

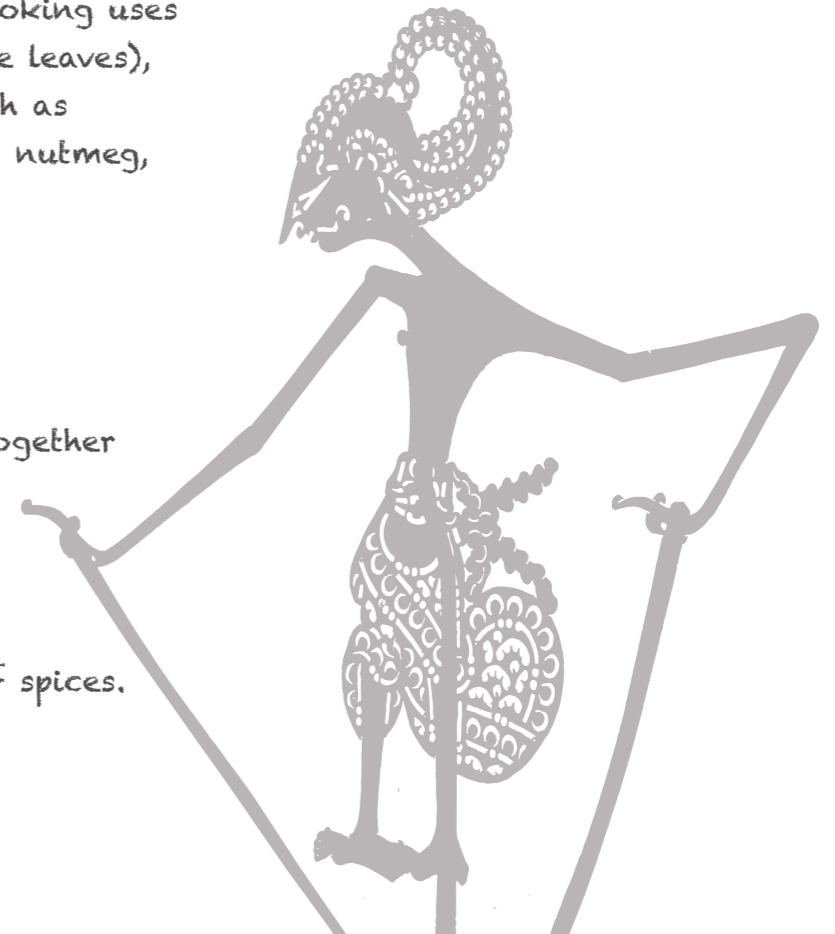
Welcome to the **Gulai House**. The house of spices. Often described as fiery, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

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, chickpeas, capsicum, cucumber, tomato and onion

Calories (kcal) : 306.8 Protein (g) : 15.8
Carbohydrate (g) : 35.4 Fat (g) : 13.8

Itik Salai Limau Gedang 🌿 63

Smoked duck with local marination, spiced salad, grapefruit mango, chicken floss and pegaga tomato salsa

Calories (kcal) : 118.7 Protein (g) : 10.3
Carbohydrate (g) : 9.8 Fat (g) : 5.6

Gado - Gado Nusantara 🌿 45

Local steam and fresh grated vegetables, green leaf wrapped, peanut sauce

Calories (kcal) : 206.0 Protein (g) : 11.1
Carbohydrate (g) : 13.9 Fat (g) : 12.6

Sup / Soup

Sup Ayam Kampung Tongkat Ali 🌿🌿 58

Free-range chicken with tongkat ali root flavour

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.

Calories (kcal) : 56.9 Protein (g) : 8.4
Carbohydrate (g) : 13.4 Fat (g) : 1.7

Hidangan Utama / Main Courses

Ikan Merah Bakar Nasi Huma 🌿 130

Glazed red snapper fillet, chilli, tamarind, ginger flower sauce, brown rice, cucumber onion compote

Calories (kcal) : 157.8 Protein (g) : 22.0
Carbohydrate (g) : 11.2 Fat (g) : 2.9

Dada Ayam Panggang, Kerabu Terung Kasturi 🌿 90

Oven baked chicken breast, percik sauce, calamansi, grilled egg plant, firm leaf salad

Calories (kcal) : 229.1 Protein (g) : 39.7
Carbohydrate (g) : 4.0 Fat (g) : 5.2

Udang Harimau Tandoori Salad Kacang Kuda 180

Tandoori marinated tiger prawn, chickpeas salad, cumin cucumber raita

Calories (kcal) : 231.1 Protein (g) : 30.5
Carbohydrate (g) : 15.8 Fat (g) : 5.7

Pencuci Mulut / Desserts

Pisang Bakar Kelapa Buah-Buahan Dadu 40

Breaded banana with grated young coconut, diced fruit

Calories (kcal) : 161.0 Protein (g) : 1.3
Carbohydrate (g) : 39.5 Fat (g) : 0.5

Sago Gula Melaka 37

Sago pudding prepared with coconut milk and gula Melaka syrup

Calories (kcal) : 166.7 Protein (g) : 0.8
Carbohydrate (g) : 31.3 Fat (g) : 5.2



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

For the convenience of our guests, we kindly ask to please refrain from using mobile phones inside the restaurant & dining area.

