



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

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>	\$18
Salt & Pepper	<i>Deep fried and then wok-tossed with salt, cracked black pepper, fresh chilli and shallots.</i>	
Prawns		\$38
Cauliflower (v)		\$27
Prawn & Scallop Rolls	<i>Minced with shallots and bamboo shoots. Rolled in a light pastry skin and deep-fried. Served with a sweet chilli, fresh herb and sesame sauce. 2 per serve.</i>	\$18
Popiah	<i>Thin pastry skins rolled with prawns, shredded chicken & vermicelli. Served with sweet soy chilli and ground fresh nuts. 2 per serve.</i>	\$15
Satay	<i>Marinated and barbecued skewers served with our new satay sauce made from fresh ground peanuts, lemongrass and dried chilli. 4 per serve.</i>	
Prawns		\$25
Chicken		\$22
San Choy Bow	<i>Your choice of filling stir-fried with crunchy water chestnut, bamboo shoots, onion and shallots. Served in a lettuce leaf. 4 per serve.</i>	
Prawn & Scallop		\$25
Pork		\$20
Vegetable (v)		\$20
Samosa	<i>Potato, carrot, onion and spices wrapped in a light pastry skin and deep-fried. Served with a sweet chilli, fresh herb and sesame sauce. 2 per serve</i>	\$15
Roti Canai and Sauce	<i>Pan-fried Malay flat bread served with your choice of Malaya Curry Chicken sauce, spicy Lemak sauce, or our hot and sour tamarind based Assam 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
Szechuan	<i>Crispy fried pieces of eggplant, prawns, or chicken stir-fried dry-style with hot Szechuan chillis, cashews and shallots. Served on a bed of Chinese water spinach.</i>	
Eggplant		\$28
Prawn		\$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.</i>	
Prawn		\$38
Lemak Duck	<i>Poached and then crispy-fried duck Marylands served wiith our spicy Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk. (20 min)</i>	\$36
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		\$29
Chicken Maryland		\$28
Prawn		\$38
Coconut Beef Rendang	<i>Our signature Indonesian-style beef curry, made with an aromatic dry coconut base.</i>	\$29
Prawn Rendang	<i>Prawns poached in an Indonesian-style curry sauce made from aromatic spices, lemongrass and chilli.</i>	\$38
Sayor Masak (v)	<i>Malay-style vegetable curry cooked with fresh chilli, lemongrass and coconut milk.</i>	\$27
Sambol	<i>The original Malaya Sambol made with hot 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 tomato chilli sambal.</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.

Popiah

Thin pastry skins rolled with prawns, shredded chicken & vermicelli, shallots. Served with sweet soy chilli and ground fresh nuts.

Satay Chicken

Marinated and barbecued chicken thigh fillet served with our new satay sauce made from fresh ground peanuts, lemongrass and dried chilli.

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

Prawn Rendang

Prawns poached in an aromatic curry base made from aromatic spices, lemongrass and chilli.

or

Szechuan Prawns

Marinated prawns stir-fried dry-style with hot Szechuan chillis, cashews and shallots

Malaya Curry Beef

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

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

\$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.

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 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 stirfried with fresh vegetables and beansprouts.

Steamed Rice

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