



CORIANDER LEAF GRILL
#corianderleafgrillsg
@corianderleafgrill

FROM THE GRILL

Paneer shashlik, harissa salsa (GF)
16

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

Chickpeas moussaka, smoked eggplant,
pine nuts, grilled zucchini (GF)
18

✦ Lentil burger, mixed patty, tahini yoghurt,
tomato onion relish
18

Roasted eggplant, braised shallots,
sumac, yoghurt, naan
18

Charcoal grilled white button mushrooms,
garlic, olive oil, sumac (GF)
17

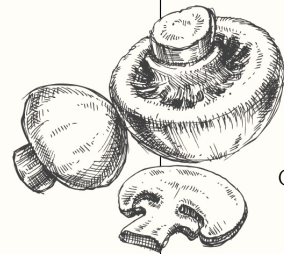
SIDES

Herbed/ Truffle fries - 12

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

Coriander rice/ steamed rice - 5/ 2

Garlic naan/ plain naan/ butter naan - 4



TO START

Muhamarra, labne, pita chips, crudites - 14

Watermelon, mint, pomegranate, Turkish
cheese - 14

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

Yukon gold potato cake, tomato chutney - 14

Spanakopita, coriander chutney - 14

Falafel, spiced tahini yoghurt, coriander oil,
harissa salsa - 18

FROM THE WOK

Stir fried eggplant, coriander,
chili padi, green onions - 14

✦ Shan "tofu", spicy Burmese
curry, coconut milk,
green onions - 14

Chairman Mao's favourite,
wok fried julienne potatoes,
Sichuan peppercorn,
dried chili (GF) - 12



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 mashmellow - 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.