



T H E
M A L A Y A

Signature Banquet \$85 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.

Prawns and Scallop San Choy Bow 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 Barramundi minced with chilli, coconut milk and spices. Wrapped in banana leaf and barbecued.

**For groups over 36 guests the Otak Otak will be replaced with an alternate dish*

Mains

Kapitan Chicken A Penang-style curry made with fresh chilli and coconut milk, served with lightly battered pieces of chicken thigh fillets.

Coconut Beef Rendang Our signature Indonesian-style beef curry, made with an aromatic dry coconut base.

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.

**For groups over 36 guests the Szechuan Eggplant will be replaced with an alternate dish*

Steamed Rice

** Banquet menu items and prices are subject to change. *Any changes made to a banquet will be applied to the entire table.*

An 8% gratuity applies for all groups of 8 people or more – All prices increase by 10% on Sundays and 15% on public holidays.



T H E M A L A Y A

Malaya Banquet \$75 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.
- 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.

Mains

Choose one option 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*
- Prawn Curry** Prawns poached in a new curry sauce made from dried spices, lemongrass and curry leaves.
- Or*
- Kerabu Prawns** Prawns stir-fried in our Kerabu sauce made from chilli, ginger flower, Vietnamese mint and coconut milk.

Choose one option 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*
- Opor Ayam** Chicken thigh fillets poached in a mild curry sauce made from tumeric, green chilli, lemongrass and coconut milk.
- Kwai Du** Flat rice noodles stir-fried dry with chicken, prawn, beansprouts, onion, shallots, chilli and egg.
- Mixed Asian Greens** Fresh seasonal vegetables and lotus root stir-fried with ginger and fresh chilli.

Steamed Rice

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An 8% discretionary gratuity applies for all groups of 8 people or more – All prices increase by 10% on Sundays and 15% on public holidays.*



T H E M A L A Y A

Vegetarian Banquet \$75 per person

Minimum of 2 guests

The same menu selection will apply to the whole table

Entrees

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 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 barbequed.

Mains

Sayor Masak Lemak	Malay-style vegetable curry cooked with fresh chilli, lemongrass and coconut milk.
Vegetable Kerabu	A mix of vegetables stir fried in a spicy, creamy base made from chilli, lemongrass, ginger flower, Vietnamese mint, coriander, and coconut milk.
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.

**For groups over 36 guests the Szechuan Eggplant will be replaced with an alternate dish*

Steamed Rice

** Banquet menu items and prices are subject to change. *Any changes made to a banquet will be applied to the entire table.*

An 8% gratuity applies for all groups of 8 people or more – All prices increase by 10% on Sundays and 15% on public holidays.