

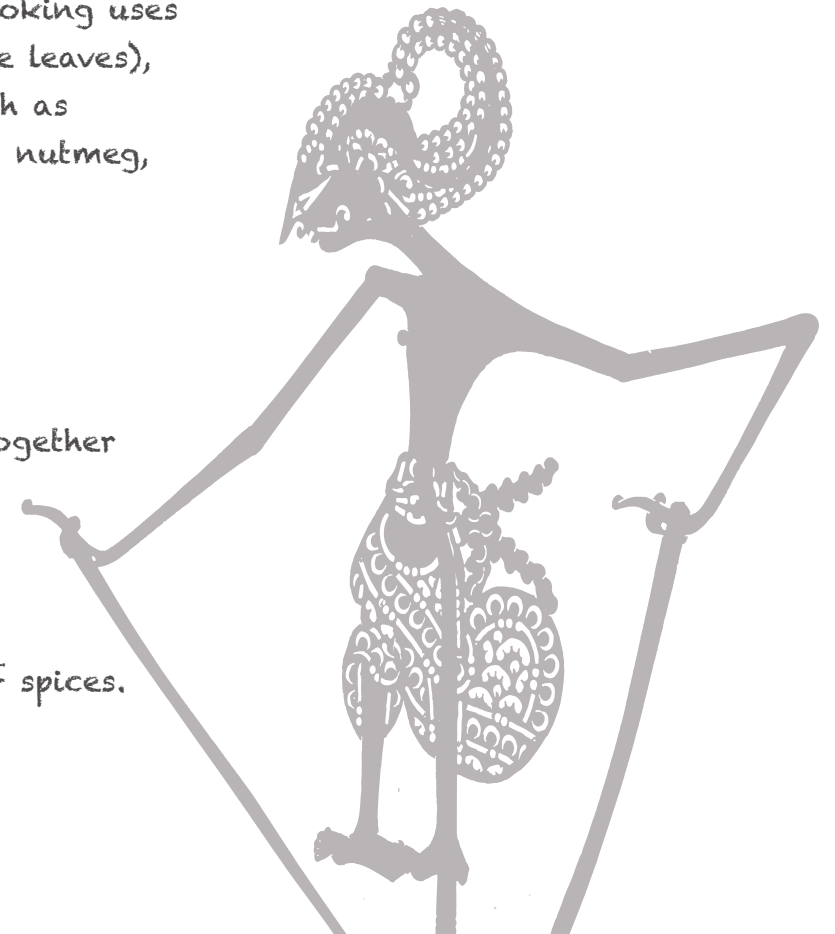
Welcome to the **Gulai House**. The house of spices. Often described as fiery, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

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

- Salad Terung Bakar dan Kacang Kuda 🌿🌾

Roasted eggplant and chickpea salad with masala powder

58
- Kerabu Mempelam Ikan Rangup 🏠

Young mango salad with local greens and spices, served with crispy red snapper fish fillet

60
- Udang Lilit Ketam Kecil Lembut 🏠🌿

Deep-fried crispy prawns and soft-shell crab, onions, wild betel leaves, served with chilli dipping sauce

95

Satay Gamelan (6 pieces) 🏠🌾🥥🌿

Chargrilled marinated chicken, mutton and beef skewers, served with rice cakes, cucumber, onion and peanut sauce

82

*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.*

# Sup / Soup

- Sup Labu Karipole 🌾🌿

Creamy pumpkin soup with curry leaf flakes

40
- Sup Ayam Kampung Tongkat Ali 🌾🏠

Herbal clear village chicken soup with longjack, lemongrass and wild ginger

60

🥥 Contains Nuts   🌾 Gluten-Free   🐓 Free-Range Eggs   🏠 Direct From Farmer   🌿 Organic

🏠 Local Product   🌿 Vegan   🌿 Vegetarian   🏠 Dairy-Free

Please inform us if you have any specific dietary needs and allergen. Our food is prepared in an environment where allergens are handled with no separate concerned allergen-free preparation area.

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## MAIN COURSES

### Lautan Andaman / Seafood

- Ikan Merah Bakar dengan Sambal Nyiur Gading** 🌾🥗🐟 165  
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** 🌾🥗🐟 150  
Snapper simmered in tangy chilli and tamarind gravy with Vietnamese coriander and ginger flower
- Gulai Udang Harimau Tumis Darat** 🌾🥗🐟 210  
Tiger prawn curry with eggplant, long beans, pineapple, friedshallots, curry leaves and Malay spices
- 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

- Murgh Makhani** 🌾🥜 105  
Butter chicken simmered in mildly spiced creamy tomato, cashew nut and onion gravy
- Signature Rendang Tulang Rusuk** 🌾🥗 160  
Slow-braised dried beef short ribs over slow fire with fresh coconut milk, chilli, turmeric root and lemongrass
- Mutton Varuval** 🌾🥗 150  
Tender and dry mutton slow-cooked with onions, tomatoes and Indian spices



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MAIN COURSES

Vegetables

|                                                                                                                                                                                                                                                                                             |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Terung Goreng Sambal Tumis</b>        | 56 |
| Wok-fried eggplant with spicy sambal                                                                                                                                                                                                                                                        |    |
| <b>Kangkung Belacan Tanjung Dawai</b>    | 45 |
| Wok-tossed water spinach with chilli shrimp paste                                                                                                                                                                                                                                           |    |
| <b>Aloo Gobi</b>                                                                                                          | 45 |
| Potato and cauliflower tossed in onion, tomato and masala                                                                                                                                                                                                                                   |    |
| <b>Sayur Goreng Campur</b>               | 45 |
| 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.

|                                                                                                                                                                                                                                                                               |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Nasi Putih</b>    | 22 |
| Steamed white rice served with Malay salad, sambal belacan, pan-fried fermented fish, cili padi, onions                                                                                                                                                                       |    |
| <b>Nasi Istimewa Chef</b>                                                                                                                                                                  | 55 |
| Chef's special rice of the day                                                                                                                                                                                                                                                |    |

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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.*

|                                                                                                        |     |
|--------------------------------------------------------------------------------------------------------|-----|
| <b>Murgh Tandoori (on the bone)</b> 🌱🥚                                                                 | 110 |
| Roasted chicken marinated in yoghurt and tandoori masala                                               |     |
| <b>Ajwain Fish Tikka</b> 🌱🥚                                                                            | 150 |
| Fish cubes marinated in Indian spices, flavoured with carom seeds                                      |     |
| <b>Kambing Tandoori</b> 🌱🥚                                                                             | 195 |
| Australian lamb rack bathed in yoghurt, tandoori masala                                                |     |
| <b>Murgh Malai Kebab</b> 🌱🥚                                                                            | 135 |
| Boneless chicken kebab marinated with cashew nuts, ginger and garlic paste, and chopped green chillies |     |
| <b>Tandoori Campur-Campur</b> 🌱🥚                                                                       | 160 |
| Tandoori sampler of fish, chicken, prawn, lamb and vegetables                                          |     |
| <b>Lasooni Jhinga</b> 🌱🥚🌱                                                                              | 165 |
| Tandoori garlic scented jumbo prawns with Indian spices                                                |     |
| <b>Kaykarigal Tandoor</b> 🌱🥚🌱                                                                          | 70  |
| 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.*

|                                                                                                                                                                                                                                                                                                                                                                          |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Vegetable Kulcha</b> 🌱🥚🥗                                                                                                                                                                                                                                                                                                                                              | 48 |
| Indian flatbread stuffed with seasonal vegetables, served with dhal curry and masala curry                                                                                                                                                                                                                                                                               |    |
| <b>Masala Kulcha</b> 🌱🥚🥗                                                                                                                                                                                                                                                                                                                                                 | 48 |
| Indian flatbread prepared with spiced potatoes and paneer, served with dhal curry and masala curry                                                                                                                                                                                                                                                                       |    |
| <b>Roti Canai</b> 🌱                                                                                                                                                                                                                                                                                                                                                      | 22 |
| Pan-griddled flatbread served with dhal curry<br><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> |    |
| <b>Roti Chapati</b> 🌱🥚🥗                                                                                                                                                                                                                                                                                                                                                  | 21 |
| Whole wheat (atta) flatbread cooked on a tawa, served with masala gravy                                                                                                                                                                                                                                                                                                  |    |
| <b>Roti Naan</b> 🌱                                                                                                                                                                                                                                                                                                                                                       | 22 |
| Leavened flatbread baked in a tandoor, with the choice of plain, garlic or cheese                                                                                                                                                                                                                                                                                        |    |
| <b>Tosai</b> 🌱🌱🌱🥚🥚🥗                                                                                                                                                                                                                                                                                                                                                      | 21 |
| Indian crêpe served with coconut chutney and yellow dhal curry                                                                                                                                                                                                                                                                                                           |    |



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