



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.*

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

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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