

Real food. full of natural flavours

Salad

Power Salad

Broccoli, Cauliflower, Avocado, Carrot, Zucchini, Squash, Apple, Raisins, Mozzarella, Sunflower Seed

Half / Full

12 / 20

Super Food Organic Spinach & Quinoa

Green Apple, Pumpkin Seed, Pomegranate, Extra Virgin Olive Oil

12 / 20

Seared Scallop Salad

Sesame Crusted Seared U.S Scallops, Asparagus, Snow Peas, Watercress & Miso Dressing

14 / 24

Quinoa Prawn and Mango Salad

ASC Prawn, Quinoa, Mango, Feta Cheese, Pomegranate, Walnut, Spinach

12 / 22

Soup

Soup of the Day

12

Noodles

Vietnamese Pho

Grass-fed Beef Fillet, Rice Noodles, Asian Herbs & Spices

28

Penang Assam Laksa

Spicy Fish Broth, Shrimp Paste, Cucumber, Red Onion, Pineapple, Mint Leaves

25

Sandwich & Burger

Impossible™ Burger

Spinach Brioche Bun, Truffle Mayo, Cheddar Cheese, Tomato, Lettuce & Smoked BBQ Sauce

24

Grilled Tandoori Organic Lacto Chicken Wrap

Tortilla, Ketchumbar Salad, Yoghurt Mint Dressing

27

Burger and wrap are served with salad or sweet potato chips

Main Course

Nonya-Style New Zealand Rockling Fish

Spicy Sour Tomato & Pineapple Gravy, Organic Okra, Brown Rice

24

Almond-crusted Salmon

Arugula & Feta Cheese, Green Pea Mash, Coconut Oil Dressing

34

200g Grass Fed Lean Beef Fillet

Baked Baby Potatoes, Watercress, Asparagus, Highland Tomatoes, Pepper Relish, Broccoli

28

Thai Basil Impossible™ Meat Balls

Onion, Garlic, Chilli, Local Greens, Brown Rice & Omega Egg

26

New Asian Farm-To-Table Specials

Inspired by locally farmed produce

Kerabu Salad

Lacto Chicken, Local Spice, Ginger Flower, Cabbage, Lemongrass and Carrot

20

Peranakan "Itek Tim" Soup

Locally Farmed Lacto Duck with Salted Vegetables

12

Steamed Bao Buns with Crispy Mushrooms

Locally Farmed Assorted Mushrooms, Lettuce, Cilantro, Scallion, Garlic Aioli with Steam Bao Buns

22

Impossible™ Meat Pasta Goreng

Gluten Free Organic Corn Fusilli, Locally Farmed Tomato, Potato, Local Greens, Sweet Soy Sauce and Sambal

26

Dessert

Flourless Chocolate Cake

14

Osmanthus Flower Jelly

Topped with berries

8

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 recognized sustainable seafood 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 serve as a conscious effort to support two celebrated global environmental initiatives - Earth Hour on 28 March and Earth Day on 22 April, 2020.

 Vegan  Vegetarian  Gluten-free



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Seafood with this logo comes from an ASC certified responsible farm.
www.asc-aqua.org



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