

THE
MALAYA
BANQUETS



SIGNATURE BANQUET

\$85 per person
Minimum of 2

ENTREES

Salt & Pepper Prawns

Lightly battered and deep-fried prawns wok-tossed with salt, cracked black pepper, fresh chilli and shallots.

Seafood San Choy Bow

Wok-tossed with crunchy water chestnut and bamboo shoots.

Lemak Chicken Skewers

With spicy coconut, lemongrass and kaffir lime lemak sauce.

Otak Otak

Spicy fish parcels. Wrapped in banana leaf and barbecued.

MAINS

Kapitan Chicken

A light Penang-style curry made with coconut and dairy milk, fresh chilli.

Coconut Beef Rendang

Our signature curry. Aromatic coconut, lemongrass, galangal and karrif lime base.

Szechuan Eggplant

Fried pieces, tossed dry-style in a sticky sauce with Szechuan chillis and cashews.

Jasmine Rice

*For groups over 36 guests:

The Otak Otak is replaced with Prawn & Scallop Spring Rolls.

The Szechuan Eggplant is replaced with Kerabu Vegetables.

MALAYA BANQUET

\$75 per person
Minimum of 2

ENTREES

Popiah

Fresh prawn and chicken rolls. Spicy and sweet soy sauce and nuts

Salt and Pepper Cauliflower

Wok-tossed with cracked black pepper, fresh chili and shallots

Pork Satay

Marinated skewers w ground peanut, lemongrass and chilli satay sauce.

Prawn & Scallop Spring Rolls

House made chilli, coriander and kaffir lime dipping sauce

MAINS

Prawn Laksa

Our 1963 original, made with dairy milk

or **Prawn Curry**

Malaya house spice blend, fragrant lemongrass and curry leaf

or **Chilli Lemongrass Prawns**

Stir-fried with Thai basil and Chinese broccoli

Chicken Rendang

Thigh fillet, aromatic coconut, lemongrass, galangal and kaffir lime base

or **Original Malaya Beef Curry**

Made with our signature 1963 spice blend

Chilli Beansprouts

with sambal, garlic chives
and black fungus

Jasmine Rice

VEGETARIAN BANQUET

\$75 per person
Minimum of 2

ENTREES

Salt and Pepper Cauliflower

Wok-tossed with cracked black pepper, fresh chili and shallots

Vegetable San Choy Bow

Wok-tossed with crunchy water chestnut and bamboo shoots

Sayor Otak

Silken tofu and vegetables, wrapped in banana leaf and barbecued

Vegetable Spring Rolls

House made chilli, coriander and kaffir lime dipping sauce

MAINS

Tamarind Vegetable Curry

Eggplant, oca, tomato,
with an Assam tamarind and fenugreek base

Szechuan Eggplant

Fried pieces, tossed dry-style in a sticky sauce
with Szechuan chillis and cashews

Kerabu Vegetables

Mixed greens and shitake, creamy coconut,
chilli, kesam and ginger flower

Jasmine Rice