



CORIANDER LEAF  
— CHIJMES —

## Fresh

Muhammara, labne, plain naan **v**  
**18**

Watermelon, mint, pomegranate,  
Turkish white cheese **v, gf**  
**17**

Green mango, coriander leaf,  
mustard kasundi dressing,  
green chilli **v, gf**  
**18**

Add: barbeque tiger prawns  
**8**

Pomelo, watercress,  
roasted shallot chilli dressing,  
fresh herbs, peanuts **gf, vg**  
**18**

Chilled soba noodles,  
furikake, pickled cucumber, wakame  
**v, vg**  
**17**

Xinjiang tiger salad,  
coriander, wood ear mushroom, crispy  
spiced tofu, cucumber **v, vg**  
**18**

Cambodian sliced beef salad,  
sawtooth coriander, lime, mint, chilli,  
lemongrass, shallots, toasted rice  
**24**

## Familiar

Charcoal grilled baby lamb chops,  
harissa, yoghurt, dried chilli paste,  
pickled onions (2pcs) **gf**  
**32**

Samia's signature frontier chicken,  
coriander seeds, chilli, yoghurt cream,  
arugula, lemon **gf**  
**29**

Spinach parcel,  
toasted pine nuts, Turkish white cheese,  
browned butter **v**  
**18**

Tandoori chicken,  
cucumber relish, mint chutney **gf**  
**29**

Seekh kebab,  
cucumber salad, harissa,  
green mango chutney **v, gf, vg**  
**Choice of: Impossible™ or Jackfruit**  
**27**

Falafel,  
tahini yoghurt sauce, harissa salsa **v, gf**  
**17**

Charcoal grilled broccoli,  
chilli, garlic, lemon **v, gf, vg**  
**17**

Persian beef kebab,  
butter rice, roasted tomatoes, sumac **gf**  
**28**

Charcoal grilled king prawn,  
harissa marinade, coriander-mint- cashew  
nut sauce, coriander oil **gf**  
**29**

## Spicy

Stir fried eggplant,  
coriander, chilli padi, green onion **v, vg**  
**18**

Barbecued ray fin,  
spicy sambal, calamansi **gf**  
**29**

Young jackfruit home-made Sri Lankan  
curry, mustard seeds, black pepper,  
tamarind, cashews **v, gf**  
**28**

Braised tiger prawns,  
pineapple sambal, green onion **gf**  
**29**

Braised beef briskets,  
kimchi, daikon slaw, steamed bun  
**19**

Wok-fried cumin lamb,  
red chilli, garlic, Sichuan peppercorn  
**29**

Chairman Mao potatoes  
Sichuan pepper, dried red chilli,  
vinegar **v, gf, vg**  
**18**

Roasted duck red curry,  
lychee, tamarind,  
fresh green peppercorn, coconut milk **gf**  
**29**

## Umami

Crispy whitebait,  
roasted chilli salt, tahini sauce  
**18**

Crispy duck,  
mandarin pancake, hoisin sauce  
**22**

Kombu-rubbed grilled angus striploin,  
black-garlic butter, pickled mushrooms  
**38**

Nepalese minced chicken momo  
dumpling, roasted tomato relish,  
Sichuan pepper  
**19**

Miso marinated silver cod **gf**  
**38**

Shan "tofu", spicy Burmese curry,  
coconut milk, green onions **v, vg**  
**22**

Crab cakes,  
sweet red & yellow peppers,  
homemade tomato chutney  
**18**

Organic wok-fried Dou Miao,  
wood ear mushroom,  
preserved olives **v, vg**  
**18**

\*Steamed sea bass fillet, fish sauce,  
coriander, chilli-lime broth **gf**  
**29**

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

## Sweet

Spiced Valrhona lava cake,  
teh tarik ice cream  
**21**

Coconut ice cream,  
almond praline, red rubies,  
grilled pineapple **gf**  
**18**

Add on Chalong Bay Rum **6**

Trio of crème brûlée **gf**  
**18**

**Dessert Sampler A**  
Spiced Valrhona lava cake,  
coconut ice cream, almond praline **gf**,  
trio of crème brûlée **gf**  
**39**

Ice cream sandwiches,  
white rabbit, gula Melaka  
**16**

Rose pavlova,  
alphonso mango sorbet, lychee,  
fresh berries, chantilly cream **gf**  
**18**

Avocado ice cream,  
fried banana fritters, gula Melaka sago  
**18**  
Add on Black Tears Spiced Rum **6**

**Dessert Sampler B**  
Ice cream sandwiches,  
rose pavlova, alphonso mango sorbet,  
avocado ice cream, fried banana fritters  
**39**

## Sides

Naan plain **6**

Naan garlic **7**

Naan butter **7**

Coriander rice **10**

Olive fried rice **12**

Butter rice **9**

Steamed rice **4**

Wok-fried chilli **6**

Tomato chutney **4**

Kimchi **4**

Signature Dishes  
**v** vegetarian  
**gf** gluten free  
**vg** vegan

"Food is at the centre of some of the most important moments of our lives.  
It is over 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

corianderleaf.com  
@coriander\_leaf

Menu items and prices are subject to availability and change. All prices are subject to 10% Service Charge and 9% GST.

#corianderleafsg