

Real food. full of natural flavours

Salad

	Half / Full
Power Salad	12 / 20
Broccoli, Mushroom, Cauliflower, Avocado, Carrot, Zucchini, Squash, Apple, Raisins, Mozzarella, Sunflower Seed	
Green Mango & Quick-seared Tiger Prawns	14 / 24
Coriander, Mint Leaves, Lemongrass Sauce	
Super Food Organic Spinach & Quinoa	12 / 20
Green Apple, Pumpkin Seed, Pomegranate, Extra Virgin Olive Oil	
Avocado Composition	12 / 22
Couscous, Grapefruit, Heirloom Tomato, Pomegranate, Vertical Garden Homegrown Lettuce, Creamy Avocado Dressing	

Soup

Soup of the Day	12
Local Mushroom Broth	12
Soy Bean Cake and Shiitake Mushroom	

Noodles

Vietnamese Pho	28
Grass-fed Beef Fillet, Rice Noodles, Asian Herbs & Spices	
Penang Assam Laksa	25
Spicy Fish Broth, Shrimp Paste, Cucumber, Red Onion, Pineapple, Mint Leaves	

Sandwich & Burger

Grilled Tuna Burger	24
Sunflower Seed Brioche Bun, Bonito Mayo and Chunky Tomato and Yuzu Relish	
Low GI Pita Pocket	24
Peppered Tender Wagyu Beef, Highland Capsicums	
Grilled Tandoori Organic Lacto Chicken Wrap	27
Tortilla, Ketchumbar Salad, Yoghurt Mint Dressing	

All sandwiches & burgers are served with salad or baked sweet potato chips

Main Course

Almond-crusted Salmon	34
Arugula & Feta Cheese, Green Pea Mash, Coconut Oil Dressing	
Ginger-steamed New Zealand Rockling Fish	26
Miso Pumpkin Purée and Local Farmed Mushroom	
Oven Baked Lemongrass Lacto Chicken	24
Spicy Rice Noodle and Asian Green Herb Salad	

Farm-to-Table Specials

<i>Eat for the Planet</i>	
Local Farmed Vegetable Lasagne	22
Tomato, Zucchini, Aubergine, Cauliflower and Broccoli	
Nonya-Style New Zealand Rockling Fish	24
Spicy Sour Tomato and Pineapple Gravy, Organic Okra and Brown Rice	

Dessert

Flourless Chocolate Cake	14
Japon A La Fraise	8
Japanese Flour Baked Sponge, Fresh Strawberries with Light Crème Chantilly	

Here at *Verde Kitchen*, our chef's passion is to create "Real food, full of natural flavours" and advocating a sustainable food system.

50% of our menu supports local businesses by incorporating produce and products from independent organic vegetable farms, floating fish farms to organic lacto poultry farms in Singapore and Johor.

Our chefs harvest home grown leafy vegetables from our own Vertical Garden as sides and 60% of our seafood dishes are from recognised sustainable sources. 98% of our delicious dishes are made from scratch, prioritizing healthy fats, low sugar and lower added sodium to ensure the food makes you feel good and energized.

Our menu is kept petite for chefs to focus in delivering quality and consistency. It is refreshed every quarter with dedicated dishes to support a movement close to our heart and heighten general awareness - Farm-to-table specials in conjunction with Earth Hour on 30 March and Earth Day on 22 April.

Vegan Vegetarian Gluten-free



ASC-C-00537
Seafood with this mark comes from an ASC certified sustainable fishery.
www.asc-aqua.org



MSC-C-54287
Seafood with this mark comes from an MSC certified sustainable fishery.
www.msc.org

Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies.

Prices are subject to 10% service charge and GST. Our menus are all printed on recycled paper