



CORIANDER LEAF

# SINGAPORE POLO CLUB

Fresh	Familiar	Spicy	Umami	Sweet
<p>Muhamarra, Labne, Pita chips <b>v</b> <b>16 (13.6)</b></p> <p>Watermelon, mint, pomegranate, Turkish white cheese <b>v, gf</b> <b>14 (11.9)</b></p> <p>Green mango, coriander leaf, chilli-lime dressing <b>14 (11.9)</b></p> <p>Add: crispy soft-shell crab <b>4 (3.4)</b></p> <p>Pomelo, watercress, roasted shallot chilli dressing, fresh herbs, peanuts <b>gf</b> <b>15 (12.7)</b></p> <p>Spiced edamame, sesame, sea salt <b>v, gf</b> <b>14 (11.9)</b></p> <p>Vietnamese fresh shrimp rolls peanut dipping sauce <b>gf</b> <b>16 (13.6)</b></p> <p>Mixed greens orange, pomegranate, pine nuts <b>v, gf</b> <b>16 (13.6)</b></p>	<p>Charcoal grilled baby lamb chops harissa, yoghurt, chilli paste, pickled onions <b>gf</b> <b>34 (28.9)</b></p> <p>Tandoori chicken cucumber relish, mint chutney <b>gf</b> <b>20 (17)</b></p> <p>Impossible™ seekh kebab cucumber salad, harissa, green mango, chutney <b>v, gf</b> <b>26 (22.1)</b></p> <p>Falafel tahini yoghurt sauce, harissa salsa <b>v, gf</b> <b>16 (13.6)</b></p> <p>Persian beef kebab yoghurt, shallot-tomato sauce, coriander oil, naan <b>24 (20.4)</b></p> <p>Charcoal grilled broccoli chilli, garlic, lemon <b>v, gf</b> <b>14 (11.9)</b></p> <p>Mixed vegetables rissoles green mango salsa, tamarind chutney <b>v</b> <b>16 (13.6)</b></p> <p>Wagyu beef rib rendang saffron sticky rice <b>32 (27.2)</b></p> <p>Chicken Haleem ginger, lemon, coriander, green chilli <b>20 (17)</b></p> <p>Tiger prawns ginger-butter sauce, green chilli, ginger oil <b>gf</b> <b>26 (22.1)</b></p>	<p> Samia's signature frontier chicken coriander seeds, chilli, yoghurt cream, arugula, lemon <b>gf</b> <b>22 (18.7)</b></p> <p>Stir fried eggplant coriander, chilli padi, green onion <b>v</b> <b>14 (11.9)</b></p> <p> Barbecued ray fin Peranakan spicy sambal-cincolok, calamansi <b>gf</b> <b>25 (21.2)</b></p> <p>Young jackfruit home-made Sri-Lankan curry mustard seeds, black pepper, tamarind, cashews <b>v, gf</b> <b>19 (16.1)</b></p> <p>Braised beef briskets kimchi, daikon slaw, steamed bun <b>18 (15.3)</b></p> <p>Mala wok-fried chicken dried red chilli, garlic, Sichuan chilli oil <b>18 (15.3)</b></p> <p>Cambodian sliced beef salad lime, mint, chilli, lemongrass, shallots, saw tooth coriander <b>gf</b> <b>22 (18.7)</b></p> <p>Nonya Asam sea bass eggplant, ginger flower, okra <b>gf</b> <b>25 (21.2)</b></p> <p>Sautéed wing beans salad onions, chilli flakes, lime, tomatoes <b>gf</b> <b>14 (11.9)</b></p> <p><i>*Our market fish is organic. Farmed locally and free of any antibiotics. It comes to you straight from farm to table</i></p>	<p>Salt and pepper squid <b>14 (11.9)</b></p> <p> Soft shell crab salted duck egg, yolk sauce, curry leaves <b>22 (18.7)</b></p> <p>Crispy duck mandarin pancake, hoisin sauce <b>18 (15.3)</b></p> <p>Grilled Angus beef shoulder Indonesian kicap manis, shallots, chilli, coriander <b>29 (24.6)</b></p> <p>Nepalese minced chicken momo dumpling roasted tomato relish, Sichuan pepper <b>18 (15.3)</b></p> <p>Shan "tofu" spicy Burmese curry coconut milk, green onions <b>v, gf</b> <b>16 (13.6)</b></p> <p>Crab cake sweet red &amp; yellow peppers, homemade tomato chutney <b>16 (13.6)</b></p> <p>Organic wok-fried Dou Miao wood ear mushroom, preserved olives <b>v, gf</b> <b>12 (10.2)</b></p> <p>Spinach parcel toasted pine nuts, Turkish white cheese, browned butter <b>v</b> <b>16 (13.6)</b></p> <p>Burmese Khao Suey egg noodles, poached chicken, lime, light coconut curry <b>18 (15.3)</b></p>	<p> Spiced Valrhona lava cake teh tarik ice cream <b>18 (15.3)</b></p> <p>Ice cream sandwiches "white rabbit" <b>14 (11.9)</b></p> <p>Rose pavlova alphonso mango sorbet, lychee, fresh berries, Chantilly cream <b>gf</b> <b>18 (15.3)</b></p> <p>Ginger flower &amp; lychee sorbet honey crumbs, love-letter tuile, roasted pineapple <b>gf, vegan</b> <b>16 (13.6)</b></p> <p>Tamarind sorbet spiced fruit salsa, millefeuille, coconut Chantilly cream <b>vegan</b> <b>15 (12.7)</b></p> <p><b>Sorbet sampler:</b> Ginger flower &amp; lychee Alphonso mango tamarind <b>gf, vegan</b> <b>15 (12.7)</b></p> <p>Crushed ice, pandan gelee Gula Melaka, durian ice-cream, red beans, coconut foam <b>gf, vegan</b> <b>16 (13.6)</b></p>
<p>sides</p> <p>Naan plain <b>5</b>   Naan garlic <b>6</b>   Naan butter <b>6</b>   Coriander rice <b>8</b>   Olive fried rice <b>10</b>   Butter Rice <b>8</b>   Steamed rice <b>3</b>   Tomato chutney <b>4</b>   Kimchi <b>4</b></p>				

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