



CORIANDER LEAF

SINGAPORE POLO CLUB

Fresh

- Muhamarra, Labne, Plain naan **v**
18 (15.3)
- Watermelon, mint, pomegranate,
Turkish white cheese **v, gf**
16 (13.6)
- Green mango, coriander leaf,
mustard kasundi dressing,
green chilli **v, gf**
17 (14.5)
Add: barbeque tiger prawns
8 (6.8)
- Pomelo, watercress,
roasted shallot chilli dressing, fresh
herbs, peanuts **v, gf**
16 (13.6)
- Spiced edamame, sesame,
sea salt **v, gf**
16 (13.6)
- Vietnamese fresh shrimp rolls peanut
dipping sauce **gf**
18 (15.3)

Familiar

- Charcoal grilled baby lamb chops
harissa, yoghurt, chilli paste,
pickled onions (2pcs) **gf**
29 (24.6)
- Tandoori chicken
cucumber relish, mint chutney **gf**
25 (21.3)
- Impossible™ seekh kebab
cucumber salad, harissa,
green mango, chutney **v, gf**
26 (22.1)
- Falafel
tahini yoghurt sauce, harissa salsa **v, gf**
16 (13.6)
- Persian beef kebab
yoghurt, shallot-tomato sauce,
coriander oil, naan
26 (22.1)
- Charcoal grilled broccoli
chilli, garlic, lemon **v, gf**
16 (13.6)
- Wagyu beef rib rendang
saffron sticky rice
36 (30.6)
- Chicken Haleem
ginger, lemon, coriander, green chilli
24 (20.4)
- Tiger prawns
ginger-butter sauce, green chilli,
ginger oil **gf**
28 (23.8)
- Spinach parcel
toasted pine nuts, Turkish white
cheese, browned butter **v**
18 (15.3)

Spicy

- Samia's signature frontier chicken
coriander seeds, chilli, yoghurt cream,
arugula, lemon **gf**
25 (21.2)
- Stir fried eggplant
coriander, chilli padi, green onion **v**
16 (13.6)
- Barbecued ray fin
Peranakan spicy sambal-cinalok,
calamansi **gf**
29 (23.8)
- Young jackfruit, home-made
Sri-Lankan black pepper curry,
mustard seeds, tamarind, cashews
v, gf
22 (18.7)
- Braised beef briskets
kimchi, daikon slaw, steamed bun
19 (16.15)
- Wok fired cumin lamb, coriander leaf
red chilli, garlic, Sichuan chilli oil **gf**
28 (23.8)
- Cambodian sliced beef salad
lime, mint, chilli, lemongrass, shallots,
saw tooth coriander **gf**
24 (20.4)
- Sautéed wing beans salad
onions, chilli flakes, lime,
tomatoes, mustard oil **gf**
16 (13.5)
- Nonya Asam sea bass
eggplant, ginger flower, okra **gf**
28 (23.8)

**Our market fish is organic. Farmed locally and free of any antibiotics. It comes to you straight from farm to table*

Umami

- Crispy white bait, roasted chili salt,
tahini sauce-preserved lemon aioli
18 (15.3)
- Crispy duck
lettuce, hoisin sauce
21 (17.8)
- Grilled Angus beef tenderloin,
Indonesian kicap manis, shallots,
chilli, coriander
32 (27.2)
- Nepalese minced chicken momo
dumpling
roasted tomato relish, Sichuan pepper
18 (15.3)
- Shan "tofu"
spicy Burmese curry
coconut milk, green onions **v, gf**
19 (16.1)
- Crab cakes
sweet red & yellow peppers,
homemade tomato chutney
18 (15.3)
- Organic wok-fried Dou Miao
wood ear mushroom,
preserved olives **v, gf**
16 (13.6)
- Burmese Khao Suey
egg noodles, poached chicken,
lime, light coconut curry
22 (18.7)
- Crispy semolina okra,
roasted chili salt,
shallots tomato sauce **vegan**
15 (12.7)

Sweet

- Spiced Valrhona lava cake
teh tarik ice cream
21 (17.8)
- Ginger flower & lychee sorbet,
peanut brittle, smoked pineapple
gf, vegan
16 (13.6)
- Turkish milk-pudding, toasted pistachios,
orange blossom, pomegranate
18 (15.3)
- Dessert Sampler A**
Spiced Valrhona lava cake
Ginger flower & lychee sorbet,
Turkish milk-pudding
39(33.2)
- Rose pavlova
alphonso mango sorbet, lychee,
fresh berries, Chantilly cream **gf**
18 (15.3)
- Ice cream sandwiches
"white rabbit"
16 (13.6)
- Coconut & kaffir lime mousse dome,
Candied coconut, lime gel
18 (15.3)
- Dessert Sampler B**
Rose pavlova, alphonso mango sorbet
White rabbit ice cream sandwiches,
Coconut & kaffir lime mousse dome
39(33.2)
- Homemade Sorbet**
Alphonso Mango or Ginger flower & lychee
6.50 (5.52)

sides

Naan plain **6** Naan garlic **7** Naan butter **6** Coriander rice **9** Olive fried rice **10** Butter Rice **9** Steamed rice **4** 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 and Culinary Director

Iskander Latiff, Executive Chef



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