



If you or any member of your group have any food sensitivities or allergies please advise management prior to ordering.

### Menus Signature Dishes

#### Entrée

Otak Otak  
White fish fillet, minced with chilli and spices, wrapped in a banana leaf and barbequed.  
2 per serve \$15.00

Satay Chicken  
Singaporean style marinated pieces of chicken, barbequed and served with a satay sauce made from fresh peanuts and chilli.  
4 per serve \$19.00

#### Mains

King Prawn Laksa  
An old Malaya favourite. Rice vermicelli and beansprouts topped with king pawns, served in a spicy milk soup, garnished with dried onion and shallot and fresh coriander. Finished with our own Laksa chilli. \$25.00

Singapore Curry Fish  
Authentic Singaporean style curry made with tomato and eggplant.  
Medium hot \$34.00  
Please allow 20 minutes for this dish.

Kwai Du  
Flat rice noodles, stir-fried dry style with chicken, prawn, beansprouts, onion, shallot, chilli and egg. \$23.00

Kapitan King Prawns  
Panang style curry made with fresh chilli and coconut milk served with lightly battered king prawns.  
This dish can be made without batter on request. \$30.00

King Prawn Paggang  
Marinated king prawns, skewered, barbequed and topped with a spicy chilli, peanut and coconut sauce.  
6 skewers per serve \$30.00

Szechuan Eggplant  
Marinated eggplant, stir-fried dry style with shallot, cashew nuts and dry chillies. Served on a bed of Chinese water spinach. \$23.00

Beef Rendang  
Indonesian style beef curry. There are two varieties to choose from, tomato base or dry coconut base.  
Medium to hot \$26.00

### Menus Set Menus

Due to the number of dishes in our Set menus we request one menu is served for your entire group. With the exception of vegetarians.

#### Menu 1 \$48.00 Per Person (minimum 3 people)

Popiah  
Thin pastry skins filled with sliced chicken, king prawns, shallot, vermicelli and beansprouts, served with a sweet chilli sauce and ground fresh peanut.

#### Salt and Pepper Prawn

King prawns lightly battered, deep-fried and tossed in fresh chilli, salt, cracked black pepper and shallot.

#### Satay Lamb

Singaporean style marinated pieces of lamb fillet, barbequed and served with Malaya satay sauce made from fresh ground peanut and chilli.

#### Malaya Curry Prawns with Roti Canai

This curry has been made to our original recipe since 1963. Served with pan-fried Malay bread.

*Medium hot*

#### Pepper Chicken

Marinated pieces of chicken thigh fillet stir-fried with fresh chilli and cashew nuts in a sweet pepper sauce.

#### Korma Lamb

Malay style green curry made with yoghurt.

*Medium hot*

#### Kwai Du

Flat rice noodles, stir-fried dry style with chicken, prawns, beansprouts, onion, shallot, chilli and egg.

#### Chilli Beansprouts and Snow peas

Beansprouts, snow peas and shredded Chinese mushroom stir-fried with garlic, soy sauce and chilli.

#### Steamed Rice

### Menu 2 \$53.00 Per Person (minimum 3 people)

#### Seafood San Choy Bow

King Prawns and Scallops stir-fried with water chestnut, onion and shallot. Served in a lettuce leaf.

#### Sashimi Salmon

Sashimi salmon rolled with dill and English spinach in a thin pastry skin. Served with a chilli lime dipping sauce.

#### Seafood San Choy Bow

Steamed king prawns shelled and served with a chilli tartar sauce. Served with a micro green salad.

#### Satay Beef

Singaporean style marinated pieces of beef fillet barbequed and served with Malaya satay sauce made from fresh ground peanut and chilli.

#### Kapitan King Prawns

Marinated king prawns stir-fried dry style with lemongrass, chilli and shallot.

#### Lamb Bali with Roti Canai

Indonesian style red curry lamb cooked with a tomato base. Served with pan fried Malay bread.

*Medium hot*

#### Szechuan Chicken

Marinated pieces of chicken thigh fillet stir-fried dry style with shallot, cashew nuts and dry chillies, served on a bed of Chinese water spinach.

#### Fresh Seasonal Vegetable

Fresh seasonal Asian green vegetables stir-fried with garlic, soy sauce and fresh chilli.

### Vegetarian Set Menu

### Menu 3 \$47.00 Per Person (minimum 2 people)

#### Samosa

A mixture of potato, carrot, onion and spices wrapped

in a light pastry skin and deep-fried.

Vegetable San Choy Bow

Water chestnut, onion, mushroom, carrot and shallot stir-fried and served in a lettuce leaf.

Sayor Otak

Silken tofu topped with a blend of eggplant, mushroom, tomato, lemongrass and chilli paste, wrapped in a banana leaf and barbequed.

Vegetable Singapore Noodles

Vermicelli rice noodles, stir-fried dry style with Asian green vegetable, beansprouts, onion, shallots and chilli.

Salt & Pepper Cauliflower

Florettes of cauliflower lightly battered, deep-fried and tossed in fresh chilli, salt, cracked black pepper and shallot.

Szechuan Eggplant

Marinated eggplant stir-fried dry style with shallot, cashew nuts and dry chillies, served on a bed of Chinese water spinach.

Sayor Masak Lemak

Malay style vegetable curry cooked with fresh chilli, lemongrass and coconut milk.

Menu 4 \$52.00 Per Person (minimum 2 people)

Popiah

Thin pastry skins filled with sliced chicken, king prawns, shallot, vermicelli and beansprouts. Served with a sweet chilli sauce and ground fresh peanut.

Otak Otak

White fish fillet with chilli and spices, wrapped in a banana leaf and barbequed.

Satay Chicken

Singaporean style marinated pieces of chicken, barbequed and served with Malaya satay sauce made from fresh ground peanut and chilli

Kapitan Prawn

Penang Style curry made with fresh chilli and coconut milk, served with lightly battered king prawns.

Szechuan Eggplant

Marinated eggplant stir-fried dry style with shallot, cashew nuts and dry chillies. Served on a bed of Chinese water spinach.

Malaya Curry Beef with RoitCanai

The Malaya curry beef has been made to our original recipe since 1963. Served with pan fried Malay bread.

Menus Entrée

Roti Jala

Malay style crepe filled with minced lamb, potato, onion, peas and fresh chilli. Served with a curry sauce.

2 per serve

\$16.00

Spicy Prawn Cutlets

King prawns coated with curry spice and breadcrumbs then deep-fried and served with a chilli tartare.

6 per serve

\$19.50

Popiah

Thin pastry skins filled with sliced chicken, king prawns, shallot, vermicelli and beansprouts. Served with a sweet chilli sauce and ground fresh peanut.

2 per serve

\$13.00

Otak Otak

White fish fillet minced with chilli and spices, wrapped in banana leaf and barbequed.

2 per serve

\$15.00

Sayor Otak Silken tofu topped with a blend of eggplant, mushroom, tomato, lemongrass and chilli paste, wrapped in a banana leaf and barbequed. <i>2 per serve</i>	\$14.00
Lemon Grass Seafood A spicy blend of seafood wrapped around a lemongrass skewer and barbequed. <i>2 per serve</i>	\$15.00
Sashimi Salmon Sashimi salmon rolled with dill and English spinach in a thin pastry skin, served with a chilli lime dipping sauce. <i>6 per serve</i>	\$18.00
Satay Singaporean style marinated meat or prawns, barbequed and served with a satay sauce made from ground fresh peanuts and chilli. <i>4 skewers per serve</i>	
Prawn	\$22.00
Beef, Lamb or Chicken	\$19.00
Seafood Rolls Minced scallop, king prawn and shallot, rolled in a light pastry skin and deep-fried. Served with a slightly sweet chilli sauce and sesame seeds. <i>2 per serve</i>	\$15.00
Samosa A mixture of potato, carrot, onion and spices wrapped in a light pastry skin and deep-fried. <i>2 per serve</i>	\$13.00
San Choy Bow Water chestnut, onion and shallot stir-fried with your choice of seafood, pork or vegetables. Served in a lettuce leaf. <i>4 leaves per serve</i>	
Pork or Vegetable	\$19.00
Seafood	\$23.00
Chilli Chicken Wings Chicken wings lightly floured, deep-fried, tossed in our special chilli sauce and sprinkled with sesame seeds. <i>4 per serve</i>	\$16.00
Roti Canai and Curry Chicken Sauce Pan fried Malay bread served with chicken curry sauce for dipping. <i>4 per serve</i>	\$12.00
<b>Soup</b>	
Short Soup Steamed pork, prawn and mushroom dumplings served in a light chicken broth with shallot.	\$13.00
Sweet Corn Soup Diced chicken and sweet corn in a chicken broth thickened with egg.	\$13.00
Shing Lau Tong A Szechuan hot and sour soup cooked with shredded chicken, black fungus, tofu, bamboo strips and chilli oil.	\$15.00
<b>Menus Mains</b>	
Laksa Rice vermicelli, beansprouts and your choice of topping served in a spicy milk soup	

garnished with dried onion, dried shallot, fresh coriander and finished with Malaya Laksa Chilli.

King Prawn	\$25.00
Seafood	\$25.00
Mixed	\$23.00
Small Prawn	\$23.00
Chicken or Vegetable	\$21.00

Peppered Chicken, Beef or Prawn with Cashew Nuts

Marinated pieces of chicken thigh fillet, beef or king prawns stir-fried with fresh chilli and cashew nuts in a sweet pepper sauce.

Prawn	\$30.00
Chicken or Beef	\$26.00

Paggang

Marinated chicken thigh fillet or king prawns skewered, barbequed and served with a spicy chilli, peanut, cashew nut and coconut sauce.

*6 skewers per serve*

Prawn	\$30.00
Chicken	\$26.00

Kapitan

Penang style curry made with fresh chilli and coconut milk. Chicken and prawn variations are lightly battered and served in sauce. White fish fillet is grilled.

White Fish Fillet	\$34.00
King Prawn	\$30.00
Chicken	\$26.00

*King Prawn and Chicken can be made without batter on request.*

Ayam Paechik

Marinated pieces of chicken thigh fillet, barbequed and served with a Nonya style curry sauce made from lemongrass, coconut milk, fresh chilli and bay leaves.

*Medium Hot*

\$28.00

Kerabu

Marinated King prawns, chicken thigh fillet or asparagus stir-fried with Chinese mushroom, garlic, fresh coconut and chilli.

Prawn	\$30.00
Chicken or Beef	\$26.00
Eggplant or Tofu	\$23.00

Assam

Penang style hot and sour curry made from fresh pineapple, tomato, green beans, eggplant, tamarind and fresh chilli.

*Hot*

White Fish Fillet	\$34.00
King Prawns	\$30.00

Szechuan

Marinated meat, king prawns or vegetables stir-fried dry style with shallot, cashew nuts and dry chillies. Served on a bed of Chinese water spinach.

Prawn	\$30.00
Chicken or Beef	\$26.00
Eggplant or Tofu	\$23.00

Salt and Pepper

King prawn, squid or cauliflower lightly battered, deep-fried and tossed in fresh chilli, salt, cracked black pepper and shallot.

King Prawn	\$30.00
Squid	\$26.00
Cauliflower	\$23.00

### Steamed White Fish Fillet or King Prawns

A white fish fillet or king prawns steamed with ginger, shallot and soy sauce. Served with Asian green vegetables.

White Fish Fillet	\$34.00
King Prawn	\$30.00
Barbequed White Fish Fillet with Chilli Sambal	\$34.00
A white fish fillet marinated in a chilli sambal, barbequed and served with a chilli, soy sauce and lime dressing.	
Chilli and Lemongrass	
Marinated king prawns, squid or chicken stir-fried dry style with lemongrass, chilli and shallot.	
King Prawn	\$30.00
Squid	\$26.00
Chicken	\$26.00

### Curries

All curries served with rice.

#### Curry Beef, Chicken or Prawn

These curries have been made to our original recipes since 1963.

*Medium hot*

King Prawn	\$30.00
Beef or Chicken	\$26.00
Special Curry Chicken	\$26.00

#### Singapore Curry Fish or King Prawns

Authentic Singaporean style curry made with tomato and eggplant.

*Medium hot*

White Fish Fillet	\$34.00
King Prawns	\$30.00

#### Beef Rendang

Indonesian style beef curry. There are two varieties to choose from, tomato base or dry coconut base.

*Medium to hot*

\$26.00

#### Chicken Rendang

Indonesian style curry chicken cooked in a coconut base with aromatic spices, lemongrass and fresh chilli.

*Medium to hot*

\$26.00

#### Korma Lamb

Malay style green curry made with yoghurt.

*Medium hot*

\$26.00

#### Duck Curry

Duck (maryland cut) cooked on the bone in a curry sauce made from our original curry spice blend.

*Medium hot*

\$32.00

#### Lamb Bali

Indonesian style red curry of lamb cooked with a tomato base.

*Medium hot*

\$26.00

#### Sayor Masak Lemak

Malay style vegetable curry cooked with fresh chilli, lemongrass and coconut milk.

*Medium hot*

\$26.00

Sambol  
The original Malaya sambol made with belacan, candle nuts and dry shrimp.  
*Hot to extra hot*

King Prawn \$30.00  
Beef, Pork or Chicken \$26.00

### Noodles

Singapore Noodles \$23.00  
Vermicelli rice noodles, stir-fried dry style with chicken, prawn, beansprouts, onion, shallot, chilli and egg.

Mee Goreng \$23.00  
Traditional fried Malaysian noodles cooked with potato, egg, chicken, prawn, peas, tomato and chilli.

Kwai Du \$23.00  
Flat rice noodles, stir-fried dry style with chicken, prawn, beansprouts, onion, shallot, chilli and egg.

Hokkien Chow Mien \$23.00  
Yellow Hokkien noodles stir-fried with garlic, shredded chicken, prawn, beansprouts and shallot.

### Other Selections

Hai Nan Chicken \$26.00  
Hai Nan style boiled chicken served with chicken rice, cucumber and a sauce made from fresh chilli, garlic and ginger.

Chilli Honey Peas with Chicken, Beef or Prawns  
Marinated pieces of chicken thigh fillet, beef or king prawns stir-fried with honey peas, shredded Chinese mushroom, belacan and fresh chilli.

Prawn \$30.00  
Beef and Chicken \$25.00

Honey Prawns \$30.00  
King prawns lightly battered, deep-fried then tossed in honey, pineapple and sprinkled with sesame seeds.

### Vegetables

Asparagus Kerabu \$23.00  
Fresh asparagus, honey peas and shredded Chinese mushroom stir-fried with garlic, fresh coconut and chilli.

Fresh Seasonal Vegetables \$19.00  
Asian greens stir-fried with garlic, soy sauce and fresh chilli.

Chilli Beansprouts and Snow peas \$18.00  
Beansprouts, snow peas and shredded Chinese mushroom stir-fried with garlic soy sauce and fresh chilli.

Chilli Kang Kong \$18.00  
Chinese water spinach stir-fried with garlic, fresh chilli and shrimp paste.

Szechuan

Marinated eggplant or tofu stir-fried dry style with shallot, cashew nuts and dry chillies.  
Served on a bed of English spinach.

Eggplant or Tofu	\$23.00
Salt and Pepper Cauliflower Florettes of cauliflower lightly battered, deep-fried and tossed in fresh chilli, salt, cracked black pepper and shallot.	\$23.00
Sayor Masak Lemak Malay style vegetable curry cooked with fresh chilli, lemongrass and coconut milk. <i>Medium hot</i>	\$26.00

<b>Rice</b>	
Nasi Goreng Traditional Indonesian fried rice cooked with prawns, chicken, egg, peas, potato, tomato and chilli.	\$21.00
Fried Rice	\$19.00
Chicken Rice serve per person	\$4.50
Steamed Rice serve per person	\$3.50

**Experience the Tradition**

Giotek Pty Ltd ABN 38 287 243 567 trading as The Malaya  
39 Lime Street King Street Wharf Sydney 2000 | Tel 9279 1170 | Fax 9279 2570