

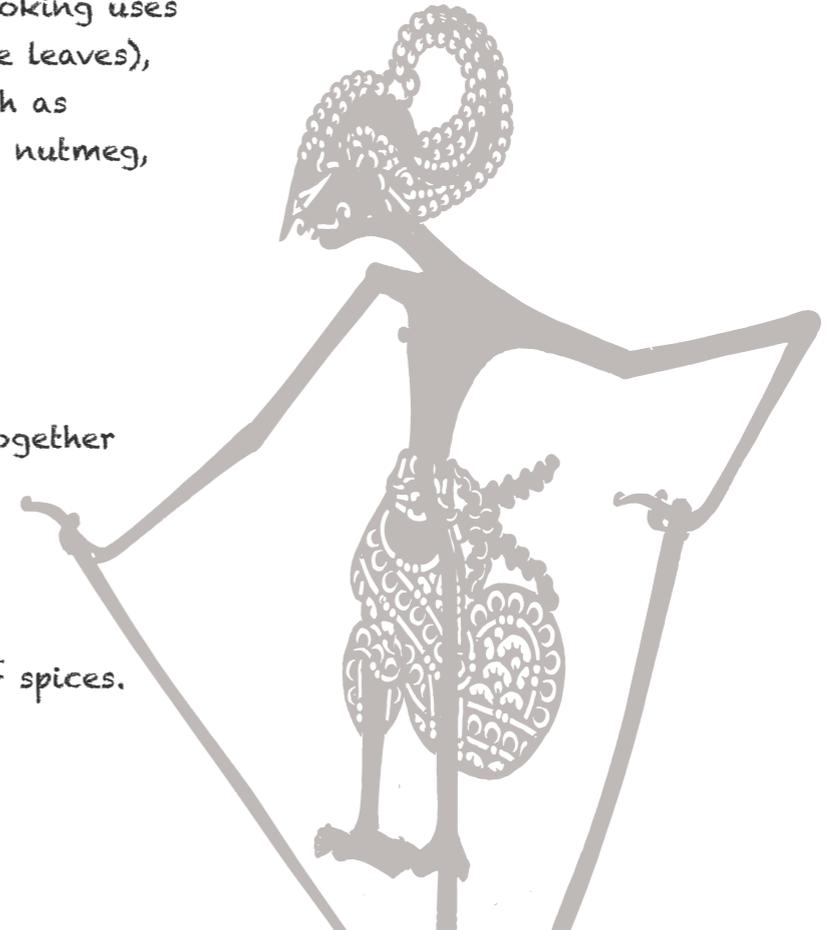
Welcome to the **Gulai House**. The house of spices. Often described as fiery, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

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

- Chana Paneer**    48
Pressed cottage cheese with chickpeas, capsicum, cucumber tomato and onion
- Itik Salai Limau Gedang**   60
Smoked duck with local marinated herbs and spices salad grapefruit, mango, chicken floss and pegaga-tomato salsa
- Udang Lilit Ketam Kecil Lembut**  80
Deep-fried crispy prawn and soft-shell crab, onions wild betel leaves with chilli dipping sauce
- Otak – Otak Lautan Andaman** 70
Traditional baked mackerel and seafood mousse with crispy white prawn and black honey sauce
- Satay Gamelan (6 pieces)**    72
Chargrilled marinated chicken and beef skewers, rice cakes 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.
- Kambing Kheema Romallia Katti Roll**  60
Minced lamb masala rolled with Romallia bread
- Pulau Rempah**  130
Chef's selection of appetisers (satay, otak-otak and chana paneer)

Sup / Soup

- Sup Ayam Kampung Daun Teh**   55
Free-range chicken broth with tea leaves and spices
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.
- Rusuk Kambing Tongkat Ali**   58
Aromatic soup of lamb with onions, lemongrass, "Tongkat Ali" root
- Mulligatawny**    35
Creamy vegetables broth with chickpeas and cottage cheese



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.

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

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MAIN COURSES

Lautan Andaman / Seafood

- Asam Pedas Jenahak Bunga Kantan**   125
Red snapper fish simmered in a tangy chilli, tamarind gravy with ginger flower
- Ikan Jenahak Goreng Rampai Cili Garing**  125
Deep-fried red snapper fish with local spices, onions, chilli
- Kerapu Masak Lemak Cili Berapi**   125
Simmered grouper fish in spicy tumeric gravy
- Gulai Ikan Tenggiri Batang**   125
Mackerel cooked in tangy curry with spices, herbs, okras eggplant, tomato
- Sambal Udang Belacan Bakar Daun Cekor (3 pieces)**   170
Tiger prawns cooked with homemade chilli purée, shrimp paste, onions, rock sugar, Kaempferia galanga leaves
- Udang Raja Karipole (3 pieces)**  185
Mild spiced tiger prawns tossed with cashew nuts, curry leaves and creamy chilli gravy
- Udang Lemak Asam Payas (3 pieces)**   170
Simmered tiger prawns with tamarind, shrimp paste turmeric-coconut cream

Ayam & Daging / Poultry & Meat

- Kari Ayam Kampung Keledek**   85
Slow-cooked free-range chicken curry with coconut cream fresh turmeric root, sweet potato
- Murg Makhani**   90
Butter chicken simmered in mildly spiced creamy tomato and onion gravy
- Ayam Hitam Manis Halia Muda**  90
Chicken simmered in dark and sweet young ginger gravy
- Signature Rendang Tulang Rusuk**   140
Slow-braised dried beef short ribs over slow fire with fresh coconut milk, chilli, turmeric root and lemongrass
- Daging Salai Masak Lemak Cili Burung**  95
Smoked beef tenderloin simmered in rich spicy turmeric-lemongrass stew
- Peha Kambing Kuzi Badam Hancur**  150
Slow-cooked lamb shank in spices gravy with fresh turmeric tomato, raisins, roasted almonds



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MAIN COURSES

Vegetables

Aloo Gobi   	43
Potato with cauliflower tossed in onion, tomato masala	
Kangkung Belacan Tanjung Dawai  	35
Wok-tossed water spinach with chilli shrimp paste	
Paneer Makani  	50
Indian cottage cheese simmered in creamy tomato and onion sauce	
Sayur Goreng Campur  	38
Stir-fried vegetables with onions, garlic and oyster sauce	
Pajeri Nenas Madu & Terung   	50
Braised pineapple and eggplant curry with star anise, cardamom seeds, cinnamon, cloves	
Pisang Muda Lemak Tumis Darat  	45
Young banana cooked with coconut milk, chilli, dried shrimps lemongrass, onions	
Bendi Asam Cabai Tumbuk  	40
Sautéed ladyfingers with chilli, onions, shrimp paste, tamarind	
Dalca Jerlun	45
Mixed vegetable dhal with gravy	



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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 Tikka 	95
Boneless leg of chicken marinated with yoghurt, tandoori masala	
Ikan Tikka 	125
Grouper fillet marinated with tikka masala	
Kambing Tandoori 	170
Australian lamb rack bathed in yoghurt, tandoori masala	
Kaykarikal Tandoori 	55
Grilled tandoori-marinated vegetables skewers	
Tandoori Campur-campur 	140
Tandoori sampler of fish, chicken, prawn, lamb and vegetables	
Udang Rajawali 	170
Tiger prawns marinated with masala and yoghurt	
Paneer Tikka  	60
Marinated skewers of pressed cottage cheese threaded with onion and bell peppers	

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 Pori  	20
Deep-fried attar flour flatbread 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 crêpe 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 served with Malay salad, sambal belacan
pan-fried fermented fish, cili padi, onions | |
| Nasi Biryani    | 45 |
| Fragrant braised basmati rice, shallots, raisins and cashew nuts | |
| Nasi Istimewa Chef    | 45 |
| Chef's daily special rice | |

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