ENTREES

Sydney Rock Oysters 36
Chilli coriander dressing or natural (A) 1/2 doz

Wagyu Tartare 29
Chilli oil, marinated egg yolk, Asian herbs & rice crisps

Pasembur Salad 24
Malay vegetable salad with tofu, boiled egg & peanut dressing

Salt and Pepper
Wok-tossed with cracked black pepper, fresh chili and shallots
Prawns (I) 44
Cauliflower V 28

San Choy Bow
Wok-tossed with crunchy water chestnut and bamboo shoots
Seafood (I) 36
Vegetable 26

Otak Otak (2 per serve) 25
Spicy fish parcels, wrapped in banana leaf and barbecued (A)

Sayor Otak V (2 per serve) 22
Silken tofu and vegetables, wrapped in banana leaf and barbecued

BBQ Salmon (2 per serve) 24
Sambal and pickled onion chutney (A)

BBQ Lemak Prawns (6 per serve) 36
Spicy coconut, lemongrass and kaffir lime lemak sauce (I)

Satay Chicken (4 per serve) 30
Marinated skewers with ground peanut, lemongrass and chilli satay sauce

Spring Rolls (2 per serve)
House made chilli, coriander and kaffir lime dipping sauce
Prawn and Scallop (I) 24
Vegetable V 19

Roti Jala 28
Malay-style soft crepe filled with diced lamb & vegetables
(2 per serve)

LIVE SEAFOOD

XO Pipis MP
House-made XO, crispy noodle bed (A)

Mud Crab MP
Kam Heong *("golden fragrant" with dried shrimp and curry leaf)*
Salt and Pepper (A)
Lemak

MAINS

Hainan Chicken 36
With chicken rice, garlic, ginger and shallot sauce

Laksa
Our 1963 original, made with dairy milk
Prawn (I) 38
Chicken 34
Mixed (I) 36
Vegetable made with chicken & prawn stock 32

Szechuan Eggplant V 36
Fried pieces, tossed dry-style in a sticky sauce with Szechuan chillis and cashews

Kerabu Chicken 38
Stir-fried with mixed greens, shitake, cream coconut, chilli kesam and gingerflower

Crispy Chilli Beef 39
Tossed in a sticky chilli lemongrass sauce, limau vinaigrette

Kesam Udang 46
Prawns tossed in a fragrant herb sauce of kesam, ginger flower, kaffir lime and lemongrass (I)

Ikan Pepes MP
Barbecued coral trout, hot and sour Assam marinade, sambal sauce (M)

CURRIES

Kapitan
A light Penang-style curry made with coconut and dairy milk, fresh chilli
Chicken 38
Prawns (I) 45

Prawn Curry 46
Malaya house spice blend, fragrant lemongrass and curry leaf (I)

Original Malaya Curry Beef 45
Made with our signature 1963 spice blend5

Coconut Beef Rendang 46
Our signature curry. Aromatic coconut, lemongrass, galangal and kaffir lime base

Ikan Kantan MP
Coral Trout, eggplant & okra in a fragrant ginger flower, tamarind and lemongrass base (M)

Opor Ayam 39
Chicken thigh fillet, mild curry made from green chilli, turmeric and coconut cream.

Sayor Masak V 35
Malay-style vegetable curry, aromatic lemongrass and coconut base

Sambol
A fiery curry made with chilli, dried spice, shrimp paste and candlenut
Pork 35
Prawn 44

RICE, NOODLES & SIDES

Char Kway Teow 36
Flat rice noodles, chilli shrimp sambal, prawns and chicken

Mee Goreng 38
Wheat noodles, savoury and sweet soy glaze, prawn, chicken, chilli crisp and a fried egg

Brussel Sprouts with Pork 33
With house-made XO and pork mince

Nonya Salad 21
Green papaya, pineapple, Southeast Asian herbs and Nonya dressing

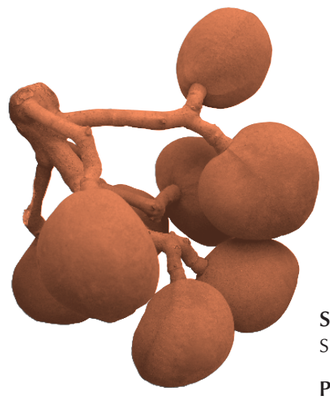
Mixed Greens 23
Stir-fried with garlic

Fried Rice 25
Prawn, chicken, barbecue pork

Roti 9
Pan-fried flat bread

Chicken Rice 9

Jasmine Rice 5.5pp



DESSERT

Sago Pudding 19
Sago pearls, fresh fruit, coconut and salted mango gelato

Penang Gelato 10
Lemongrass, chilli, kesam and kaffir lime