

Entrée

Without prior knowledge we may not be able to provide a meal for guests with allergies.

All prices increase by 10% on Sunday, and by 15% on Public Holidays.



Roti Jala **\$20.00**

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

2 per serve

Atlantic Salmon **\$20.00**

Atlantic salmon, skewered, barbequed and served with a mango chutney.

2 per serve

Popiah **\$14.00**

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

2 per serve

Otak Otak **\$17.00**

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

2 per serve

Sayor Otak **\$17.00**

Silken tofu topped with a blend of eggplant,

mushroom, tomato, lemongrass and chilli paste,
wrapped in a banana leaf and barbequed.
2 per serve

Satay

Singaporean style marinated meat or prawns,
skewered, barbequed and served with a satay
sauce made from ground fresh peanuts and chilli.
4 skewers per serve

King Prawns **\$23.00**

Beef **\$20.00**

Chicken **\$20.00**

King Prawn Perchik **\$23.00**

Marinated king prawns, skewered, barbequed and
served with a Nonya style curry sauce made from
lemongrass, coconut milk, fresh chilli and lime
leaves.
4 skewers per serve

Seafood Rolls **\$16.00**

Minced scallop, king prawn and shallot, wrapped
in a light pastry skin and deep-fried. Served with
a slightly sweet chilli sauce and sesame seeds.
2 per serve

Samosa **\$14.00**

A mixture of potato, carrot, onion and spices
wrapped in a light pastry skin and deep-fried.
2 per serve

San Choy Bow

Water chestnut, onion and shallot stir-fried with your choice of Spanner crab meat, mixed seafood, chicken, pork or vegetables. Served in a lettuce leaf.

4 leaves per serve

Spanner Crab **\$32.00**

Seafood **\$25.00**

Chicken *with curry powder and fresh chilli* **\$20.00**

Pork **\$20.00**

Vegetable **\$20.00**

Chilli Chicken Wings **\$20.00**

Chicken wings, battered, deep fried then tossed in our special chilli sauce and sprinkled with sesame seeds.

4 per serve

Ikan Bilis **\$13.00**

A traditional Singaporean street dish with roast peanuts, dried anchovies, belecans and Malaya Laksa Sambal.

Roti Canai and Curry Chicken Sauce **\$13.00**

Pan fried Malay bread served with chicken curry sauce for dipping.

4 per serve

Soup

Short Soup **\$13.00**

Steamed pork, prawn and mushroom dumplings served in a light chicken broth with shallot.

Sweet Corn Soup **\$13.00**

Diced chicken and sweet corn in a chicken broth, thickened with egg.

Shing Lau Tong **\$15.00**

A Szechuan hot and sour soup cooked with shredded chicken, black fungus, tofu, bamboo strips and chilli oil.

Mains

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Laksa

Rice vermicelli, bean sprouts and your choice of topping served in a spicy milk soup, garnished with dry onion, shallot, coriander and Malaya Laksa Chilli.

King Prawn

Mixed

Small Prawn

Chicken

Vegetable

Kapitan

Penang style curry made with fresh chilli and coconut milk served with lightly battered pieces of chicken thigh fillet or king prawns.

King Prawn

Chicken

(Can be made without batter on request)

Perchik

Poached then crispy fried duck Maryland or chargrilled marinated chicken thigh fillet, served with a Nonya style curry sauce made from lemongrass, coconut milk, fresh chilli and lime leaves.

Duck Maryland (20 minutes)

Ayam (Chicken)

Black Peppered

Marinated pieces of chicken thigh fillet, beef or king prawns stir-fried with onion, butter, garlic, ginger, fresh chilli and cracked black pepper.

King Prawn (shelled)

Beef

Chicken

Szechuan

Marinated pieces of chicken thigh fillet, beef, king prawns, eggplant or tofu stir-fried dry style with shallot, cashew nuts and dry chillies. Served on a bed of Chinese water spinach.

King Prawn

Beef

Chicken

Eggplant

Tofu

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 (shelled)

Squid

Cauliflower

Barbequed Fish Fillet with Chilli Sambal

Fish fillet marinated with chilli sambal, wrapped in banana leaf, barbequed and served with a chilli, soy and lime dressing.

(20 minutes)

Peppered

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

King Prawn

Beef

Chicken

Steamed Fish Fillet or King Prawns

A fish fillet or king prawns steamed with ginger, shallot and soy sauce. Served on a bed of Asian green vegetables.

White Fish Fillet (20 minutes)

King Prawns

Kerabu

Marinated pieces of chicken thigh fillet or king prawns stir fried with asparagus, honey peas, Chinese mushrooms, garlic, coconut and chilli.

King Prawn

Chicken

Asparagus

Chilli and Lemongrass

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

King Prawn

Squid

Chicken

Curries

Original Malaya Curry

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

Medium hot

King Prawn

Beef

Chicken

Special Curry Chicken (Maryland)

Masak Lemak

Your choice of seafood poached in a traditional Nonya Masak Lemak style curry sauce.

King Prawns

King Prawns in the shell (20 Minutes - subject to availability)

Singapore Curry

Authentic Singaporean style curry made with tomato, green beans and eggplant.

Medium hot

White fish Fillet (20 minutes)

King Prawn

Beef Rendang

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

Medium to hot

Chicken Rendang

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

Medium to hot

Duck Curry

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

Medium hot

Korma Lamb

Malay style green curry made with yoghurt.

Mild

Opor Ayam

Chicken Maryland poached in coconut milk, garlic, ginger, onion and aromatic spices.

Not Spicy

Sayor Masak Lemak

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

Medium hot

Sambol

The original Malaya sambol made with belacan, candle nuts and dry shrimp.

Hot to extra hot

King Prawn

Beef

Chicken

Pork

Noodles

Singapore Noodles

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

Mee Goreng

Malaysian stir-fried noodles cooked with potato, egg, chicken, prawn, peas, tomato and chilli.

Kwai Du

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

Hokkien Chow Mien

Yellow Hokkien noodles stir-fried with garlic, shredded chicken, prawn, beansprouts and shallot.

Other Selections

Hai Nan Chicken

Hai Nan style poached chicken served at room temperature with chicken rice, cucumber and a sauce made from fresh chilli, garlic and ginger.

Chilli Honey Peas

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

King Prawn

Beef

Chicken

Honey King Prawns

King prawns lightly battered, deep-fried then tossed in honey, pineapple and sprinkled with sesame seeds.

Vegetables

Asparagus Kerabu

Fresh asparagus, honey peas and shredded Chinese mushroom stir-fried with garlic, fresh coconut and chilli.

Fresh Seasonal Vegetables

Asian greens stir-fried with garlic, soy sauce and fresh chilli.

Chilli Beansprouts and Garlic Chives

Bean sprouts, garlic chives, snow peas, black fungus and shredded Chinese mushroom stir-fried with garlic soy sauce and fresh chilli.

Chilli Kung Kong

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 Chinese water spinach.

Eggplant

Tofu

Asparagus and Black Fungus with Tofu

Asparagus and black fungus stir fried with shredded Chinese mushroom, honey peas, tofu, garlic, soy sauce and fresh chilli.

Salt and Pepper Cauliflower

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

Sayor Masak Lemak

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

Medium hot.

Rice

Nasi Goreng

Indonesian fried rice cooked with prawns, chicken, egg, peas, potato, tomato and chilli.

Fried Rice

Rice fried with prawns, roast pork, egg and shallot.

Chicken Rice

Rice cooked with chicken stock, garlic, ginger and pandan leaves.

Per person

Steamed Rice

Per person