



CORIANDER LEAF

SINGAPORE POLO CLUB

Fresh

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

Familiar

- Spinach parcel toasted pine nuts, Turkish white cheese, browned butter **18 (15.3)**
- Charcoal grilled broccoli chilli, garlic, lemon *gf* **16 (13.6)**
- Impossible™ seekh kebab cucumber salad, harissa, green mango, chutney *gf* **26 (22.1)**
- Falafel tahini yoghurt sauce, harissa salsa *gf* **16 (13.6)**
- Vegetable Haleem ginger, lemon, coriander, green chilli **22 (18.7)**

Spicy

- Stir fried eggplant coriander, chilli padi, green onion **16 (13.6)**
- Firm fried tofu tamarind, chilli padi, garlic, palm sugar **16 (13.6)**
- Young jackfruit, home-made Sri-Lankan black pepper curry mustard seeds, tamarind, cashews *gf* **22 (18.7)**
- Sautéed wing beans salad onions, chilli flakes, lime, mustard oil, tomatoes *gf* **16 (13.5)**
- Wok-fried king oyster mushrooms, cumin, chilli, spring onions *gf, vg* **22 (18.7)**

Umami

- Mixed vegetables momo dumpling roasted tomato relish, Sichuan pepper **18 (15.3)**
- Braised shiitake mushrooms kimchi, daikon slaw, steamed bun **16 (13.6)**
- Shan "tofu" spicy Burmese curry coconut milk, green onions *gf* **19 (16.1)**
- Organic wok-fried Dou Miao Wood-ear mushroom, preserved olives *gf* **16 (13.6)**
- Vegetable Burmese Khao Suey, egg noodles, beansprout, tofu, 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, vg* **16 (13.6)**
- Turkish milk-pudding, toasted pistachios, orange blossom, pomegranate **16 (13.6)**
- 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 **16 (13.6) vg**
- 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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