



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 chesnuts, 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 replace 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 replace 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, fungus and chilli 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 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 style with chicken, prawns, Chinese pork sausage, beansprouts, onion, shallots, chilli, pickled green chilli and egg.

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, fungus and chilli 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

Tamarind Vegetable Curry

A tamarind curry of eggplant, potato, okra and kang kong cooked with lemongrass, ginger flower, Vietnamese mint, coriander 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% discretionary gratuity applies for all groups of 8 people or more – All prices increase by 10% on Sundays and 15% on public holidays.*