



CORIANDER LEAF

# SINGAPORE POLO CLUB

## Fresh

- Muhamarra, Labne, Plain naan **v**  
**18 (15.3)**
- Watermelon, mint, pomegranate,  
Turkish white cheese **v, gf**  
**16 (13.6)**
- Green mango, coriander leaf,  
mustard kasundi dressing,  
green chilli **v, gf**  
**17 (14.5)**  
Add: barbeque tiger prawns  
**8 (6.8)**
- Pomelo, watercress,  
roasted shallot chilli dressing, fresh  
herbs, peanuts **v, gf**  
**16 (13.6)**
- Spiced edamame, sesame,  
sea salt **v, gf**  
**16 (13.6)**
- Vietnamese fresh shrimp rolls peanut  
dipping sauce **gf**  
**18 (15.3)**

## Familiar

- Charcoal grilled baby lamb chops  
harissa, yoghurt, chilli paste,  
pickled onions (2pcs) **gf**  
**29 (24.6)**
- Tandoori chicken  
cucumber relish, mint chutney **gf**  
**25 (21.3)**
- Impossible™ seekh kebab  
cucumber salad, harissa,  
green mango, chutney **v, gf**  
**26 (22.1)**
- Falafel  
tahini yoghurt sauce, harissa salsa **v, gf**  
**16 (13.6)**
- Persian beef kebab  
yoghurt, shallot-tomato sauce,  
coriander oil, naan  
**26 (22.1)**
- Charcoal grilled broccoli  
chilli, garlic, lemon **v, gf**  
**16 (13.6)**
- Wagyu beef rib rendang  
saffron sticky rice  
**38 (32.3)**
- Chicken Haleem  
ginger, lemon, coriander, green chilli  
**24 (20.4)**
- Tiger prawns  
ginger-butter sauce, green chilli,  
ginger oil **gf**  
**28 (23.8)**
- Spinach parcel  
toasted pine nuts, Turkish white  
cheese, browned butter **v**  
**18 (15.3)**

## Spicy

- Samia's signature frontier chicken  
coriander seeds, chilli, yoghurt cream,  
arugula, lemon **gf**  
**27 (22.9)**
- Stir fried eggplant  
coriander, chilli padi, green onion **v**  
**16 (13.6)**
- Barbecued ray fin  
Peranakan spicy sambal-cincalok,  
calamansi **gf**  
**29 (23.8)**
- Young jackfruit, home-made  
Sri-Lankan black pepper curry,  
mustard seeds, tamarind, cashews  
**v, gf**  
**26 (22.1)**
- Braised beef briskets  
kimchi, daikon slaw, steamed bun  
**19 (16.15)**
- Wok fired cumin lamb, coriander leaf  
red chilli, garlic, Sichuan chilli oil **gf**  
**28 (23.8)**
- Cambodian sliced beef salad  
lime, mint, chilli, lemongrass, shallots,  
saw tooth coriander **gf**  
**24 (20.4)**
- Sautéed wing beans salad  
onions, chilli flakes, lime,  
tomatoes, mustard oil **gf**  
**16 (13.5)**
- Nonya Asam sea bass  
eggplant, ginger flower, okra **gf**  
**28 (23.8)**

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

## Umami

- Crispy white bait, roasted chili salt,  
tahini sauce-preserved lemon aioli  
**18 (15.3)**
- Crispy duck  
lettuce, hoisin sauce  
**21 (17.8)**
- Grilled Angus beef tenderloin,  
Indonesian kicap manis, shallots,  
chilli, coriander  
**32 (27.2)**
- Nepalese minced chicken momo  
dumpling  
roasted tomato relish, Sichuan pepper  
**18 (15.3)**
- Shan "tofu"  
spicy Burmese curry  
coconut milk, green onions **v, gf**  
**19 (16.1)**
- Crab cakes  
sweet red & yellow peppers,  
homemade tomato chutney  
**18 (15.3)**
- Organic wok-fried Dou Miao  
wood ear mushroom,  
preserved olives **v, gf**  
**16 (13.6)**
- Burmese Khao Suey  
egg noodles, poached chicken,  
lime, light coconut curry  
**22 (18.7)**
- Crispy semolina okra,  
roasted chili salt,  
shallots tomato sauce **vegan**  
**15 (12.7)**

## Sweet

- Spiced Valrhona lava cake  
teh tarik ice cream  
**21 (17.8)**
- Ginger flower & lychee sorbet,  
peanut brittle, smoked pineapple  
**gf, vegan**  
**16 (13.6)**
- Turkish milk-pudding, toasted pistachios,  
orange blossom, pomegranate  
**18 (15.3)**
- Dessert Sampler A**  
Spiced Valrhona lava cake  
Ginger flower & lychee sorbet,  
Turkish milk-pudding  
**39 (33.2)**
- Rose pavlova  
alphonso mango sorbet, lychee,  
fresh berries, Chantilly cream **gf**  
**18 (15.3)**
- Ice cream sandwiches  
"white rabbit"  
**16 (13.6)**
- Coconut & kaffir lime mousse dome,  
Candied coconut, lime gel  
**18 (15.3)**
- Dessert Sampler B**  
Rose pavlova, alphonso mango sorbet  
White rabbit ice cream sandwiches,  
Coconut & kaffir lime mousse dome  
**39 (33.2)**
- Homemade Sorbet**  
Alphonso Mango or Ginger flower & lychee  
**6.50 (5.52)**

## sides

Naan plain **6** Naan garlic **7** Naan butter **6** Coriander rice **9** Olive fried rice **10** Butter Rice **9** Steamed rice **4** 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 and Culinary Director

Iskander Latiff, Executive Chef



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