

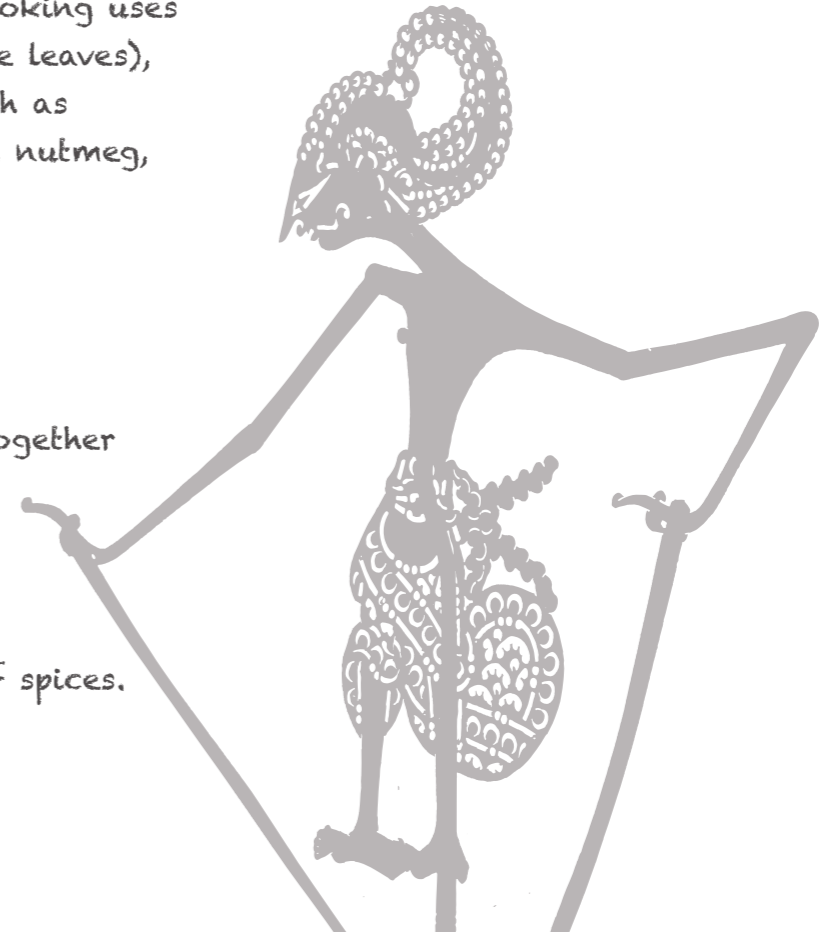
Welcome to the **Gulai House**. The house of spices. Often described as fiery, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

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** 52
Deep-fried spiced mashed potato balls
- Salad Terung Bakar dan Kacang Kuda** 52  
Roasted eggplant and chickpea salad with masala powder
- Kerabu Gamat dengan Acar Mempelam Muda** 52  
Langkawi sea cucumber with sea grape salad and spicy mango pickle
- Udang Lilit Ketam Kecil Lembut** 84 
Deep-fried crispy prawns and soft-shell crab, onions, wild betel leaves, served with chilli dipping sauce
- Otak-Otak Teluk Andaman Udang Kertas** 73 
Pan-seared mackerel and prawn mousse wrapped in pandan leaf, served with crispy prawn in black honey sauce
- Satay Gamelan (6 pieces)** 75   
Chargrilled marinated chicken, mutton and beef skewers, served with rice cakes, cucumber, onion and peanut sauce
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.
- Kerabu Betik Muda Dada Puyuh Salai** 63 
Shredded young papaya salad, smoked quail breast and sweet spicy fruit pickle
- Makanan Laut Andaman Ulam Kampung Simpang Dawai** 84  
Malay Andaman seafood with mixed wild fern shoots and dried coconut salad

Sup / Soup

- Sup Kambing Rempah Basah** 61 
Creamy mutton soup with freshly ground spices and local herbs
- Sup Ketam Wangian Serai Titik** 61  
Crab in fragrant pounded lemongrass infused broth
- Sup Rasam Ayam Kampung** 61  
Village chicken in tangy soup prepared with Indian spices
- Sup Labu Karipole** 37  
Creamy pumpkin soup with curry leaf flakes

 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

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MAIN COURSES

Lautan Andaman / Seafood

- Kari Ikan Tenggiri Kandar Pulau Pinang**   135
Penang traditional mackerel fish curry with okra, eggplant and tomatoes
- Asam Pedas Jenahak Sawi Jeruk**   135
Snapper simmered in tangy chilli and tamarind gravy with Vietnamese coriander and ginger flower
- Ikan Merah Goreng Asam Madu**   135
Deep-fried red snapper fish with tamarind and Langkawi honey sauce
- Kerala Meen Kulambu** 135
Spicy and tangy fish curry with coconut and tamarind paste
- Udang Gulai Rempah Giling (3 pieces)**   177
Tiger prawns cooked with freshly ground local coriander seed paste
- Sotong Sambal Cabai Kerinting**   150
Sautéed squid with spicy onion chilli paste
- Udang Raja Karipoley (3 pieces)**  193
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**   88
Traditional Kedahan duck curry with fresh winter melon
- Itik Salai Masak Lemak Cabai Tumbuk Pucuk Ubi Kayu**   88
Smoked duck breast simmered in spicy turmeric gravy with tapioca shoots
- Murgh Makhani**  94
Butter chicken simmered in mildly spiced creamy tomato, cashew nut and onion gravy
- Signature Rendang Tulang Rusuk**   146
Slow-braised dried beef short ribs over slow fire with fresh coconut milk, chilli, turmeric root and lemongrass
- Daging Salai Masak Lemak Cili Burung**   100
Smoked beef tenderloin simmered in rich spicy tumeric and coconut gravy
- Ayam Dara Panggang Kerak Kelapa**    88
Roasted free-range young chicken basted with a blend of sautéed dried coconut and spices
- Daging Batang Pinang Masak Cabai Kayu Manis**   152
Beef tenderloin with sweet and spicy cinnamon stick gravy
- Paha Kambing Biryani Masala**  166
Slow-cooked lamb shank in spiced gravy with fresh tomato and coriander base



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MAIN COURSES

Vegetables

- Pajeri Terung dan Nenas**   52
Sweet and savoury eggplant and pineapple curry
Vegetarian option available upon request
- Terung Goreng Sambal Tumis**   52
Wok-fried eggplant with spicy sambal
- Gulai Kalut Jantung Pisang Tenggiri Masam**   47
Mild creamy banana blossom curry with chopped salted mackerel fish
- Kangkung Belacan Tanjung Dawai**   37
Wok-tossed water spinach with chilli shrimp paste
- Aloo Gobi**    45
Potato and cauliflower tossed in onion, tomato and masala
- Kadai Paneer**  52
Indian cottage cheese cubes and bell peppers with freshly ground spices
- Sayur Goreng Campur**   40
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**   19
Steamed white rice served with Malay salad, sambal belacan, pan-fried fermented fish, cili padi, onions
- Vegetable Dum Biryani**   50
Slow-cooked basmati rice layered with vegetables, mild spices, herbs and crispy fried onions
- Nasi Istimewa Chef**    47
Chef's special rice of the day
- Nasi Beras Perang**    30
Nutritious brown rice
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)**  98
Roasted chicken marinated in yoghurt and tandoori masala
- Ajwain Fish Tikka**  135
Fish cubes marinated in Indian spices, flavoured with carom seeds
- Kambing Tandoori**  180
Australian lamb rack bathed in yoghurt, tandoori masala
- Mutton Seekh Kebab**  180
Minced skewered mutton seasoned with mixed herbs and garlic
- Tandoori Campur-Campur**  145
Tandoori sampler of fish, chicken, prawn, lamb and vegetables
- Lasooni Jhinga**  180
Tandoori garlic scented jumbo prawns with Indian spices
- Kaykarigal Tandoor**   63
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.

- Roti Tandoori**    20
Tandoor baked whole wheat (atta) flatbread, served with dhal and masala gravy
- Roti Canai**   20
Pan-griddled flatbread served with yellow 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.
- Roti Chapati**   20
Whole wheat (atta) flatbread cooked on a tawa, served with masala gravy
- Roti Naan**   20
Leavened flatbread baked in a tandoor, with the choice of plain, garlic or cheese
- Tosai**    20
Indian crêpe served with coconut chutney and yellow dhal curry



Contains Nuts



Gluten-Free



Vegan



Vegetarian



Dairy-Free

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