



CORIANDER LEAF GRILL

TO START

Cheese & cold cuts platter
15 / 28

Smoked duck,
red pepper marmalade salad
18

Burrata, spiced lentil salad (v)
18

Watermelon,
Turkish cheese salad (v)
16

Trio of Mediterranean dips,
pita (v)
18

Soup of the day
12

CHARCOAL GRILL

Dry aged USDA Prime Rib eye steak,
wakame-koji butter (250gm)
39

150 Days grain feed
Angus Onglet steak(200gm)
choice of pink peppercorn rub
or Bulgogi glaze
29

Spiced lamb sausage
23

Baby lamb chops, harissa, yoghurt,
pickled onions
38

Cobia king fish,
spicy green harissa, pickled onions
24

Portobello mushroom,
ratatouille, basil pesto (v)
21

BURGER'S & ROAST

Charcoal grilled Black Angus burger,
toasted brioche (180gm)
23

Add Cheese: stilton blue or Aged Cheddar
2

Harissa chicken burger,
pickled onions, toasted brioche
20

Lentil burger,
mixed lentils, spring onions, tahini
yoghurt, tomato & onion relish (v)
18

Roasted hen, grilled lemon, thyme,
pan jus
23

SIDES

Baby spinach,
pomegranate, orange
8

Home cured kimchi
4

Sautéed kale, pine nuts,
chili flakes
10

Charred broccoli, lemon,
chili, garlic
10

Herbed or truffle
shoestring fries
12

Baked sweet potato,
wakame-koji butter
8

Coriander rice
6

Sautéed mushrooms
10

SWEET ENDINGS

Mascarpone cheese trifle,
roasted pineapple salsa,
manila rum, honey
12

Pear tart, chili-lime ice-creme
16

Warm chocolate cake,
macadamia nut,
salted caramel,
burnt marshmallow
18

Butter naan - **4**

Plain naan - **3**

Garlic naan - **4**

Signature dishes
v – vegetarian

“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