



T H E
M A L A Y A

Vegetarian New Years Eve \$135 per person

Minimum of 2 guests

*Glass of Clover Hill Tasmanian Cuvee
or
Fruitasia (mocktail) on arrival.*

Entrees

**Salt & Pepper
Cauliflower**

Deep fried florets of cauliflower, wok-tossed with salt, cracked black pepper, fresh chilli and shallots.

Sayor Otak

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

**Vegetable
San Choy Bow**

Vegetables, crunchy water chestnut and bamboo shoots, stir-fried and served in a lettuce leaf.

Mains

**Wok-tossed Mixed
Mushrooms**

Mixed mushrooms and wood ear fungus wok-charred and then stir-fried with a ginger and kombu sauce.

Sayor Masak Lemak

Malay-style vegetable curry cooked with fresh chilli, lemongrass 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

**Vegetable Singapore
Noodles**

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

Jasmine Rice

Dessert

Ice Cream Petit Four & Black Rice Pudding

An 8% gratuity applies for all groups of 8 people or more