

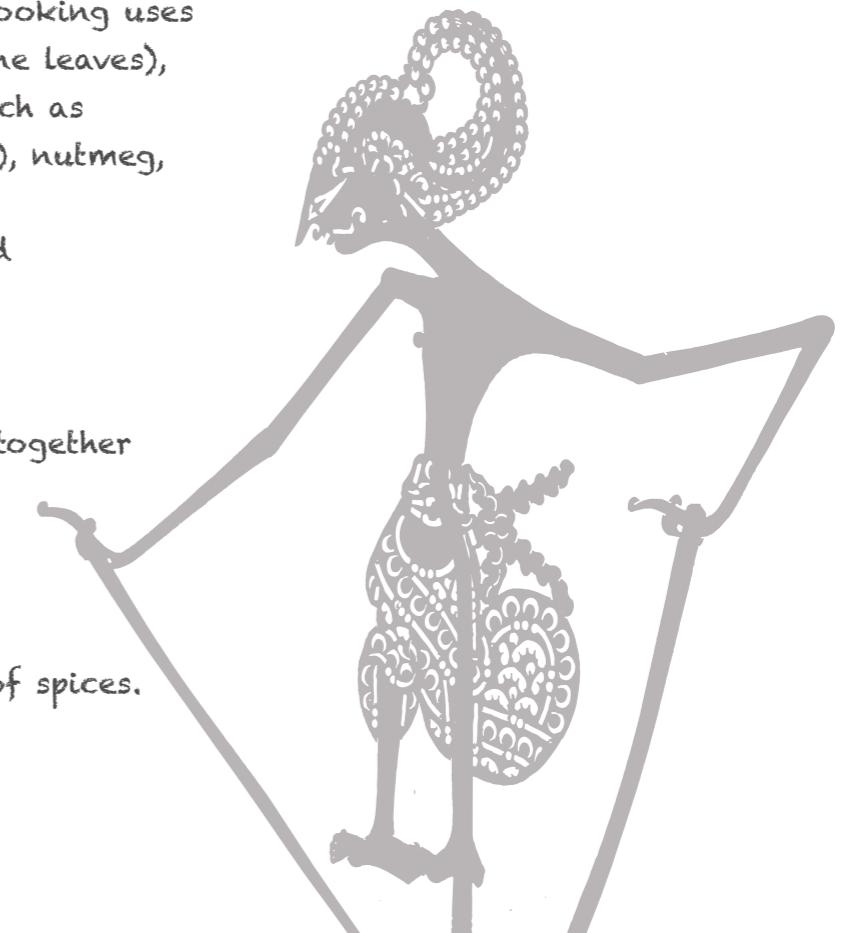
Welcome to the Gulai House. The house of spices. Often described as fiery, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

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

Aloo Bonda 	56
Deep-fried spiced mashed potato balls	
Salad Terung Bakar dan Kacang Kuda 	56
Roasted eggplant and chickpea salad with masala powder	
Kerabu Mempelam Ikan Rangup 	56
Young mango salad with local greens and spices, served with crispy red snapper fish fillet	
Udang Lilit Ketam Kecil Lembut 	90
Deep-fried crispy prawns and soft-shell crab, onions, wild betel leaves, served with chilli dipping sauce	
Otak-Otak Teluk Andaman Udang Kertas 	78
Pan-seared mackerel and prawn mousse wrapped in pandan leaf, served with crispy prawns in black honey sauce	
Satay Gamelan (6 pieces) 	78
Chargrilled marinated chicken, mutton and beef skewers, served with rice cakes, cucumber, onion and peanut sauce	
<i>Malaysian National Dish</i>	
<i>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.</i>	
Kerabu Ayam Dara Salai Keledek Bakar Nyiur Sangai 	65
Smoked village chicken salad with local spices, roasted sweet potato and toasted dessicated coconut	
Hinava Udang Galah dengan Acar Buah-buahan Kering 	72
Lime-cured freshwater prawns, served with hot and sour pickled dried fruits	

Sup / Soup

Sup Kambing Rempah Basah  	65
Creamy mutton soup with freshly ground spices and local herbs	
Sup Ketam Wangian Serai Titik 	65
Crab in fragrant pounded lemongrass infused broth	
Ananas Shorba   	38
Langkawi sweet pineapple soup with Indian spices	
Sup Labu Karipole 	38
Creamy pumpkin soup with curry leaf flakes	
Sup Ayam Kampung Tongkat Ali 	58
Herbal clear village chicken soup with longjack, lemongrass and wild ginger	



 Contains Nuts  Gluten-Free  Free-Range Eggs  Direct From Farmer  Organic

 Local Product  Vegan  Vegetarian  Dairy-Free

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MAIN COURSES

Lautan Andaman / Seafood

Ikan Merah Bakar dengan Sambal Nyiur Gading	156
Oven-baked red snapper marinated with red chilli and coconut paste, served with spicy chilli, black honey and tamarind tomato sauce	
Asam Pedas Jenahak Sawi Jeruk	142
Snapper simmered in tangy chilli and tamarind gravy with Vietnamese coriander and ginger flower	
Gulai Udang Harimau Tumis Darat	200
Tiger prawn curry with eggplant, long beans, pineapple, fried shallots, curry leaves and Malay spices	
Kerala Meen Kulambu	142
Spicy and tangy fish curry with coconut and tamarind paste	
Udang Raja Karipoley (3 pieces)	204
Tiger prawns in a mildly spiced creamy gravy with cashew nuts, dried chilli and curry leaf	

Ayam & Daging / Poultry & Meat

Signature Itik Serati Gulai Kawah Kundur Kampung	94
Traditional Kedahan duck curry with fresh winter melon	
Dada Itik Goreng Madu Rimba Cili Kerinting	115
Stir-fried smoked duck breast with dry chilli, tomato, local celery and jungle honey	
Murgh Makhani	99
Butter chicken simmered in mildly spiced creamy tomato, cashew nut and onion gravy	
Signature Rendang Tulang Rusuk	154
Slow-braised dried beef short ribs over slow fire with fresh coconut milk, chilli, turmeric root and lemongrass	
Daging Salai Masak Lemak Cili Burung	108
Smoked beef tenderloin simmered in a rich, spicy turmeric and coconut gravy	
Ayam Kampung Sambal Cili Giling Daun Kari	96
Free-range chicken cooked in homemade spicy sambal with lemongrass and curry leaves	
 Mutton Varuval	135
Tender and dry mutton slow-cooked with onions, tomatoes and Indian spices	
Betis Kambing Masak Merah Selatan	176
Southern-style braised lamb shank in fresh tomato chilli paste and palm sugar sauce	



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MAIN COURSES

Vegetables

Pajeri Terung dan Nenas

Sweet and savoury eggplant and pineapple curry
Vegetarian option available upon request

Terung Goreng Sambal Tumis

Wok-fried eggplant with spicy sambal

Gulai Kering Kulat Sisir dan Labu Kundur

Wild tree mushroom and winter melon dry curry

Kangkung Belacan Tanjung Dawai

Wok-tossed water spinach with chilli shrimp paste

Aloo Gobi

Potato and cauliflower tossed in onion, tomato and masala

Palak Paneer

Indian cottage cheese cubes cooked in spinach purée, sautéed with onion, garlic and Indian spices

Aloo Mutter Masala

Potatoes and peas simmered in a mildly spiced, creamy tomato, onion, cashew nut paste and cooking cream

Sayur Goreng Campur

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

Steamed white rice served with Malay salad, sambal belacan, pan-fried fermented fish, cili padi, onions

21

Vegetable Dum Biryani

Slow-cooked basmati rice layered with vegetables, mild spices, herbs and crispy fried onions

52

Nasi Istimewa Chef

Chef's special rice of the day

49

Nasi Beras Perang

Nutritious brown rice

31

Preparation Time: 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.

Murgh Tandoori (on the bone)	105
Roasted chicken marinated in yoghurt and tandoori masala	
Ajwain Fish Tikka	144
Fish cubes marinated in Indian spices, flavoured with carom seeds	
Kambing Tandoori	188
Australian lamb rack bathed in yoghurt, tandoori masala	
Murgh Malai Kebab	130
Boneless chicken kebab marinated with cashew nuts, ginger and garlic paste, and chopped green chillies	
Tandoori Campur-Campur	154
Tandoori sampler of fish, chicken, prawn, lamb and vegetables	
Lasooni Jhinga	158
Tandoori garlic scented jumbo prawns with Indian spices	
Kaykarigal Tandoor	66
Grilled tandoori marinated vegetable skewers	

Note: Tandoori dishes are gluten-free and contain dairy.
Tandoori dishes will be served with mixed salads and mint sauce only.

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.

Vegetable Kulcha	48
Indian flatbread stuffed with seasonal vegetables, served with dhal curry and masala curry	
Masala Kulcha	48
Indian flatbread prepared with spiced potatoes and paneer, served with dhal curry and masala curry	
Roti Canai	21
Pan-griddled flatbread served with 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	21
Whole wheat (atta) flatbread cooked on a tawa, served with masala gravy	
Roti Naan	21
Leavened flatbread baked in a tandoor, with the choice of plain, garlic or cheese	
Tosai	21
Indian crêpe served with coconut chutney and yellow dhal curry	



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