

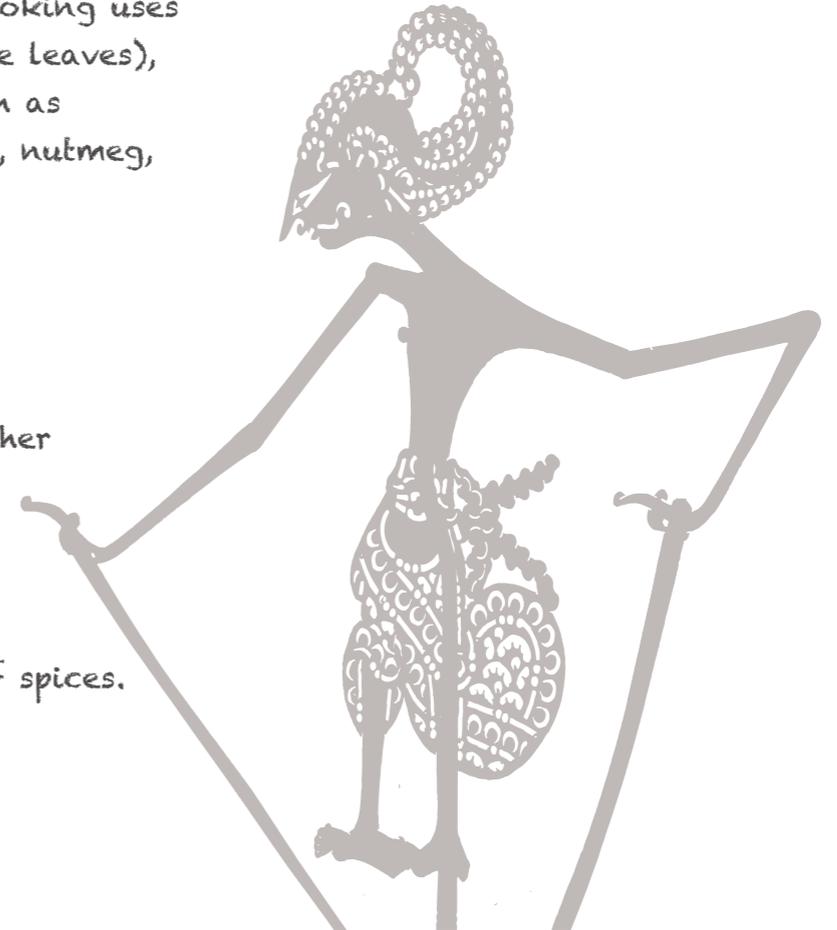
Welcome to the **Gulai House**. The house of spices. Often described as spicy, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

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

- Channa Paneer**   48  
pressed cottage cheese, chickpeas, capsicum, cucumber, tomato and onion
- Kerabu Isi Ketam**   60  
Malay crab meat salad, young papaya, pomelo, cucumber and island herbs
- Salad Udang Masala**   60  
grilled wild prawns, mango, tomato and coriander leaf
- Ketam Rangup**  70  
deep fried soft shell crab, onion, morning glory and chilli dipping sauce  
*Region: Terengganu*
- Satay Ayam & Daging (6 pieces)**    72  
grilled marinated 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 (3 pieces)**   88  
shucked oysters, chilli, ginger, onion and tomato salsa  
*Region: Sarawak*

## Sup / Soup

- Sup Ayam Kampung**   52  
winter melon, soy skin and mushroom  
*A perfect combination of 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 Ekor Berempah**   58  
Malay spiced oxtail soup with root vegetables  
*Region: Penang*
- Sup Isi Ketam**   58  
Indian hot and sour crab meat soup, tamarind, tomato and coriander  
*Region: Perak*
- Tomato Shorba**   48  
traditional Indian tomato soup with aromatics and cream  
*Region: Penang*



Contains Nuts



Gluten-Free



Vegan



Vegetarian



Dairy-Free

Please inform us if you have specific dietary requirements. Our food is prepared in an environment where peanuts/nuts and other allergies are handled with no separate concerned allergen-free preparation area.

All prices are in Malaysian Ringgit and 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.



## MAIN COURSES

### Lautan Andaman / Seafood

- Asam Pedas Ikan Tenggiri**   125  
Nyonya style hot & sour mackerel fish with okra, tomato and Vietnamese mint  
*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 Jenahak Asam Madu**  120  
deep fried red snapper fish with honey tamarind sauce  
*Region: Kedah*
- Ikan Loban Masak Lemak**   120  
local mullet fish with sweet potato, bitter leaf, turmeric, coconut broth  
*Region: Terengganu*
- Ikan Pansoh**   120  
baked 'Senangin Fish' with bitter leaf, morning glory, onion, ginger, lemongrass and chili  
*Region: Sarawak*
- Kari Ikan Goan**   120  
poached in savoury coconut broth, curry leaves, green mango
- Sambal Udang (3 pieces)**   170  
wild tiger prawns tossed with curry leaves, onion and chili paste  
*Region: Perak*
- Udang Karipole (3 pieces)**  170  
mild spiced wild tiger prawns tossed with cashew nuts, curry leaf and creamy chili sauce  
*Region: Penang*



Contains Nuts



Gluten-Free



Vegan



Vegetarian



Dairy-Free

Please inform us if you have specific dietary requirements. Our food is prepared in an environment where peanuts/nuts and other allergies are handled with no separate concerned allergen-free preparation area.

All prices are in Malaysian Ringgit and 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.



### Ayam & Daging / Poultry & Meat

- Ayam Kapitan**   90  
Melaka style braised chicken curry with potato  
*Region: Melaka*
- Chef Ari's Signature Murg Makhani**  90  
butter chicken simmered in mildly spiced creamy tomato and onion gravy
- Kurma Sendi Kambing**   120  
braised lamb shank with cumin, fennel, cinnamon, tempered spices and coconut cream  
*Region: Penang*
- Rendang Daging**   90  
braised beef rump with blue ginger, lemongrass, roasted grated coconut and fragrant mixed spices  
*Region: Perak*
- Saag Gosht**   120  
slow cooked lamb curry with aromatics and spinach leaves

## MAIN COURSES

### Vegetarian-Vegan

<b>Aloo Gobi</b>  	43	<b>Sayur Aneka Campuran</b>  	43
potato with cauliflower tossed in onion, tomato masala		wok fired market vegetables with tofu, onion, garlic and oyster sauce	
<b>Dhal Tadka</b>  	43	<b>Sayur Sebji</b>  	43
braised yellow lentils tempered with garlic, turmeric and cumin seeds		home-style masala curry with variety of local vegetables topped with cream and coriander leaves	
<b>Gobi Masala</b>   	43	<b>Tandoori Paneer Tikka</b>  	50
sautéed cauliflower with onion, ginger, chili and fragrant spices		marinated skewers of pressed cottage cheese threaded with onion and bell peppers	
<b>Kangkung</b>  	43	<b>Tauhu Kukus dan Brokoli</b>   	43
wok-tossed water spinach with chili shrimp paste		steamed tofu with broccoli, onion, ginger and soy	
<b>Kari Sayur</b>   	43		
Malay-style mixed vegetable curry with onion, ginger and dry spices			
<b>Palak Paneer</b>  	50		
Indian cheese cottage blended spinach, masala and cream			



Contains Nuts



Gluten-Free



Vegan



Vegetarian



Dairy-Free

Please inform us if you have specific dietary requirements. Our food is prepared in an environment where peanuts/nuts and other allergies are handled with no separate concerned allergen-free preparation area.

All prices are in Malaysian Ringgit and 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.



## From The 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.

<b>Ayam Tandoori</b> 	95
boneless leg of chicken marinated with yoghurt, tandoori masala	
<b>Ikan Tikka</b> 	120
grouper fish fillet marinated with tikka masala	
<b>Lamb Seekh Kebab</b> 	120
minced Australian lamb flavoured with garam masala	
<b>Tandoori Kambing</b> 	160
Australian lamb cutlets bathed in yoghurt, tandoori masala	
<b>Tandoori Aneka Pilihan</b> 	140
tandoori sampler of fish, chicken, prawn and lamb	
<b>Udang Raja</b> 	170
tiger prawns marinated with masala and yoghurt	

## 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.

<b>Roti Bathura</b> 	22
deep-fried leavened fried bread served with dhal curry	
<b>Roti Canai</b> 	19
pan-griddled 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>	
<b>Roti Chapati</b>  	19
flatbread served with masala sauce	
<b>Roti Naan</b> 	19
tandoori flatbread with the choice of plain, garlic OR cheese	
<b>Roti Tosai</b>   	25
Indian crepe served with coconut chutney and yellow dhal curry	



Please inform us if you have specific dietary requirements. Our food is prepared in an environment where peanuts/nuts and other allergies are handled with no separate concerned allergen-free preparation area.

All prices are in Malaysian Ringgit and 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.



## 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.

- |   |    |
|---|----|
| <b>Nasi Putih</b>     | 18 |
| steamed white rice<br><i>Region: Kedah</i>  |    |
| <b>Nasi Biryani</b>      | 45 |
| fragrant braised basmati rice, shallots, raisins and and cashew nuts<br><i>Region: Penang</i>   |    |
| <b>Nasi Tomato</b>     | 45 |
| basmati rice prepared with ghee, onion, ginger, tempred dried spices, fried shallot, raisins and cashew nuts<br><i>Region: Kedah</i>  |    |

 Contains Nuts  Gluten-Free  Vegan  Vegetarian  Dairy-Free

Please inform us if you have specific dietary requirements. Our food is prepared in an environment where peanuts/nuts and other allergies are handled with no separate concerned allergen-free preparation area.

All prices are in Malaysian Ringgit and 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.

