

KITCHEN
BY **OpenHouse**
heritage malaysian cuisine

SHARING PLATTERS

ALUN ALUN

SEAFOOD SELECTION

RM329

PANGGANG SIAKAP

baked sea bass, garlic spice marinade

JICAMA JUNGLE KERABU

jicama, mango, kyuri, sesame, cashew nuts,
kemangi dressing

CHARGRILLED SQUID

grilled in coriander chili marinade

**COMES WITH BUAH KULIM RICE
SAMBAL + CONDIMENTS**

GRILLED TIGER PRAWNS

cooked in sambal neraka

TAUGEH MASAK LEMAK

beansprouts, glass noodle, beancurd,
anchovies, coconut milk

BUMIDESA

MEAT + POULTRY SELECTION

RM269

KEMANGI RUBBED AUSTRALIAN SHORT RIBS

lemon basil dry rub, smoked

JICAMA JUNGLE KERABU

jicama, mango, kyuri, sesame, cashew nuts,
kemangi dressing

AYAM PERCIK

smoked chicken in percik sauce

**COMES WITH BUAH KULIM RICE
SAMBAL + CONDIMENTS**

SMOKED DUCK INKUNG BERLADA

cured smoked duck breast, black pepper,
ingkung gravy

TAUGEH MASAK LEMAK

beansprouts, glass noodle, beancurd,
anchovies, coconut milk

SENYUM

CHEF'S FAVORITE SELECTION

RM259

KEMANGI RUBBED LAMB SHOULDER

lemon basil dry rub, smoked

JICAMA JUNGLE KERABU

jicama, mango, kyuri, sesame, cashew nuts,
kemangi dressing

SMOKED CHICKEN

chef's marination of local spices

**COMES WITH BUAH KULIM RICE
SAMBAL + CONDIMENTS**

CHARGRILLED SQUID

grilled in coriander chili marinade

TAUGEH MASAK LEMAK

beansprouts, glass noodle, beancurd,
anchovies, coconut milk

SHARING DISHES

STARTERS + SIDES

SATAY CHICKEN 200gm of boneless chicken, condiments, rice cubes, own-made kuah kacang	33	SATAY BEEF 200gm of tenderloin, condiments, rice cubes, own-made kuah kacang	49
KAMPONG FRIED CHICKEN WINGS crispy fried coated with spices, spicy ginger sauce	33	UDANG SALUT KELEDEK fresh tiger prawns, purple sweet potato flakes. deep fried, sweet spicy sauce	69
DEEP FRIED SPINACH PAKORA spinach ball, bean curd served with a sweet spicy sauce	29	KUDAP KUDAP mixed crackers with 3 types of sambals	37
SIRA KEROPOK crispy fried fish skin crackers	23	SWEET POTATO FRIES + CHILI MAYO	15

MEAT + POULTRY

RENDANG TOK australian beef, lemongrass, onion, kerisik, coconut milk	99	RENDANG MINANG beef cooked in herbs, turmeric and chili	59
MASAK LEMAK BEEF SALAI smoked tenderloin beef, turmeric, coconut milk gravy	53	LAMB KUZI ± 300gm braised lamb, ginger, garlic, tomato sauce, kuzi aromatic spices, raisins, almond flakes	79
SLOW-SMOKED LAMB SHANK ± 400gm puréed tomato, zucchini, cubed potatoes, masala spice	89	AYAM KERUTUK chicken cooked with local spices, kerisik, coconut milk	49
AYAM GORENG BEREMPAH deep-fried chicken marinated with aromatic spices and herbs	39	MANGO PANDAN CHICKEN chicken thigh marinated in local spices, deep-fried in pandan leaves, mango chutney	49
AYAM SAMBAL TUMIS TUHAU chicken thigh, grilled shrimp paste, palm sugar, ginger, onion	49	UNGKEP VILLAGE CHICKEN village chicken, spice paste, tamarind, cili padi, galangal, lemongrass, ginger, lime leaf	79
SMOKED DUCK CIKU SALSA cured smoked duck breast, ingkung berlada sauce, salsa of ciku fruit	69		

SHARING DISHES

SEAFOOD

PAIS BARRAMUNDI barramundi wrapped in lerek leaf parcel, tapioca shoots, turmeric, kerisik	73	DEEP FRIED GOLDEN POMFRET deep fried whole pomfret, trio of sauces: ingkung, coriander chili, sambal	125
UDANG MASAK UMBUT SAWIT prawns, coconut milk, young shoot of palm tree	85	IKAN BAKAR AIR ASAM grilled barramundi filet, sambal, tamarind sauce	73
SQUID + PINEAPPLE MASAK LEMAK squid cooked with pineapple, turmeric lemongrass gravy	63	CHARGILLED SQUID grilled whole squid, marinated with chilli, shrimp paste, palm sugar, torch ginger pith, fresh lime	75
GRILLED NERAKA TIGER PRAWNS grilled tiger prawns with sambal neraka coating, micro ulams, jeruk	63	SALMON ASAM PEDAS ISI RONG norwegian salmon steak, dried anchovies, chili paste, ginger flower, fennel, tamarind	93
BOUGAINVILLEA PRAWN OMELETTE bougainvillea petals, prawn, green shallot	23		

VEGETARIAN

MOCK LAMB IN MASALA GRAVY puréed tomato, zucchini, cubed potato, masala	33	RENDANG SOY CHUNK lemongrass, onion, kerisik	33
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SOUP, SALAD + KERABU

SMOKED MUSHROOM SOUP wild mushrooms, kulim oil, bread	29	JICAMA JUNGLE KERABU jicama, kyuri, mango, kemangi dressing	25
SMOKY ROJAK PAKU young fiddlehead fern shoots, chopped prawns + cockles, coconut sambal kerisik, kasturi lime	31	POMELO + PRAWN ORGANIC GREENS boomgrow™ organic greens, sea grapes, prawns, fig cider dressing	35
YOUNG MANGO KERABU mango strips, cucumber, anchovies, crushed peanut, nam pla sauce	27	MASAK LEMAK JERUK MAMAN pickled maman shoots, bird's eye chili, turmeric, coconut milk	41

PECEL SALAD mix of village greens - pucuk ubi, banana heart, ulam raja, cekur, aromatic ginger, chili, peanuts	35
SAMBAL HEBI VEGETABLE stir-fry mixed vegetables, dried shrimp	25

RICE

BUAH KULIM RICE white rice infused with kulim oil	7
COCONUT RICE white rice with coconut milk	7
GARLIC RICE white rice with garlic	9

SINGLE DISHES

SMOKED CHICKEN RICE ginger, chili sauce, soy sauce, garlic rice	35	NASI AYAM PERCIK grilled chicken with ulam, jicama kerabu, kulim rice, jeruk	41
NASI LEMAK DUSUN AYAM fried chicken wings, coconut rice, condiments	29	NASI LEMAK BEEF RENDANG rendang minang, coconut rice, condiments	29
MEEHOON SIAM AYAM KICAP SAMBAL fried spicy meehoon, beancurd, omelette strips, fried chicken wing	33	LAKSA JOHOR spaghetti with white mackerel meat, white shrimp, bean sprouts, mixed vegetables	33
GRILLED KEMANGI LAMB SHOULDER kulim rice, percik sauce, micro ulams, jicama jungle kerabu, jeruk	45	GRILLED SQUID PINEAPPLE LEMAK kulim rice, micro ulams, jicama jungle kerabu, jeruk	39

BREAKFAST

DAILY FROM 11 AM TO 5 PM

BEEF BEAN STEW WITH TOAST beans and chickpeas, beef stew, egg, toast	23	TORCHED BOKO PANDAN pandan custard, egg, caramel sugar	15
MEE BANDUNG yellow noodles, beef gravy, egg, dried shrimps	27	KASTURI LIME TART speculous cup, meringue, egg	17
GULAI AYAM PANCAKE lempeng, chicken turmeric sauce	13	SIRA LABU slow-cooked pumpkin, coconut custard, pandan	15
NASI DAGANG glutinous rice, gulai mackerel tuna, jeruk	27	ICE-CREAM/GRANITA SELECTION ULAM RAJA BUNGA KANTAN KEDONDONG ASAM	SCOOP 13
PULUT SAMBAL IKAN MASIN TELANG glutinous rice, salted fish, sambal, coconut	13	CAKES DISPLAYED AT COUNTER	FROM 17

SAMBAL SPECIALS

SAMBAL EXPERIENCE ulam + crackers served with our daily selection of 6 different sambals	21
SAMBAL PER BOWL temu pauh, lengkuas, tempoyak, isi rong, kepayang, kulat kukur, neraka	7 - 9

HOT

COFFEE

	HOT/ICED
ESPRESSO	9
DOUBLE ESPRESSO	11
AMERICANO	11/13
LONG BLACK	11/13
FLAT WHITE	15/17
CAPPUCINNO	15/17
LATTE	15/17
MOCHA	17/19

HOT CHOCOLATE	15
ICE CHOCOLATE	17

GRYPHON TEA

	HOT/ICED
STRAITS CHAI	13/15
WHITE GINGERLILY	13/15
COBA CABANA	13/15

TEA

EARL'S GREY	11/13
LIME + GINGER	11/13
CHAMOMILE	11/13
JASMINE GREEN TEA	11/13
LYCHEE ROSE	11/13
LEMON MANDARIN	11/13
PEPPERMINT	11/13
MANGO	11/13
ICE LEMON TEA	15
ICE TEA	11

COLD

COOLERS

JAMBULAYA guava, coconut milk, passion fruit, pineapple, dragonfruit	25
RIMBUN dragonfruit, cucumber, lime, sugar	25
KOKOMO coconut water, coconut syrup, lychee syrup, lime, rose water	25
MOJITO COAST mint leaves, lime juice, rich syrup, soda water	25
CLOVER CUP raspberry fruit, cranberry juice, lime juice, egg white	25

MINI CARAFES

ICE LEMON-MANDARIN MINT TEA boh seri songket tea, lemon, mint leaves, crushed iced	17
ICE MANGO PEACH TEA boh seri songket tea, peach slices, crushed ice	17
CALAMANSI ASAM FREEZE calamansi, asamboi, syrup, ice blended	21
RAMBUTAN FREEZE rambutan, syrup, ice blended	21
SEA COCONUT FREEZE sea coconut, syrup, ice blended	21

COLD PRESS JUICE

cold pressed | daily selection | 13
no sugar added | just pure

orange | watermelon | carrot
pineapple | green apple

FRESH COCONUT 17

SODA

COKE/COKE ZERO	9
SPRITE	9
GINGER ALE	9

COLD PRESS DETOX

SEMARAK 13
carrot, jicama, apple

GINGER ZINGER 13
celery, apple, orange, ginger

ULAM IRON 13
pegaga, ulam raja, cucumber, apple

WATER

IN-HOUSE FLAT/FIZZ WATER 1L	5
SAN PELLEGRINO 750ml	25
AQUA PANNA 750ml	25

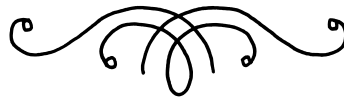


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WATER FOR GOOD PROGRAM
BY SCANNING THE BOTTLE

A Short Story on Malaysian Cuisine

Malaysian food has a complex history of cross-pollination and immigration of travelers and transients. As a port of call during our spice trading years, it fused many influences from the Java archipelago, Arabia, India, and China. This confluence created a heady, diverse palette of flavors, cooking styles, and ingredients. But with time, these time-consuming recipes are slowly forgotten due to modern-day living pressures.

At OpenHouse, we aim to keep these recipes alive true to their origins and heritage, with a respectful, progressive reintroduction to Malaysia's future generations. We are very grateful to Jabatan Warisan Negara - The National Heritage Board - for opening their archives to our kitchen. In addition, through this unique collaboration, we have reintroduced recipes on our menu that are considered almost extinct.



SAMBALS / CURRIES / GRAVY

SAMBAL is made by crushing chillis; usually pounded in a stone pestle with a variety of other ingredients to create a spicy dipping sauce.. Sambal can be unique to each state and region, and family recipes are passed down through generations.

KORMA comes to us from the Indian sub-continent and usually meat or seafood is braised in coconut milk into a rich thick sauce.

RENDANG usually a meat dish cooked slowly in spices, chili and coconut milk until it becomes fairly dry with a dark texture and is thought to have originated with the Minangkabau of West Sumatra.

TEMPOYAK is a speciality made from fermented durian mixed with coconut milk and is used as a condiment in dishes or sauce topping.

BOTOK-BOTOK shredded coconut flesh which has been squeezed of its coconut milk, often mixed with other ingredients such as vegetables or fish, and wrapped in banana leaf and steamed. It is commonly found in Central and East Java.

GULAI comes from our Minangkabau cuisine consisting of turmeric, galangal, chili, herbs and spices cooked in coconut milk.

ASAM PEDAS is a tamarind based sauce with a tangy and spicy finish,

INGREDIENTS / SPICES / PRODUCE

SERUNDING is the art of finely shredding or flaking the meat or seafood into a floss like texture, and cooked with chili and other spices into a dry texture and sprinkled on dishes.

TEMU PAUH is a ginger-like root and has a fragrant green mango scent with a gingery aftertaste.

CENDAWAN KUKUR is a jungle mushroom with an intense flavor when dried.

KEPAYANG also known as “buah keluak” is a black jungle nut and has to be specially cured before consuming. A specialty ingredient for one of the dishes served at the Pahang royal household.

BUAH KULIM is a jungle fruit harvested by the Orang Asli mostly, and has a light garlicky and truffle scent used on our steamed rice.

COOKING STYLE

KERABU is a melange of flavors - spices, herbs and various ingredients all mixed into a complex salad.

PAIS is a local cooking style, using the lerek leaf as food wrapping and the parcel is then either steamed or grilled.

REMPAH is a harmonious mixture of crumbled belacan (shrimp), chili, ground spice paste browned and caramelized.

PECCEL has a distinctive herbs flavor with a sweet and spicy chili flavor mixed into a peanut sauce.