



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 chesnuts, 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.
- Sayor Otak** Silken tofu, stir-fried mushrooms, vegetables, lemongrass and chilli paste wrapped in a banana leaf

### 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**

*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

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

*\*Banquet menu items are subject to change.*

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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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