

THE GULAI HOUSE

Pembuka Selera / Appetiser

- Channa Paneer** 🌱 🥚 48
pressed cottage cheese, chickpeas, capsicum, cucumber, tomato and onion
- Ketam Rangup** 🥚 70
deep fried soft shell crab, onion, morning glory and chilli dipping sauce
- Satay Ayam & Daging (6 pieces)** 🥚 🥚 72
grilled marinated chicken and beef skewers, rice cake cucumber, onion and peanut sauce

Sup / Soup

- Sup Ayam Kampung** 🥚 🥚 52
free-range chicken, winter melon, soy skin and mushroom
- Tomato Shorba** 🌱 🥚 48
traditional Indian tomato soup with aromatics and cream

From The Tandoor

- Ayam Tikka** 🥚 95
boneless leg of chicken marinated with yoghurt, tandoori masala
- Tandoori Kambing** 🥚 160
Australian lamb cutlets bathed in yoghurt, tandoori masala
- Udang Raja** 🥚 170
tiger prawns marinated with masala and yoghurt

Langkawi Specialities

- Kerabu Gamat** 72
sea cucumber salad mixed with island green herbs roasted coconut and grated coconut
- Daging Kerbau Daun Kemangi** 🥚 🥚 94
braised buffalo meat, ground chili, soy and local sweet basil
- Gulai Ayam Kampong Umami** 🥚 🥚 92
slow cooked free-range chicken curry, roasted coconut and potatoes
- Siput Kepah Masak Lemak** 🥚 🥚 76
local clams, sweet potato and betel leaf cooked in spicy red creamy gravy
- Sotong Sumbat Andaman** 🥚 🥚 76
stuffed squids with seafood, cooked in coconut cream and herbs

Main Courses

Lautan Andaman / Seafood

- Ikan Jenahak Asam Madu** 🥚 120
deep fried red snapper fish with honey tamarind sauce
- Udang Karipole (3 pieces)** 🥚 170
mild spiced wild tiger prawns tossed with cashew nuts, curry leaf and creamy chili sauce

Ayam & Daging / Poultry & Meat

- Ayam Kapitan** 🥚 🥚 90
Melaka style braised chicken curry with potato
- Chef Ari's Signature Murg Makhani** 🥚 90
butter chicken simmered in mildly spiced creamy tomato and onion gravy
- Rendang Daging** 🥚 🥚 90
braised beef rump with blue ginger, lemongrass, roasted grated coconut and fragrant mixed spices
- Saag Gosht** 🥚 🥚 120
slow cooked lamb curry with aromatics and spinach leaves
- Rusa Goreng Daun Kemangi** 🥚 🥚 120
wok-fried venison, ground onion, chili, lemongrass, turmeric and soy

Vegetarian-Vegan

- Aloo Gobi** 🌱 🥚 43
potato with cauliflower tossed in onion, tomato masala
- Palak Paneer** 🌱 🥚 50
Indian cheese cottage blended spinach, masala and cream
- Sayur Sebbi** 🌱 🥚 43
home-styled masala curry with variety of local vegetables topped with cream and coriander leaves
- Sayur Aneka Campuran** 🌱 🥚 43
wok-fired market vegetables with tofu, onion, garlic and oyster sauce
- Kangkung** 🥚 🥚 43
wok-tossed water spinach with chili shrimp paste
- Kari Sayur** 🥚 🌱 🥚 43
Malay-style mixed vegetable curry with onion, ginger and dry spices

Breads / Roti

- Roti Canai** 🌱 19
pan-griddled flatbread served with yellow dhal curry
- Roti Chapati** 🌱 🌱 19
flatbread served with masala sauce
- Roti Naan** 🌱 19
tandoori flatbread with the choice of plain, garlic or cheese
- Roti Tosai** 🌱 🌱 🥚 25
Indian crepe served with coconut chutney and yellow dhal curry

Nasi / Rice

- Nasi Putih** 🥚 🌱 🌱 🥚 18
steamed white rice
- Nasi Biryani** 🥚 🌱 🥚 45
fragrant braised basmati rice, shallots, raisins and and cashew nuts

Desserts

- Dadih Susu Kerbau Pak Andak** 38
buffalo milk panna cotta served with chunky mango coulis
- Pulut Hitam** 35
black sticky rice porridge, coconut cream and palm sugar
- Sago Gula Melaka** 35
sago pudding prepared with coconut milk and gula Melaka syrup
- Red Bean Crème Brûlée** 35
baked custard flavoured with red beans, topped with caramelised sugar
- Fruit Platter** 37
assorted seasonal fresh fruit
- Selection of Ice Cream** per scoop 24
teh tarik, vanilla-palm sugar, double chocolate, strawberry
- Selection of sorbet** per scoop 24
mango, calamansi, coconut

🥚 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 & dining area.