



**CORIANDER LEAF
GRILL**

#corianderleafgrillsg

@corianderleafgrill

TO START

Watermelon, mint, pomegranate, Turkish white cheese (V)(GF) - 14

Pomelo, green mango, coriander leaf, chili-lime dressing (V) - 14

Salt & pepper squid - 14

Sauteed edamame, sesame, Korean chili flakes, sea salt (V) - 12

Hummus & chakchouka, labne, pita chips (GF)(V) - 14

Falafel, spiced tahini yoghurt, coriander oil, harissa salsa (V) - 18

Spanakopita, spinach, Turkish white cheese, sumac, coriander chutney (V) - 14

FROM THE GRILL

Grilled whole snapper, coriander green chili pesto (GF) 24

Tandoori chicken, cucumber relish, mint chutney 18

Charcoal grilled baby lamb chops, harissa salsa, yoghurt, dried chili paste, pickled onions (GF) 29

Tandoori chicken burger, onion relish, harissa salsa, coriander chutney, fries 20

Charcoal grilled black Angus beef burger, smoked cheddar cheese, toasted brioche, fries 25

Angus striploin steak (250gm) with choice Of Japanese wakame butter or bulgogi glaze, fries 32

Clay oven fired beef kebab, sumac, naan, Tomato & shallots relish, yoghurt 24

Paneer shashlik, harissa salsa (V) 16

Falafel burger, tahini yoghurt, harissa salsa (V) 18

Charcoal grilled broccoli, chili, garlic, lemon (V)(GF) 14

SIDES

Coriander rice / steamed rice - 5 / 2

Garlic naan / plain naan / butter naan - 4

Herbed / truffle shoestring fries (V) - 12

Sauteed kale, goma dressing, roasted peanuts (V)(GF) - 10

FROM THE WOK

Ginger butter prawns / chicken, yoghurt, green chili, coriander oil - 18 / 16

Crispy chicken, Sichuan peppercorn, spring onions, dried chili - 18

Shan "tofu", spicy Burmese curry, coconut milk, green onions (V) - 14

Stir-fried eggplant, coriander, chili padi, green onions (V) - 14

Young jackfruit, homemade curry powder, mustard seeds, black pepper, tamarind, cashews (V)(GF) - 18

String beans, wood-ear mushrooms, chili oil, pickled mustard leaf, dried chili (V)(GF) - 12

Roast duck red curry, lychee, tamarind, fresh green peppercorn, coconut milk - 20

Sauteed wing beans salad, onions, chili flakes, Lime, tomatoes (V)(GF) - 14

SWEET ENDINGS

Avocado ice-cream, fried banana fritters, gula melaka sago - 16

Coconut pana cotta, adzuki red beans, pandan jelly (GF) - 16

Warm chocolate cake, salted caramel, macadamia nuts, torched marshmallows - 16

Trio of crème brûlée (GF) - 14

Chef de Cuisine: Iskander Latiff

Signature (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, and pain is shared. Over food, we bond, we fight, we romance, we celebrate.

- Samia Ahad, Founder and Culinary Director

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



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TO START

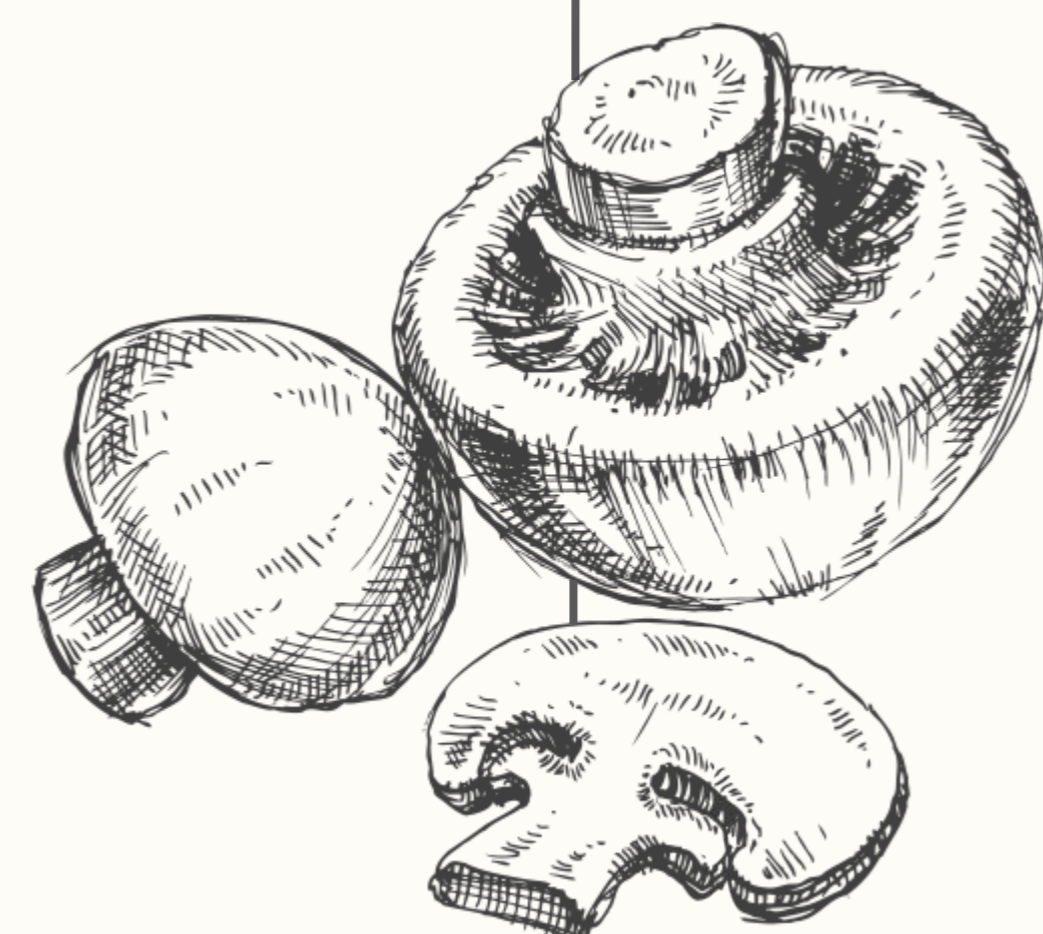
-  Watermelon, mint, pomegranate, Turkish white cheese (GF) - 14
- Sauteed edamame, sesame, Korean chili flakes, sea salt - 12
- Hummus & chakchouka, labne, pita chips (GF) - 14
- Falafel, spiced tahini yoghurt, coriander oil, harissa salsa - 18
- Spanakopita, spinach, Turkish white cheese, sumac, coriander chutney - 14

FROM THE GRILL

- Paneer shashlik, harissa salsa (GF)
16
- Charcoal grilled broccoli, chili, garlic, lemon (GF)
14
-  Falafel burger, tahini yoghurt, harissa salsa
18
- Roasted eggplant, braised shallots, sumac, yoghurt, naan
18

FROM THE WOK

- Stir-fried eggplant, coriander, chili padi, green onions
14
-  Shan "tofu", spicy Burmese curry, coconut milk, green onions
14
- String beans, wood-ear mushrooms, chili oil, pickled mustard leaf, dry red chili (GF)
12
- Sauteed wing bean salad, onions, chili flakes, lime, tomatoes (GF)
14
- Young jackfruit, home-made curry powder, mustard seeds, black pepper, tamarind, cashews (GF)
18




SIDES

- Coriander rice / steamed rice - 5 / 2
- Garlic naan / plain naan / butter naan - 4
- Herbed / truffle shoestring fries (V) - 12
- Sauteed kale, goma dressing, roasted peanuts (V)(GF) - 10



SWEET ENDINGS

- Avocado ice-cream, fried banana fritters, gula melaka sago - 16
- Coconut pana cotta, azuki beans, pandan jelly (GF) - 16
-  Warm chocolate cake, salted caramel, macadamia nuts, torched marshmallows - 16
- Trio of crème brûlée (GF) - 14

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