

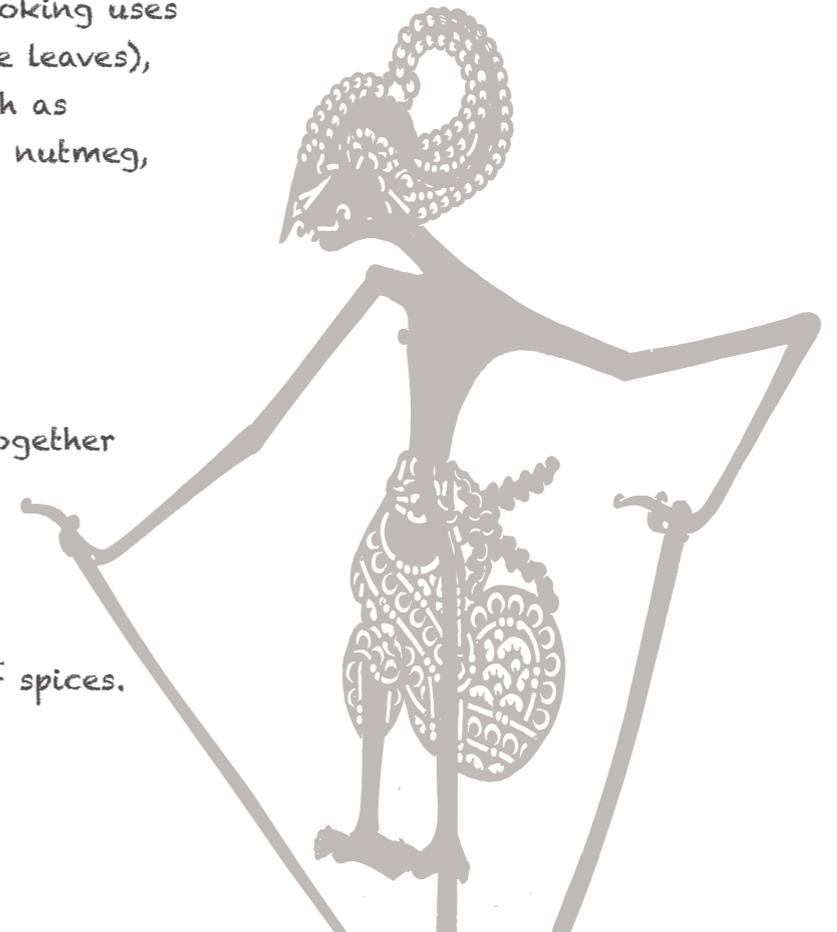
Welcome to the **Gulai House**. The house of spices. Often described as fiery, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

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 onions
- Itik Salai Limau Gedang**  60
Smoked duck with local marinated herbs and spices salad, grapefruit mango, chicken floss and pegaga-tomato salsa
- Udang Lilik Ketam Kecil Lembut**  80
Deep-fried crispy prawns and soft-shell crabs, 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
Char-grilled marinated chicken and beef skewers, rice cakes cucumbers, onions 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
- Onion Sorba**   35
Creamy sautéed onion soup with spices
- Nandu Rasam**   58
Spicy South Indian style soup with crab

Contains Nuts  Gluten-Free  Vegan  Vegetarian  Dairy-Free 

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MAIN COURSES

Lautan Andaman / Seafood

- Asam Pedas Jenahak Bunga Kantan**   125
Red snapper fish simmered in a tangy chilli and 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 turmeric gravy
- Gulai Ikan Tenggiri Batang**   125
Mackerel cooked in tangy curry with spices, herbs, okra, eggplant, young mango and 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 Gelugor (3 pieces)**  170
Simmered tiger prawns with tamarind, shrimp paste, turmeric-coconut cream
- Nandu Masala**   185
Crab meat with capsicum, onions and masala paste

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, cashew nuts and onion gravy
- Ayam Hitam Manis Halia Muda**   90
Chicken simmered in dark and sweet young ginger gravy
- Signature Rendang Tulang Rusuk**   190
Slow-braised dried Wagyu 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
- Dalca Rusuk Kambing**   170
Australian lamb rack cooked with yellow lentils and vegetables

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MAIN COURSES

Vegetables

Aloo Gobi  	43
Potato with cauliflower tossed in onions, 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, cashew nuts 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	
Murungai Keerai Dal   	45
Braised yellow lentils and leaves	

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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	
Murg Malai Tikka 	120
Boneless chicken thighs marinated with cream cheese and tandoori masala	
Tandoori Campur-campur 	140
Tandoori sampler of fish, chicken, prawns, lamb and vegetables	
Udang Rajawali 	170
Tiger prawns marinated with masala and yoghurt	
Paneer Tikka  	60
Marinated skewers of pressed cottage cheese threaded with onions and bell peppers	

Bread / Roti

Indian bread is known for its 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 Puri   	20
Deep-fried atta 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	
Tosai     	25
Indian crêpe served with coconut chutney and yellow dhal curry	

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Nasi / Rice

Rice is a staple for Malaysians so a variety of rice recipes are in use throughout the regions. Kedah, the state that Langkawi is located in, is known as the rice bowl of Malaysia because nearly half of the country's rice production is harvested here.

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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 | |
| Nasi Beras Perang     | 30 |
| Healthy brown rice (preparation time is 15 minutes) | |

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