



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

Cold Prawn Salad	<i>Lemongrass marinated prawns tossed in a fresh Asian salad, sambol dust and a tangy dressing.</i>	\$30
Popiah	<i>Thin pastry skins rolled with marinated prawns, chicken, vermicelli & fresh herbs. Served with sweet soy, chilli & shrimp paste sauce and ground nuts. 2 per serve.</i>	\$18
Satay Skewers	<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		\$26
Chicken		\$24
Otak Otak	<i>Barramundi minced with chilli, coconut milk, and spices. Wrapped in banana leaf and barbecued. 2 per serve.</i>	\$20
Sayor Otak (v)	<i>Silken tofu, stir-fried mushrooms, vegetables, lemongrass and chilli paste wrapped in a banana leaf and barbecued. 2 per serve.</i>	\$18
Lemongrass Seafood Skewers	<i>A spicy blend of prawn, scallop and herbs, wrapped around a lemongrass skewer and barbecued. 2 per serve.</i>	\$20
Salt & Pepper	<i>Deep fried and then wok-tossed with salt, cracked black pepper, fresh chilli and shallots.</i>	
Prawns		\$42
Cauliflower (v)		\$27
Prawn and Scallop Rolls	<i>Prawn and scallops 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>	\$20
Vegetable Spring Roll (v)	<i>Mixed vegetables and fungus rolled in a light pastry skin and deep-fried. Served with a tamarind sweet chilli sauce. 2 per serve.</i>	\$18
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		\$30
Pork		\$24
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>	\$15

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		\$34
Chicken		\$28
Mixed		\$30
Vegetable	<i>(made with chicken stock)</i>	\$27
Kapitan	<i>Light Penang-style curry made with fresh chilli and coconut milk, served with lightly battered pieces of chicken thigh fillet or prawns.</i>	
Prawns		\$42
Chicken		\$32
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)		\$30
Chicken		\$32
Assam	<i>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		\$42

Black Pepper	<i>Prawns or chicken thigh pieces stir-fried with red and green chilli in a sauce made from cracked black pepper, soy and butter.</i>	
Chicken		\$32
Prawn		\$42
Kerabu	<i>Spicy, creamy stir-fry base made from chilli, ginger flower, Vietnamese mint, and coconut milk.</i>	
Vegetable		\$28
Chicken		\$32
Prawn		\$42
Crispy Duck	<i>Twice-cooked duck Marylands, first poached and then crispy deep-fried. Served with either our lemak sauce or black pepper sauce and pickles. (approx. 20 min)</i>	
Lemak Sauce	<i>Our Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk.</i>	\$38
Black Pepper Sauce	<i>A rich sauce made from cracked black pepper, soy and butter.</i>	\$38
Lemak Fish	<i>Barramundi fillet poached in our Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk. (approx. 20 min)</i>	\$38
Barbecued Fish	<i>Barramundi fillet marinated in our Laksa chilli sambal and kaffir lime leave, wrapped in a banana leaf and barbecued. (approx. 20 min)</i>	\$38
Mixed Asian Greens (v)	<i>Fresh seasonal vegetables and lotus root stir-fried with ginger, and fresh chilli.</i>	\$24

Curries

Original Malaya Curry	<i>Our original 1963 recipes, made with our signature curry spice blend.</i>	
Beef		\$35
Chicken Maryland		\$30
Coconut Beef Rendang	<i>Our signature Indonesian-style beef curry, made with an aromatic coconut base.</i>	\$35
Prawn Curry	<i>Prawns poached in a new curry base made from dried spices, lemongrass and curry leaves.</i>	\$42
Opor Ayam	<i>Chicken thigh fillets poached in a mild curry sauce made from turmeric, green chilli, lemongrass and coconut milk.</i>	\$32
Sayor Masak Lemak (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		\$42
Chicken		\$30

Noodles and Sides

Kwai Du	<i>Flat rice noodles stir-fried dry style with chicken, prawn, beansprouts, onion, shallots, chilli, and egg. Garnish with pickled green chilli.</i>	\$28
Singapore Noodles	<i>Vermicelli rice noodles stir-fried with curry powder, chicken, prawn, beansprouts, and egg. Garnish with pickled green chilli.</i>	\$28
Nasi Goreng	<i>Indonesian fried rice, cooked with chicken, prawn, egg, peas, potato, tomato, and tomato chilli sambal.</i>	\$27
Fried Rice	<i>Fried with egg, chicken, prawns and barbequed pork.</i>	\$22
Roti Canai	<i>Pan-fried Malay flat bread.</i>	\$7
Steamed Jasmine Rice	<i>Per person.</i>	\$5

Malaya Menu
\$75 per person
Minimum of 2

Pork San Choy Bow

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

Vegetable Spring Roll

Mixed vegetables and fungus rolled in a light pastry skin and deep-fried. Served with a tamarind sweet chilli sauce.

Satay Chicken

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

Choose for the table between:

Prawn Curry

Prawns poached in a curry sauce made from dried spices, lemongrass and curry leaves.

or

Black Pepper Prawns

Marinated prawns stir-fried with red and green chilli in a sauce made from cracked black pepper, soy and butter.

Choose for the table between:

Malaya Curry Beef

Our original 1963 recipe, made with our signature curry spice blend.

or

Opor Ayam

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

Kwai Du

Flat rice noodles stir-fried dry style with chicken, prawn, beansprouts, onion, shallots, chilli and egg. Garnish with pickled green chilli.

Mixed Asian Greens

Fresh seasonal vegetables and lotus root stir-fried with ginger and fresh chilli.

Steamed Rice

Vegetarian Menu
\$75 per person
Minimum of 2

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 water chesnut, onion and shallots. Served in a lettuce leaf.

Vegetable Spring Roll

Mixed vegetables and fungus rolled in a light pastry skin and deep-fried. Served with a tamarind sweet chilli 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.

Kerabu Vegetables

Mixed vegetables stir-fried with our Kerabu sauce, made from chilli, ginger flower, Vietnamese mint and coconut milk.

Steamed Rice

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