



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%  
discretionary gratuity.  
All prices are subject to change.*

## Entrées

<b>Beef Salad</b>	<i>Thin sliced striploin tossed with fresh Asian herbs and a laksa oil and lemongrass dressing.</i>	\$25
<b>Popiah</b>	<i>Thin pastry skins rolled with prawns, chicken, vermicelli &amp; fresh herbs. Served with sweet soy, chilli &amp; shrimp paste sauce and ground nuts. 2 per serve.</i>	\$18
<b>Satay Chicken Skewers</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>	\$24
<b>Barbecued Prawns</b>	<i>Served with a chilli, lemongrass, shallot, kaffir lime and candlenut chutney</i> 6 per serve	\$33
<b>Otak Otak</b>	<i>Barramundi minced with chilli, coconut milk, and spices. Wrapped in banana leaf and barbequed. 2 per serve.</i>	\$20
<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		\$42
Cauliflower (v)		\$27
<b>Prawn and Scallop Rolls</b>	<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.</i> 2 per serve.	\$20
<b>Vegetable Spring Rolls (v)</b>	<i>Mixed vegetables, fungus and chilli rolled in a light pastry skin and deep-fried. Served with a tamarind sweet chilli sauce. 2 per serve.</i>	\$18
<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		\$30
Pork		\$24
Vegetable (v)		\$22
<b>Roti Canai and Sauce</b>	<i>Pan-fried Malay flat bread served with your choice of Malaya Curry Chicken sauce, or spicy Lemak sauce.</i>	\$15

## 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		\$34
Chicken		\$29
Mixed		\$30
Vegetable	<i>(made with chicken stock)</i>	\$27
<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		\$42
Chicken		\$34
<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>	\$32
<b>Assam Prawns</b>	<i>Stir-fried in a Nonya-style sauce made from tamarind, shrimp paste, dried chilli and ginger flower.</i>	\$42
<b>Babi Kesam</b>	<i>Crispy pork belly stir-fried in a fragrant paste made from fresh chilli, kaffir lime leaves and Vietnamese mint.</i>	\$35

<b>Kerabu</b>	<i>A spicy, creamy stir-fry base made from chilli, ginger flower, Vietnamese mint, and coconut milk.</i>	
Vegetables		\$28
Prawn		\$42
<b>Crispy Lemak Duck</b>	<i>Twice-cooked duck Marylands, first poached and then crispy deep-fried. Served with our Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk.</i>	\$38
<b>Lemak Fish</b>	<i>A barramundi fillet poached in our Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaf and coconut milk. (20 min)</i>	\$40
<b>Barbecued Fish</b>	<i>A barramundi fillet marinated in our Laksa chilli sambal and kaffir lime leaf, wrapped in a banana leaf and barbecued. (20 min)</i>	\$40
<b>Mixed Asian Greens (v)</b>	<i>Fresh seasonal vegetables and lotus root stir-fried with ginger, and fresh chilli.</i>	\$24

### Curries

<b>Prawn Curry</b>	<i>Prawns poached in a new curry base made from dried spices, lemongrass and curry leaves.</i>	\$42
<b>Singapore Curry Fish</b>	<i>A barramundi fillet cook in Singaporean-style curry made with mustard seeds, tamarind, tomato, snake beans and eggplant. (20 min).</i>	\$40
<b>Original Malaya Curry</b>	<i>Our original 1963 recipes, made with our signature curry spice blend.</i>	
Beef		\$35
Chicken Maryland		\$31
<b>Coconut Beef Rendang</b>	<i>Our signature Indonesian-style beef curry, made with an aromatic base of coconut, lemongrass, galangal, turmeric, chilli and kaffir lime leaf.</i>	\$36
<b>Opor Ayam</b>	<i>Chicken thigh fillets poached in a mild curry sauce made from tumeric, green chilli, lemongrass and coconut milk.</i>	\$33
<b>Tamarind Vegetable Curry (v)</b>	<i>A tamarind curry of eggplant, potato, tomato, okra and kang kong cooked with lemongrass, Thai basil, mustard seeds and fenugreek.</i>	\$29
<b>Sambol</b>	<i>The original Malaya Sambol made with hot chilli, belacan, candle nuts, dried shrimp and dried spices.</i>	
Prawns		\$42
Chicken		\$32

### Noodles and Sides

<b>Kwai Du</b>	<i>Flat rice noodles stir-fried dry style with chicken, prawn, Chinese pork sausage, beansprouts, onion, shallots, chilli, pickled green chilli and egg.</i>	\$29
<b>Mee Siam</b>	<i>Vermicelli rice noodles stir-fried with tamarind Assam base, prawn, scallop and kang kong.</i>	\$33
<b>Nasi Goreng</b>	<i>Indonesian fried rice, cooked with a tomato chilli sambal, chicken, prawn, peas, potato. Served with a fried egg.</i>	\$29
<b>Fried Rice</b>	<i>Fried with egg, chicken, prawns and barbequed pork.</i>	\$22
<b>Roti Canai</b>	<i>Pan-fried Malay flat bread.</i>	\$7
<b>Steamed Jasmine Rice</b>	<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 Rolls**

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.

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**Choose for the table between:**

**Prawn Curry**

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

or

**Kerabu Prawns**

Prawns stir-fried in a spicy, creamy base made from chilli, ginger flower, Vietnamese mint, 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 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**

**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, 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 barbecued.

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**Tamarind Vegetable Curry**

Eggplant, potato, tomato, okra and kang kong cooked with lemongrass, Thai basil, mustard seeds and fenugreek..

**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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