



CORIANDER LEAF  
RESTAURANT

**FRESH**

Muhamarra, Labne, Pita chips **v**  
**14**

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

Sweet potato noodles, red peppers,  
honsimeji mushroom, edamame **v, gf**  
**15**


Marinated prawn salad, grated coconut,  
mint, Thai basil **v, gf**  
**16**

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

Honey pineapple, cucumber, chili, mint,  
coriander leaf, rambutan **v, gf**  
**14**

**FAMILIAR**

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

 \*Samia's signature frontier chicken,  
coriander seeds, chilli, yoghurt cream,  
arugula, lemon **gf**  
**20**

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

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

Creamy blue spanner crab croquettes,  
tomato chutney  
**16**

Clay oven fired beef kebab, sumac,  
naan, tomato & shallots relish, yoghurt  
**24**

Tiger prawns, tomato butter sauce,  
ginger, green chilli, yoghurt **gf**  
**24**


Charcoal grilled cobia king fish,  
spicy harissa, onion pickle, lime **gf**  
**26**

**SPICY**

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

\*Steamed seabass fillet, lime,  
palm sugar, chilli padi,  
charred onion & chilli relish **gf**  
**24**

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

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

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


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

Wok fried crispy chicken,  
Sichuan peppercorn, spring onion  
**18**

*\*Our market fish is organic. Farmed locally and free of any antibiotics. It comes to you straight from farm to table.*

**UMAMI**

Salt and pepper squid  
**14**

 Soft shell crab, salted duck egg  
yolk sauce, curry leaves  
**18**

Crispy duck, mandarin pancake,  
hoisin sauce  
**18**

Oven roasted, grass fed Angus ribeye  
kecap manis rubbed, spicy dip, fish sauce,  
lime juice, coriander  
**36**

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


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

Miso marinated silver cod **gf**  
**28**

**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  
**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