

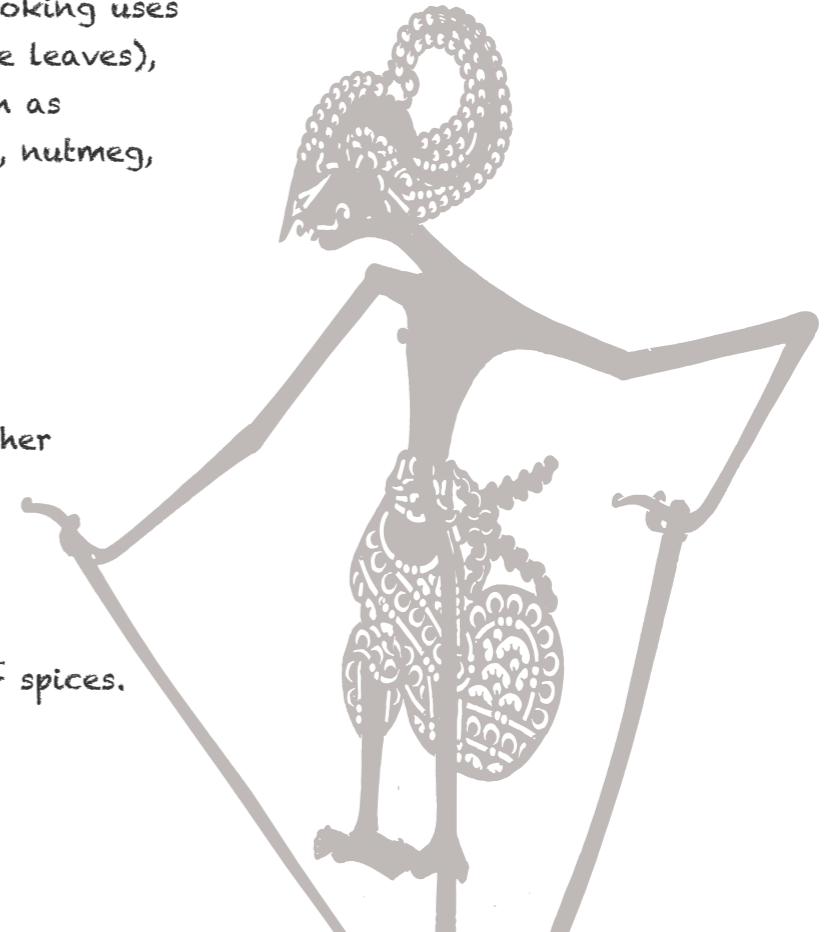
Welcome to the **Gulai House**. The house of spices. Often described as spicy, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

Incorporating only the freshest ingredients, Malaysian cooking uses fresh herbs such as serai (lemongrass), pandan (screw pine leaves), and kaffir lime leaves, as well as lesser known ones such as daun kemangi (a type of basil), daun kesum (laksa leaf), nutmeg, kunyit (turmeric) and bunga kantan (wild ginger buds). Traditional spices such as cumin and coriander are used to complement the Indian and Chinese spices such as pepper, cardamom, star anise and fenugreek.



Fresh herbs and dried spices are normally pounded together to make a fine paste and are then cooked in oil. Fresh coconut milk is often added to create a creamy flavour to the dishes.




Take a rich culinary journey into the intriguing world of spices.



SELAMAT MENJAMU SELERA



Pembuka Selera / Appetiser

Kerabu Isi Ketam / Crab Meat Salad   60
Malay crab meat salad, young papaya, pomelo, cucumber and island green herbs
Region: Kedah


Satay Ayam & Daging / Chicken & Beef Satay    72
grilled marinated spiced chicken and beef skewers, rice cake, cucumber, onion and peanut sauce
Malaysian National Dish
Satay, a much-loved dish in South East Asia, is always a crowd favourite that can be found in all night markets, food courts as well as open houses in Malaysia. The smell of meat grilling over a wood or charcoal fire always invites long lines at satay stalls.


Umai Tiram / Fresh Oyster   86
Fresh oyster, chilli, ginger, onion and tomato salsa
Region: Sarawak

Ketam Rangup/ Soft Shell Crab 70
Deep fried soft shell crab, onion, morning glory and chilli dipping
Region: Terengganu

Sup / Soup

Sup Ayam Kampung / Free Range Chicken Soup   52
winter melon, soy skin and mushroom
A perfect combination of free range chicken with the right amount of herbs makes the soup rich and full of flavour. A remedy for those under the weather, a comfort for those in good health.
Region: Melaka

Sup Isi Ketam / Indian Crab Meat Soup   58
Indian hot and sour crab meat soup, tamarind, tomato and coriander leaf
Region: Perak

Tomato Sorba / Traditional Indian Soup  48
traditional Indian tomato soup with Indian spices and cream
Region: Penang

Sup Ekor Berempah / Malay Spice Oxtail Soup 58
Malay spice oxtail soup, mix spices, potato, carrot
Region: Penang

 Contains Nuts  Gluten-Free  Vegan  Vegetarian  Dairy-Free



Please inform us if you have specific dietary requirements



All prices are in Malaysian Ringgit and are subject to 10% service charge

For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant and dining area






Lautan Andaman / Seafood

Sambal Udang / Spicy Prawn "Sambal"   110
tiger prawns tossed with curry leaf, onion and chili paste
Region: Perak

Ikan Pansoh / Baked Fish   120
baked 'Senangin Fish' with bitter leaf, morning glory, onion, ginger, lemongrass and chili
Region: Sarawak



Asam Pedas Ikan Tenggiri / Hot & Sour Mackerel   120
Nyonya style hot & sour mackerel fish with okra, tomato and Vietnamese mint leaf
Nyonya-style Asam Pedas is the most popular dish in Melaka, so much so that a trip to Melaka is incomplete without savouring it. Tangy savoury broth perfumed with traditional herbs that gives its signature flavour, you just can never get enough of it.
Region: Melaka



Ikan Loban Masak Lemak / Fish in Coconut Gravy   120
local mullet fish with sweet potato, bitter leaf and spicy turmeric gravy
Region: Terengganu

Udang Karipole / Prawns with Curry Leaf  110
mild spicy tiger prawns tossed with cashew nuts, curry leaf and creamy chili sauce
Region: Penang

Ikan Jenahak Asam Madu / Deep Fried Red Snapper 125
deep fried red snapper with honey tamarind sauce
Region: Kedah

Ayam & Daging / Poultry & Meat

Ayam Kapitan / Melaka Style Chicken Curry   90
Melaka style braised organic chicken curry and potato
Region: Melaka

Kurma Sendi Kambing / Lamb Shank Curry   120
braised lamb shank with cumin, fennel, cinnamon, mixed spices and coconut cream
Region: Penang

Rendang Daging / Beef Rendang   90
braised beef tenderloin with blue ginger, lemongrass, roasted grated coconut and aromatic mixed spices
Region: Perak



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Sayur / Vegetables

Kangkong / Morning Glory 43
wok-fried morning glory with chili shrimp paste

Sayur Aneka Campuran / Mixed Vegetables 43
wok fried mixed vegetables with tofu, onion, garlic and oyster sauce




Aloo Gobi / Potato and Cauliflower 43
deep-fried potato with cauliflower tossed in masala sauce

Palak Paneer / Spinach and Indian Cheese  43
Indian cheese in blended spinach with mixed spices and cream

Kari Sayur / Mixed Vegetable Curry   43
Malay-style mixed vegetable curry with onion, ginger and mixed spices

Gobi Masala / Cauliflower Masala    43
sautéed cauliflower with onion, ginger, chili and Indian spices

Tauhu Kukus, Brokoli / Steamed Tofu & Broccoli   43
steamed tofu with broccoli, onion, ginger and soy

Kari Dhal / Yellow Dhal Curry    43
slow cooked yellow dhal curry with tomato, mixed vegetable dried chili and masala spices



Contains Nuts



Gluten-Free



Vegan



Vegetarian



Dairy-Free

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Indian Tandoor

Tandoori is by far the most popular Indian dish all over the world. The term tandoor refers to the traditional clay oven used for cooking and baking. The heat from the tandoor is traditionally generated by charcoal or wood. The flavour from the charcoal makes the dish unique; succulent, smoky, with just the right amount of spiciness. This Indian favourite is simply unforgettable.

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| Ikan Tikka / Fish Tikka  | 120 |
| grouper fillet marinated with Indian spices | |
| Udang Raja / Prawn Tandoori  | 120 |
| tiger prawns marinated with masala spices and yoghurt | |
| Ayam Tandoori / Chicken Tandoori  | 95 |
| boneless chicken leg marinated in Indian spices | |
| Lamb Seek Kebab / Lamb Patties Masala  | 120 |
| spiced minced lamb | |
| Tandoori Kambing / Lamb Tandoori  | 120 |
| lamb cutlets in masala spices | |
| Tandoori Aneka Pilihan / Tandoori Sampler  | 120 |
| tandoori sampler of fish, chicken, prawn and lamb | |

Breads / Roti

Indian breads are known for the wide variety of flatbread which are an integral part of Indian cuisine. Their variation reflects the diversity of Indian culture, food habits and geography. Most Indian breads are made from wheat flour such as Atta flour and Maida flour except in the south where rice flour is used since rice is the staple food there.

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|---|----|
| Roti Naan / Naan Bread  | 19 |
| tandoori flatbread with the choice of plain, garlic or cheese | |
| Roti Canai / Indian Paratha Bread  | 19 |
| pan-fried flatbread served with yellow dhal curry | |
| <i>This must-have breakfast for most Malaysians is so good that it is eaten all day, either with curry or condensed milk. Although it is said that this dish was brought over from India by the Indian Muslims, it is not a bread you can find in India. The closest 'kin' to the Roti Canai is the Indian paratha.</i> | |
| Roti Chapati / Chapati   | 19 |
| lightly fried flatbread served with masala sauce | |
| Roti Tosai / Dosa    | 19 |
| Indian crepe served with coconut chutney and yellow dhal curry | |



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Nasi / Rice

Rice is a staple for Malaysians and we have a variety of rice recipes.
Kedah is known as the rice bowl of Malaysia as it produces nearly half of the country's rice production.

Nasi Putih / White Rice steamed white rice <i>Region: Malaysia</i>	18
Nasi Biryani / Biryani Rice 🥜 fragrant spiced basmati rice with fried shallot, raisin and cashew nuts <i>Region: Penang</i>	22
Nasi Tomato / Tomato Rice 🥜 ghee rice with onion, ginger, mixed spices, fried shallot, raisin and cashew nuts <i>Region: Kedah</i>	22



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