



Chef Nurilkarim

Jawi house was restored according to Unesco World Heritage City guidelines by Intersocietal and Scientific (INAS) and launched by TYT Tun Tan Sri (Dr) Hj. Abdul Rahman bin Hj. Abdul Abbas, Governor of Penang on June 9th 2013. It was owned by an Indian Muslim brass and coppersmith before it was bought by the Al Iman Society. It is a traditional Southern Chinese house with an eclectic Penang Peranakan Muslim interior.

Located on Armenian Street, it was built after the 1867 Penang riots in the 1870's when Malay, Arab and Jawi Peranakan houses were razed to the ground.

JAWI HOUSE specialises in Peranakan Muslim heritage cuisine, reminiscent of hybrid Muslim communities which

JAWI HOUSE CAFÉ GALLERY

(Formerly 'Malay Lane' in the 'Malay Town')

JAWI HOUSE is located along a historic road, formerly called 'Malay Lane', in George Town. The early Muslim communities here were the *Orang Tanjung* ('people of the promontory') or *Jawi Peranakan*. *Peranakan* is a Malay word which means 'locally born' or 'indigenous' and refers to the offspring of Indian, Arab, Turkish and Persian migrants who married local Malay women. Jawi is a term used by Arabs to mean "Muslims of Southeast Asia", in particular Malays who used the Jawi Arabised script, since the 11th to the present century.



Air Well in Jawi House

occupied this early Muslim enclave more than 200 years ago, before the British occupation in 1786 - INAS 9th August 2014.

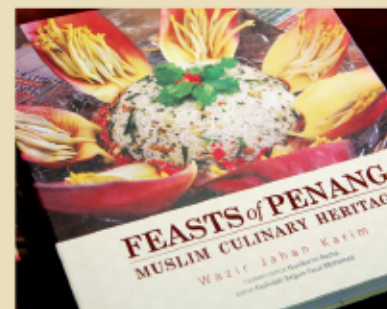
The café cum art gallery is opened every day except Tuesdays from 11am to 10pm, serving brunch, lunch, tea and dinner.

No. 85, Armenian Street, 10200, George Town, Penang, Malaysia.
Website: www.jawihouse.net; www.jawihouse.com.
Email: info@jawihouse.com; Tel: 604 2613680



Our ratings have steadily climbed from 48 in September 2013 to average at 3 in September 2014

Thank-You! Terima-Kasih!
Merci ! Bracias! Shukran!
Shay Shay! Bedankt!
Dankon! Dankewol!
Danke Schoen! Grazie!
Arigato! Kamsa Hamaida!
Kiaora Koe! Mahalo!
Spasiba! Moran Taing!
Khop Khun Mak! Bahut
Shukria! Saeol! Diolch!
Rahmat! Mam Noon!
Tengkyu Tu!



Dearest Wazir,
Your book is a masterpiece of culinary delights and the narratives that go with their creation. You deserve the accolades dear friend. Yes, let's meet up and share more of the JP narratives. Love Halimah.

"GREAT RESTAURANT IN THE HEART OF GEORGE TOWN"

Reviewed 25th August 2014

**** 4 star

"The friendly Mango Tree Hideaway in Georgetown, our guest house during a weekend in Penang, recommended us to have dinner one evening at the Jawi House Café & Gallery, just off Armenian Street. What a lovely meal we had at this cosy and relaxed restaurant! Host Karim recommended us a few of the house specials which we were happy to order. Laksa Lemak, Nasi Lemuni and Chicken Curry, all very fresh and tasty. Karim was a wonderful host and his staff was friendly and unobtrusive. When back in Penang will definitely pay Jawi House a visit again. Highly recommended!"

"PRAWN BRIYANI BABY!!

Reviewed 24th August 2014

***** 5 star

"Karim was a fantastic host and the food was sublime, I am extremely particular when it comes to food (I am from Penang) and I left this place knowing I would return. Their briyani is different - not oily at all and the taste was a unique blend of Shah Ruhk Khan meets Bruce Lee. It's amazing what they

have done in just over a year, keep it up Karim!!"

"EXCELLENT FOOD IN A VERY FRIENDLY ATMOSPHERE"

Reviewed 23rd August 2014

***** 5 star

"We went for dinner to Jawi House and were completely delighted. The food was very tasty, we tried the hummus and Jawi's speciality with lamb. We also tried the Penang Nutmeg drink, which I can recommend. The owner of the restaurant was very friendly and explained the origin of the food, it was extremely interesting. Prices are quite fair and the place is just lovely with a gallery on top!"

"FLAVORABLE FOOD!"

Reviewed 5 August 2014

***** 5 star

"Decided to forgo the cheap hawker food and try this place. Had a beef rendang while my girlfriend tried the lamb rendang. They were both delicious but the lamb was more so. Lots of different spices used which made the food aromatic and delightful to eat. I also tried the beef brisket sandwich which was goodness in my mouth. The lemon tart was yum. Really delicious food!"

From the Guest Book

- 2nd Jul. 2014: "I like the Balmieh, will return!", Marina (Kolej UUM, Tj. Malim)
- 15th Jul. 2014: "It's pretty good biryani", Hamdan Majeed (Think City)
- 16th Jul. 2014: "The Balmieh is pretty good", Keith.
- 24th Jul. 2014: "Lovely Atmosphere!", Carey (Kolej Tuanku Jaffar)
- 25th Jul. 2014: "I would like to inform you that we had a very great dinner at Jawi House last Thursday. Marvellous!" Kartina (Think City)
- 29th Jul. 2014: "The food and service was amazing!" Agnes James (Think City)
- 11th Nov. 2014: Thanks for the Perfect Birthday Dinner. "Lecker".
- 12th Nov. 2014: Superb, Great Ambience, Highly Recommended.
- 13th Nov. 2014: "We are BBC World on a Plate", Lovely!
- 15th Nov. 2014: Everything is Excellent.
- 15th Nov. 2014: Great Food, Ambience and Service!



A Malay Feast, Dalca, Chicken Curry at Jawi House



Malayan Salad



Jawi House Cafe



Babaghannouj (Aubergine, Herbss with tahini) with Crispy Buttered Bengali Bread.

OUR SPECIALITIES

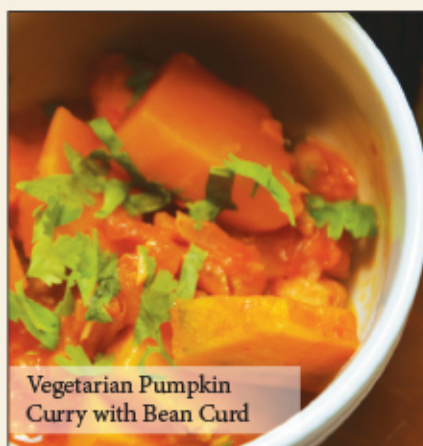
HERBAL LEMUNI RICE (*Vitex Trifolia*), is usually cooked in coconut milk, onions, garlic, ginger lemon grass and *tualang* or *telang* flowers (*clitoria ternetea*), served with chicken curry, egg, cucumber and *talang* salt fish (*queenfish*) sambal or anchovies. It is a traditional post-partum or confinement food for Malay women, to improve blood circulation and increase energy. *Lemuni* is an ancient Ayurvedic alternative medicine for enhancing blood flow, asthma, joint pains and normalising digestive systems. Currently its anti-cancer properties are being extensively researched. *Lemuni* is featured in W.J.Karim's book, "*Feasts of Penang: Muslim Culinary Heritage*", (MPH, 2013) in Chapter 4 on Rice. ↓



Lemuni flowers



Lemuni Rice



Vegetarian Pumpkin Curry with Bean Curd



Chef Nurilkarim's Gourmet Salmon Baguette Sandwich with Malayan Salad



Breakfast Set with Moroccan Gourmet Sausage, Omelette, Baked Beans, Mushrooms and Toasted Buttered Bengali bread



Fentimans Sodas



Jawi Laksa

Jawi House launched its JAWI LAKSA, a fabulous entrée of rice noodles, chunky fish, herbal creamy coconut sauce, topped with shredded lettuce, cucumber, pineapple, torch ginger and red chillies. With a twist of lemon, this tangy wholesome dish is sought by almost every guest in Jawi House. *Savour and leave satisfied.*



Chef Nurilkarim's Bamieh

OUR SPECIALITIES



Jawi Briyani



Red Velvet Galette. Chef Nuril's fabulous creation with a secret ingredient



Haliconias and Wild Ginger Flowers



Prawn Briyani



Blood Red Frangipani



Range of Ronnefeldt Teas



Lemon Tart, Pineapple and Coconut Tart



Machiatto Latte



Lentil Rice with Beef Rendang



ARABIAN SHERBAT. The word *Sharbat* is from Persian "شربت" "*sharbat*", and *Sherbet* is from Turkish "*şerbet*", both of which originate from Arabic "شربة" "*sharba*" a sweet milky iced drink. In Malaysia, it consists of iced rose syrup and milk, topped with "*biji selaseh*" (basil seeds) and "*buah kembang semangkuk*" (malva nut). Another ingredient is '*getah anggur*' (grape resin but it has nothing much to do with grapes) or "*katira*" (olibanum gum resin, a product of Iran, Iraq and Turkey, which travelled the ancient spice trade between the Middle-east and Southeast Asia.) This sherbet is a popular drink at "*Iftar*" or the breaking of the fast during the Muslim month of Ramadan. It soothes parched throats and improves the digestive system. There are many versions and JAWI House provides the most traditional version which dates back to more than 800 years in Muslim Malaya and Southeast Asia.



Jawi House Yellow Glutinous Rice Centre Piece (special order - 24 hours)



Lavender Statice



New Trader's Rice (Nasi Dagang)

BEST SELLER

LIFE & TIMES SHOWBIZ

Full Glory of Boria

Penang Parody Theatre Boria Jawi Peranakan promises to be an evening of music, song, dance and food, writes Wazir Jahan Karim

For the first time in the history of Boria in Penang, Jawi House and the Department of Drama and Theatre, School of the Arts, Universiti Sains Malaysia, presents a multi-cultural parody which elucidates the stereo-typical Malayan characters from the early boria sketches of the 1950's, as emulated in P.Ramlee's film comedies. Set in pre-independence (1956) Kampung Makam, it will feature young actors of different ethnic groups who will be making their debut in parody theatre.



Curated by Dato' Dr (Prof) Wazir Jahan Karim, the production is a collaboration of the School of the Arts, UM with Jawi House Café Gallery, the Academy of Socio-economic Research and Analysis (ASERA), the Penang Jawi Peranakan Heritage Society (JAWI). The Creative Director is Dr Hardy and choreographer Dr Mumtaz from the Department of Drama and Theatre while the actors are Murshid Hussein as Mat Poker, Abu Musharif as Dolah dam, Abdul Raqib Karim, as Captain John Bully, Sugein as Che Nana, Samuel Low as Ah Long Pek, Wanida Razali as Chombee and Iskandar Roslin as Master Sheriff.

LIFE & TIMES SHOWBIZ

Persian Origins

Boria has its origins in the ancient Persian Ta' ziyeh, a musical passion play which achieved its golden age in mid-19th century Persia. It was a Shia musical passion play, depicting the tragedy of the Karbala during the 10th day of Muharram or asyurah.

In the last 150 years in Penang, as boria became more secular and popular, it became a mock theatre of British colonial rule in Penang. In the 1830's, it was sponsored by Indian Muslim merchants and performed by the Sepoys of the 21st Madras Calvary.

Restoring Faith

The restoration work of a shop house is no mean feat, Dato' Wazir Jahan Karim, an economic anthropologist with a passion for conservation anthropology, chronicles her experience...

"No 85, Armenian Street, formerly Malay Lane, is a shop house located in the enclave of the UNESCO world Heritage City of George Town Penang. Read on..."

STREETS NORTHERN YOUR STORY

Meaningful: The day of the boria performance is also United Nations Day of Indigenous People, says organising chairman and curator Dato' Dr Wazir Jahan Karim

■ Paul Toh, George Town (penang@nst.com.my)

The Boria Jawi Peranakan took a full house audience back to the halcyon days of the quintessential part of Penang Malay culture with a hilarious Boria Parody Theatre staged at the Penang Town Hall recently.

It was a shot in the arm for this much loved, but recently rarely seen, part of Penang's cultural history, which was once a hot favourite in the heyday in the 1950's.

Organised by Jawi House in collaboration with Universiti Sains Malaysia Penang's Drama and Theatre Department from the School of the Arts, it was to mark the George Town Festival 2014.

Arranged and written by Dato' Dr Wazir Jahan Karim, the hour-long play was supported by Think City Sdn. Bhd. Pertubuhan Warisan Jawi Peranakan Pulau Pinang, Ikatan Kasih and the Academy of Socio-economic Research and Analysis (ASERA)...

The ambience of the pre-independence period was evident with the Props, the Alliance logo, the benches, the Red Flag and the food in the box...

To get the audience in the mood, Wazir Jahan invited the audience for a grand finale and urged everyone to get down to the dance floor to end the night on a high note.

An exhibition was also held on the ground floor of the building for visitors to learn more about Penang's Boria and its rich legacy. Present was also Joe Sidek, Director of the George Town Festival and Tan Sri Yusoff Latiff, President of Pemenang.

STREETS NORTHERN YOUR STORY

Jawi Peranakan Specialities

Delicious: The Jawi House Café Gallery offers signature dishes like the Jawi Bamieh, cooked with lamb, okras, tomatoes, herbs and served with crispy toasted buttered Bengali bread

■ C.M. Lam, George Town (penang@nst.com.my)

The Jawi House Café Gallery offers an eclectic Jawi Peranakan (Straits Muslim) interior with a comfortable atmosphere to entertain friends and family. Located on Armenian Street in the heritage zone of George Town, Penang, the café is a project of Dato' Dr Wazir Jahan Karim, an anthropologist and culture conservationist.



Chef Nurilkarim

Her son, Nurilkarim is a trained Chef who designed the Menu and expanded the Peranakan Muslim cuisine to include heritage dishes which are now seldom seen even in Peranakan Muslim homes. "The bamieh is cooked in lamb stock with fresh tomatoes, herbs, fennel, cumin, coriander and cinnamon" said Nuril. "We use long-grain basmati in our herbal lemuni rice and briyani", explained the Chef.



For drinks, cool down with Penang's favourites like nutmeg juice with honey and lemon and Arabian Sherbet. A favourite dessert is the three tiered red velvet filled with cream cheese.

The café cum art gallery is opened every day except Tuesdays from 11am to 10pm, serving brunch, lunch, tea and dinner.