

Real food. full of natural flavours

Salad

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| Power Salad | Half / Full |
| Broccoli, Cauliflower, Avocado, Carrot, Zucchini, Squash, Apple, Raisins, Mozzarella, Sunflower Seed | 12 / 20 |
| Super Food Organic Spinach & Quinoa | 12 / 20 |
| Green Apple, Pumpkin Seed, Pomegranate, Extra Virgin Olive Oil | |
| Warm Farro Salmon Salad | 12 / 22 |
| Semi Pearled Farro, Baby Arugula, Broccoli, Baby Tomatoes, Oregano Dressing | |

Soup

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| Soup of the Day | 12 |
| Nutritious Bone Broth | 12 |
| Poached Soya Chicken (Lacto Fed), Garden Greens, Local farmed Shitake Mushrooms | |

Noodles

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| 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

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| Grilled Tuna Burger | 24 |
| Sunflower Seed Brioche Bun, Bonito Mayo and Chunky Tomato and Yuzu Relish | |
| Crispy Fish Wholemeal Pita Pocket | 24 |
| Breaded Fish Fillet, Romaine Lettuce, Cucumber Grape Tomato, Crumbled Feta Cheese, Black Olives, Tzatziki Sauce | |
| Grilled Tandoori Organic Lacto Chicken Wrap | 27 |
| Tortilla, Ketchumbar Salad, Yoghurt Mint Dressing | |

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

Main Course

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| Local Farmed Vegetable Lasagne | 22 |
| Tomato, Zucchini, Aubergine, Cauliflower, Broccoli | |
| 200gm Grass Fed Lean Beef Fillet | 28 |
| Baked Baby Potatoes, Watercress, Asparagus, Highland Tomatoes, Pepper Relish, Broccoli | |

Pick the right Catch

For the world's ocean

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|--|--------------------------|
| Seared Scallop Salad | Half 14 / Full 24 |
| Sesame Crusted Seared U.S Scallops, Asparagus, Snow Peas, Watercress & Miso Dressing | |
| Grilled Fish Fillet | 26 |
| Grapefruit, Orange, Shaved Fennel Citrus Salad, Smoked Olive Oil | |
| Almond-crusted Salmon | 34 |
| Arugula & Feta Cheese, Green Pea Mash, Coconut Oil Dressing | |
| Nonya-Style New Zealand Rockling Fish | 24 |
| Spicy Sour Tomato and Pineapple Gravy, Organic Okra, Brown Rice | |

Dessert

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| 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 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 – Pick the Right Catch specials in conjunction with World Oceans Day on 8 June

Vegan Vegetarian Gluten-free



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www.asc-aqua.org



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