



T H E
M A L A Y A

Christmas Menu \$100 per person

Minimum of 4 guests

*The same menu selection will apply to the whole table
Available from November 23rd. 48 hours notice is required*

Entrees

- Salt & Pepper Scampi** Scampi, lightly dusted in flour and turmeric, deep-fried and tossed with chilli, salt, cracked black pepper and shallots.
- Lemongrass Seafood Skewers** A spicy blend of prawn and scallop wrapped around a lemongrass skewer and barbequed.
- XO Pipis** Live pipis stir-fried in our house-made XO sauce. Served on a crispy bed of fried vermicelli noodles.

Mains

- Prawn Rendang** Prawns poached in an Indonesian-style curry sauce made from aromatic spices, lemongrass and chilli.
- Singapore Curry Fish** Bass Grouper fillets poached in an authentic Singaporean-style curry made with mustard seeds, tamarind, tomato, snake beans and eggplant.
- Lemak Duck** Crispy twice-cooked duck Marylands served with our spicy Nonya-style lemak sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk.
- Szechuan Eggplant** Eggplant pieces, stir-fried dry-style with shallots, cashew nuts and dry chillies. Served on a bed of Chinese water spinach
- Steamed Rice**

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



T H E
M A L A Y A

Signature Menu \$75 per person

Minimum of 2 guests

The same menu selection will apply to the whole table

Entrees

- Salt & Pepper Prawns** Lightly battered and deep-fried prawns wok-tossed with salt, cracked black pepper, fresh chilli and shallots.
- Seafood San Choy Bow** Minced prawn and scallop, stir-fried with water chestnuts, onion and shallots. Served in a lettuce leaf.
- Lemak Chicken Skewer** Marinated and barbecued chicken thigh fillet served with spicy Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk.
- Otak Otak** Blue eye cod minced with chilli, coconut milk and spices. Wrapped in banana leaf and barbecued.

Mains

- Kapitan Chicken** A Penang-style curry made with fresh chilli and coconut milk, served with lightly battered pieces of chicken thigh fillets.
- Szechuan Eggplant** Crispy fried pieces of eggplant stir-fried dry style with hot Szechuan chillis, cashews and shallots. Served on a bed of Chinese water spinach.
- Coconut Beef Rendang** Our signature Indonesian-style beef curry, made with an aromatic dry coconut base.
- Steamed Rice**

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T H E M A L A Y A

Banquet Menu \$65 per person

Minimum of 2 guests

The same menu selection will apply to the whole table

Entrees

- Pork San Choy Bow** Pork mince stir-fried with water chestnuts, onion and shallots. Served in a lettuce leaf.
- Popiah** Thin pastry skins rolled with prawns, shredded chicken & vermicelli. Served with sweet soy chilli and ground fresh nuts.
- Satay Chicken** Marinated and barbecued skewers served with our satay sauce made from fresh ground peanuts, lemongrass and dried chilli.

Mains

Choose for the table between:

- Prawn Laksa** Our original 1963 recipe. Made with dairy milk and rice vermicelli, and topped with coriander and Malaya Laksa Chilli Sambal. *Will be served to share as the first main course.*

Or

- Prawn Rendang** Prawns poached in an Indonesian-style curry sauce made from aromatic spices, lemongrass and chilli.

Or

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

Choose for the table between:

- Malaya Curry Beef** Our original Curry Beef, made with our house spice blend made from turmeric, green chilli, lemongrass and coconut milk.

Or

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

- Singapore Noodles** Vermicelli rice noodles stirfried with curry powder, chicken, prawn, beansprouts & egg.

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

- Steamed Rice**

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T H E
M A L A Y A

Vegetarian Banquet Menu \$65 per person

Minimum of 2 guests

The same menu selection will apply to the whole table

Entrees

**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.

Samosa

Potato, carrot, onion and spices wrapped in a light pastry skin and deep-fried. Served with a sweet chilli, fresh herb and sesame sauce.

Sayor Otak

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

Mains

Sayor Masak Lemak

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

Szechuan Eggplant

Crispy fried 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

Vermicelli rice noodles stirfried with curry powder, fresh vegetables and beansprouts.

Steamed Rice

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