



CORIANDER LEAF
— RESTAURANT —

FRESH

Rice noodle salad, shredded roast duck, fresh herbs, tamarind dressing, toasted rice *gf*
15

Pomelo, green mango, coriander leaf, chilli-lime dressing
14

Muhamarra, labne, pita chips *v*
14

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

Sautéed kale, goma dressing, crushed peanuts, chilli flakes *v, gf*
14

FAMILIAR

Charcoal grilled baby lamb chops, harissa, yoghurt, dried chilli paste, pickled onions *gf*
29

Grilled whole snapper, coriander, green chilli pesto *gf*
24

Tandoori chicken, cucumber relish, mint chutney *gf*
18

Roast duck red curry, lychee, tamarind, fresh green peppercorn, coconut milk
20

Braised shiitake mushrooms, kimchi, daikon slaw, steamed bun *v*
16

Falafel, tahini yoghurt sauce, harissa salsa *v, gf*
16

Charcoal grilled broccoli, chilli, garlic, lemon *v, gf*
14

SPICY

Barbecued ray fin, spicy sambal, calamansi *gf*
20

Wok fried prawns, Sichuan peppercorn, lily buds, spring onions *gf*
24

Braised beef briskets, kimchi, daikon slaw, steamed bun
18

Crispy chicken, Sichuan peppercorn, spring onions, dried chilli
18

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

Young jackfruit, home-made curry powder, mustard seeds, black pepper, tamarind, cashews *v, gf*
18

Fried firm tofu, tamarind, chilli padi, garlic, palm sugar *v*
14

UMAMI

Salt and pepper squid
14

Nepalese minced chicken momo dumpling, roasted tomato relish, Sichuan pepper
15

Mentaiko croquette, sweet-ginger soy
16

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

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

SWEET

Spiced Valrhona lava cake, teh tarik ice cream *v*
18

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

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

Trio of crème brûlée *v, 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

v – vegetarian

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