



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

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

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