



CORIANDER LEAF

SINGAPORE POLO CLUB

Fresh

- Muhamarra, Labne, Pita chips v
16 (13.6)
- Watermelon, mint, pomegranate, Turkish white cheese v, gf
14 (11.9)
- Green mango, coriander leaf, chilli-lime dressing
14 (11.9)
- Add: crispy soft-shell crab
4 (3.4)
- Pomelo, watercress, roasted shallot chilli dressing, fresh herbs, peanuts gf
15 (12.7)
- Spiced edamame, sesame, sea salt v, gf
14 (11.9)
- Vietnamese fresh shrimp rolls peanut dipping sauce gf
16 (13.6)
- Mixed greens orange, pomegranate, pine nuts v, gf
16 (13.6)

Familiar

- Charcoal grilled baby lamb chops harissa, yoghurt, chilli paste, pickled onions gf
34 (28.9)
- Tandoori chicken cucumber relish, mint chutney gf
20 (17)
- 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
24 (20.4)
- Charcoal grilled broccoli chilli, garlic, lemon v, gf
14 (11.9)
- Mixed vegetables rissoles green mango salsa, tamarind chutney v
16 (13.6)
- Wagyu beef rib rendang saffron sticky rice
32 (27.2)
- Chicken Haleem ginger, lemon, coriander, green chilli
20 (17)
- Tiger prawns ginger-butter sauce, green chilli, ginger oil gf
26 (22.1)

Spicy

- Samia's signature frontier chicken coriander seeds, chilli, yoghurt cream, arugula, lemon gf
22 (18.7)
 - Stir fried eggplant coriander, chilli padi, green onion v
14 (11.9)
 - Barbecued ray fin Peranakan spicy sambal-cincalok, calamansi gf
25 (21.2)
 - Young jackfruit home-made Sri-Lankan curry mustard seeds, black pepper, tamarind, cashews v, gf
19 (16.1)
 - Braised beef briskets kimchi, daikon slaw, steamed bun
18 (15.3)
 - Mala wok-fried chicken dried red chilli, garlic, Sichuan chilli oil
18 (15.3)
 - Cambodian sliced beef salad lime, mint, chilli, lemongrass, shallots, saw tooth coriander gf
22 (18.7)
 - Nonya Asam sea bass eggplant, ginger flower, okra gf
25 (21.2)
 - Sautéed wing beans salad onions, chilli flakes, lime, tomatoes gf
14 (11.9)
- *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 (11.9)
- Soft shell crab salted duck egg, yolk sauce, curry leaves
22 (18.7)
- Crispy duck mandarin pancake, hoisin sauce
18 (15.3)
- Grilled Angus beef shoulder Indonesian kicap manis, shallots, chilli, coriander
29 (24.6)
- Nepalese minced chicken momo dumpling roasted tomato relish, Sichuan pepper
18 (15.3)
- Shan "tofu" spicy Burmese curry coconut milk, green onions v, gf
16 (13.6)
- Crab cake sweet red & yellow peppers, homemade tomato chutney
16 (13.6)
- Organic wok-fried Dou Miao woodear mushroom, preserved olives v, gf
12 (10.2)
- Spinach parcel toasted pine nuts, Turkish white cheese, browned butter v
16 (13.6)
- Burmese Khao Suey egg noodles, poached chicken, lime, light coconut curry
18 (15.3)

Sweet

- Spiced Valrhona lava cake teh tarik ice cream
18 (15.3)
- Ice cream sandwiches "white rabbit"
14 (11.9)
- Rose pavlova alphonso mango sorbet, lychee, fresh berries, Chantilly cream gf
18 (15.3)
- Ginger flower & lychee sorbet honey crumbs, love-letter tuile, roasted pineapple gf, vegan
16 (13.6)
- Tamarind sorbet spiced fruit salsa, millefeuille, coconut Chantilly cream vegan
15 (12.7)
- Sorbet sampler:** Ginger flower & lychee Alphonso mango tamarind gf, vegan
15 (12.7)
- Crushed ice, pandan gelee Gula Melaka, durian ice-cream, red beans, coconut foam gf, vegan
16 (13.6)

sides

- Naan plain 5
- Naan garlic 6
- Naan butter 6
- Coriander rice 8
- Olive fried rice 10
- Butter Rice 8
- Steamed rice 3
- 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