

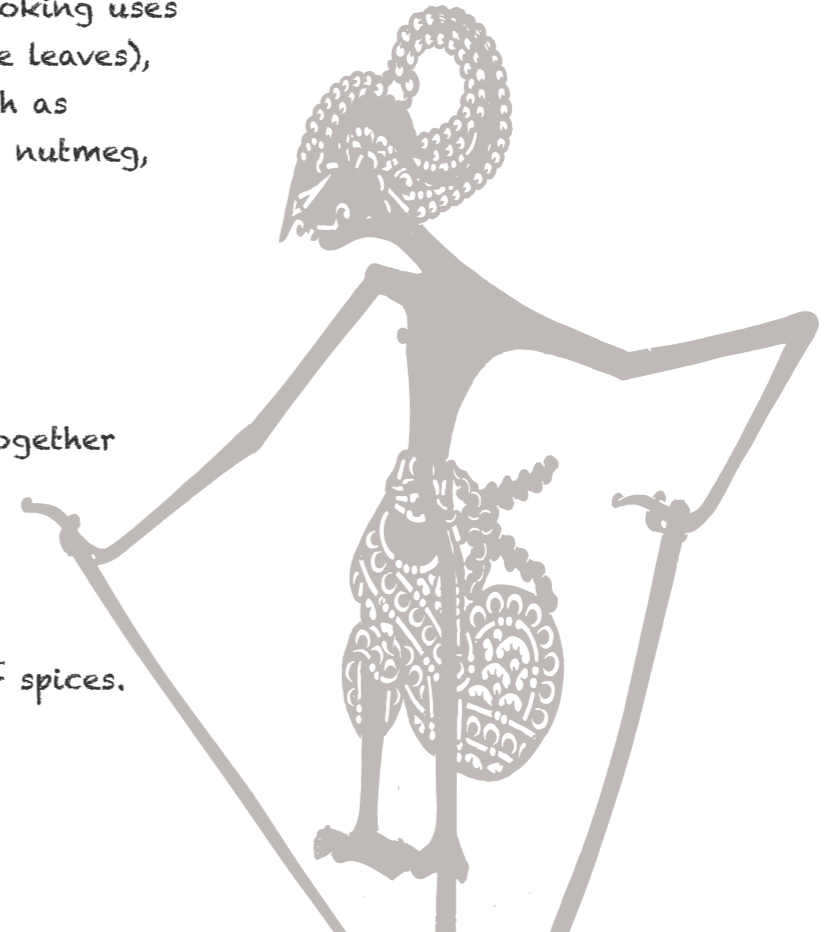
Welcome to the **Gulai House**. The house of spices. Often described as fiery, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

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**   50
Pressed cottage cheese with chickpeas, capsicum, cucumber tomato and onion
- Itik Salai Limau Gedang**  63
Smoked duck with local marinated herbs and spices salad, grapefruit, mango, chicken floss and pegaga-tomato salsa
- Udang Lilit Ketam Kecil Lembut**  84
Deep-fried crispy prawn and soft-shell crab, onions, wild betel leaves, with chilli dipping sauce
- Otak – Otak Teluk Andaman Udang Kertas**  73
Pan seared mackerel, prawn mousse with pandan leaf, crispy prawn with honey black sauce
- Satay Gamelan (6 pieces)**    75
Chargrilled marinated chicken, mutton 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.
- Kerabu Betik Muda Dada Puyuh Salai**  63
Shredded young papaya salad, smoked quail breast and sweet spicy fruit pickles
- Makanan Laut Andaman Ulam Kampung Simpang Datai**   84
Authentic Malay Andaman seafood with mixed wild firm shoots and dried coconut salad

Sup / Soup

- Sup Kambing Rempah Basah**  61
Fresh spices creamy mutton soup with local herbs
- Sup Ketam Wangian Serai Titik**   61
Freshly pressed crab soup with lemongrass flavour
- Sup Ayam Kampung Tongkat Ali**   58
Double boiled free range chicken soup with aromatic tongkat ali root
- Sup Labu Karipole**   37
Creamy pumpkin curry soup with curry leaf flakes



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

- Kerapu Masak Lemak Cili Berapi**   130
Simmered grouper in spicy turmeric gravy
- Asam Pedas Jenahak Sawi Jeruk**   130
Snapper simmered in tangy chilli and tamarind gravy with Vietnamese coriander and ginger flower
- Ikan Bawal Putih Garing Raja Sambal**  130
Deep-fried white pomfret fish with trio sambal
- Kari Ikan Tenggiri Turun Temurun Gulai House**   130
Classic Gulai House mackerel fish curry with okra, eggplant and tomatoes
- Udang Gulai Rempah Giling 3pcs**   177
Tiger prawn cooked with freshly grated local coriander seed paste
- Sotong Sambal Cabai Kerinting**   150
Sauteed squid with spicy onion chili paste
- Udang Raja Karipoley 3pcs**  193
Mild spiced tiger prawns tossed with cashew nut dried chilli, curry leaf and creamy gravy

Ayam & Daging / Poultry & Meat

- Signature Itik Serati Gulai Kawah Kundur Kampung**   88
Traditional Kedahan duck curry with fresh winter melon
- Murg Makhani**   94
Butter chicken simmered in mildly spiced creamy tomato, cashew nut and onion gravy
- Signature Rendang Tulang Rusuk**   146
Slow-braised dried beef short ribs over slow fire with fresh coconut milk, chilli turmeric root and lemongrass
- Daging Salai Masak Lemak Cili Burung**   100
Smoked beef tenderloin simmered in rich spicy tumeric and coconut gravy
- Ayam Dara Panggang Kerak Kelapa**    88
Young free range chicken percik with dried sauteed coconut spices
- Pangkal Ekor Asam Berasap**   146
Slow cooked oxtail with chilli and brown coconut paste
- Paha Kambing Bryani Masala**  166
Slow cooked lamb shank in spiced gravy with fresh tomato and coriander base



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MAIN COURSES

Vegetables

- Kobis Bulat Lemak Udang Kertas**   50
Coconut braised peeled prawn with round cabbage
- Terung Goreng Sambal Tumis**   52
Wok fried eggplant with spicy sambal
- Gulai Kalut Jantung Pisang Tenggiri Masam**   47
Mild creamy banana bud with chopped salted mackerel fish
- Kangkung Belacan Tanjung Dawai**   37
Wok-tossed water spinach with chilli shrimp paste
- Aloo Gobi**    45
Potato with cauliflower tossed in onions, tomato masala
- Paneer Makhani**    52
Indian cottage cheese simmered in creamy tomato, cashew nut and onion sauce
- Sayur Goreng Campur**   40
Stir-fried mixed vegetables with onion, garlic and dried shrimp

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.

- Nasi Putih**   19
Steamed white rice served with Malay salad, sambal belacan, pan-fried fermented fish, cili padi, onions
- Nasi Biryani**    47
Fragrant braised basmati rice, shallots, raisins and cashew nuts
- Nasi Istimewa Chef**    47
Chef's daily special rice
- Nasi Beras Perang**    30
Healthy brown rice, preparing time will be 15 minutes



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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 	98
Boneless leg of chicken marinated with yoghurt, tandoori masala	
Ikan Tikka 	130
Grouper fillet marinated with tikka masala	
Kambing Tandoori 	180
Australian lamb rack bathed in yoghurt, tandoori masala	
Tandoori Campur-campur 	145
Tandoori sampler of fish, chicken, prawn, lamb and vegetables	
Udang Rajawali 	180
Tiger prawns marinated with masala and yoghurt	
Murg Malai Tikka 	125
Boneless chicken thighs marinated with cream cheese and tandoori masala	
Kaykarigal Tandoor 	63
Grilled tandoori marinated vegetables skewers	

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 Puri  	20
Deep-fried atta flour flatbread served with dhal curry	
Roti Canai  	20
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  	20
Flatbread served with masala sauce	
Roti Naan  	20
Tandoori flatbread with the choice of plain, garlic or cheese	
Tosai   	20
Indian crêpe served with coconut chutney and yellow dhal curry	



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