

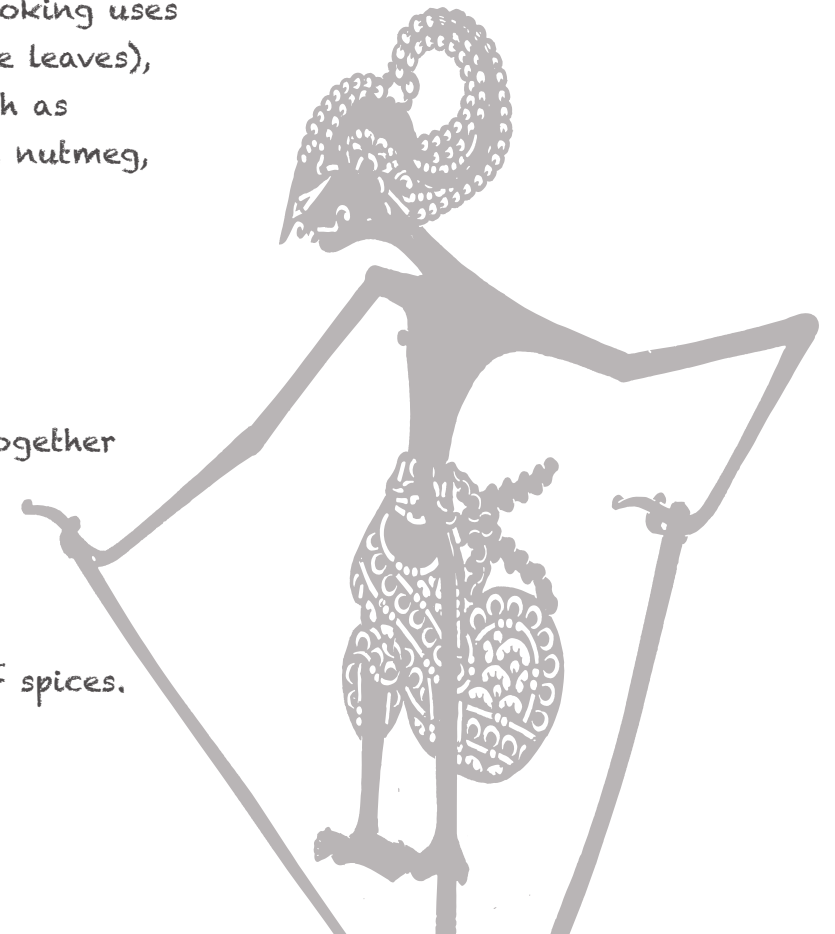
Welcome to the **Gulai House**. The house of spices. Often described as fiery, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

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 🌿	60
Deep-fried spiced mashed potato balls	
Salad Terung Bakar dan Kacang Kuda 🌿🌾	58
Roasted eggplant and chickpea salad with masala powder	
Kerabu Mempelam Ikan Rangup 🐟	60
Young mango salad with local greens and spices, served with crispy red snapper fish fillet	
Udang Lilit Ketam Kecil Lembut 🐟🐞	95
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) 🐟🌾🥥🐞	82
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>	
Hinava Udang Galah dengan Acar Buah-buahan Kering 🐞	75
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 🐟🐞	68
Crab in fragrant pounded lemongrass infused broth	
Sup Labu Karipole 🌾🌿	40
Creamy pumpkin soup with curry leaf flakes	
Sup Ayam Kampung Tongkat Ali 🌾🐟	60
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

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.
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 and dining area.



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
- Kerala Meen Kulambu** 🌾 150
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** 🌾🥗🌿 98
Traditional Kedahan duck curry with fresh winter melon
- 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
- Daging Salai Masak Lemak Cili Burung** 🌾🥗 115
Smoked beef tenderloin simmered in a rich, spicy tumeric and coconut gravy
- Ayam Kampung Sambal Cili Giling Daun Kari** 🥗 100
Free-range chicken cooked in homemade spicy sambal with lemongrass and curry leaves
- Mutton Varuval** 🌾🥗 150
Tender and dry mutton slow-cooked with onions, tomatoes and Indian spices



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MAIN COURSES

Vegetables

Pajeri Terung dan Nenas   	56
Sweet and savoury eggplant and pineapple curry <i>Vegetarian option available upon request</i>	
Terung Goreng Sambal Tumis   	56
Wok-fried eggplant with spicy sambal	
Kangkung Belacan Tanjung Dawai   	45
Wok-tossed water spinach with chilli shrimp paste	
Palak Paneer	45
Indian cottage cheese cubes cooked in spinach purée, sautéed with onion, garlic and Indian spices	
Aloo Mutter Masala  	58
Potatoes and peas simmered in a mildly spiced, creamy tomato, onion, cashew nut paste and cooking cream	
Sayur Goreng Campur   	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.

Nasi Putih   	22
Steamed white rice served with Malay salad, sambal belacan, pan-fried fermented fish, cili padi, onions	
Vegetable Dum Biryani 	55
Slow-cooked basmati rice layered with vegetables, mild spices, herbs and crispy fried onions	
Nasi Istimewa Chef 	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.

- Murgh Tandoori (on the bone)** 

Roasted chicken marinated in yoghurt and tandoori masala

110
- Kambing Tandoori** 

Australian lamb rack bathed in yoghurt, tandoori masala

195
- Lasooni Jhinga**  

Tandoori garlic scented jumbo prawns with Indian spices

165

*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.

- Roti Canai** 

Pan-griddled flatbread served with dhal curry

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.

22
- Roti Chapati**  

Whole wheat (atta) flatbread cooked on a tawa, served with masala gravy

21
- Tosai**    

Indian crêpe served with coconut chutney and yellow dhal curry

21

