



T H E
M A L A Y A

*All prices increase by 10% on Sundays and 15% on public holidays.
Credit card transactions incur a 0.85% fee.*

Groups of 8 guests or more are required to take a Banquet Menu and will be subject to an 8% gratuity.

Entrées

Otak Otak	<i>Blue eye cod minced with chilli, coconut milk, and spices. Wrapped in banana leaf and barbequed. 2 per serve.</i>	\$17
Sayor Otak (v)	<i>Silken tofu, stir-fried mushrooms, vegetables, lemongrass and chilli paste wrapped in a banana leaf and barbequed. 2 per serve.</i>	\$17
Salt & Pepper	<i>Deep fried and then wok-tossed with salt, cracked black pepper, fresh chilli and shallots.</i>	
Prawns		\$38
Cauliflower (v)		\$27
Lemongrass Seafood Parcels	<i>Crispy fried wontons filled with a spicy mix of prawn, scallops, lemongrass and chilli. Served with a tamarind sweet chilli sauce. 8 per serve.</i>	\$16
Vegetable Popiah (v)	<i>Thin pastry skins rolled with stir-fried jicama yam bean, vermicelli, shallots and fried tofu. Served with sweet soy chilli and ground fresh nuts. 2 per serve.</i>	\$14
Barbecued Lemak Skewers	<i>Marinated and barbecued skewers served with spicy Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk.</i>	
Prawns		\$25
Chicken		\$20
San Choy Bow	<i>Your choice of filling stir-fried with crunchy water chestnut, onion and shallots. Served in a lettuce leaf.</i>	
Blue Swimmer Crab		\$32
Pork		\$20
Vegetable (v)		\$20
Roti Canai and Sauce	<i>Pan-fried Malay flat bread served with your choice of Malaya Curry Duck sauce or spicy Lemak sauce.</i>	\$13

Mains

Laksa	<i>Our original 1963 recipe. Made with dairy milk and rice vermicelli, and topped with coriander and Malaya Laksa Chilli Sambal.</i>	
Prawn		\$30
Chicken		\$25
Mixed		\$27
Vegetable	<i>(made with chicken stock)</i>	\$25
Kapitan	<i>A light Penang-style curry made with fresh chilli and coconut milk, served with lightly battered pieces of chicken thigh fillet or prawns.</i>	
Prawns		\$38
Chicken		\$29
Assam	<i>A hot and sour Nonya-style sauce made from tamarind, shrimp paste, dried chillis and ginger flower. Served with poached prawns or slow braised pork belly.</i>	
Babi Assam	<i>(pork belly)</i>	\$28
Prawn		\$38
Peppered	<i>Marinated prawns or chicken thigh fillet stir-fried dry-style in a sweet pepper sauce with dried chillies and cashews.</i>	
Prawns		\$38
Chicken		\$29

Lemak Fish	<i>A bass grouper fillet poached in a spicy Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk.</i>	\$35
Lemak Duck	<i>Poached and then crispy-fried duck Marylands served with a spicy Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk.</i>	\$35
Barbecued Fish with Chilli Sambal	<i>Bass grouper fillet marinated in our Laksa Chilli Sambal and kaffir lime leaves, wrapped in banana leaf and barbecued.</i>	\$35
Szechuan Eggplant (v)	<i>Crispy fried pieces of eggplant stir-fried dry style with hot Szechuan chillis, cashews and shallots. Served on a bed of Chinese water spinach.</i>	\$27
Seasonal Vegetables	<i>Fresh seasonal vegetables stir-fried with garlic and fresh chilli.</i>	\$19

Curries

Original Malaya Curry	<i>Our original 1963 recipes, made with our signature curry spice blend.</i>	
Beef		\$28
Duck Maryland		\$35
Coconut Beef Rendang	<i>Our signature Indonesian-style beef curry, made with an aromatic dry coconut base.</i>	\$28
Chicken Rendang	<i>Chicken thigh fillets poached in an aromatic curry base made from aromatic spices, toasted coconut, lemongrass and fresh chilli.</i>	\$28
Sayor Masak (v)	<i>Malay-style vegetable curry cooked with fresh chilli, lemongrass and coconut milk.</i>	\$27
Singapore Curry	<i>Authentic Singaporean-style curry made with mustard seeds, tamarind, tomato and eggplant.</i>	
Prawns		\$38
Bass grouper		\$35
Sambol	<i>The original Malaya sambol made with chilli, belecan, candle nuts, dried shrimp and dried spices.</i>	
Prawns		\$38
Chicken		\$27

Noodles and Sides

Kwai Du	<i>Flat rice noodles stir-fried dry style with chicken, prawn, beansprouts, onion, shallots, chilli and egg.</i>	\$26
Singapore Noodles	<i>Vermicelli rice noodles stirfried with curry powder, chicken, prawn, beansprouts & egg.</i>	\$25
Nasi Goreng	<i>Indonesian fried rice, cooked with chicken, prawn, egg, peas, potato, tomato, and chilli</i>	\$25
Fried Rice	<i>Fried with egg, chicken, prawns and roast pork.</i>	\$20
Roti Canai	<i>Pan-fried Malay flat bread.</i>	\$6
Steamed Jasmine Rice	<i>Per person.</i>	\$4.5

\$65 Banquet Menu

Pork San Choy Bow

Pork mince stir-fried with water chestnuts, onion and shallots. Served in a lettuce leaf.

Vegetable Popiah

Thin pastry skins rolled with stir-fried jicama yam bean, vermicelli, shallots and bean sprouts. Served with sweet soy chilli and ground fresh nuts.

Lemak Chicken Skewer

Marinated and barbecued chicken thigh fillet served with spicy Non-ya-style sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk.

choose for the table between:

Prawn Laksa – (served as the first main)

Our original 1963 recipe. Made with dairy milk and rice vermicelli, and topped with coriander and Malaya Laksa Chilli Sambal.

or

Singapore Curry Prawns

Authentic Singaporean-style curry made with mustard seeds, tamarind, tomato and eggplant.

or

Peppered Prawns

Marinated prawns dry-style in a sweet pepper sauce with dried chillies and cashews.

choose for the table between:

Malaya Curry Beef

Our original Curry Beef, made with our house spice blend to this recipe since 1963

or

Chicken Rendang

Chicken thigh fillets poached in an aromatic curry base made from aromatic spices, lemongrass and fresh chilli.

Kwai Du

Flat rice noodles stir-fried dry style with chicken, prawn, beansprouts, onion, shallots, chilli and egg.

Seasonal Vegetables

Fresh seasonal vegetables stir-fried with garlic, soy sauce and fresh chilli.

Steamed Rice

\$65 Vegetarian Menu

Salt & Pepper Cauliflower

Cauliflower deep-fried and then wok-tossed with salt, cracked black pepper, fresh chilli, and shallots.

Vegetable San Choy Bow

Mushroom and carrot stir-fried with crunchy chestnut, onion and shallots. Served in a lettuce leaf.

Vegetable Popiah

Thin pastry skins rolled with stir-fried jicama bean, vermicelli, shallots, and fried tofu. Served with sweet soy chilli and ground fresh nuts.

Sayor Otak

Silken tofu, stir-fried mushrooms, vegetables, lemongrass and chilli paste wrapped in a banana leaf and barbecued.

Sayor Masak Lemak

Malay-style vegetable curry cooked with fresh chilli, lemongrass and coconut milk.

Szechuan Eggplant

Crispy pieces of eggplant stir-fried dry style with hot Szechuan chillis, cashews and shallots. Served on a bed of Chinese water spinach.

Vegetable Kwai Du

Flat rice noodles stir-fried with fresh vegetables, bean sprouts, shallots and chilli.

Steamed Rice

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