

## SOUPS

**Char Roasted Tomato Soup (v)** 395

*Parmesan Tortellini*

**New Wave Laksa (🍲)**

*Fresh Noodles, Coconut Milk,  
Kaffir Lime*

**Vegetarian (v)** 395

**Chicken** 445

**Shrimp** 495

**Lobster** 795

**French Press Tom Yum**

*Thai Chilli, Lemongrass, Galangal*

**Vegetarian (🌱)** 395

**Chicken** 445

**Shrimp** 495

**Lobster** 795

**The Deconstructed Manchow**

*Our Version of an All-Time Favourite*

**Vegetarian (🌱)** 395

**Chicken** 445

**Shrimp** 495

**Lobster** 795



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### Dumpling Broth

*An All-Time Favourite*

<b>Vegetarian</b> (v)	395
Chicken	445
Shrimp	495
Lobster	795

### Classic Sweet Corn

<b>Vegetarian</b> (v)	395
Chicken	445
Shrimp	495
Lobster	795

## SALADS

### Porche Apple Som Tam (v/gf/n) 495

*Raw Papaya, Thai Red Chillies,  
Candied Peanuts, Coriander*

### Burrata and Avocado (v) 725

*Mesclun, Lavash Chips, Feta,  
Chickpeas, Balsamic Glaze*

### Chipotle Caesar Salad

*A Spicy Twist to an*

*All-Time Classic*

<b>Vegetarian</b> (v)	495
Chicken	645
Shrimp	945
Lobster	1795

### Hummus Bill Bean

*Edamame Hummus, Peppers, Olives,  
Pita, Achari Mayo, Pappadums*

<b>Vegetarian</b> (v)	545
Chicken	645

### Pulled Chicken and Vegetable

#### Spaghetti Salad (gf) 645

*Almonds, Shallots,  
Berries, Kasundi Dressing*

#### Teriyaki Chicken Salad 645

*Lettuce, Cucumber, Sesame*

#### Dynamite Shrimp Salad 945

*Glass Noodles, Scallions, Chilli*

## APPETIZERS

**Herb & Pistachio Paneer Tikka (v/gf/🌶)** 695

*Scallions, Basil, Chilli Oil,  
Pistachio Cream*

**Thai Malai Broccoli (v)** 695

*Florets of Broccoli Flavoured  
with Thai Herbs and Chilli,  
Cooked in a Clay Oven,  
Served with Thecha*

**Mushroom Truffle Galouti** 725

**Swiss Roll (🍷/v)**  
*Pan Fried Galouti Kebab  
Roulades, Cooked on Skewers,  
Served with Green Chilli Tartare*

**Bhatti Soya Chaap (v)** 695

*Soya Chaap Marinated with Special  
In-House Spice Blend, Cooked in Clay Oven*

**Wok Tossed 3 Pepper** 695

**Cottage Cheese (v)**  
*Crispy Cottage Cheese Tossed  
With Garlic, Chilli And Bell Peppers*

**Chilli Mushrooms and Tofu (v)** 695

*Batter Fried Crispy Mushrooms  
and Tofu Tossed with Garlic,  
Chilli and Scallions*

**Orange Plum Lotus Stem (🌱)** 645

*Crispy Lotus Stem Tossed with  
Bird Eye Chilli and Plum Sauce*

**Wok Tossed Edamame (v)** 795

*Choice Of Sea Salt/Togarashi/Kimchi*

**Katsu Paneer Soft Taco (v)** 695

*Golden Curry Sauce, Crumbed  
Cottage Cheese, Sweet N Sour Carrot*

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# APPETIZERS

**Mezze platter (v)** 1295

*Pita, Fattoush, Basil Falafel,  
Egyptian Salsa, Torshi, Chilli Oil  
Hummus, Babaganoush*

**Chilli Squash Sambusek (v/🌱/🌶)** 695

*Roasted Pumpkin, Cream Cheese,  
Pine Nuts, Bird Eye Chilli,  
House Spiced Dip*

**Avocado Puchka (v)** 695

*Thecha, Sweet Curd*

**Baked Nacho Bowl** 695

*Guacamole, Sour Cream,  
Cheddar, Pico De Gallo  
Vegetaria(🌱) /Chicken*

**Cheesy Chicken Tikka Skewers** 795

*Molten Cheese, Kachumber,  
Yoghurt Mint Dip*

**3 Pepper Chicken** 795

*Crispy Chicken Tossed with  
Garlic, Chilli and Bell Peppers*

**Beijing Chicken(🌶)** 750

*Crispy Chicken Morsels  
Wok Tossed with Garlic,  
Dry Red Chilli, Coriander,  
Peanuts and Cashew*

**Indo Turkish Mutton** 925

**Seekh Kebab**  
*Originating From The Turkish  
Sheesh the Kebab is Cooked in  
a Tandoor Made with Blend of  
Minced Mutton, Indian Spices and  
Finished with Sumac Butter*

**Australian Tandoori** 2495

**Lamb Chops (🌱/gf)**  
*Beetroot, Chives, Homemade  
Caviar, Mango Mint Chutney*

**Koliwada Beer Batter** 925

**Fish Fingers (🌱)**  
*Marinated with Fresh Lager,  
Served with Tartare Sauce*

# APPETIZERS

<b>Achari Fish Tikka</b> <i>Served with Mini-Pappadums and Mint Chutney Mayo</i>	925	<b>Bang Bang Prawns</b> <i>Batter Fried Crispy Prawns Tossed in Bang Bang Sauce</i>	1195
<b>Kasundi Tandoori Jhinga (gf)</b> <i>Prawns Marinated with Yoghurt and Kasundi Mustard, Cooked in a Tandoor</i>	1195	<b>Wok Tossed Chili</b> <b>Micro Shrimps</b> <i>Small Shrimps with Chillies and Spring Onions, Quick Tossed in the Wok, and Served with a Sweet Chilli Lime Sauce</i>	1195
<b>The Classic Otak Ota (♥/🌶)</b> <i>Minced Fish Wrapped Banana Leaf Parcels, Grilled and Served with a Spicy Peanut Curry Dip</i>	975	<b>Sushi Grade Tuna and Melon Spicy Puchka</b> <i>Fresh Chilli, Yuzu, Fresh Coriander</i>	995
<b>Grilled Gambas Al Pilpil (gf)</b> <i>Tiger Prawn Butterfly, with Fresh Chillies, Garlic and Parsley; Grilled to Perfection and Served with a Lemony Bell Pepper Tapenade</i>	1195	<b>Tandoori Lobster (gf)</b> <i>Lobsters Marinated with Yoghurt and India Spices, Cooked in a Tandoor</i>	2495
<b>Porche Tempura Basket</b> <i>Prawns, Fish and Calamari, Served with Asian Greens</i>	1195	<b>Black Pepper Lobster (♥)</b> <i>Wok Tossed Crispy Lobsters, Flavoured with Garlic and Black Pepper</i>	2495

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## FROM THE WOOD-FIRED OVEN

### Mushy Corny Onion

725

*Caramelised Onion, Sweet Corn Kernels,  
Button Mushrooms, Sauce Bianco,  
Charred Cherry Tomatoes, Buffalo Mozzarella,  
Arugula, Balsamic Glaze*

Add Chicken Ham/Truffle Oil

225

### Chicken Four Ways

795

*Chicken Ham, Bbq Chicken, Pulled Roasted Chicken,  
Chicken Sausage, Olives, Caramelized Onions,  
Buffalo Mozzarella, Sauce Pomodoro, Matured Cheddar,  
Arugula, Balsamic Glaze*

Add Burrata

325

### Chicken Pepperoni

795

*Sauce Pomodoro, Jalapenos, Flat Leaf Parsley*

### Tandoori Pollo

795

*Makhni Sauce, Green Chilli, Roasted Onions*

## FROM THE WOOD-FIRED OVEN

### **Margherita Classico (v)**

695

*Sauce Pomodoro, Buffalo Mozzarella,  
Fresh Basil, Rucola, Extra Virgin Olive Oil*

### **Sunkissed Burrata (🍷/v/🍷)**

795

*Sauce Pomodoro, Sundried Tomatoes,  
Roasted Whole Garlic, Basil Pesto Swirls,  
Fresh Burrata, Pine Nuts, Croutons*

### **Quattro Fromaggio (v)**

795

*Buffalo Mozzarella, Mature Cheddar,  
Scarmoza, Parmesan, Italian Tomatoes,  
Extra Virgin Olive Oil*

### **Go Green (v)**

725

*Sauce Bianco, Buffalo Mozzarella,  
Broccoli, Sautéed Spinach, Sundried Tomatoes,  
Olives, Pine Nuts, Feta Cheese Crumble*

### **Add Burrata**

325



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## LET'S ROLL UP

	4pc	8pc		4pc	8pc
<b>Californian Roll (v)</b>	595	995	<b>OG Californian Roll</b>	695	1195
<i>Avocado, Asparagus, Cucumber, Mango Mayo</i>			<i>Crab Sticks, Avocado, Asparagus, Cucumber, Mango Mayo, Caviar</i>		
<b>Yasai Tempura Maki (v)</b>	595	995	<b>Shrimp Tempura Roll</b>	695	1195
<i>Vegetable Tempura, Pickled Radish, Wasabi Mayo</i>			<i>Cucumber, Avocado, Sesame Seeds, Chilli Mayo</i>		
<b>Triple Mush (v)</b>	595	995	<b>Dragon Roll</b>	695	1195
<i>Shiitake, Enoki, Portobello, Umeboshi</i>			<i>Eel, Salmon, Flying Fish Roe, Avocado, Cream Cheese</i>		
<b>Truffle Edamame (v)</b>	595	995	<b>Maki Zushi Platter 12pc</b>		
<i>Cream Cheese, Edamame, Red Cabbage</i>			<i>Pick any 3 Variety</i>		
<b>Florida Roll</b>	695	1195	<b>Veg</b>		1495
<i>Spicy Prawn, Cucumber, Avocado, Sesame Seeds, Caviar, Salmon, Tanuki</i>			<b>Non Veg</b>		1745

(v) Vegetarian   (V) Vegan   (gf) Gluten Free   (E) Contains eggs   (CS) Chef's special   (N) Contains nuts   (sf) Sugarfree

## DIM SUM

*Truffle, Mushroom,* 575  
*Cream Cheese (v)*

*Bokchoy Wrapped* 525  
*Assorted Asian Greens (v)*

*Spicy Vegetable and* 525  
*Water Chestnut (v)*

*Four Season Garlic* 525  
*Curry Gyoza (♥/v)*

*Chilli Oil, Coriander* 575  
*and Chicken*

*Malay Style Laksa* 575  
*Chicken Gyoza*

*Butter Garlic Prawn* 645  
*with Thecha (♥)*

*Crab stick & Scallion* 575  
*with Penang Curry*

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# BAO

*Konjee Crispy Mushroom (v)* 525

*Korean Style Cottage Cheese (v)* 525

*Sichuan Style Chicken* 675

*Lamb Bulgogi* 675

*Prawn Karaage (🍷)* 795

## PASTAS AND MAINS

<b>Parmesan Chicken Schnitzel (♥)</b>	895	<b>Gilafi Biryani</b>	895
<i>Nut Crumb Butter, Lemon Juice, French Fries</i>		<i>Aromatic Basmati Rice Cooked on Dum with Mutton, Served with Burhani Raita</i>	
<b>Porche Butter Chicken (♥/gf/♻️)</b>	895	<b>Salmon Steak (♥)</b>	1695
<i>Chicken Tikka Simmered in a Rich Tomato Gravy, Flavoured with Fresh Cream and Fenugreek</i>		<i>Garlic, Parsley, Dill, Pok Choy, Orange Nage</i>	
<b>Chicken Curry Chefs Style (gf)</b>	825	<b>Penne With Shrimp</b>	995
<i>Our Version of Home Style Chicken Curry</i>		<i>Fresh Shrimp, Sun-Dried Tomatoes, Mushrooms, Basil, White Wine Garlic Sauce</i>	
<b>Patialashahi Meat (♥/gf)</b>	995		
<i>Mutton Cooked in an Onion and Tomato Gravy, Flavoured with Whole Garlic and Indian Spices</i>			

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## PASTAS AND MAINS

<b>Subz Biryani (v/gf)</b>	745	<b>Mushroom Changezi (v/gf/🍄)</b>	795
<i>Aromatic Basmati Rice</i>		<i>Mushroom Cooked in a Rich</i>	
<i>Cooked on Dum with Assorted</i>		<i>Onion And Cashew Gravy,</i>	
<i>Vegetables, Served with Burhani Raita</i>		<i>Flavoured with Indian Spices</i>	
<b>Paneer Butter Masala (v/gf/🍄)</b>	795	<b>Palak Burrata (🍷v/gf)</b>	895
<i>Cottage Cheese Simmered in a</i>		<i>Fresh Spinach Tempered with</i>	
<i>Rich Tomato Gravy, Flavoured with</i>		<i>Garlic, Cumin and Red Chilli,</i>	
<i>Fresh Cream and Fenugreek</i>		<i>Topped with Fresh Burrata</i>	
<b>Dal Makhni (v/gf)</b>	595	<b>Malai Kofta (🍄)</b>	795
<i>Slow Cooked Black Lentils Simmered</i>		<i>Cottage Cheese and Reduced</i>	
<i>Overnight, Flavoured with Fresh Cream</i>		<i>Milk Dumpling Filled with Nuts</i>	
<i>and Fenugreek</i>		<i>Served in White Gravy</i>	
<b>Subz Handi (v/gf/🍄)</b>	745	<b>Potato Gnocchi (🍷)</b>	
<i>Assorted Vegetables Cooked in</i>		<b>Mushroom Ragout</b>	745
<i>a Rich Onion and Cashew Gravy,</i>		<b>Lamb Ragout</b>	945
<i>Flavoured with Indian Spices</i>			

## PASTAS AND MAINS

### Stir Fry in Black Pepper Sauce

*Served with Sticky Rice/Noodles*

Vegetables (v)	795
Egg and Chicken	825
Shrimp	1095

### Stir Fry in Black Bean Sauce

*Served with Sticky Rice/Noodles*

Vegetables (v)	795
Egg and Chicken	825
Shrimp	1095

### Stir Fry in White Garlic Sauce

*Served with Sticky Rice/Noodles*

Vegetables (v)	795
Egg and Chicken	825
Shrimp	1095

### Stir Fry in Kung Pao Sauce

*Served with Sticky Rice/Noodles*

Vegetables (v)	795
Egg and Chicken	825
Shrimp	1095

### Chicken Kra Pao

*Served with Sticky Rice* 825

### Hong Kong Style

**Black Pepper Lamb** 1195

*Served with Sticky Rice/Noodles*

### Korean Style Hotpot Rice Bowl

*(Served During Lunch Hours)*

*Spinach, Moong Sprouts, Zucchini,  
Napa Cabbage, Shiitake Mushrooms,  
Carrot, Crispy Enoki, Sticky Rice*

**Vegetables (v)** 795

**Egg and Chicken** 825

**Shrimp** 1095

### Korean Style Noodle Stone Bowl

*(Served During Lunch Hours)*

*Spinach, Moong Sprouts, Zucchini,  
Napa Cabbage, Carrot, Shiitake  
Mushrooms, Crispy Enoki, Noodles*

**Vegetables (v)** 795

**Egg and Chicken** 825

**Shrimp** 1095

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## PASTAS AND MAINS

**Spiced Risotto with** 745

**Roasted Vegetables (v/gf)**

*Wild Mushrooms, Parmesan*

**Fettuccine Alfredo with** 745

**Pesto Crostini (v)**

*Cream, Butter, Parmesan*

**Tomato and Spinach Risotto (v)** 745

*Crumb Fried Brie, Basil Oil*

**Stir Fried Asian Greens (v)** 795

*Served with Sticky Rice/Noodles*

**Mushroom Kra Pao (v)** 795

*Served with Sticky Rice*

**Stir Fry in Hot Garlic Sauce**

*Served with Sticky Rice/Noodles*

**Vegetables (v)** 795

**Egg and Chicken** 825

**Shrimp** 1095

**Green Thai Curry**

*Served with Jasmine Rice*

**Vegetables (v)** 795

**Egg and Chicken** 825

**Shrimp** 1095

**Katsu Curry**

*Served with Japanese Rice,*

*Edamame, Taquan and Pickled*

*Cucumber*

**Crumb Fried Tofu (v)** 795

**Crispy Shiitake Mushrooms** 825

**Crumb Fried Chicken** 825

**Crumb Fried Fish** 1095

**Stir Fry in Sichuan Sauce**

*Served with Sticky Rice*

**Vegetables (v)** 795

**Egg and Chicken** 825

**Shrimp** 1095

## DESSERTS

**Berry Crepe Suzette** (🍷/v) 495

*Citrus Segments, Orange Liqueur*

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**Loaded Hot Chocolate Brownie** (v/🌰) 395

*Served With Vanilla Gelato*

**Baked Shahi Tukda** (🍷/v/🌰) 395

*Saffron, Rabri, 24k Gold*

**Mascarpone Affogato** (v/🌰) 395

**Honeycomb Cheesecake** (v/🌰) 495

*Roasted Hazelnuts*



## FROM THE ROTISSERIE

*Served with Fries, Vegetables*

**Herb Roasted Chicken (Half/Full)**

995/1850

**Arabic Style Chicken (Half/Full)**

995/1850

**Indian Spiced Chicken (Half/Full)**

995/1850

**Chettinad Chicken (Half/Full)**

995/1850



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# RICE AND NOODLES

## Wok Tossed Black Bean Noodles

Vegetables (🌱)	345
Chicken	445
Prawns	595

## Jeera Rice (v/gf)

295

## Steamed Basmati Rice (gf)

245

## Jasmine Rice (gf)

345

## Singaporean Noodles

Vegetables(🌱)	345
Chicken	445
Prawns	595

## Wok Tossed Noodles

Vegetables (🌱)	345
Chicken	445
Prawns	595

## Basil Fried Rice

Vegetables (🌱)	345
Chicken	445
Prawns	595

## Edamame and Burnt Garlic Fried Rice

Vegetables (🌱)	345
Chicken	445
Prawns	595

## ACCOMPANIMENTS

**French Fries** 325

Salted/Peri-Peri/Truffle/Cheesy

**Potato Wedges** 325 •

Salted/Peri-Peri/Truffle/Cheesy

**Raita** 325

Plain

Boondi

Pineapple

Mix Veg

**Sauteed Vegetables** 595

**Mashed Potato** 325

**Indian Green Salad** 245

## INDIAN BREADS

**Tandoori Roti** 95

Butter/Plain

**Missi Roti** 125

**Laccha parantha** 145

Regular/Pudina/Ajwaini/

Garlic/Masala

**Plain Naan** 125

**Flavoured Naan** 145

Butter/Garlic/Kalonji/Chilli/Pudina

**Stuffed Kulcha** 195

Aloo/Aloo pyaaz/Paneer

**Cheese Kulcha** 295

Cheese/Cheese & garlic

🌱 Vegetarian 🌿 Vegan 🌾 Gluten Free 🥚 Contains eggs 🍷 Chef's special 🌰 Contains nuts 🍬 Sugarfree