




CORIANDER LEAF GRILL
 #corianderleafgrillsg
 @corianderleafgrill

TO START

- ♣ Watermelon, mint, pomegranate, Turkish cheese (V/GF) - 14
- Pomelo, green mango, coriander leaf, chili-lime dressing - 14
Add crab - 2
- Salt & pepper squid - 14
- Sauteed edamame, sesame, Korean chili flakes, sea salt (V) - 12
- Muhamarra, labne, pita chips (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, harrisa, yoghurt, dried chili paste, pickled onions (GF) 29
- Oven grilled bone marrow, miso glazed mushrooms, sake, crispy garlic 22
- Tandoori chicken burger, onion relish, harrisa, coriander chutney 20
- Charcoal grilled black Angus burger, toasted brioche, truffle fries 25
- Angus striploin steak (250gm) choice of Japanese wakame butter or bulgogi glaze 32
- Clay oven fired beef kebab, sumac, naan, tomato & shallots relish, yoghurt 24
- Paneer shashlik, harrisa salsa (V) 16
- Roasted eggplant, sumac, tomato & shallots relish, naan, yoghurt (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

- Wok fried soft shell crab, crispy onions, chilli, scallions (GF) - 18
- Crispy chicken, Sichuan peppercorn, spring onions, dry chili - 18
- ♣ Ginger butter prawns or chicken, yoghurt, green chili, coriander oil - 18/16
- Shan "tofu", spicy Burmese curry, coconut milk, green onions (V) - 14
- Stir fried eggplant, coriander, chili padi, green onion (V) - 14



SWEET ENDINGS

- ♣ Avocado ice-cream, fried banana fritters, gula melaka sago - 16
- Rose pavlova, alphonso mango sorbet, lychees (GF) - 18
- Warm chocolate cake, salted caramel, macadamia nuts, torched marshmallow - 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, 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.