

## Real food, full of natural flavours

Power Salad Substitution of the Squash, Apple, Raisins, Mozzarella, Sunflower Seed	Half / Full 12 / 20
Super Food Organic Spinach & Quinoa (Spinach & Quinoa) (Spinach & Pomegranate, Extra Virgin Olive Oil)	12 / 20
Warm Farro Salmon Salad Semi Pearled Farro, Baby Arugula, Broccoli, Baby Tomatoes, Oregano Dressing	12 / 22
Soup	
Soup of the Day	12
<b>Nutritious Bone Broth</b> Poached Soya Chicken (Lacto Fed), Garden Greens, Local farmed Shitake Mushrooms	12
Noodles	
Vietnamese Pho Grass-fed Beef Fillet, Rice Noodles, Asian Herbs & Sp	28 ices
<b>Penang Assam Laksa</b> Spicy Fish Broth, Shrimp Paste, Cucumber, Red Onion, Pineapple, Mint Leaves	25

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

## Sandwich & Burger **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 Local Farmed Vegetable Lasagne 🥙 22 Tomato, Zucchini, Aubergine, Cauliflower, Broccoli 200gm Grass Fed Lean Beef Fillet 28 Baked Baby Potatoes, Watercress, Asparagus,

## Pick the right Catch For the world's ocean 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,

Highland Tomatoes, Pepper Relish, Broccoli

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



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Wegan Vegetarian Gluten-free

Organic Okra, Brown Rice

