



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**

*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*
- Singapore Curry Prawns**      Prawns poached in a Singaporean-style curry made with mustard seeds, tamarind, tomato, snake beans and eggplant.
- Or*
- Black Pepper Prawns**      Marinated prawns stir-fried dry-style in a sauce made from cracked black pepper, soy and butter.

#### **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*
- Chicken Rendang**      Chicken thigh fillets poached in an Indonesian-style curry made with an aromatic coconut base.
- Kwai Du**      Flat rice noodles stir-fried dry with chicken, prawn, beansprouts, onion, shallots, chilli and 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 and 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.

**Asparagus Kerabu**

Asparagus stir-fried in a creamy base made from chilli, lemongrass, ginger flower, Vietnamese coriander and coconut milk.

**Steamed Rice**

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