



T H E  
M A L A Y A

*All prices increase by 10% on Sundays and 15% on public holidays.*

*All card transactions incur a 1.1% fee.*

*Groups of 8 guests or more are required to take a Banquet Menu and will be subject to an 8% gratuity.*

## Entrées

<b>Otak Otak</b>	<i>Blue eye cod minced with chilli, coconut milk, and spices. Wrapped in banana leaf and barbequed. 2 per serve.</i>	\$18
<b>Sayor Otak (v)</b>	<i>Silken tofu, stir-fried mushrooms, vegetables, lemongrass and chilli paste wrapped in a banana leaf and barbequed. 2 per serve.</i>	\$18
<b>Salt &amp; Pepper</b>	<i>Deep fried and then wok-tossed with salt, cracked black pepper, fresh chilli and shallots.</i>	
Prawns		\$38
Cauliflower (v)		\$27
<b>Prawn &amp; Scallop Rolls</b>	<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
<b>Popiah</b>	<i>Thin pastry skins rolled with prawns, shredded chicken &amp; vermicelli. Served with sweet soy chilli and ground fresh nuts. 2 per serve.</i>	\$15
<b>Satay</b>	<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
<b>San Choy Bow</b>	<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
<b>Samosa (v)</b>	<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
<b>Roti Canai and Sauce</b>	<i>Pan-fried Malay flat bread served with your choice of Malaya Curry Duck sauce, spicy Lemak sauce, or our hot and sour tamarind-based Assam sauce.</i>	\$13

## Mains

<b>Laksa</b>	<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
<b>Kapitan</b>	<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
<b>Szechuan Eggplant (v)</b>	<i>Crispy fried pieces of eggplant, stir-fried dry-style with hot Szechuan chillis, cashews and shallots. Served on a bed of Chinese water spinach.</i>	\$28
<b>Assam</b>	<i>A hot and sour Nonya-style sauce made from tamarind, shrimp paste, dried chillis and ginger flower. Served with poached prawns or slow braised pork belly.</i>	
Babi Assam	<i>(pork belly)</i>	\$28
Prawn		\$38
<b>Kerabu</b>	<i>A spicy, creamy stir-fry base made from chilli, lemongrass, ginger flower, Vietnamese coriander, and coconut milk.</i>	
Prawn		\$38
Asparagus (v)		\$27

<b>Black Pepper</b>	<i>Prawns or chicken thigh pieces stir-fried in a sauce made from cracked black pepper, soy and butter.</i>	
Prawn		\$38
Chicken		\$29
<b>Lemak Fish</b>	<i>A coral trout fillet poached in our Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk. (20 min)</i>	\$36
<b>Barbecued Fish</b>	<i>A coral trout fillet marinated in our Laksa chilli sambal and kaffir lime leave, wrapped in a banana leaf and barbecued. (20 min)</i>	\$36
<b>Wok-tossed Mixed Mushrooms (v)</b>	<i>Mixed mushrooms and wood ear fungus wok-charred and then stir-fried with a ginger and kombu sauce.</i>	\$27
<b>Seasonal Vegetables (v)</b>	<i>Fresh seasonal vegetables stir-fried with garlic and fresh chilli.</i>	\$19

## Curries

<b>Original Malaya Curry</b>	<i>Our original 1963 recipes, made with our signature curry spice blend.</i>	
Beef		\$32
Duck Maryland		\$36
<b>Coconut Beef Rendang</b>	<i>Our signature Indonesian-style beef curry, made with an aromatic dry coconut base.</i>	\$32
<b>Chicken Rendang</b>	<i>Chicken thigh fillets poached in an Indonesian-style curry made with an aromatic coconut base.</i>	\$30
<b>Singapore Curry</b>	<i>A Singaporean-style curry made with mustard seeds, tamarind, tomato, snake beans and eggplant.</i>	
Prawns		\$38
Fish	<i>(Coral trout) 20 min.</i>	\$36
<b>Sayor Masak (v)</b>	<i>Malay-style vegetable curry cooked with fresh chilli, lemongrass and coconut milk.</i>	\$28
<b>Sambol</b>	<i>The original Malaya Sambol made with hot chilli, belecan, candle nuts, dried shrimp and dried spices.</i>	
Prawns		\$38
Chicken		\$28

## Noodles and Sides

<b>Kwai Du</b>	<i>Flat rice noodles stir-fried dry style with chicken, prawn, beansprouts, onion, shallots, chilli and egg.</i>	\$26
<b>Singapore Noodles</b>	<i>Vermicelli rice noodles stirfried with curry powder, chicken, prawn, beansprouts &amp; egg.</i>	\$25
<b>Nasi Goreng</b>	<i>Indonesian fried rice, cooked with chicken, prawn, egg, peas, potato, tomato, and tomato chilli sambal.</i>	\$25
<b>Fried Rice</b>	<i>Fried with egg, chicken, prawns and barbecue pork.</i>	\$20
<b>Roti Canai</b>	<i>Pan-fried Malay flat bread.</i>	\$6
<b>Steamed Jasmine Rice</b>	<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.

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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.

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 to this recipe since 1963

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 style 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

## \$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.

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### 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.

### 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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