

ADDICTIVELY ASIAN

Welcome to Coriander Leaf, where dining is more than just a meal - it's a journey through the rich and diverse Pan-Asian flavours. Our menu is thoughtfully crafted to take you on an adventure of taste, discovery, and authenticity, offering dishes that surprise, delight, and comfort. We celebrate the best of Asian cuisines, honoring traditional recipes while refining them with modern techniques. Our unique variety of flavours, unconstrained by geographical boundaries. With every dish, our team is here to guide you through the stories and heritage behind the flavors, ensuring that every visit is an experience to remember.

corianderleaf.com | @corianderleaf

 Signatures
 Locally Grown (organic | no antibiotics | no pesticides)
 v Vegetarian | vg Vegan |
 gf Gluten Free | df Dairy Free



FRESH

MEZZE DUO labne, fattoush, plain naan <i>v</i> muhammara, tabouleh, plain naan <i>vg, df</i>	18 20
WATERMELON SALAD watermelon, mint, pomegranate, Turkish white cheese <i>v, gf</i>	18
GREEN MANGO SALAD green mango, coriander leaf, mustard kasundi dressing, green chilli <i>vg, gf, df</i> (Add: barbecue tiger prawn - \$8)	19
POMELO SALAD pomelo, watercress, roasted shallot chilli dressing, fresh herbs, peanuts <i>vg, gf, df</i>	19
THAI-STYLE SALT BAKED PRAWN wild-caught jumbo sea prawn with duo dipping sauce - coriander-lime sauce and chilli jam	25
XINJIANG TIGER SALAD coriander, chilli, crispy spiced tofu, cucumber <i>vg, df</i>	18
CAMBODIAN CURED BEEF TARTARE toasted rice, bone marrow, black rice vinaigrette	28

SPICY

STIR FRIED EGGPLANT coriander, chilli padi, green onion <i>vg, df</i>	18
 BARBECUED RAY FIN Peranakan spicy sambal-cincolok, calamansi <i>gf, df</i>	29
HOMEMADE SRI LANKAN JACKFRUIT CURRY mustard seeds, black pepper, tamarind, cashews <i>vg, gf, df</i>	28
BRAISED BEEF BRISKETS kimchi, daikon slaw, steamed bun	25
WOK FRIED CUMIN LAMB red chilli, garlic, Sichuan peppercorn <i>df</i>  *grey oyster mushroom option available	32 22
ROASTED DUCK RED CURRY lychee, tamarind, fresh green peppercorn, coconut milk <i>df</i>	32
CHARCOAL GRILLED KING PRAWN harissa marinade, coriander-mint-cashew sauce, coriander oil <i>gf, df</i>  *organic royal trumpet option available	32 28

FAMILIAR

 CHARCOAL GRILLED BABY LAMB CHOPS harissa, yoghurt, dried chilli paste, pickled onions <i>gf</i>	36
 SAMIA'S SIGNATURE FRONTIER CHICKEN coriander seeds, Kashmiri chilli, yoghurt cream, arugula, lemon <i>gf</i>	30
TANDOORI GRILLED HALF SPRING CHICKEN cucumber relish, mint chutney <i>gf</i>	34
IMPOSSIBLE™ SEEKH KEBAB cucumber salad, harissa, green mango chutney <i>vg, gf, df</i>	30
CHARCOAL GRILLED CAULIFLOWER cashew labneh, pomegranate, middle Eastern spices <i>vg, df</i>	18
 SPINACH PARCEL toasted pine nuts, Turkish white cheese, browned butter <i>v</i>	18
CHARCOAL GRILLED BROCCOLI chilli, garlic, lemon <i>vg, gf, df</i>	18
PERSIAN BEEF KEBAB butter rice, roasted tomatoes, sumac <i>gf</i>	30
 WAGYU BEEF RIB RENDANG saffron sticky rice <i>df</i>	42
 STEAMED SEABASS FILLET fish sauce, coriander, chilli-lime broth <i>gf, df</i>	30

UMAMI

CRISPY SEMOLINA OKRA roasted chaat masala, sea salt, tomato chutney <i>vg, df</i>	18
CRISPY DUCK mandarin pancake, hoisin sauce <i>df</i>	22
 KOMBU-RUBBED GRILLED ANGUS striploin, yuzu kosho butter, pickled mushrooms <i>gf</i>	39
 NEPALESE CHICKEN MOMO DUMPLING minced chicken, roasted tomato relish, timur	19
MISO MARINATED SILVER COD <i>df</i>	38
 SHAN "TOFU" spicy Burmese curry, coconut milk, green onions <i>vg, df</i>	26
CRAB CAKES sweet red & yellow peppers, homemade tomato chutney	20
ORGANIC WOK-FRIED DOU MIAO wood ear mushroom, preserved olives <i>vg, df</i>	18
TIGER PRAWN Bengali kasundi sauce	32

SWEET

 SPICED VALRHONA LAVA CAKE teh tarik ice cream	21
COCONUT ICE CREAM almond praline, red rubies, grilled pineapple <i>gf</i> (Add: Rum - \$6)	18
TRIO OF CREME BRULEE <i>gf</i> seasonal flavours	18
DESSERT PLATTER I spiced valrhona lava cake coconut ice cream, almond praline <i>gf</i> trio of crème brûlée <i>gf</i>	39
ICE CREAM SANDWICH white rabbit	16
ROSE PAVLOVA alphonso mango sorbet, lychee, fresh berries, chantilly cream <i>gf</i>	18
 AVOCADO ICE CREAM fried banana fritters, gula melaka sago (Add: Spiced Rum - \$6)	18
DESSERT PLATTER II ice cream sandwich rose pavlova, alphonso mango sorbet avocado ice cream, fried banana fritters	39

GOOD WITH DRINKS

small bites

CRISPY SEMOLINA OKRA <i>vg, df</i>	9
STUFFED FRIED MID WING	8
CRAB CAKES	12
CRISPY POTATO NEST with yuzu kosho mayo <i>vg, gf, df</i>	9
CHARCOAL GRILLED CAULIFLOWER <i>vg, gf, df</i>	9
GRILLED BONE MARROW LARB	12

SIDES

naan plain	7
naan butter	8
naan garlic	8
coriander rice	12
olive fried rice	10
butter rice	9
steamed rice	4
tomato chutney	4
kimchi	4

Freelove water \$3 per person

All prices are subject to GST.
10% Service charge is applicable for dine in.

vegetarian

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FRESH

- MEZZE DUO** 18
labne, fattoush, plain naan 20
muhammara, tabouleh, plain naan *df*
- WATERMELON SALAD** 18
watermelon, mint, pomegranate, Turkish white cheese *gf*
- GREEN MANGO SALAD** 19
green mango, coriander leaf, mustard kasundi dressing, green chilli *vg, gf, df*
- POMELO SALAD** 19
pomelo, watercress, roasted shallot chilli dressing, fresh herbs, peanuts *vg, gf, df*
- XINJIANG TIGER SALAD** 18
coriander, chilli, crispy spiced tofu, cucumber *vg, gf, df*

SPICY

- STIR FRIED EGGPLANT** 18
coriander, chilli padi, green onion *vg, df*
- FRIED FIRM TOFU** 18
tamarind, chilli padi, garlic, palm sugar *vg, gf, df*
- HOMEMADE SRI LANKAN JACKFRUIT CURRY** 28
mustard seeds, black pepper, tamarind, cashews *vg, gf, df*
- SICHUAN WOK-FRIED GREY OYSTER MUSHROOM** 22
cumin, chilli, spring onions *vg, df*

FAMILIAR

- SPINACH PARCEL** 18
toasted pine nuts, Turkish white cheese, browned butter
- IMPOSSIBLE™ SEEKH KEBAB** 30
cucumber salad, harissa, green mango chutney *vg, gf, df*
- CHARCOAL GRILLED CAULIFLOWER** 18
cashew labneh, pomegranate, middle Eastern spices *vg, df*
- CHARCOAL GRILLED BROCCOLI** 18
chilli, garlic, lemon *vg, gf, df*
- TANDOORI ORGANIC ROYAL TRUMPET** 28
harissa marinade, coriander-mint-cashew nut sauce, coriander oil *gf*

UMAMI

- MIXED VEGETABLE MOMO DUMPLINGS** 19
roasted tomato relish, timur *vg, df*
- CRISPY SEMOLINA OKRA** 18
roasted chaat masala, sea salt, tomato chutney *vg, df*
- SHAN "TOFU"** 26
spicy Burmese curry, coconut milk, green onions *vg, df*
- MISO MARINATED EGGPLANT** *vg* 19
- ORGANIC WOK-FRIED DOU MIAO** 18
wood ear mushroom, preserved olives *vg, df*

SWEET

- SPICED VALRHONA LAVA CAKE** 21
teh tarik ice cream
- COCONUT ICE CREAM** 18
almond praline, red rubies, grilled pineapple *gf*
(Add: Rum - \$6)
- TRIO OF CREME BRULEE** *gf* 18
seasonal flavours
- DESSERT PLATTER I** 39
spiced valrhona lava cake I
coconut ice cream, almond praline *gf* I
trio of crème brûlée *gf*
- ICE CREAM SANDWICH** 16
white rabbit, gula melaka
- ROSE PAVLOVA** 18
alphonso mango sorbet, lychee, fresh berries, chantilly cream *gf*
- AVOCADO ICE CREAM** 18
fried banana fritters, gula melaka sago
(Add: Spiced Rum - \$6)
- DESSERT PLATTER II** 39
ice cream sandwich I
rose pavlova, alphonso mango sorbet I
avocado ice cream, fried banana fritters

GOOD WITH DRINKS

small bites

- CRISPY SEMOLINA OKRA** *vg, df* 8
- CRISPY POTATO NEST** 9
with yuzu kosho mayo *vg, gf, df*
- CHARCOAL GRILLED CAULIFLOWER** *vg, gf, df* 9

SIDES

- naan plain 7
- naan butter 8
- naan garlic 8
- coriander rice 12
- olive fried rice 10
- butter rice 9
- steamed rice 4
- tomato chutney 4
- kimchi 4

Freelflow water \$3 per person

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