POR POR'S
Big Fat Surprise
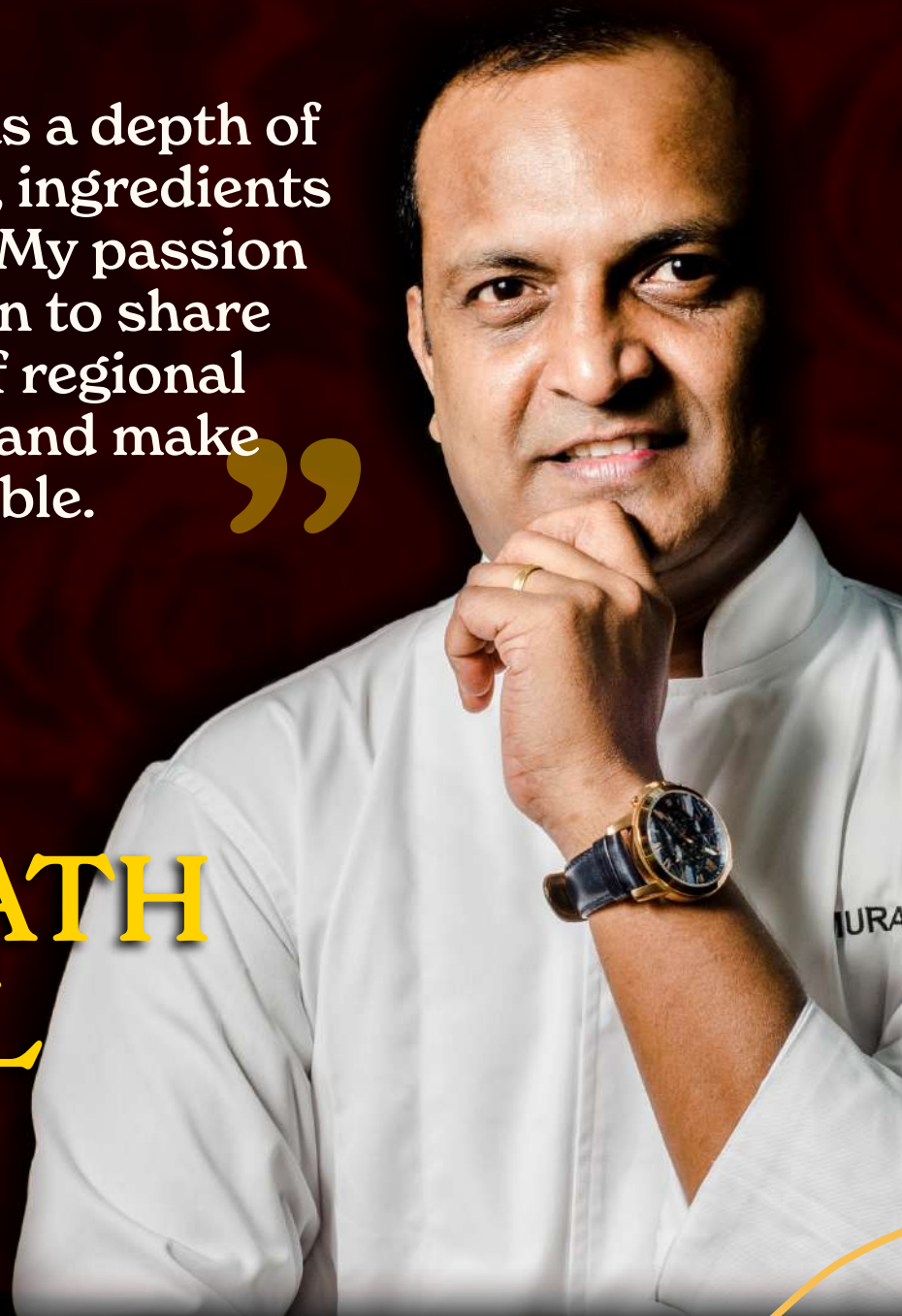# WEDDING

Menu Curated By
Chef Manjunath Mural

Lentil Broccoli Almond Soup
Masala Khari Sticks

Chef Manjunath Mural uses traditional Indian preparation methods and blends them with flavours from the various countries he visits, resulting in uniquely juxtaposed culinary offerings, arriving in what he terms "lighter Indian food influenced by Asian spice and style."

Chef Mural is the co-owner of ADDA Singapore, and runs the restaurant situated at Beach Road.

"Indian cuisine has a depth of history, tradition, ingredients and techniques. My passion has always been to share the heritage of regional Indian cuisine and make it accessible."

CHEF MANJUNATH MURAL

Non-Vegetarian
4 COURSE MENU

Mustard Tandoor Chicken Kebab
Crispy Fish with Prawn Bharta
Pear & Tamarind Mint Sauce

Starters

Mustard Tandoor Chicken Kebab
Crispy Fish with Prawn Bharta
Pear & Tamarind Mint Sauce

Entree

Lentil Broccoli Almond Soup
Masala Khari Sticks

Main

Chargrilled Chicken in Honey Makhani Sauce

OR

Pan-seared Sea Bass in Kerala Moiley Kaffir Sauce

Kadai Asparagus & Brussel Sprout Stirfry,
Black Dal Lentils, Saffron Pulao Rice and Naan

Dessert

Lychee & Longan Kulfi

Our menu includes nuts, dairy, and shellfish and does not include pork or lard.
We are regrettably unable to accommodate other specific dietary requirements.

Vegetarian
4 COURSE MENU

Spinach Kofta Dumpling in Fennel Cashew Sauce

Starters

Mustard Tandoor Portobello & Cheese Kebab
Edamame, Asparagus & Corn Samosa
Pear & Tamarind Mint Sauce

Entree

Lentil Broccoli Almond Soup
Masala Khari Sticks

Main

Chargrilled Cottage Cheese in Honey Makhani Sauce

OR

Spinach Kofta Dumpling in Fennel Cashew Sauce

Kadai Asparagus & Brussel Sprout Stirfry,
Black Dal Lentils, Saffron Pulao Rice and Naan

Dessert

Lychee & Longan Kulfi

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