



  
**CORIANDER LEAF**  
 RESTAURANT  
 #corianderleafsg  
 @coriander\_leaf

## FROM THE GRILL

- Grilled whole snapper *gf*** 24  
 coriander, green chilli pesto
  - Paneer shashlik, harissa salsa *v*** 16
  - Charcoal grilled Angus beef burger** 25  
 smoked cheddar cheese, toasted brioche
  - Impossible™ seekh kebab *v*** 22  
 coriander seeds, black peppercorn, green chilli  
*\*beef option available*
  - Tandoori chicken burger** 20  
 onion relish, harissa salsa, coriander chutney
  - Falafel burger *v*** 18  
 tahini yoghurt, harissa salsa
  - Angus striploin steak (250gm)** 28  
 Choice of: Japanese wakame butter or bulgogi glaze
  - Trio of sliders** 22  
 Angus beef, harissa chicken, falafel
  - Trio of kebabs** 26  
 chicken, lamb, tiger prawns
- \*all burgers & steak are served with shoestring fries*

Signature Dishes  
*v* - Vegetarian  
*gf* - Gluten free

## SIDES

- Charcoal grilled broccoli *v gf*** 14  
 chilli, lemon, garlic
- Sauteed edamame *v*** 12  
 sesame, Korean chilli flakes, sea salt
- Naan**
  - Plain 3
  - Garlic or Butter 4
- Coriander rice** 5
- Jasmine rice** 2
- Herbed / Truffle fries *v*** 12
- Shoestring fries *v*** 10

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

## LUNCH SPECIALS

12:00PM - 2:30PM

### CHEF'S RICE BOWL SPECIAL

15

Roast duck red curry  
with steamed jasmine rice

### KEBAB & NAAN

18

Harissa chicken / Paneer kebab  
with butter naan

*UPGRADE TO:* Beef seekh kebab \$6

Watermelon, mint, pomegranate,  
Turkish cheese *v*

### BURGER & FRIES

18

Harissa chicken / Falafel burger  
& shoestring fries

*UPGRADE TO:* Angus beef burger \$6

Watermelon, mint, pomegranate,  
Turkish cheese *v*

### SWEET

7

Homemade sorbet