



CORIANDER LEAF
— RESTAURANT —

FRESH

Muhamarra, Labne, Pita chips **v**
14

Watermelon, mint, pomegranate,
Turkish white cheese **v, gf**
14

Rice noodle salad, shredded roast duck,
fresh herbs, tamarind dressing,
toasted rice **gf**
15

Kale & Goma, crushed peanuts,
chilli flakes **gf**
14

Sautéed wing beans salad, onions, chilli
flakes, lime, tomatoes **v, gf**
14

Pomelo, green mango, coriander leaf,
chilli-lime dressing
14

Add: crispy soft shell crab
2

FAMILIAR

Charcoal grilled baby lamb chops,
harissa, yoghurt, dried chilli paste,
pickled onions **gf**
29

*Samia's signature frontier chicken,
coriander seeds, chilli, yoghurt cream,
arugula, lemon **gf**
20

Spinach parcel, toasted pinenuts, Turkish
white cheese, browned butter **v**
16

Tandoori chicken, cucumber relish,
mint chutney **gf**
18

Nargisi kebab, minced beef, sumac, saffron-
browned butter, boiled egg, butter rice **gf**
26

Roast duck red curry, lychee, tamarind, fresh
green peppercorn, coconut milk
20

Falafel, tahini yoghurt sauce,
harissa salsa **v, gf**
16

Charcoal grilled broccoli, chilli, garlic,
lemon **v, gf**
14

SPICY

Poached chicken, birds eye chilli, peanuts,
aromatic chilli oil, sesame seeds, green
onions **gf**
16

*Steamed seabass fillet, lime,
palm sugar, chilli padi,
charred onion & chilli relish **gf**
24

Stir fried eggplant, coriander,
chilli padi, green onion **v**
14

Barbecued ray fin,
spicy sambal, calamansi **gf**
20

Young jackfruit, home-made curry powder,
mustard seeds, black pepper, tamarind,
cashews **v, gf**
18

Wok fried prawns, Sichuan peppercorn,
lily buds, spring onions
24

Braised beef briskets, kimchi,
daikon slaw, steamed bun
18

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

UMAMI

Salt and pepper squid
14

Soft shell crab, salted duck egg
yolk sauce, curry leaves
18

Crispy duck, mandarin pancake,
hoisin sauce
18

Grilled bulgogi Angus shoulder,
wok fried beansprouts, sesame
29

Nepalese minced chicken
momo dumpling,
roasted tomato relish, Sichuan pepper
15

Miso marinated silver cod **gf**
28

Shan "tofu", spicy Burmese curry,
coconut milk, green onions **v**
14

Mentaiko croquette, sweet- ginger soy
16

String beans, wood ear mushroom, chilli
oil, pickled mustard leaf, dry red chilli **v, gf**
12

SWEET

Spiced Valrhona lava cake,
teh tarik ice cream
18

Coconut ice cream, peanut brittle,
red rubies, grilled pineapple,
Phuket sugar-cane rum **gf**
16

Avocado ice cream,
fried banana fritters, gula melaka sago
16

White rabbit ice cream sandwiches
14

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

Trio of crème brûlée **gf**
14

SIDES

Naan plain **3**

Naan garlic **4**

Naan butter **4**

Coriander rice **5**

Butter Rice **5**

Steamed rice **2**

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 & Culinary Director

- Iskander Latiff
Chef de cuisine

Fresh

- Muhamarra, Labne, Pita chips
14
- Watermelon, mint, pomegranate,
Turkish white cheese *gf*
14
- Kale & Goma, crushed peanuts,
chilli flakes *gf*
14
- Sautéed wing beans salad, onions, chilli
flakes, lime, tomatoes *v, gf*
14

familiar

- Spinach parcel, toasted pinenuts, Turkish
white cheese, browned butter
16
- Yukon gold potato cake,
tomato chutney
14
- Charcoal grilled broccoli, chilli, garlic,
lemon *v, gf*
14
- Falafel, tahini yoghurt sauce,
harissa salsa *v, gf*
16


spicy

- Stir fried eggplant, coriander,
chilli padi, green onion
14
- Fried firm tofu, tamarind, chilli padi, garlic,
palm sugar
14
- Young jackfruit, home-made curry powder,
mustard seeds, black pepper, tamarind,
cashews *v, gf*
18

umami


- Mixed vegetable momo dumplings,
roasted tomato relish, Sichuan pepper
15
- Braised shitake mushrooms, kimchi,
daikon slaw, steamed bun
16
- Shan “tofu”, spicy Burmese curry,
coconut milk, green onions
14
- String beans, wood ear mushroom, chilli
oil, pickled mustard leaf, dry red chilli *v, gf*
12

sweet

- Spiced Valrhona lava cake,
teh tarik ice cream
18
- Coconut ice cream, peanut brittle,
red ruby, grilled pineapple,
Phuket sugar-cane rum *gf*
16
-  Avocado ice cream,
fried banana fritters, gula melaka sago
16
- White rabbit ice cream sandwiches
14
- Rose pavlova, alphonso mango sorbet,
lychee, fresh berries, chantilly cream *gf*
18
- Trio of crème brûlée *gf*
14

sides

Naan plain 3 Naan garlic 4 Naan butter 4 Coriander rice 5 Steamed rice 2 Tomato chutney 4 Kimchi 4

 Signature Dishes
gf – gluten free

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