

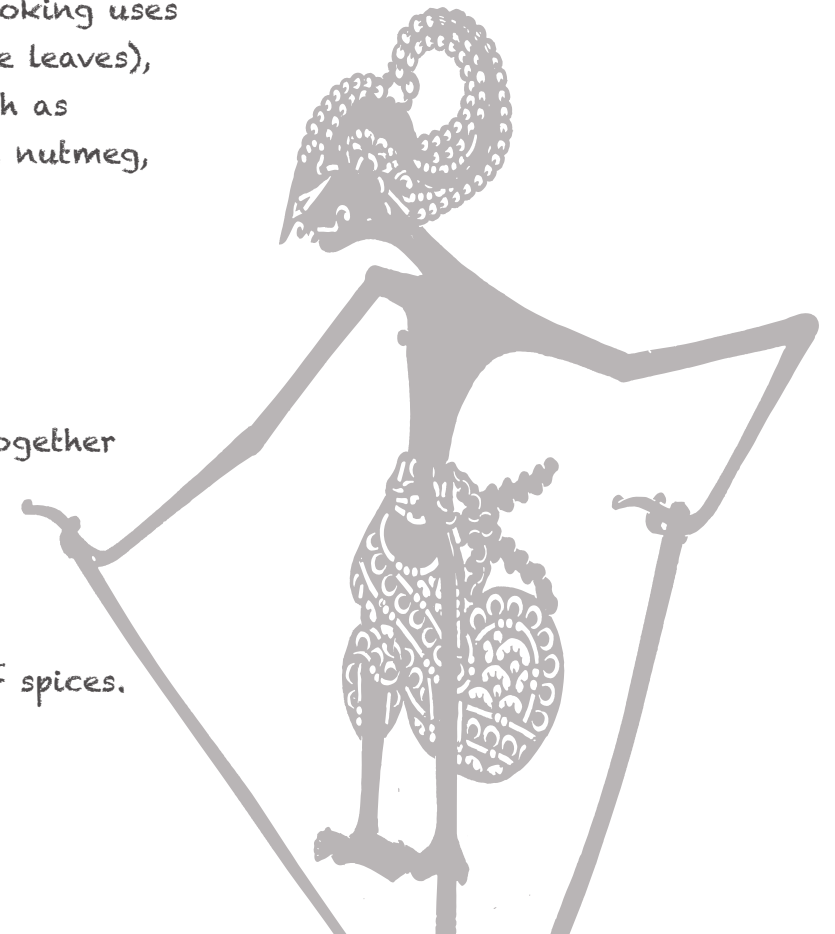
Welcome to the **Gulai House**. The house of spices. Often described as fiery, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

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 🌿	63
Deep-fried spiced mashed potato balls	
Salad Terung Bakar dan Kacang Kuda 🌿🌱	60
Roasted eggplant and chickpea salad with masala powder	
Kerabu Mempelam Ikan Rangup 🐟	63
Young mango salad with local greens and spices, served with crispy red snapper fish fillet	
Udang Lilit Ketam Kecil Lembut 🐟🌱	98
Deep-fried crispy prawns and soft-shell crab, onions, wild betel leaves, served with chilli dipping sauce	
Otak-Otak Teluk Andaman Udang Kertas 🐟🌱	81
Pan-seared mackerel and prawn mousse wrapped in pandan leaf, served with crispy prawns in black honey sauce	
Satay Gamelan (6 pieces) 🐟🌱🌿🌱	85
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 Southeast 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>	
Begedil Daging Wagyu Tauhu Bakar	75
Deep-fried minced wagyu beef patty with grilled dry bean curd, vegetables, and shrimp paste	
Kerabu Bronok Ulaman Pulau 🌱	78
A mix of Langkawi's famous sea cucumber with coconut, rice crumb, seasonal local shoots, lemongrass and lime juice	

Sup / Soup

Sup Kambing Rempah Basah 🌱🐟	67
Creamy mutton soup with freshly ground spices and local herbs	
Sup Ketam Wangian Serai Titik 🐟🌱	70
Crab in fragrant pounded lemongrass infused broth	
Ananas Shorba 🌱🐟🌱	38
Langkawi sweet pineapple soup with Indian spices	
Sup Labu Karipole 🌱🌿	42
Creamy pumpkin soup with curry leaf flakes	
Sup Ayam Kampung Tongkat Ali 🌱🐟	63
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 🌿🥗🥗 170
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 🌿🥗🥗 155
Snapper simmered in tangy chilli and tamarind gravy with Vietnamese coriander and ginger flower
Gulai Udang Harimau Tumis Darat 🌿🥗🥗 220
Tiger prawn curry with eggplant, long beans, pineapple, friedshallots, curry leaves and Malay spices
Kerala Meen Kulambu 🌿 156
Spicy and tangy fish curry with coconut and tamarind paste
Udang Raja Karipoley (3 pieces) 🥜 215
Tiger prawns in a mildly spiced creamy gravy with cashew nuts, dried chilli and curry leaf

Ayam & Daging / Poultry & Meat

Itik Masak Pongteh Buah Keruak 🌿🥗🥗 102
Bone-in duck cooked in authentic Peranakan spices with black nut and white radish
Isi Ketam Bunga Rempah Masala 🌿🥗 135
Crab meat cooked with Indian masala spices, red onion and fresh coriander
Murgh Makhani 🌿🥜 110
Butter chicken simmered in mildly spiced creamy tomato, cashew nut and onion gravy
Signature Rendang Tulang Rusuk 🌿🥗 165
Slow-braised dried beef short ribs over slow fire with fresh coconut milk, chilli, turmeric root and lemongrass
Daging Salai Masak Lemak Cili Burung 🌿🥗 120
Smoked beef tenderloin simmered in a rich, spicy tumeric and coconut gravy
Ayam Kampung Gulai Kawah Putik Pisang 🥗 105
Young chicken cooked in authentic Kedahan curry with brown coconut and young banana
Mutton Varuval 🌿🥗 155
Tender and dry mutton slow-cooked with onions, tomatoes and Indian spices
Tulang Rusuk Kambing Kuzi Pantai Timur 🌿🥗 180
Homemade East Coast-spiced lamb rack with raisin and almond paste



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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	
Labu Kuning Lemak Putih Peria Pantai  	60
Slow-cooked yellow pumpkin in coconut milk with young latherleaf	
Kangkung Belacan Tanjung Dawai   	45
Wok-tossed water spinach with chilli shrimp paste	
Aloo Gobi  	45
Potato and cauliflower tossed in onion, tomato and masala	
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	
Nasi Beras Perang     	31
Nutritious brown rice <i>Preparation Time: 15 minutes</i>	

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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) 🌱🥚	115
Roasted chicken marinated in yoghurt and tandoori masala	
Ajwain Fish Tikka 🌱🥚	155
Fish cubes marinated in Indian spices, flavoured with carom seeds	
Kambing Tandoori 🌱🥚	200
Australian lamb rack bathed in yoghurt, tandoori masala	
Murgh Malai Kebab 🌱🥚	140
Boneless chicken kebab marinated with cashew nuts, ginger and garlic paste, and chopped green chillies	
Tandoori Campur-Campur 🌱🥚	165
Tandoori sampler of fish, chicken, prawn, lamb and vegetables	
Lasooni Jhinga 🌱🥚🌱	210
Tandoori garlic scented jumbo prawns with Indian spices	
Kaykarigal Tandoor 🌱🥚🌱	72
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 🌱🥚	50
Indian flatbread prepared with spiced potatoes and paneer, served with dhal curry and masala curry	
Roti Canai 🌱	23
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 🌱	23
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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Indian Non-Vegetable Thali Set

Crab Rasam Soup

Crab meat cooked with garlic, tomato, green chilli and coriander

Chicken Tikki Chaat

Minced chicken marinated with onion, garlic, ginger, fresh chilli, coriander and Indian spices

Raita, Pappad, Mango Acher

Yoghurt with onion, tomato and cucumber

Kadai Gosht

Braised lamb with bell peppers, onion and rich cashew gravy

Chicken 65

Deep-fried marinated chicken with Indian spices

Prawn Onion Roast

Tiger prawn, onion, tomato and Indian spices

Bhindi Fry

Stir-fried okra, garlic, onion, tomato and coriander

Malai Kofta Curry

Crisp cottage cheese and potato dumplings simmered in a silky, aromatic tomato and cashew cream sauce

Dal Tadka

Tempered yellow lentils

Indian Ponni Rice

Medium-grain rice, traditionally boiled in a large pot

Bread

Chapati

Carrot Halwa with Vanilla Ice-Cream

Slow-cooked carrot and sugar with cashew and milk

MYR 280 per person
available every Friday and Saturday

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