise Global UK and  
Deepavali Event Organiser

**Celebrating the Spirit of Deepavali – Champa Gurnani**  
BMS Executive Committee Member and  
Deepavali Event Organiser

**Deepavali Cultural Dance**

**BMS Deepavali Message – Mei Sim Lai OBE DL**  
Chair of BMS

**RISE Global Deepavali Message – Attorney Mr Amutha  
Chelian CEO of Rise Europe**

**Dinner**

**South Indian Classical Dance**

**Musical Instrument Recital**

**Desserts**

**Carriages (10:00pm – 10:30pm)**

**Dress Code:**  
**Traditional Indian or Smart Casual**

**Non-members – £45**  
**BMS Members – £35**  
**RISE Members – £35**  
**BMS Student Members – £25**

**Booking and Payment:**  
[www.thebritishmalaysiansociety.com  
/events/deepavali-celebration](http://www.thebritishmalaysiansociety.com/events/deepavali-celebration)

**If unable to book online, please  
contact Mei Sim Lai OBE DL:**  
[Meisimlai@yahoo.co.uk](mailto:Meisimlai@yahoo.co.uk)  
**Mobile: 07903 153 793**

**Please let us know if you have any  
special dietary requirements.**





# Menu

Food served is halal.

## Starters

### *Non-vegetarian*

Chicken 65  
Prawn varuval  
Mutton chukka

### *Vegetarian*

A choice of cheese and  
vegetarian samosas  
Chilli garlic mogo (cassava)  
Gobi 65 (cauliflower)

## Mains

### *Non-vegetarian*

Chicken biryani  
Kotthu (chopped paratha  
with curried mutton)  
Fish curry  
Chettinad mutton curry  
Non-vegetarian sambal  
(condiment)

### *Vegetarian*

Vegetable kotthu  
String hoppers (Sri Lankan  
steamed rice noodles)  
Chopped with paratha  
Homemade bread  
Vegetarian sambal  
(condiment)  
Dhal  
Aubergine curry

## Sides

Plain Rice, Paratha and A Selection of Naan Breads,  
Salad, Pickles

## Desserts

Fruit salad with ice cream  
Wattalapam (steamed rice cake)  
Kesari (dessert made with semolina)

## Drinks

Choice of soft drinks and juices  
Malassagne Picpoul de Pinet (White)  
Calvet Fleurie Beaujolais (Red)