

## Salad

**Power Salad** 25  
Broccoli, Mushroom, Cauliflower, Avocado, Carrot, Zucchini, Squash, Apple, Raisins, Mozzarella, Sunflower Seed

**Salmon Sashimi & Pomelo Salad** 27  
Crunchy Crispy Vegetable, Wakame, Yuzu Soy Dressing

**Green Mango & Quick-seared Tiger Prawns** 29  
Coriander, Mint Leaves, Lemongrass Sauce

**Super Food Organic Spinach & Quinoa** 25  
Green Apple, Pumpkin Seed, Pomegranate, Extra Virgin Olive Oil

**Avocado Composition** 25  
Couscous, Grapefruit, Heirloom Tomato, Pomegranate, Vertical Garden Homegrown Lettuce, Creamy Avocado Dressing

**Super Food Grilled Halloumi** 25  
Bulgur, Chickpea, Rocket Salad, Roasted Walnut Dressing

## Soup

**Soup of the Day** 14

**Low-fat Creamy Broccoli & Kale Soup** 16  
Poached Omega 3 Egg, Emmental & Parmesan Toast

## 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

**Melted Scamorza & Aubergine Sandwich** 26  
Sourdough Bread, Vine Cherry Tomato, Arugula Salad

**Grilled Tandoori Organic Lacto Chicken Wrap** 27  
Tortilla, Ketchumbar Salad, Yoghurt Mint Dressing

**Free-range Pulled Pork Burger** 28  
Sunflower Seed Brioche Bun, Purple & White Coleslaw, Cheddar Cheese

All sandwiches & burgers are served with salad.

## Main Course

**Organic Grass-fed Steak** 39  
Warm Cauliflower & Fennel Salad, Baked Sweet Potato Chips

**Almond-crusted Salmon** 34  
Arugula & Feta Cheese, Green Pea Mash, Coconut Oil Dressing

**Organic Basil-crusted Glacier 51 Tooth Fish** 38  
Local Mushroom, Natural Thyme Jus

**Malay-style Organic Lacto Chicken** 32  
Spicy Turmeric Curry, Brown Rice, Organic Okra

**Organic Amaranth & Rice Pasta** 28  
Local Tomato & Mushroom, Sweet Basil, Parmesan Cheese

## Dessert

**Chia Seed & Caramelized Hazelnut Pudding** 14

**Flourless Chocolate Cake** 14

**Homemade Gula Melaka Ice Cream** 14  
Chendol, Attap Seed, Red Bean & Coconut Milk

**Fruit Salad, Lemongrass & Passion Fruit Sorbet** 14

Here at **Verde Kitchen**, our chef's passion is to create "Real food, full of natural flavours", advocating a sustainable food system with the use of locally grown, organic and certified ingredients as well as free-range meat.

50% of our menu supports local businesses by incorporating newly harvested produce and products from independent organic vegetable farms, floating fish farms to organic lacto poultry farms in Singapore and Johor. Our chefs harvest homegrown leafy vegetables from our own Vertical Garden as sides and 60% of our seafood dishes are certified by Marine Stewardship Council and Aquaculture Stewardship Council.

With a wholesome food philosophy, 98% of our delicious and healthy dishes are made from scratch with our chefs prioritizing healthy fats, low sugar and lower added sodium to ensure the food makes you feel good and energized.

Vegan Vegetarian Gluten-free



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Seafood with this mark comes from an ASC certified sustainable fishery.  
[www.asc-aqua.org](http://www.asc-aqua.org)



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