



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 1.21% fee.

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

All prices are subject to change.

Entrées

Otak Otak	<i>Blue eye cod minced with chilli, coconut milk, and spices. Wrapped in banana leaf and barbequed. 2 per serve.</i>	\$18
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
Lemongrass Seafood Parcels	<i>Crispy fried wontons filled with a spicy mix of prawn, scallops, lemongrass and chilli. Served with a tamarind sweet chilli sauce. 8 per serve.</i>	\$20
Vegetable Popiah (v)	<i>Thin pastry skins rolled with stir-fried jicama yam bean, vermicelli, shallots and fried tofu. Served with sweet soy chilli and ground nuts. 2 per serve.</i>	\$16
Lemak Skewers	<i>Marinated and barbecued skewers served with our lemak sauce made from fresh chilli, lemongrass and coconut milk. 4 per serve</i>	
Prawns		\$26
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		\$26
Pork		\$22
Vegetable (v)		\$22
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>	\$14

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		\$31
Chicken		\$26
Mixed		\$28
Vegetable	<i>(made with chicken stock)</i>	\$26
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 or chicken thigh fillet, stir-fried dry-style with hot Szechuan chillis, cashews and shallots. Served on a bed of Chinese water spinach.</i>	
Eggplant (v)		\$29
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 or slow braised pork belly.</i>	
Babi Assam	<i>(pork belly)</i>	\$28
Prawn		\$38
Kerabu	<i>A spicy, creamy stir-fry base made from chilli, lemongrass, ginger flower, Vietnamese coriander, and coconut milk.</i>	
Prawn		\$38
Asparagus (v)		\$28

Chilli Lemongrass	<i>Prawns or chicken thigh pieces stir-fried dry-style with a vibrant base made from chilli, sliced lemongrass and shallots.</i>	
Prawn		\$38
Chicken		\$29
Lemak Fish	<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
Barbecued Fish	<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
Seasonal Vegetables (v)	<i>Fresh seasonal vegetables stir-fried with garlic and fresh chilli.</i>	\$20

Curries

Original Malaya Curry	<i>Our original 1963 recipes, made with our signature curry spice blend.</i>	
Beef		\$32
Chicken Maryland		\$30
Prawn		\$38
Coconut Beef Rendang	<i>Our signature Indonesian-style beef curry, made with an aromatic dry coconut base.</i>	\$32
Opor Ayam	<i>Chicken thigh fillets poached in a mild curry sauce made from turmeric, green chilli, lemongrass and coconut milk.</i>	\$30
Singapore Curry	<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
Sayor Masak (v)	<i>Malay-style vegetable curry cooked with fresh chilli, lemongrass and coconut milk.</i>	\$29
Sambol	<i>The original Malaya Sambol made with hot chilli, belacan, candle nuts, dried shrimp and dried spices.</i>	
Prawns		\$38
Chicken		\$28

Noodles and Sides

Kwai Du	<i>Flat rice noodles stir-fried dry style with chicken, prawn, beansprouts, onion, shallots, chilli and egg.</i>	\$27
Singapore Noodles	<i>Vermicelli rice noodles stir-fried with curry powder, chicken, prawn, beansprouts & egg.</i>	\$26
Nasi Goreng	<i>Indonesian fried rice, cooked with chicken, prawn, egg, peas, potato, tomato, and tomato chilli sambal.</i>	\$26
Fried Rice	<i>Fried with egg, chicken, prawns and barbecue pork.</i>	\$21
Roti Canai	<i>Pan-fried Malay flat bread.</i>	\$6
Steamed Jasmine Rice	<i>Per person.</i>	\$4.5

\$68 Banquet Menu

Pork San Choy Bow

Pork mince stir-fried with water chestnuts, onion and shallots. Served in a lettuce leaf.

Vegetable Popiah

Thin pastry skins rolled with stir-fried jicama yam bean, vermicelli, shallots and fried tofu. Served with sweet soy chilli and ground nuts

Lemak Chicken

Marinated and barbecued chicken thigh fillet served with our lemak sauce made from fresh chilli, lemongrass and coconut milk

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

Kerabu Prawns

Marinated prawns stir-fried with a spicy, creamy sauce made from chilli, lemongrass, ginger flower, Vietnamese coriander and coconut milk.

choose for the table between:

Malaya Curry Beef

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

or

Opor Ayam

Chicken thigh fillets poached in a mild curry sauce made from green chilli, turmeric, lemongrass and coconut milk.

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

\$68 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.

Vegetable Popiah

Thin pastry skins rolled with stir-fried jicama yam bean, vermicelli, shallots and fried tofu. Served with sweet soy chilli and ground nuts.

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.

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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