



CORIANDER LEAF GRILL

#corianderleafgrillsg
@corianderleafgrill

TO START

- ✦ Burrata, spiced lentil salad, coriander pesto (v)(gf) - 18
- Smoked duck, red pepper marmalade salad (gf) - 18
- Trio of Mediterranean dips, naan and pita chips (v) - 18
- Roasted cauliflower soup (v)(gf) - 12
- ✦ Watermelon, Turkish cheese salad (gf) - 16
- Roasted bone marrow, mushroom ragu, beef jus - 25
- Cheese & cold cut platter - 15/28
- Mortadella ham and smoked cheese croquettes - 14

MAINS

CHARCOAL GRILL

- ✦ Dry aged USDA Prime Rib eye steak, wakame-koji butter (250gm) 39
- 150 days grain fed Onglet steak (200gm) choice of pink peppercorn rub or bulgogi glaze 29
- Spiced lamb sausage 23
- ✦ Baby lamb chops, harissa, yoghurt, pickled onions (gf) 38
- Cobia king fish, spicy green harissa, pickled onions (gf) 24
- Portobello mushroom, ratatouille, basil pesto (v)(gf) 21

- Charcoal grilled Black Angus burger, toasted brioche (180gm) 23
- Add cheese: stilton blue or aged cheddar - 2
- ✦ Harissa chicken burger, toasted brioche, pickled onions 20
- Lentil burger, mixed lentils pattie, tahini yoghurt, tomato onion relish (v) 18
- Roasted hen, lemon-thyme, pan jus (gf) 23
- Fettuccine, mushrooms, edamame, brown butter, cherry tomatoes (v) 20

SIDES

- Baby spinach salad, pomegranate, orange (v)(gf) - 8
- Sautéed kale, pine nuts, chilli flakes (v)(gf) - 10
- Charred broccoli, lemon, chilli, garlic (v)(gf) - 10
- Herbed or truffle shoestring fries (v)(gf) - 12
- Sautéed mushrooms garlic, soy (v) - 10
- Naan - 4 (Butter/Plain/Garlic)
- Mashed red skin potatoes (v)(gf) - 8
- Barbequed corn salad, lime, smoked paprika (v)(gf) - 8

SWEET ENDINGS

- Pear tart, chili-lime ice-creme - 16
- ✦ Warm chocolate cake, macadamia nut, salted caramel, burnt marshmallow - 18
- Watermelon granita, lychees, basil seeds, Moscato - 16
- Baileys mousse, coffee crumble, frozen raspberries - 14

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 and Culinary Director

Chef de Cuisine: Iskander Latiff

✦ - Signature (v) - Vegetarian (GF) - Gluten Free

Menu items and prices are subject to availability and change. All prices are subject to 10% Service Charge and 7% GST.