



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
- Pomelo, green mango, coriander leaf,
chili-lime dressing
14
- Add: crispy soft shell crab
2

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
- Peranakan slow braised chicken,
Keluak nut curry **gf**
20
- Charcoal grilled broccoli, chili, garlic,
lemon **v, gf**
14

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
- Braised tiger prawns, pineapple sambal,
green onion **gf**
24
- 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 shoulder
kecap manis rubbed, spicy dip, fish sauce,
lime juice, coriander
29
- 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
- Shan "tofu", spicy Burmese curry,
coconut milk, green onions **v**
14
- Sautéed edamame, sesame,
Korean chili flakes, sea salt **v, gf**
12

SWEET

- Spiced Valrhona lava cake,
teh tarik ice cream
18
- Coconut pana-cotta, red bean,
pandan jelly **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