



SOUPS



Char Roasted Tomato Soup (v)

Parmesan Tortellini

395

New Wave Laksa (p)

Fresh Noodles, Coconut Milk, Kaffir Lime

Vegetarian (v)

395

Chicken

445

Shrimp

495

Lobster

795

French Press Tom Yum

Thai Chilli, Lemongrass, Galangal

Vegetarian (v)

395

Chicken

445

Shrimp

495

Lobster

795

The Deconstructed Manchow

Our Version of an All-Time Favourite

Vegetarian (v)

395

Chicken

445

Shrimp

495

Lobster

795

Dumpling Broth

An All-Time Favourite

Vegetarian (v)

Chipotle Caesar Salad

A Spicy Twist to an

All-Time Classic

Vegetarian (v)

495

Chicken

645

Shrimp

945

Lobster

1795

Classic Sweet Corn

Vegetarian (v)

395

Chicken

445

Shrimp

495

Lobster

795

SALADS

Porche Apple Som Tam (p/v)

495

Raw Papaya, Thai Red Chillies,

Candied Peanuts, Coriander

Hummus Bill Bean (p)

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

Vegetarian (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

Japanese Rice Cracker Bowl	375
<i>Black Bean, Hot Garlic, Jaggery and Tamarind</i>	
Herb & Pistachio Paneer Tikka (v/gf/)	695
<i>Scallions, Basil, Chilli Oil, Pistachio Cream</i>	
Thai Malai Broccoli (v)	695
<i>Florets of Broccoli Flavoured with Thai Herbs and Chilli, Cooked in a Clay Oven, Served with Thecha</i>	
Mushroom Truffle Galouti	725
Swiss Roll (p/v)	
<i>Pan Fried Galouti Kebab Roulades, Cooked on Skewers,</i>	
Bhatti Soya Chaap (v)	695
<i>Soya Chaap Marinated with Special In-House Spice Blend, Cooked in clay oven</i>	

APPETIZERS

Wok Tossed 3 Pepper	695
Cottage Cheese (v)	
<i>Crispy Cottage Cheese Tossed with Garlic, Chilli and Bell Peppers</i>	
Chilli Mushrooms and Tofu (v)	695
<i>Batter Fried Crispy Mushrooms and Tofu tossed with Garlic, Chilli and Scallions</i>	
Orange Plum Lotus Stem (v)	645
<i>Crispy Lotus Stem tossed with Bird Eye Chilli and Plum Sauce</i>	
Wok Tossed Edamame (v)	795
<i>Choice Of Sea Salt/Togarashi/Kimchi</i>	
Katsu Paneer Soft Taco (v)	695
<i>Golden Curry Sauce, Crumbed Cottage Cheese, Sweet N Sour Carrot</i>	

APPETIZERS

Mezze platter (v)	1295
<i>Pita, Fattoush, Basil Falafel, Egyptian Salsa, Torshi, Chilli Oil Hummus, Babaganoush</i>	
Chilli Squash Sambusek (v / p /)	695
<i>Roasted Pumpkin, Cream Cheese, Pine Nuts, Bird Eye Chilli, House Spiced Dip</i>	
Avocado Puchka (v/p)	695
<i>Thecha, Sweet Curd</i>	
Baked Nacho Bowl	
<i>Guacamole, Sour Cream, Cheddar, Pico De Gallo</i>	
Vegetarian (v)	595
Chicken	695
Cheesy Chicken Tikka Skewers	795
<i>Molten Cheese, Kachumber, Yoghurt Mint Dip</i>	
3 Pepper Chicken	795
<i>Crispy Chicken Tossed with Garlic, Chilli and Bell Peppers</i>	
Beijing Chicken (p)	795
<i>Crispy Chicken Morsels</i>	
Wok Tossed with Garlic, Dry Red Chilli, Coriander, Peanuts and Cashew	
Indo Turkish Mutton	925
Seekh Kebab	
<i>Originating From The Turkish Sheesh the Kebab is Cooked in a Tandoor made with a blend of Minced Mutton, Indian Spices and finished with Sumac Butter</i>	
Australian Tandoori	2495
Lamb Chops (p/gf)	
<i>Beetroot, Chives, Homemade Caviar, Mango Mint Chutney</i>	
Koliwada Beer Batter	925
Fish Fingers (p)	
<i>Marinated with Fresh Lager, served with Tartare Sauce</i>	

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APPETIZERS

Achari Fish Tikka	925	Bang Bang Prawns	1195
<i>Served with Mini-Pappadums and Mint Chutney Mayo</i>			
Kasundi Tandoori Jhinga (gf)	1195	Wok Tossed Chilli	1195
<i>Prawns Marinated with Yoghurt and Kasundi Mustard, Cooked in a Tandoor</i>			
The Classic Otak Otak (GF/DF)	975	Sushi Grade Tuna and Melon Spicy Puchka	995
<i>Minced Fish Wrapped Banana Leaf Parcels, Grilled and Served with a Spicy Peanut Curry Dip</i>			
Grilled Gambas Al Pilpil (gf)	1195	Tandoori Lobster (gf)	2495
<i>Tiger Prawn Butterfly, with Fresh Chillies, Garlic and Parsley; Grilled to Perfection and Served with a Lemony Bell Pepper Tapenade</i>			
Porche Tempura Basket	1195	Black Pepper Lobster (GF)	2495
<i>Prawns, Fish, Crab Sticks and Calamari, served with Asian Greens</i>			

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BAO



Konjee Crispy Mushroom (v)	525
Korean Style Cottage Cheese (v)	525
Sichuan Style Chicken	575
Lamb Bulgogi	675
Prawn Karaage (GF)	795

DIM SUM

<i>Truffle, Mushroom, Cream Cheese (v)</i>	575
<i>Bokchoy Wrapped Assorted Asian Greens (v)</i>	525
<i>Spicy Vegetable and Water Chestnut (v)</i>	525
<i>Four Season Garlic Curry Gyoza (red/v)</i>	525
<i>Chilli Oil, Coriander and Chicken</i>	575
<i>Malay Style Laksa Chicken Gyoza</i>	575
<i>Butter Garlic Prawn with Thecha (red)</i>	645
<i>Crab Stick & Scallion with Penang Curry</i>	575

LET'S ROLL UP

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

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FROM THE WOOD-FIRED OVEN

Margherita Classico (v)	695
<i>Sauce Pomodoro, Buffalo Mozzarella, Fresh Basil, Rucola, Extra Virgin Olive Oil</i>	
Sunkissed Burrata (t/v/d)	795
<i>Sauce Pomodoro, Sundried Tomatoes, Roasted Whole Garlic, Basil Pesto Swirls, Fresh Burrata, Pine Nuts, Croutons</i>	
Quattro Fromaggio (v)	795
<i>Buffalo Mozzarella, Mature Cheddar, Scarmoza, Parmesan, Italian Tomatoes, Extra Virgin Olive Oil</i>	
Go Green (v)	725
<i>Sauce Bianco, Buffalo Mozzarella, Broccoli, Sautéed Spinach, Sundried Tomatoes, Olives, Pine Nuts, Feta Cheese Crumble</i>	
Add Burrata	325



FROM THE WOOD-FIRED OVEN

Mushy Corny Onion (V)	725
<i>Caramelised Onion, Sweet Corn Kernels, Button Mushrooms, Sauce Bianco, Charred Cherry Tomatoes, Buffalo Mozzarella, Arugula, Balsamic Glaze</i>	
Add Truffle Oil (Optional)	225
Add Chicken Ham	795
Chicken Four Ways	325
<i>Chicken Ham, Bbq Chicken, Pulled Roasted Chicken, Chicken Sausage, Olives, Caramelized Onions, Buffalo Mozzarella, Sauce Pomodoro, Matured Cheddar, Arugula, Balsamic Glaze</i>	
Add Burrata	795
Chicken Pepperoni	795
<i>Sauce Pomodoro, Jalapenos, Flat Leaf Parsley</i>	
Tandoori Pollo	795
<i>Makhni Sauce, Green Chilli, Roasted Onions</i>	

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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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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

Chicken

825

Shrimp

1095

Green Thai Curry

Served with Jasmine Rice

Vegetables (v)

795

Chicken

825

Shrimp

1095

Katsu Curry

Served with Japanese Rice,

Edamame, Taquan and Pickled

Cucumber

Crumb Fried Tofu (v)

795

Crispy Shiitake Mushrooms(v)

825

Crumb Fried Chicken

825

Crumb Fried Fish

1095

Stir Fry in Sichuan Sauce

Served with Sticky Rice/Noodles

Vegetables (v)

795

Chicken

825

Shrimp

1095

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PASTAS AND MAINS

Stir Fry in Black Pepper Sauce	Chicken Kra Pao	
<i>Served with Sticky Rice/Noodles</i>	<i>Served with Sticky Rice</i>	825
Vegetables (v)		795
Chicken		825
Shrimp		1095
Stir Fry in Black Bean Sauce	Hong Kong Style	
<i>Served with Sticky Rice/Noodles</i>	<i>Black Pepper Lamb</i>	1195
Vegetables (v)		795
Chicken		825
Shrimp		1095
Stir Fry in White Garlic Sauce	Korean Style Hotpot Rice Bowl	
<i>Served with Sticky Rice/Noodles</i>	(Served During Lunch Hours)	
Vegetables (v)	Spinach, Moong Sprouts, Zucchini,	
Chicken	Napa Cabbage, Shiitake Mushrooms,	
Shrimp	Carrot, Crispy Enoki, Sticky Rice	
Vegetables (v)	Vegetables (v)	795
Chicken	Chicken	825
Shrimp	Shrimp	1095
Stir Fry in Kung Pao Sauce	Korean Style Noodle Stone Bowl	
<i>Served with Sticky Rice/Noodles</i>	(Served During Lunch Hours)	
Vegetables (v)	Spinach, Moong Sprouts, Zucchini,	
Chicken	Napa Cabbage, Carrot, Shiitake	
Shrimp	Mushrooms, Crispy Enoki, Noodles	
Vegetables (v)	Vegetables (v)	795
Chicken	Chicken	825
Shrimp	Shrimp	1095

PASTAS AND MAINS

Subz Biryani (v/gf)	745	Mushroom Changezi (v/gf/)	795
<i>Aromatic Basmati Rice</i>		<i>Mushrooms Cooked in a Rich</i>	
<i>Cooked on Dum with Assorted</i>		<i>Onion and Tomato Gravy,</i>	
<i>Vegetables, Served with Burhani Raita</i>		<i>Flavoured with Yellow Chilli</i>	
Paneer Butter Masala (v/gf/)	795	Palak Burrata (p/v/gf)	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>	
Dal Makhni (v/gf)	595	Malai Kofta (v /)	795
<i>Slow Cooked Black Lentils Simmered</i>		<i>Cottage Cheese and Reduced</i>	
<i>Overnight, Flavoured with Fresh Cream</i>		<i>Milk Dumplings filled with Nuts,</i>	
<i>and Fenugreek</i>		<i>Simmered in a Rich Onion and</i>	
Subz Handi (v/gf/)	745	<i>Cashew Gravy</i>	
<i>Assorted Vegetables Cooked in</i>		Potato Gnocchi (p)	
<i>a Rich Onion and Cashew Gravy,</i>		<i>Mushroom Ragout (v)</i>	745
<i>Flavoured with Indian Spices</i>		<i>Lamb Ragout</i>	945

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PASTAS AND MAINS

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

ACCOMPANIMENTS

French Fries	325
<i>Salted/Peri-Peri/Truffle/Cheesy</i>	
Potato Wedges	325
<i>Salted/Peri-Peri/Truffle/Cheesy</i>	
Raita	325
<i>Plain</i>	
<i>Boondi</i>	
<i>Pineapple</i>	
<i>Mix Veg</i>	
Sautéed Vegetables	595
Mashed Potato	325
Indian Green Salad	245

INDIAN BREADS

Tandoori Roti	95
<i>Butter/Plain</i>	
Missi Roti	125
Laccha paratha	145
<i>Regular/Pudina/Ajwaini/ Garlic/Masala</i>	
Plain Naan	125
Flavoured Naan	145
<i>Butter/Garlic/Kalonji/Chilli/Pudina</i>	
Stuffed Kulcha	195
<i>Aloo/Aloo pyaaz/Paneer</i>	
Cheese Kulcha	295
<i>Cheese/Cheese & garlic</i>	

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RICE AND NOODLES

Wok Tossed Black Bean Noodles

Vegetables (v)	345
Chicken	445
Prawns	595

Singaporean Noodles

Vegetables (v)	345
Chicken	445
Prawns	595

Wok Tossed Noodles

Vegetables (v)	345
Chicken	445
Prawns	595

Basil Fried Rice

Vegetables (v)	345
Chicken	445
Prawns	595

Edamame and Burnt Garlic Fried Rice

Vegetables (v)	395
Chicken	495
Prawns	645

Jeera Rice (v/gf)

295

Steamed Basmati Rice (v/gf)

245

Jasmine Rice (v/gf)

345

DESSERTS

Berry Crêpe Suzette (v)

495

Citrus Segments, Orange Liqueur

Loaded Hot Chocolate Brownie (v)

395

Served With Vanilla Gelato

Baked Shahi Tukda (v/v)

395

Saffron, Rabri, 24k Gold

Mascarpone Affogato (v)

395

Honeycomb Cheesecake (v)

495

Roasted Hazelnuts



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