



T H E M A L A Y A

Tasting Menu \$65 per person

The same menu selection will apply to the whole table

Please select 3 entrees and 4 mains from the choices below.

As marked, some dishes will incur an additional charge per person.

Entrees

Popiah	Thin pastry skins filled with shredded chicken, prawns, shallots, vermicelli and bean sprouts. Served with a sweet soy chilli sauce and ground fresh nuts.
Lemak Chicken Prawn (+\$2pp)	Skewered and barbecued chicken thigh fillet or prawns served with a spicy sauce made from fresh chilli, lemongrass, kaffir lime leaf, and coconut milk.
San Choy Bow Vegetable (v) Pork	Your choice of minced pork or vegetables, water chestnut, onion and shallots, stir-fried and served in a lettuce leaf.
Salt and Pepper Cauliflower (v) Prawns (+\$3pp)	Lightly battered cauliflower or prawns, deep-fried and tossed in fresh chilli, salt, cracked black pepper and shallots.
Sayor Otak (v)	Silken tofu topped with a blend of eggplant, mushroom, tomato, lemongrass and chilli paste, wrapped in a banana leaf and barbecued.
Otak Otak (+\$3pp)	White fish minced with chilli and spice, wrapped in a banana leaf and barbecued.
Seafood Rolls (+\$3pp)	Minced scallop, prawn and shallots rolled in a light pastry skin and deep-fried. Served with a sweet chilli and sesame seed sauce.
Roti and Sauce Lemak Sauce Chicken Curry Sauce	Pan-fried Malay flat-bread served with your choice of sauce for dipping.

An 8% gratuity applies for all groups of 8 people or more – All prices increase by 10% on Sundays.

Mains

Mixed Laksa	Will be served to share as the first main course. Prawns, shredded-chicken, rice vermicelli and beansprouts served in a spicy milk soup and finished with Malaya Laksa Chilli.
Lemak Fish (+\$3pp)	White fish fillets poached in an aromatic Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk.
Kapitan Chicken Prawns(+\$3pp)	Penang-style curry sauce made with fresh chilli and coconut milk, served with lightly battered pieces of chicken thigh fillet or prawns.
Chilli Lemongrass Chicken Prawns (+\$3pp)	Marinated chicken or prawns stir-fried dry-style with lemongrass, chilli and shallots.
Szechuan Eggplant (v)	Marinated eggplant stir-fried dry style with shallots, cashew nuts and dried chillies. Served on a bed of Chinese water spinach.
Kerabu Asparagus (v) Prawns(+\$3pp)	Asparagus or prawns, stir-fried with honey peas, shredded Chinese mushrooms, garlic, fresh coconut and chilli.
Sayur Masak Lemak (v)	Malay-style vegetable curry cooked with fresh chilli, lemongrass and coconut milk. Medium hot
Opor Ayam	Chicken thigh fillets poached in coconut milk, garlic, ginger, lemongrass onion and aromatic spices. Mild
Coconut Beef Rendang	Indonesian-style beef curry made with an aromatic dry coconut base. Medium hot
Orginal Malaya Curry Beef Chicken Prawns (+\$3pp)	Our orginal 1963 curries, made with our own signature spice blend.
Sambol Chicken Prawns(+\$3pp)	The original Malaya Sambol curry made with belecan, candle nuts and dried shrimp. Hot to extra hot
Kwai du	Rice noodles stir-fried dry-style with chicken, prawn, bean sprouts, onion, shallots, chilli and egg.
Seasonal Vegetables (v)	Seasonal vegetables stir-fried with garlic, soy sauce and fresh chilli.
Nasi Goreng	Indonesian fried rice cooked with chicken, prawn, egg, peas, potato, tomato and chill.