



**T H E
M A L A Y A**

New Years Eve \$135 per person
Minimum of 2 guests

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

Entrees

- Black Pepper King Prawns** Butterflied king prawns tossed in a sauce made from black pepper, soy and butter. Served with roti.
- Otak Otak** Blue eye cod minced with chilli, coconut milk, and spices. Wrapped in banana leaf and barbequed.
- Satay Chicken** Marinated and barbecued skewers of thigh fillet, served with our new satay sauce made from fresh ground peanuts, lemongrass and dried chilli.

Mains

- Singapore Curry Fish** Pieces of bass grouper poached in a Singaporean-style curry made with mustard seeds, tamarind, tomato, snake beans and eggplant.
- Prawn Rendang** Prawns poached in and indonesian style curry base made with coconut and aromatic spices.
- Duck Lemak** Crispy twice-cooked duck Marylands served with our Nonya-style 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
- Jasmine Rice**

Dessert

Ice Cream Petit Four & Black Rice Pudding

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

