

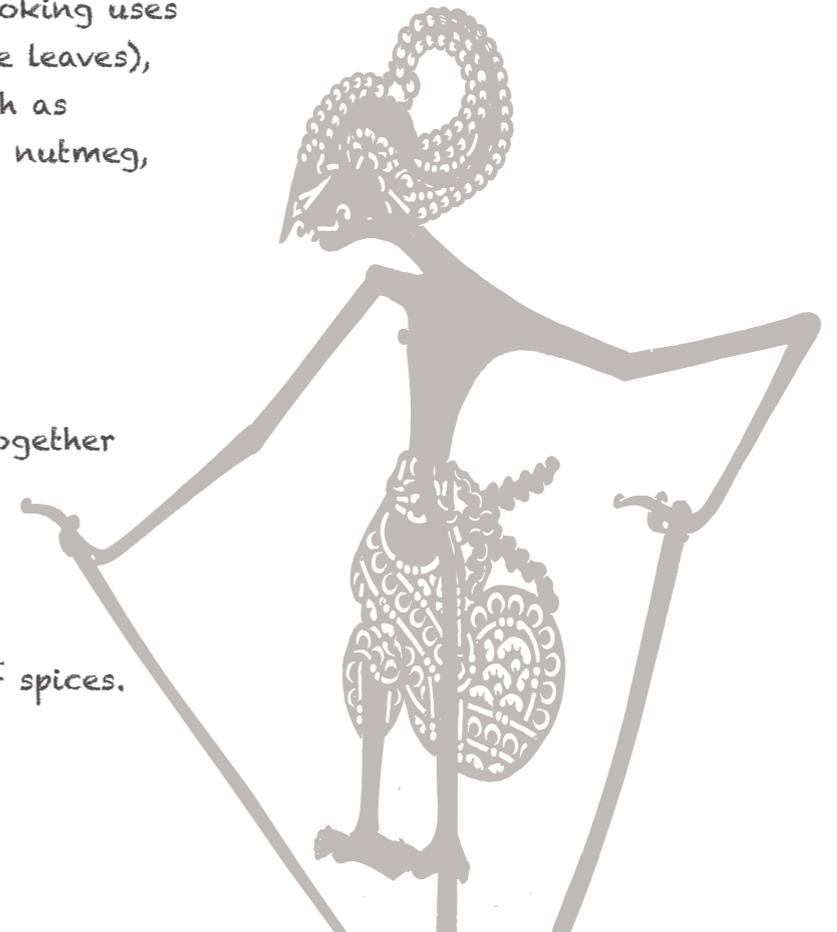
Welcome to the **Gulai House**. The house of spices. Often described as fiery, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

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 herbs 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 Indian and Chinese spices like pepper, cardamom, star anise and fenugreek.

Fresh herbs and dried spices are traditionally pounded together to make a fine paste which is 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 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, comforting 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 allergens are handled with no separate concerned allergen-free preparation area.

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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 give this dish 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 chilli
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 chilli paste
Region: Perak
- Udang Karipole (3 pieces)**  170
Mild spiced wild tiger prawns tossed with cashew nuts, curry leaf and creamy chilli sauce
Region: Penang

Ayam & Daging / Poultry & Meat

- Gulai Ayam kampung Ummi**   92
Slow-cooked free-range chicken curry, roasted coconut and potatoes
Region: Kedah
- 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 fragrantly mixed spices
Region: Perak
- Saag Gosht**   120
Slow-cooked lamb curry with aromatics and spinach leaves



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MAIN COURSES

Vegetarian-Vegan

Aloo Gobi  	43	Sayur Aneka Campuran  	43
Potato with cauliflower tossed in onion, tomato masala		Wok-fried market vegetables with tofu, onion, garlic and oyster sauce	
Dhal Tadka  	43	Sayur Sebji  	43
Braised yellow lentils tempered with garlic, turmeric and cumin seeds		Home-style masala curry with a variety of local vegetables topped with cream and coriander leaves	
Gobi Masala   	43	Tandoori Paneer Tikka  	50
Sautéed cauliflower with onion, ginger, chilli and fragrant spices		Marinated skewers of pressed cottage cheese threaded with onion and bell peppers	
Kangkung  	43	Tauhu Kukus dan Brokoli   	43
Wok-tossed water spinach with chilli shrimp paste		Steamed tofu with broccoli, onion, ginger and soy	
Kari Sayur   	43		
Malay-style mixed vegetable curry with onion, ginger and dry spices			
Palak Paneer  	50		
Indian cheese cottage blended spinach, masala and cream			



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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.

Ayam Tandoori 	95
Boneless leg of chicken marinated with yoghurt, tandoori masala	
Ikan Tikka 	120
Grouper fish fillet marinated with tikka masala	
Lamb Seekh Kebab 	120
Minced Australian lamb flavoured with garam masala	
Tandoori Kambing 	160
Australian lamb cutlets bathed in yoghurt, tandoori masala	
Tandoori Aneka Pilihan 	140
Tandoori sampler of fish, chicken, prawn and lamb	
Udang Raja 	170
Tiger prawns marinated with masala and yoghurt	

Bread / Roti

Indian bread is 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 bread is made from wheat flour such as Atta flour and Maida flour except in the south where rice flour is used.

Roti Bathura 	22
Deep-fried leavened fried bread served with dhal curry	
Roti Canai 	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>	
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	



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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.

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|---|----|
| Nasi Putih     | 18 |
| Steamed white rice
<i>Region: Kedah</i> | |
| Nasi Biryani    | 45 |
| Fragrant braised basmati rice, shallots, raisins and cashew nuts
<i>Region: Penang</i> | |
| Nasi Tomato    | 45 |
| Basmati rice prepared with ghee, onion, ginger, tempered dried spices, fried shallot, raisins and cashew nuts
<i>Region: Kedah</i> | |

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