

M A L A Y A

Malaya offers various flavors from Southeast Asia and highlights the diverse cultural influences which have molded Malaysia throughout its history. "Malaya" loosely describes a set of states on the Malay Peninsula and the island of Singapore that were brought under British control between the 18th and 20th centuries. As a result of historical migrations, colonization by foreign powers, and its geographic position, Malaysia's culinary style in the present day is primarily a melange of traditions from its Malay, Chinese, Indian, and ethnic Bornean citizens, with heavy to light influences from Thai, Portuguese, Dutch, Arabian, and British cuisines.

We welcome you to experience this symphony of flavors today!

FIRST BITE

Satay - Spice marinated skewers with a peanut sauce



Ayam Goreng - 48 hour marinated wings served with sweet chili sauce 9

Roti Jala - A traditional turmeric crepe served with panang curry 7

Roti Canai - Griddled flatbread served with panang curry 7

Kerabu Mangga - Young mango slaw dressed with lime peanuts, and crispy shrimp (Vegetarian Option) 13

Wonton Soup - Crab wontons in a warm chicken broth 6

VEGETABLES

Gailan - Wok fried Chinese broccoli topped with savory sauce and fried garlic 14

Eggplant Moju - A tangy eggplant dish finished with dried red chili and fried onions 16

Asam Pedas Okra - Sour and spicy stew famous in the southern part of Malaysia 14

Sodhi - Cauliflower, potatoes cooked in turmeric coconut curry 14

Kam Heong Tofu - Tofu wok tossed in kam heong flavor 14

MAINS

Nasi Ayam - Steamed chicken with sesame and soy sauce served with chicken rice, cucumbers, chicken soup and chili vinegar sauce 16

Nasi Goreng - Fried rice served with satay



Nasi Lemak - Coconut rice served with sambal, peanuts, anchovies, cucumbers, and hard boiled eggs



Garlic Noodles - Egg noodles with garlic and scallions 14

Lada Hitam - Black pepper beef 17

Ikan Bakar - Wild caught salmon fillet marinated overnight grilled in banana leaves 18

Kam Heong Lala - Manila clams wok tossed in kam heong flavor 18



CURRIES

Green Curry - A basil and coconut milk curry



Panang Curry - A red curry with peanuts and paprika



Rendang - A traditional braise with coconut and warm spices



Asam Pedas Salmon - Sour and spicy stew famous in the southern part of Malaysia 18

ESSENTIALS

Brown Rice - Steamed brown rice 4

White Rice - Steamed Jasmine rice 3

Coconut Rice - Jasmine rice cooked in coconut milk 4

Hainanese Rice - Jasmine rice cooked in chicken broth 4

Hainanese Bone Broth - Simmered 6 hours with aromatics 2

REFERENCE LEGEND

