



**T H E
M A L A Y A**

Christmas Menu \$95 per person

Minimum of 4 guests

The same menu selection will apply to the whole table

Entrees

- Salt & Pepper Scampi** Scampi, lightly dusted in flour and turmeric, deep-fried and tossed with chilli, salt, cracked black pepper and shallots.
- Crab San Choy Bow** Blue swimmer crab meat stir-fried with crunchy water chestnuts, onion and shallots. Served in a lettuce leaf.
- Lemongrass Seafood Skewers** A spicy blend of prawn and scallop wrapped around a lemongrass skewer and barbequed.
- Lemak Chicken** Marinated pieces of chicken thigh fillet, skewered and served with a spicy Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaves, and coconut milk.

Mains

- Kapitan Prawns** Penang-style curry made with fresh chilli and coconut milk, served with lightly battered prawns.
- Black Pepper Duck** Crispy twice-cooked duck Marylands served with a sauce made from butter, black pepper, garlic, ginger and onion.
- Or*
- XO Pipis** Live pipis stir-fried in our house-made XO sauce. Served on a crispy bed of fried vermicelli noodles.
(Must be preordered)
- Szechuan Eggplant** Eggplant pieces, stir-fried dry style with shallots, cashew nuts and dry chillies. Served on a bed of Chinese water spinach
- Steamed Rice**

An 8% gratuity applies for all groups of 8 people or more – All prices increase by 10% on Sundays.

XO Pipis require 24 hours notice



T H E
M A L A Y A

Signature Menu \$74 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, tossed in fresh chilli, salt, cracked black pepper and shallots.
- Crab San Choy Bow** Blue swimmer crab meat stir-fried with crunchy water chestnuts, onion and shallots. Served in a lettuce leaf.
- Otak Otak** White fish minced with chilli, spices and coconut milk, wrapped in banana leaf, and barbequed.
- Lemak Chicken** Marinated pieces of chicken thigh fillet, skewered and served with a spicy Nonya-style sauce made from fresh chilli, lemongrass, kaffir lime leaves, and coconut milk.

Mains

- Kapitan Chicken** Penang-style curry made with fresh chilli and coconut milk, served with lightly battered chicken.
- Coconut Beef Rendang** Indonesian-style beef curry made with an aromatic base of chilli, lemongrass, galangal, and dried coconut.
- Szechuan Eggplant** Eggplant pieces, stir-fried dry style with shallots, cashew nuts and dry chillies. Served on a bed of Chinese water spinach
- Steamed Rice**

An 8% gratuity applies for all groups of 8 people or more – All prices increase by 10% on Sundays.