

MALABAR PALACE

BUKIT BINTANG MENU

Main Lobby, G8 & G9, Ground Floor, Hartamas Shopping Centre, 60 Jalan Sri Hartamas 1, Sri Hartamas, 50480 Kuala Lumpur, Malaysia • +603-6206-2310 • Daily 11:00 AM – 10:00 PM

STARTERS (VEGETARIAN)

Gobhi 65 VEGETARIAN

Cauliflower marinated with Indian spices

Onion Pakora VEGETARIAN

Crispy Fried Veg. VEGETARIAN

Batter fried veg. sauted in garlic sauce

Mushroom 65 VEGETARIAN

Mushroom spicy marinated and deep fried

Paneer 65 VEGETARIAN

Cottage cheese spicy marinated and deep fried

Paneer Fingers VEGETARIAN

Batter fried crispy paneer

French Fries VEGETARIAN

Bhindi Kurkuri CHEF'S SPECIAL VEGETARIAN

Chatpatta bhindi fry

STARTERS (NON-VEGETARIAN)

Chicken 65 (Boneless) NON-VEGETARIAN

Spicy marinated bone less chicken in deep fried

Prawn 65 NON-VEGETARIAN

Indian spices deep fried prawn

Squid 65 NON-VEGETARIAN

Spicy masala squid in deep fried

Chicken Lollypop NON-VEGETARIAN

Spicy batter fried chicken wings

Chilly Chicken (Dry) NON-VEGETARIAN

Cubes of chicken sauted in spicy chilly & tomato sauce

Fish Finger NON-VEGETARIAN

Chicken Tikka Wrap CHEF'S SPECIAL NON-VEGETARIAN

Chopped chicken tikka wrapped in oven baked bread

Prawn Romasco CHEF'S SPECIAL NON-VEGETARIAN

Batter fried prawns with spicy sauce

SALADS

Tossed Salad

Fresh Green Salad

Dhahi Kuchumber

Malabar Veg Salad

Carrot & Raisin Salad

CHAT & PAPAD

Aloo Fruit Chat

Chana Chat

Spinach Papadi Chat

Raw Mango Chat

Roasted Papad 2pcs

Masala Papad 2pcs

SOUP (VEGETARIAN)

Cream of Tomato VEGETARIAN

Cream of Mushroom VEGETARIAN

Vegetable Clear Soup VEGETARIAN

Chopped vegetable with clear broth

Hot & Sour Veg. Soup VEGETARIAN HOT

Vegetable stock with soya and chilly sauce,julienne of veg

Rasam (Black Pepper & Lemon) VEGETARIAN

Lentil Soup VEGETARIAN

Moong dal mix with Indian herbs and spices

Sweet Corn Veg. Soup VEGETARIAN

Made with American corn and fresh ingredients

SOUP (NON-VEGETARIAN)

Chicken Clear Soup NON-VEGETARIAN

Mutton Bone Soup NON-VEGETARIAN

Mutton marrow bone stock with spicy thickened soup

Malabar Crab Soup NON-VEGETARIAN

Fresh sea crab with chef special spices

Hot & Sour Chicken Soup NON-VEGETARIAN HOT

Chicken stock with soya & chilly sauce,julienne of veg

Kozhi Rasam CHEF'S SPECIAL NON-VEGETARIAN

Chettinad masala with pepper,ginger,garlic&herbs

Cream of Chicken NON-VEGETARIAN

Crab Rasam CHEF'S SPECIAL NON-VEGETARIAN

Sweet Corn Chicken Soup NON-VEGETARIAN

Chopped chicken with fresh corn and spices

TANDOORI & KEBAB'S (VEGETARIAN)

Tandoori Gobhi VEGETARIAN

Cauliflower marinated with yogurt with special masala

Tandoori Broccoli VEGETARIAN

Broccoli marinated with mint & coriander paste

Harabara Kebab VEGETARIAN

Spinach,potato,green peas,serve with mint sauce

Aloo Tikki VEGETARIAN

Mashed potato mix with garlic,chilly,onions grilled on tawa

Veg. Seekh Kebab VEGETARIAN

Chopped veg. roll herbs and spices baked in a clay oven

Amritsari Paneer Tikka VEGETARIAN HOT

Fresh ginger garlic mixed with fenugreek leaves

Sufiyana Paneer Tikka CHEF'S SPECIAL VEGETARIAN

Stuffed paneer coated with chutney flavored with aniseed

Pesto Paneer Tikka VEGETARIAN

Paneer,onion,bell peppers marinated in pesto sauce

Achari Paneer Tikka VEGETARIAN HOT

Pickle gravy mixed with turmeric and coriander seeds

Multani Mushroom VEGETARIAN

Cups mushroom stuff with cheddar cheese& black pepper

Veg. Kebab Platter VEGETARIAN

Five different types of kebab

TANDOORI & KEBAB'S (NON-VEGETARIAN)

Chicken Tandoori 2pcs NON-VEGETARIAN

Chicken Tandoori (Half Bird) NON-VEGETARIAN

Chicken Tikka NON-VEGETARIAN

Pieces of chicken marinated in Indian spices & yogurt

Murgh Malai Tikka NON-VEGETARIAN

Bone less chicken marinade with yogurt,coriander & chilies

Mutton Seekh Kebab NON-VEGETARIAN

Grind lamb add Indian spices & molded onto the skewers

Shami Kebab NON-VEGETARIAN

Chopped lamb,black pepper & channa dal mixed cardamom flavor

Galouti Kebab NON-VEGETARIAN

Minced lamb, raw papaya paste mix with saffron flavor

Tangdi Kebab CHEF'S SPECIAL NON-VEGETARIAN

A marinade of garlic,ginger,turmeric gives chi drumsticks

Achari Chicken Tikka NON-VEGETARIAN HOT

Chi cubs, pickle gravy mixed with turmeric and coriander seeds

Lasooni Kebab NON-VEGETARIAN

Chicken clad with garlic & black pepper

Fish Tikka NON-VEGETARIAN

Fish marinade with chilli,cumin,coriander

Amritsari Fish Tikka NON-VEGETARIAN HOT

Ginger garlic mixed with fenugreek leaves

Chatpata Prawns CHEF'S SPECIAL NON-VEGETARIAN

Tangy prawns dry fry served with mint chutney

Chicken Banjara Kebab NON-VEGETARIAN

Chi breast marinade with cumin,garlic ginger,lime juice

Non-Veg Kebab Platter CHEF'S SPECIAL NON-VEGETARIAN

Five different types of kebab

CHICKEN DELICIOUS

Chicken Curry NON-VEGETARIAN

Chicken Masala NON-VEGETARIAN

Chicken Kuruma NON-VEGETARIAN

Creamy spiced chicken made with coconut gravy

Chicken Chettinadu NON-VEGETARIAN

A marinated in yogurt turmeric & paste of cocunt,fennel seed ground nuts

Chicken Varattal NON-VEGETARIAN

Chicken sauted with onion,tomato,pepper slice of coconut

Chicken Pepper [Fry or Masala] NON-VEGETARIAN HOT

Chicken cooked with potatoes,pepper and shallots

Kozhi Roast NON-VEGETARIAN

Chicken Tikka Masala (Boneless) NON-VEGETARIAN

Chunks of roasted marinated chicken in a spiced curry sauce

Butter Chicken (Boneless) NON-VEGETARIAN

India's famous tandoori chicken shredded &cooked in creamy tomato gravy

Kadai Chicken NON-VEGETARIAN HOT

Chicken cooked with onion,bell pepper & Indian spices

Methi Malai Chicken NON-VEGETARIAN

Cashew paste gravy with dry fenugreek leaves & mild spices

Murgh Patiala CHEF'S SPECIAL NON-VEGETARIAN

A popular Punjabi dish having delicious creamey chicken gravy with omelet topping

Chicken Saagwala NON-VEGETARIAN

Chicken cooked in a spinach gravy with fresh spices

Chicken Vindaloo NON-VEGETARIAN HOT

Originally a Portuguese dish add the potatoes,chicken broth wine vinegar

Jalferzi Chicken NON-VEGETARIAN HOT

A culinary triumph for curry add turmeric cumin flavor

Szechwan Chicken [Bone Less] NON-VEGETARIAN HOT

Chicken sauted with capsicum,onion,ginger,garlic with spicy Szechwan sauce

Ginger Garlic Chicken (Bone Less) CHEF'S SPECIAL NON-VEGETARIAN

Cornflour coated fried chicken mingled with a tangy tomato with soya sauce

Sweet & Sour Chicken (Bone Less) NON-VEGETARIAN

Red & green peppers sauted with tomato sauce & spicy red chilly sauce

Spicy Smoked Chicken (Bone Less) NON-VEGETARIAN HOT

Smokey flavoured capsicum,onion,garlic with crushed pepper

Malabar Palace Spl Butter Chicken (Boneless) CHEF'S SPECIAL NON-VEGETARIAN

MUTTON DELICIOUS

Chettinadu Mutton Curry NON-VEGETARIAN

A marinated in yogurt turmeric & paste of coconut,fennel seed ground nuts

Mutton Varuval NON-VEGETARIAN HOT

Tamilnadu style mutton prepration.

Malabar Mutton Curry NON-VEGETARIAN

Kerala village style mutton curry

Mutton Vindaloo NON-VEGETARIAN HOT

A Goan specialty spicy & tangy flavoured curry

Mutton Masala NON-VEGETARIAN

Exotic Indian spices with tomato & onion gravy

Mutton Rogan Josh NON-VEGETARIAN

A Kashmiri style rich & spicy mutton curry

Mutton Pepper Fry NON-VEGETARIAN HOT

Small onions sauted with crush pepper & ginger,garlic

Mutton Saagwala NON-VEGETARIAN

Blended spinach gravy with ginger ,garlic paste & slightly spicy

Mutton Hariyali NON-VEGETARIAN HOT

Mutton cooked with spinach green chilly & quite of aromatics

Badami Lamb NON-VEGETARIAN

Lamb cooked with saffron cinnamon ,cardamom cloves & yogurt

Kashmiri Lamb NON-VEGETARIAN

One of the signature Kashmiri curries

PRAWNS DELICIOUS

Prawn Curry NON-VEGETARIAN

Prawn Varattal NON-VEGETARIAN

Prawn Vindaloo NON-VEGETARIAN HOT

Prawn Masala NON-VEGETARIAN

Prawn Saaguwala NON-VEGETARIAN

Prawn cooked in a spinach gravy flavored with Indian spicy

Prawn Chukka CHEF'S SPECIAL NON-VEGETARIAN

Sauted onions,ginger,garlic & spicy Southindian masala

Kadai Prawn NON-VEGETARIAN HOT

Prawns cooked in dices of onion,bell pepper & Indian spices

Szechwan Prawn NON-VEGETARIAN

Prawns sauted with capsicum,onion,ginger,garlic,spicy sauce

Prawn Salt & Pepper NON-VEGETARIAN

Prawn cooked with sauted onions,galic,& black pepper

Dragon Prawn NON-VEGETARIAN

Groundnut oil,garlic,ginger,cooked in soya sauce

Masala Grilled Prawn NON-VEGETARIAN HOT

Marinate with Kerala spices & curry leaves cooked in coconut oil

Kannur Prawn Curry NON-VEGETARIAN

Prawn Moilee NON-VEGETARIAN

Prawns cooked in coconut milk & lemon juice,turmeric,chilly

FISH DELICIOUS

Fish Fry NON-VEGETARIAN

Kerala spices marinated and fried

Malabar Fish Curry NON-VEGETARIAN

It's a Kerala village style fish curry

Chettinadu Fish Curry NON-VEGETARIAN

Kerala Grilled Fish CHEF'S SPECIAL NON-VEGETARIAN

Fish Varuval NON-VEGETARIAN

Satued with ginger,garlic,shallotes and tamrind juice

Fish Vindaloo NON-VEGETARIAN HOT

Its Portuguese origins sharp tangy flavoured spicy curry

Kannur Fish Curry NON-VEGETARIAN HOT

Traditional Kerala fish curry made with coconut oil

Meen Manga Curry NON-VEGETARIAN

Fish cooked in coconut milk & diced mango with fresh herbs

Fish Moilee NON-VEGETARIAN

Fish cooked in coconut milk & capsicum,turmeric,chilly

Fish Butter Masala CHEF'S SPECIAL NON-VEGETARIAN

Made with tangy tomato & cashew gravy in Punjabi style

Banana Leaf Fish Pollichathu (2wrap) CHEF'S SPECIAL NON-VEGETARIAN

Banana Leaf Fish Pollichathu (4 Wrap) NON-VEGETARIAN

SQUID DELICIOUS

Squid Roast NON-VEGETARIAN

Squid cooked with roasted gravy

Squid Pepper Fry NON-VEGETARIAN HOT

Squid cooked with crushed pepper

Squid Masala NON-VEGETARIAN

Squid cooked with southern Indian masala

CRAB DELICIOUS

Crab Varutharachathu CHEF'S SPECIAL NON-VEGETARIAN

Crab cooked in roasted coconut gravy with Kerala spices

Crab Roast NON-VEGETARIAN

Crab cooked with roasted gravy

Chilly Crab NON-VEGETARIAN HOT

Sweet and soury tomato & chilli based sauce

MAIN (VEGETARIAN)

Malabar Sambar VEGETARIAN

Avial CHEF'S SPECIAL VEGETARIAN

Kerala style mix vegetables with grated coconut & yogurt

Mango Puliserry VEGETARIAN

Mango cooked in coconut paste with yogurt,turmeric powder

Malabari Veg. Curry VEGETARIAN

Vegetable cooked in roasted coconut gravy with Kerala spices

Brinjal Thokku VEGETARIAN

Sauted with onion,tomato,tamarnd juice

Potato Podimas VEGETARIAN

Small pices of potatos stir fry in onion,ginger & garlic

Mix Veg. Curry VEGETARIAN

Seasonal vegetable cooked in traditionl onion-tomato gravy

Kadai Veg VEGETARIAN HOT

Vegetable sauted with bell pepper,onion and crushed dry chilly

Veg. Makhanwala VEGETARIAN

Vegetable cooked with creamy tomato gravy

Veg. Jalfrezi VEGETARIAN HOT

Semi-dry mix of vegetables cooked in a tomato based gravy

Veg. Do Pyaza VEGETARIAN HOT

Mix vegetable with shallots & onions Kashmiri chilly

Bhindi Masala VEGETARIAN

Stir fried ladies finger cooked in onion tomato gravy

Brinjal Masala VEGETARIAN

Stir fried brinjal cooked in onion tomato gravy

Bhindi Do Pyaza VEGETARIAN

Bhindi Roast VEGETARIAN

Aloo Gobhi Masala VEGETARIAN

Aloo Tilwala VEGETARIAN

Cubes of potato mixed with mild Indian spices&white till herbs

Gobhi Mutter Masala VEGETARIAN

Lightly spiced delicious curry made with cauliflower and peas

Aloo Jeera VEGETARIAN

Stir fried potato with cumin seeds

Aloo Mutter Masala VEGETARIAN

Lightly spiced delicious curry made with peas and potatoes

Kadai Mushroom VEGETARIAN HOT

Diced onion,bell pepper,crushed red chilli in a masala gravy

Mushroom Mutter Masala VEGETARIAN

Masala gravy with chilly,ginger, garlic,mushroom and peas

Mushroom Paneer Masala VEGETARIAN

The gravy is creamy slightly tangy & bit sweet

Palak Paneer VEGETARIAN

Rich spinach gravy with cottage cheese

Paneer Butter Masala VEGETARIAN

Cottage cheese cooked with tomato gravy

Kadai Paneer VEGETARIAN HOT

Cottage cheese cooked in a diced bell pepper and onion masala

Paneer Mutter Masala VEGETARIAN

Paneer & peas mix with roasted onion,tomato gravy

Peas Masala VEGETARIAN

Garden peas sauted with onion,cinamon,cloves,& masala gravy

Chick Peas Masala VEGETARIAN

Aloo Pepper Fry VEGETARIAN HOT

Stir fried potato sauted with onions,ginger ,garlic and pepper

Paneer Bhurji VEGETARIAN

Grated paneer sauted withginger,garlic ,tomato & black pepper

Bhindi Fry VEGETARIAN

Keerai Fry VEGETARIAN

Ennai Kathrikai VEGETARIAN

Stir fired brinjal with South Indian spices

Veg. Kuruma VEGETARIAN

Grated coconut paste with shallots,ginger,garlic slightly spices

Salt & Pepper Mushroom VEGETARIAN

Fresh white button mushroom sauted in crushed black pepper

DAL

Dal Tadka

Yellow lentil tempered with cumin seeds

Dal Lasooni

Yellow lentil tempered with cumin seeds & fried garlic

Dal Palak

Indian dal cooked with chopped spinach and spices

Dal Makhani

Cooked kidney beans in a rich tomato gravy

Dal Pancharetana

Five different dal cooked with garlic,ginger,onion & coriander leaves

Dal Kabuli

Channa dal cooked withonion,tomato,ginger & garlic paste

CHOICE OF RICE

Plain Briyani

Egg Briyani

Chicken Briyani

Mutton Briyani

Fish Briyani

Prawn Briyani

Veg. Briyani

Plain Basmathi Rice

Curd Rice

Plain Pilaf

Veg. Pilaf

Mushroom Pilaf

Peas Pilaf

Lemon Rice

Jeera Rice

Tomato Rice

Coconut Rice

Chicken Fried Rice

Egg Fried Rice

Mushroom Fried Rice

Paneer Fried Rice

Veg Fried Rice

MEALS

South Indian Banana Leaf Veg. Meal

(11.30am to 3pm)

North Indian Veg. Meal

(11.30am to 3pm)

South Indian Banana Leaf Non-Veg. Meal

(11.30am to 3pm)

NAAN

Plain Naan

Butter Naan

Garlic Naan

Cheese Naan

Garlic & Cheese Naan

Kheema Naan

Kashmiri Naan

Fruity Naan

Masala Kulcha

Aloo Kulcha

Onion Kulcha

Paneer Kulcha

ROTI & PARATHA

Plain Roti

Butter Roti

Palak Roti

Hariyali Roti

Kashmiri Roti

Methi Paratha

Pudhina Paratha

Gobhi Paratha

Aloo Paratha

Mooli Partha

Ajwani Paratha

Masala Paratha

Lacha Paratha

Tawa Paratha

Kerala Paratha

Chicken Kothu Paratha CHEF'S SPECIAL

Mutton Kothu Paratha CHEF'S SPECIAL

Poori 2pcs

Palak Poori 2pcs
Poori with Potato Bhaji
Chapati 2pcs
Chapati with Kuruma
Chola Batura

SIDE DISHES

Mint Yogurt
Plain Yogurt
Cucumber Raitha
Bhoondi Raitha
Mix Veg Raitha
Plain Omelette
Masala Omelette
Freid Egg
Scrambled Egg
Papadam 4pcs

TIFFIN AFTER 4PM

Idly with Vada
Idly 2pcs
Plain Dosa
Kal Dosa
Masala Dosa
Ghee Roast
Beetroot Masala Dosa
Carrot Dosa
Tomato Dosa
Egg Dosa
Sechewan Dosa
Chicken Dosa
Mutton Dosa
Podi Dosa
Plain Uthappam
Tomato Uthappam
Masala Uthappam
Podi Uthappam
Appam with Coconut Milk 2pcs

Puttu Kadala Curry (Brown/White)

SNACKS AFTER 4PM

Samosa (Veg Chicken Mutton)

Bhaji (Onion, Chilly)

Cutlet (Veg, Chicken)

Veg Fritters

Medu Vada 2pcs

Masala Vada Pcs

Aloo Bonda 2pcs

Mysore Bonda 2pcs

Veg Sandwich

Chicken Sandwich

FRESH JUICE

Apple Juice

Carrot Juice

Lime Juice

Mint Lime Juice

Honey Lemon Juice

Mango Juice

Orange Juice

Pineapple Juice

Water Melon Juice

Mix Fruit Juice

Fresh Lime Soda

LASSI

Sweet Lassi

Salt Lassi

Mint Lassi

Apple Lassi

Strawberry Lassi

Mango Lassi

MILK SHAKES

Pista
Vanilla
Chocolate
Strawberry

AERATED DRINKS

Soda
Sprite
Coke/Pepsi
Diet Coke
100 Plus
Mineral Water (500 ml)

HOT DRINKS

Hot Milk
Chennai Spl Tea
Masala Milk
Badam Milk
Tea
Black Tea/Black Coffee
Masala Tea/Masala Coffee
Nescafe/Bru Coffee
Mint Tea
Cinnamon Tea/Cardamom Tea
Black Cardamom Tea/Black Cinnamon Tea
Chukku Coffee [Herbal Coffee]
Milo [Hot or Cold]
Hot Chocolate
Cold Coffee
Ice Lemon Tea

DESSERTS

Mango Kulfi
Pistachio Kulfi
Gulab Jamnu
Kerala Payasam
Carrot Halwa

Fruit Salad with Ice Cream

Carrot Halwa with Ice Cream

Gulab Jamnu with Ice Cream

Kesari