

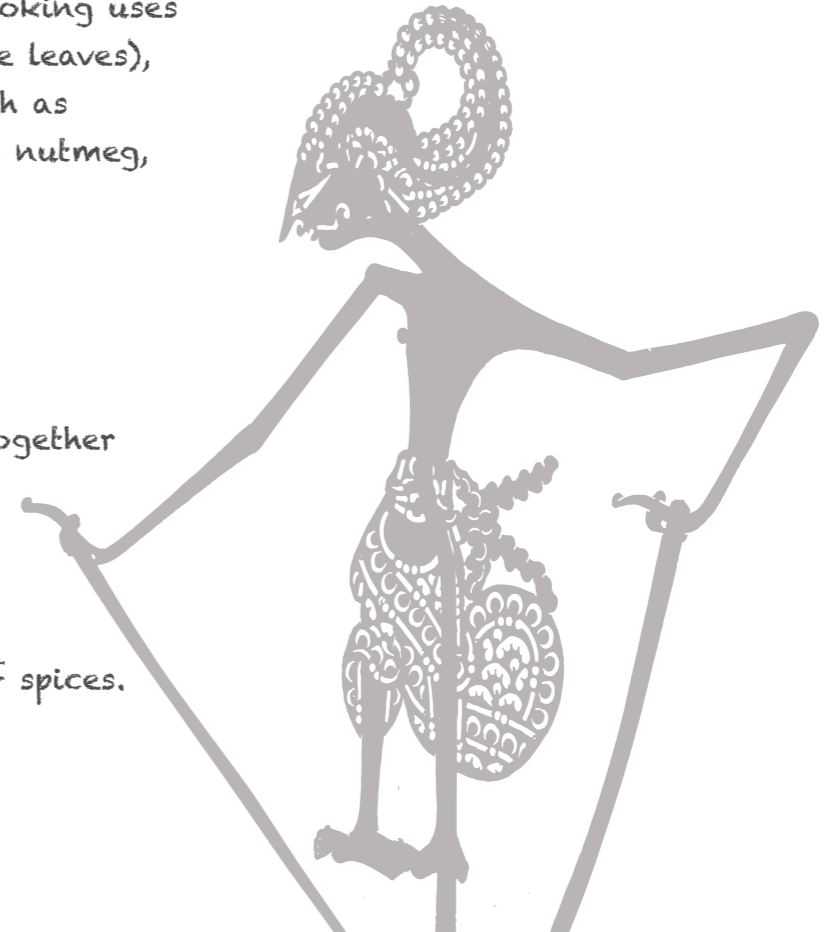
Welcome to the Gulai House. The house of spices. Often described as fiery, fragrant and flavourful, Malaysian cuisine draws from a melting pot of spices and herbs from the old spice routes of Asia, greatly influenced by neighbouring Indonesia, India, China and the Middle East.

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** 🌿 54
Deep-fried spiced mashed potato balls
- Salad Terung Bakar dan Kacang Kuda** 🌿🌱 54
Roasted eggplant and chickpea salad with masala powder
- Kerabu Mempelam Ikan Rangup** 🍷 54
Young mango salad with local greens and spices served with crispy red snapper fish fillet
- Udang Lilit Ketam Kecil Lembut** 🍷🌱 87
Deep-fried crispy prawns and soft-shell crab, onions, wild betel leaves, served with chilli dipping sauce
- Otak-Otak Teluk Andaman Udang Kertas** 🍷🌱 76
Pan-seared mackerel and prawn mousse wrapped in pandan leaf, served with crispy prawn 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
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** 🍷🌱 66
Shredded young papaya salad, smoked quail breast and sweet spicy fruit pickle
- Makanan Laut Andaman Ulam Kampung Simpang Datai** 🌱🍷🌱 87
Malay Andaman seafood with mixed wild fern shoots and dried coconut salad

Sup / Soup

- Sup Kambing Rempah Basah** 🌱🍷 63
Creamy mutton soup with freshly ground spices and local herbs
- Sup Ketam Wangian Serai Titik** 🍷🌱 63
Crab in fragrant pounded lemongrass infused broth
- Sup Rasam Ayam Kampung** 🌱🍷🌱 63
Village chicken in tangy soup prepared with Indian spices
- Sup Labu Karipole** 🌱🌱 38
Creamy pumpkin soup with curry leaf flakes
- Sup Pipi Lembu Asam Tongkat Ali** 🌱🍷 38
Clear beef cheek soup with longjack extract and calamansi lime

🌱 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

Kari Ikan Tenggiri Kandar Pulau Pinang 🌾🥛🌿	140
Penang traditional mackerel fish curry with okra, eggplant and tomatoes	
Asam Pedas Jenahak Sawi Jeruk 🌾🥛🌿	140
Snapper simmered in tangy chilli and tamarind gravy with Vietnamese coriander and ginger flower	
Ikan Merah Goreng Asam Madu 🌾🥛🌿	140
Deep-fried red snapper fish with tamarind and Langkawi honey sauce	
Kerala Meen Kulambu 🌾	140
Spicy and tangy fish curry with coconut and tamarind paste	
Sambal Udang Galah Daun Kesum 🌾🥛🌿	184
Sautéed freshwater prawns with spicy chilli paste and Vietnamese coriander leaf sauce	
Sotong Sambal Cabai Kerinting 🌾🥛🌿	156
Sautéed squid with spicy onion chilli paste	
Udang Raja Karipoley (3 pieces) 🥜	200
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 🌾🥛🌿	92
Traditional Kedahan duck curry with fresh winter melon	
Itik Salai Masak Lemak Cabai Tumbuk Pucuk Ubi Kayu 🌾🥛	92
Smoked duck breast simmered in spicy turmeric gravy with tapioca shoots	
Murgh Makhani 🌾🥜	97
Butter chicken simmered in mildly spiced creamy tomato, cashew nut and onion gravy	
Signature Rendang Tulang Rusuk 🌾🥛	152
Slow-braised dried beef short ribs over slow fire with fresh coconut milk, chilli, turmeric root and lemongrass	
Daging Salai Masak Lemak Cili Burung 🌾🥛	104
Smoked beef tenderloin simmered in rich spicy tumeric and coconut gravy	
Paha Ayam Dara Berempah dengan Sambal Colek 🥛	92
Deep-fried spring chicken drumstick marinated in Malay spices served with trio dipping sauce	
Daging Lembu Bakar Sambal Kerisik 🌾🥛	158
Acar Timun Tomato	
Turmeric and sea salt-rubbed grilled beef accompanied with coconut chilli shrimp paste dipping sauce and cucumber tomato pickle	
Betis Kambing Masak Merah Selatan 🌾🥛	173
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   	54
Sweet and savoury eggplant and pineapple curry <i>Vegetarian option available upon request</i>	
Terung Goreng Sambal Tumis   	54
Wok-fried eggplant with spicy sambal	
Gulai Kering Kulat Sisir dan Labu Kundur  	50
Wild tree mushroom and winter melon dry curry	
Kangkung Belacan Tanjung Dawai   	38
Wok-tossed water spinach with chilli shrimp paste	
Aloo Gobi  	47
Potato and cauliflower tossed in onion, tomato and masala	
Kadai Paneer 	54
Indian cottage cheese cubes and bell peppers with freshly ground spices	
Sayur Goreng Campur   	41
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   	20
Steamed white rice served with Malay salad, sambal belacan, pan-fried fermented fish, cili padi, onions	
Vegetable Dum Biryani 	52
Slow-cooked basmati rice layered with vegetables, mild spices, herbs and crispy fried onions	
Nasi Istimewa Chef 	49
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) 🌱🌿🥚	102
Roasted chicken marinated in yoghurt and tandoori masala	
Ajwain Fish Tikka 🌱	140
Fish cubes marinated in Indian spices, flavoured with carom seeds	
Kambing Tandoori 🌱	187
Australian lamb rack bathed in yoghurt, tandoori masala	
Mutton Seekh Kebab 🌱🥚	187
Minced skewered mutton seasoned with mixed herbs and garlic	
Tandoori Campur-Campur 🌱	150
Tandoori sampler of fish, chicken, prawn, lamb and vegetables	
Lasooni Jhinga 🌱🥚🌿	187
Tandoori garlic scented jumbo prawns with Indian spices	
Kaykarigal Tandoor 🌱🌿	65
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 🌱🌿🥚	21
Tandoor baked whole wheat (atta) flatbread, served with dhal and masala gravy	
Roti Canai 🌱	21
Pan-griddled flatbread served with yellow 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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