



CORIANDER LEAF  
— RESTAURANT —

FRESH

Muhamarra, Labne, Pita chips  
14

Watermelon, mint, pomegranate,  
Turkish white cheese *gf*  
14

Sweet potato noodles, red peppers,  
honshimeji mushroom, edamame *gf*  
15

Baby spinach, sesame rice wine dressing,  
sugar snap peas *gf*  
14

FAMILIAR

Spinach parcel, toasted pinenuts, Turkish  
white cheese, browned butter  
16

Yukon gold potato cake,  
tomato chutney  
14

Roasted eggplant, sumac,  
tomato & shallots relish, naan, yoghurt  
18

SPICY

Stir fried eggplant, coriander,  
chilli padi, green onion  
14

Shan “tofu”, spicy Burmese curry,  
coconut milk, green onions  
14

Chairman Mao’s favourite  
Wok fried julienne potatoes,  
Sichuan peppercorn, dried chilli *gf*  
12

Fried firm tofu, tamarind, chili padi, garlic,  
palm sugar  
14

UMAMI

Mixed vegetable momo dumplings,  
roasted tomato relish, Sichuan pepper  
15


Salt and pepper tofu, chili flakes, crispy  
garlic, spring onion  
12

Braised shitake mushrooms, kimchi,  
daikon slaw, steamed bun  
16

SWEET

Spiced Valrhona lava cake,  
teh tarik ice cream  
18

Coconut sorbet, roasted pineapple salsa,  
Don Papa rum *gf*  
16

 Avocado ice cream,  
fried banana fritters, gula melaka sago  
16

White rabbit ice cream sandwiches  
14

Rose pavlova, alphonso mango sorbet,  
lychee, fresh berries, chantilly cream *gf*  
18

Trio of crème brûlée *gf*  
14

SIDES

Naan plain 3    Naan garlic 4    Naan butter 4    Coriander rice 5    Steamed rice 2    Tomato chutney 4    Kimchi 4

 Signature Dishes  
*gf* – gluten free

“Food is at the centre of some of the most important moments of our lives.  
It is over the dinner table that memories are made deals are conducted, pain is shared.  
Over food, we bond, we fight, we romance, we celebrate.”

– Samia Ahad,  
Founder & Culinary Director

- Iskander Latiff  
Chef de cuisine