




An Authentic Indian Experience
100% Pure Herbs & Spices





*O*ur concept is focused on the food and service. The ambience at Malabar's is simple, comfortable and free of frills. We simply want our guests to have a great meal. The food we serve and its presentation is a statement of excellence which our guests deserve.

At Malabar Palace we believe that food is not simply for satisfying our hunger. The meals we consume are intended for our wellness. Our obsession with "food for wellness" apparent in the many herbs and spices we use in our preparations. Apart from their numerous health properties these herbs and spices enhances the flavor and taste of our dishes. Today's customer is more health conscious and we take care to ensure that the dishes we serve meet this demand. All our dishes are prepared upon order and we do not use any preservatives, MSG or other taste enhancers. Even cooking oil is used sparingly.

"Generally Malaysians have the perception that Indian Cuisine is spicy and often spicy is used synonymously with "Hot". This is a misconception because spices come in various flavors: there are sweet spices as well as bitter, sour and a wide variety of rich flavors to entice the taste buds. At Malabar's we use a wide variety of these spices to enhance taste and which also have numerous health benefits. Wherever practical, we keep to traditional preparation methods and ensure that we capture the flavors as in times of old. It would be a reminiscing experience that would bring back to memories of your mums cooking.



101. Onion Fritters

APPETIZERS

Vegetarian

- 101. ONION FRITTERS**
Slices of onion fried in a lentil batter with green chilly & Indian spices 8
- 102. VEG FRITTERS**
Batter fried veg with Indian spices 8
- 103. CHILLY BHAJIYA** 
Batter fried chilly 8
- 104. PANEER FINGERS**
Cottage cheese lightly spiced and deep fried 10
- 105. VEG SAMOSA**
Mix veg with blend of spices stuffed in crispy patties 8
- 106. VEG CUTLET**
Lightly spiced deep fried vegetables 10
- 107. CRISPY FRIED VEG**
Batter fried vegetables sauteed in tomato and chilly sauce 8.50
- 108. NEELAGIRI KEBAB** 
Chopped spinach, potato and mix vegetable, deep fried and served with mint yogurt 8



110. Chicken Tikka Wrap

Non-Vegetarian

- 109. MALABAR BITES**
A malabar speciality fresh button mushrooms stuffed with lightly spiced chicken dipped in lentil batter and deep fried 12
- 110. CHICKEN TIKKA WRAP** 
Chopped chicken tikka minced with onion and fresh herbs, wrapped in Owen baked bread 12
- 111. CHICKEN LOLLYPOP**
Chicken wings marinated with mild spices and deep fried 12
- 112. CHICKEN 65**
Cubes of chicken marinated with indian spices and deep fried 15
- 113. CHICKEN SAMOSA**
Delicately spiced minced chicken stuff in crispy patties 8.50
- 114. CHICKEN CUTLET**
Minced chicken with onion,ginger,black pepper,fresh coriander 12
- 115. LAMB SAMOSA**
Minced lamb and green peas with exotic spices stuffed in crispy patties 9
- 116. MALABAR FISH FINGER**
Lightly spiced crumb fried fish 15
- 117. PRAWN CRACKLES** 
Batter fried prawns with mild spices 21

126. Malabar Crab Soup



123. Malabar Special Soup



SOUP

*Vegetarian***118. TOMATO SHORBA** 🍲

A thick tomato soup with indian spices and coriander leaves

7

119. CHOICE OF CREAM SOUPS

Veg / Tomato / Peas / Mushroom

8

120. CHOICE OF RASAM 🔥

Black pepper / Lemon

7

121. LENTIL SOUP

Mixtures of lentils with fresh herbs & mild spices

7

122. MALABAR AYURVADIC VEG SOUP 🍲

Kerala special nutrition's healthy fresh vegetables & rice soup

8

*Non-Vegetarian***123. MALABAR SPECIAL SOUP** 🍲

Lamb marrow bone with lentils cooked with chefs secret recipes

8

124. MALABARI CRUSTACEAN SOUP 🍲

A mild prawn soup with coconut milk

10

125. CHOICE OF SHORBA

Chicken / Lamb / Prawn

8

126. MALABAR CRAB SOUP

Roasted crab meat with a blend of coriander root, crushed pepper, roasted garlic and mix of spices in a clear broth

10

129. Tossed Salad



SALAD

127. FRESH GREEN SALAD

Slices of garden fresh vegetables

6

128. DHAHI KUCHUMBER

Julian of vegetables in yogurt dressing

6

129. TOSSED SALAD 🍲

Dices of vegetables in lemon dressing

6

130. MALABAR SALAD

Cubes of vegetables and pineapple in mayonnaise dressing

7

131. MALABAR CHICKEN SALAD

Roasted chicken and shallots with chef's dressing

9

134. Spinach Papdi Chaat

CHATT

132. ALOO FRUIT CHAAT

Combination of fruits and potato in spicy chaat dressing

8

133. CHANNA CHAAT

White channa coated in lime & chat dressing

6

134. SPINACH PAPDI CHAAT 🍴

Seasoned chickpeas and potatoes with crispy spinach crackers served with yogurt and tangy tamarind sauce

8

138. Curd Rice

135. Malabar Briyani

BASMATI RICE'S

135. MALABAR BIRIYANI 🍴

Basmati rice flavored with rare Iranian saffron and enriched with selected spices, nuts, fruits and fresh herbs with a choice of succulent chicken, lamb, prawn or fish

25

136. FRESH VEGETABLE BIRIYANI

A vegetable delight comprising of selected vegetables and cooked with basmati rice flavoured with rare Iranian saffron and enriched with herbs

16

137. LEMON RICE

Basmati rice with turmeric, peanut, mustard seeds, curry leaves and lemon juice

16

138. CURD RICE

Well done rice with yogurt ginger green chilly and tempered

16

139. JEERA RICE 🍴

Rice with cumin seeds and ghee

12

140. PLAIN PILAF

Saffron flavored basmati rice

6.50

141. PILAF

Flavored basmati rice with Peas/Veg/Mushroom

12

142. PLAIN RICE

Boiled basmati rice

5



BREAD FROM OUR CLAY OVEN

143. NAAN

Thin crust bread baked in clay oven

4

144. BUTTER NAAN

Thin crust bread baked in clay oven with butter

4.50

145. GARLIC NAAN

Naan stuffed with garlic

5.50

146. MASALA KULCHA 

Naan stuffed with onion chillies, ginger and chat masala

6

147. PANEER KULCHA

Naan stuffed grated cottage cheese mix with mild indian spices

6

148. ALOO KULCHA

Naan stuffed in potato masala baked in tandoor

6

149. CHEESE NAAN

Naan topped with parmesan and cottage cheese

6

150. FRUITY NAAN

Naan stuffed with dry fruits and nuts

5.50

151. KASHMIRI NAAN 

Naan stuffed with dry cherry & duty fruity mix

6

152. NAAN WITH CHICKEN OR LAMB 

Naan stuffed with lightly spiced minced chicken or lamb

6.50

153. WHOLE MEAL BREAD

Whole meal bread baked in tandoor

4

154. LACHA PARATHA

Layered whole meal bread baked in tandoor

5

155. PARATHA

Paneer / Aloo / Gobi

7

156. KERALA PARATHA

Layer of refined flour mixture cooked with coconut oil in tawa

5.50



TANDOOR SPECIALTIES

157. CHICKEN TANDOORI(HALF A BIRD)

Chicken marinated with ginger, garlic yogurt and grounded spices baked in clay oven

19

158. CHICKEN TIKKA

Boneless chicken marinated in spiced yogurt and baked in clay oven

18

159. VEG SEEKH KEBAB 🍴

Seasoned minced vegetable rolled up in skewer & roast in tandoor

15

160. LAMB KEBAB

Minced lamb roll,flavored with fresh herbs and spices and baked in clay Oven

20

161. RESHMI KEBAB 🍴

Pieces of boneless chicken mildly spiced and cooked in charcoal oven

18

162. PANEER TIKKA

Cubes of marinated cottage cheese with bell peppers and tomatoes prepared in clay oven

20

163. CHICKEN SEEKH KEBAB 🔥

Seasoned minced chicken rolled up in skewer and roasted in tandoor

18



CRISPY BREADS

164.BATURA

Crispy flat bread made from white flour

4

165.POORI

Crispy flat bread made from whole meal flour

4

166.PALAK POORI 🍴

Crispy whole meal bread with spinach

5



CHEF SPECIAL

167. CAULIFLOWER TANDOORI

Cauliflower marinated with yogurt, special masalas and grilled over charcoal

12

168. PANEER TIKKA SKEWERED

Home made cottage cheese marinated with ginger, garlic, yogurt and mild spices. skewered with bell pepper and baked to perfection

16

169. MUSHROOM SKEWERED

Lightly spiced bell pepper and mushroom baked in clay oven bell peppers

15

170. CHICKEN TIKKA SKEWERED

Boneless chicken bell pepper onion and tomato marinated with spiced yogurt and baked

18

171. PRAWN SKEWERED

Baked prawns, bell pepper, onions and tomatoes

20

172. MIX SKEWERED PLATTER

Paneer tikka mushroom tikka and chicken tikka

21

173. VEG SKEWERED PLATTER

Paneer tikka and mushroom tikka

17

174. CHEFS SPECIAL SEAFOOD PLATTER

Marinated and grilled prawns, fish, crab served with lemon rice in a bed of banana leaf

25

175. CHEFS SPECIAL CHICKEN LEG FRY

Deep fried chicken leg marinated with kerala spices and sauteed with shallots ginger curry leaf and red Chillies

20

176. IYLA MEEN POLlichATHU

Small silver fish grilled in kerala spices stuffed in the banana leaf

25

177. CHILLY CHICKEN

Chicken cooked with dry capsicum & chilly sauce

20

178. APPAM VEG MOILEE OR FISH MOILEE (ONLY WEEKENDS)

Cooked in a hot pan steamed cake for Kerala transnational food

20

179. PUTTU KADALAI CURRY (ONLY WEEKENDS)

Raw rices cooked in a steam roll

15

180. KERALA ROAST VEGETABLE

Mix vegetables batter fried with onion tomato roast gravy

15

181. VANJRAM MEEN GRILLED

Marinated south Indian grilled fish

25

LAMB DELICIOUS

182. BADAMI LAMB

Boneless lamb thickened with almond paste and flavored with a blend of Indian spices *21*

183. KASHMIRI LAMB

As enchanting as kashmir, this tender lamb dish is made from skimmed milk, dried fruits, nuts and mild spices to enhance the flavour *21*

184. ROGAN LAMB

This boneless lamb curry is made from lamb broth thickened with cashew-nut paste and flavored with cardamom, cinnamon, and cloves *21*

185. LAMB VINDALOO

A goan specialty with Portuguese origins this fiery lamb curry has a sharp tangy flavor made from chilly garlic, cumin seed and vinegar *21*

186. LAMB HARIYALI

Cubes of lamb in a rich spinach gravy with Indian spices *21*

187. BHUNA GOSHT

Lamb curry with lentils flavored by fresh herbs and green Chillies *21*

188. KHEEMA MUTTER

Minced lamb with fresh peas ginger, garlic and dry chillies *22*

189. MUTTON SAAGUWALA

Lamb cooked in a palak thick gravy in a mild indian spices *22*

190. MALABAR LAMB VARATTAL

Unique to malabar palace this kerala style lamb masala is pan roasted with a generous portion of onions, red chillies, pepper, corns and enriched with turmeric, fresh ginger, cloves, cinnamon, star anise and cardamom *21*

191. LAMB COCONUT FRY

A pan roasted semi dry lamb with slices of coconut, ginger, garlic, green chilly, crushed black pepper, curry leaf, turmeric, cinnamon, cloves and fennel seeds *21*

192. MALABARI LAMB CURRY

A kerala village style lamb curry with coconut milk, onion, ginger, garlic and enriched with kerala spices *21*

193. LAMB STEW

Lamb cooked in pure coconut milk with slices of onion, ginger, green chilly and tempered with curry leaf and mustard seeds *21*

194. MUTTON CHUTTATHU

Boiled mutton mix with slice onion & tomato, curry leaves, south spices, grilled in tawa *20*





CHICKEN DELICIOUS

195. BUTTERED CHICKEN

Chicken tikka cooked in lightly spiced tomato creamy gravy

20

196. CHICKEN MASALA

Chicken simmered in a mixture of tomato onion gravy and fresh herbs

18

197. ALMOND CHICKEN

Chicken cooked in a thick almond sauce flavoured with selected spices

20

198. CHICKEN VINDALOO

Fiery chicken curry in a sharp tangy sauce goan specialty

18

199. JALFERZI CHICKEN

Sauteed chicken and mixed vegetable fresh herbs and spices

18

200. KADAI CHICKEN

Chicken cooked with dices of onion, bell pepper and Indian spices in an onion tomato gravy

20

201. BUTTER CHICKEN MASALA

Tandoori chicken cooked in a rich creamy tomato gravy

21

202. CHICKEN TIKKA MASALA

Chicken tikka served with spicy tomato gravy

21

203. NAVABI MURGH

Mildly marinated chicken in a creamy onion cashew gravy with slices of egg whites

21

204. ROGAN CHICKEN

Chicken curry with Indian spices in a thick cashew gravy

20

205. CHICKEN PEPPER FRY

Chicken cooked with potatoes, crushed pepper, green chilly and shallots

18

206. CHICKEN VARUTHARACHATHU

Cubes of chicken in roasted coconut paste with ginger, green chilly, garlic and indian spices

20

207. CHICKEN ULARTHIYATHU

Cubes of chicken with onion slices, tomato, slices of coconut turmeric, coriander and red chilly powder

20

208. MALABAR CHICKEN CURRY

An authentic kerala chicken curry with ginger, garlic, turmeric coriander in a mild coconut milk gravy

19

209. CHICKEN STEW

Cubes of chicken cooked in onion, ginger and green chilly in thick coconut milk

18

210. KERALA CHICKEN FRY

Deep fried chicken with kerala special spices

19

211. CHICKEN CHETTINADU

A tamil nadu style of chicken curry with south Indian spices in coconut paste

18

212. SYIRIAN KOZHI ROAST

Chicken cubes sautéed with crushed cashew & black pepper

21



FROM THE SEA

213. MACHI VINDALOO

Spicy fish curry with red chilly paste ginger and vinegar

25

214. MEEN MASALA

Cubes of fish with onion ginger garlic and green chillies

25

215. PUNJABI FISH CURRY 🍴

Dices of fish in a tomato gravy with green chilly

25

216. JINGA MASALA

Shrimps simmered in a mixture of onion tomato gravy and fresh herbs

22

217. PRAWN PALAK

Prawns cooked in spinach gravy flavored with Indian spices

22

218. MALABAR PALACE PRAWN CURRY

Prawn curry cooked with butter, curry leaf mustard seed, shallot, tomato and cashew nut

22

219. PRAWN VARATTAL

This kerala style prawn masala is pan roasted with a onion, red chillies, pepper corns, and enriched with turmeric, ginger, cardamom, cloves, star anise and cardamom

21

220. PRAWN CURRY

Prawn curry thickened with coconut milk and flavored with curry leaf, mustard seed, cardamom, cinnamon and cloves

21

221. HOT AND SOUR KANNUR PRAWN CURRY 🍴

Village style prawn curry with the hot and tangy flavor made of tamarind juice, chilly, shallot mustard seed and curry leaf

22

222. MEEN MANGA CURRY

Boneless fish cooked in coconut milk diced mango, curry leaf with a selection of fresh herbs and spices

25

223. HOT AND SOUR KANNUR MEEN CURRY

Village style fish curry with the hot and tangy flavor made of tamarind juice, chilly, shallot mustard seeds and curry leaf

25

224. MEEN MOILEE 🍴

Cubes of fish cooked with coconut milk onion, ginger, lemon juice, turmeric and green chillies

25

225. MALABARI FISH CURRY

Kerala style fish curry with onion tomatoes flavored with kerala spices

25

226. TRAVANCORE FISH CURRY

Fish in roasted coconut paste with drumstick green chilly, ginger and tempered with shallots mustard seeds and curry leaves

25

227. MEEN POLLICHATHU 🍴

Fish fillet marinated with ginger, garlic, green chilly, turmeric, shallot, tamarind juice and curry leaf wrapped in banana leaf and grilled on pan

26



FROM THE SEA

228. KERALA GRILLED FISH

Fish fillet marinated with kerala spices,tamarind juice and grilled on a pan in coconut oil

25

229. CRAB VARUTHARACHATHU

Cleaned crab cooked in roasted coconut gravy with kerala spices

28

230. KUTTANADAN CRAB ROAST

Crab in an onion tomato masala with ginger turmeric green chilly red chilly powder and curry leaves

28

231. GRILLED PRAWNS

Prawns marinated with kerala spices and shallow fried in a pan

25

232.ALLEPPEY FISH CURRY

Coconut paste and raw mango cooked in kerala spices

25



FROM THE GARDEN

233. MALABAR AVIAL 🍴

Drumstick and mixed vegetable cooked with semi grated coconut,yogurt,turmeric,cumin seed and curry leaf

12

234. MALABAR SAMBAR

A popular south Indian dish ,mixed of fresh vegetables with lentil, small onion and Indian spices tempered with mustard seeds,curry leaf and red chilly

12

235. MALABARI KALAN

A kerala specialty made from unripe bananas cooked with cumin, ginger, green chilly, coconut and yogurt

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236. THORAN

Mixed vegetable sauteed with mustard seeds curry leaf, cumin, green chilly, turmeric powder and grated coconut

//

237. MORRU CURRY

Yogurt tempered with slices of small onions mustard seeds and curry leaf

//

238. PULISSERY 🍴

Pineapple or mango cooked in coconut paste with yogurt, green chilly, ginger,turmeric powder and tempered

//

239. MALABARI VEGETABLE CURRY

A combination of mixed vegetables cooked in mild coconut milk with south Indian spices

12

240.NEELAGIRI VEG KURUMA

Dices of vegetables cooked with a mixture of coconut, spinach and mint paste with ginger green chilly and fresh

15

241.ALLEPPEY VEGETABLE CURRY

Raw mango & coconut paste mix with kerala spices

//



FROM THE GARDEN

242. BUTTERED COTTAGE CHEESE

Cottage cheese served in a creamy tomato gravy

15.50

243. PALAK PANEER

A nutritious dish of diced cottage cheese in a rich spinach gravy

15

244. OKRA MASALA

Ladies finger stir fried with onion, cumin seed, curry leaves, ginger, tomato and chef's special masala sauce

12

245. AUBERGINES MASALA

Diced aubergines stir fried with tomato ginger cumin seed and chef's special masala sauce

12

246. ALOO GOBI

Potato and cauliflower cubes stir fried with tomato ginger cumin seed and chef's special masala sauce

12

247. PEAS MASALA

Fresh garden peas sauteed with cardamom, cloves, cinnamon, onion, thickened with cream and cashew nuts

12

248. CHICK PEAS MASALA

Chick peas sauteed with cardamom, cloves, cinnamon, onion thickened with cream and cashew nuts

12

249. VEGETABLE JALFREZI

Julians of vegetables stir fried with spicy tomato gravy

12

250. KADAI PANEER

Sauteed cottage cheese with bell peppers, onion, ginger, garlic and crushed dry chillies

15.50

251. KADAI MUSHROOM

Sauteed mushroom with bell pepper, onion, ginger, garlic and crushed dry chillies

15

252. KADAI VEGETABLES

Mixed vegetables sauteed with bell pepper, onion, ginger, garlic and crushed dry chillies

15.50

253. PANEER BURJEE

Grated cottage cheese sauteed with ginger, garlic, tomato and black pepper

15

254. NAVARATNA KHORMA

Mixed vegetables and fruits in a creamy cashew-nut gravy

15

255. VEG MAKHAN WALA

Mixed vegetables in a creamy tomato and cashew gravy with ginger, garlic and Indian spices

15.50

256. ALOO TILWALA

Cubes boiled potato mixed mild indian spices & white till herbs

12

257. STUFFED BHINDI MASALA

Fresh ladies finger split in stuffed channa garam dal fried in indian herbs

14

258. VEG SHAI METHI

Fresh green vegetables cooked in onion cashew nut white gravy mild spicy

15.50

268. Fruit Salad with Ice Cream

DAL & DESSERTS

DAL

259. DAL TADKA

cooked lentils tempered with onion,garlic,dal,cumin seed and butter

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260. DAL LASOONI 🍷

cooked lentils tempered with flakes of garlic,cumin seed,dal and butter

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261. DAL PALAK

Indian lentils cooked with chopped spinach,ginger,garlic,cumin seeds and green chillies

/2

262. DAL MAKNI 🍷

cooked kidney beans in a rich tomato gravy

/2

DESSERTS

263. KULFI

Home made Indian ice cream with a choice of mango or pistachio nuts

8

264. GULAB JAMUN

Milk dumpling in sugar syrup

8

265. KERALA PRADAMAN(PAYASAM)

Green gram cooked in jaggary coconut milk

/0

266. CARROT HALWA

Grated carrot cooked with milk and ghee

/0

267. ADA PRADAMAN

Rice ada cooked in coconut milk, sugar, cardamom, and dry nuts

/0

268. FRUIT SALAD WITH ICE CREAM

/2

263. Kulfi





279. Orange Juice

269. Mango Lessi


DRINKS

COLD DRINKS & SOFT DRINKS

269. MANGO / STRAWBERRY LESSI	8
270. SWEET LESSI	6
271. SALTED LESSI	6
272. COKE	5
273. SPRITE	5
274.100 PLUS	5
275. MINERAL WATER	2.50

FRESH FRUIT JUICES & SHAKES

276. APPLE	7
277. CARROT	7
278. WATER MELON	7
279. ORANGE	7
280. MANGO	7
281. SHAKES(STRAWBERRY,CHOCOLATE,VANILLA	10
282. SHARJA SHAKE 🍹	11
283.ICE BLENDED COFFEE	7



288. Fried Eggs

SIDE DISHES

284.MINT WITH YOGURT	5
285.PLAIN YOGURT	4
286.PLAIN OMELETTE	5
287.MASALA OMELETTE	6
288.FRIED EGGS	5
289.SCRAMBLED EGG	6



290. Cinnamon Tea

293. Mint Tea

HOT DRINKS

290.CINNAMON TEA	6
291.MASALA TEA ☺	6
292.MASALA COFFEE	6
293.MINT TEA	6
294.CARDAMOM TEA	6
295.NESCAFE	6
296.BRU COFFEE	6
297.MILO	6
298.HOT CHOCOLATE	6
299.MALABAR TEA	6

