



In collaboration with



PORTA IS PARTNERING WITH GREEN MONDAY TO PROMOTE NUTRITIOUS, SUSTAINABLE AND INNOVATIVE PLANT-BASED DINING, AN EASY AND EFFECTIVE WAY TO IMPROVE OUR HEALTH AND REDUCE OUR ENVIRONMENTAL FOOTPRINT.

TO LEARN MORE, CHECK OUT: www.greenmonday.org/sg
📍 GreenMondaySG
@greenmonday_singapore

PLANT-BASED

11AM TO 10.30PM DAILY

CREAM OF PUMPKIN SOUP {VG}{D}

Pumpkin Seed - Coconut Cream - Cilantro

9

GARDEN SALAD {VG}{D}

Mediterranean Heura - Mesclun - Cherry Tomato

9

GREEK PASTA SALAD

Fusilli - Black Olive - Feta Cheese

11

BURRATINA {N}

Roma Tomatoes - Shio Kombu - Basil Pesto

22

CLUB SANDWICH

Mediterranean Heura - Mesclun - French Fries*

16

TOMATO & BASIL

Penne Pasta - Tomato Cream Sauce - Parmigiano

16

ORECCHIETTE PASTA

Wild Mushroom - Spinach - Beyond Sausage

18

HEURA MEDITERRANEAN PASTA {D}{*}{VG}

Spaghetti - Aglio Olio - Red Chilli

18

TANDOORI HEURA {*}

Quinoa - Raita - Herbs

18

BEYOND SAUSAGE

Jalapeño Salsa - Hot Dog Bun - French Fries*

22

BEYOND BURGER

Daiya Cheddar Cheese - Housemade Ketchup - French Fries*

24

*Upgrade to Truffle Fries: +2

PLANT-BASED ALTERNATIVES



BEYOND MEAT Dubbed the Future of Protein, Beyond Meat uses all-natural, plant-based ingredients and innovative technology, coupled with heating, cooling, and pressurizing methods to form products that mimic the protein structure of real meat. It is GMO-free, hormone-free and antibiotics-free.

Try the **Beyond Burger**, the world's first 100% plant-based burger that looks, cooks and tastes like ground beef; or the **Beyond Sausage**, the world's first 100% plant-based sausage made from peas, fava beans, rice, and algae, but looks, cooks and sizzles just like a regular pork sausage.



HEURA Plant-based chicken meat made from legumes, rich in proteins, fibre, iron and B12, with no added sugar, gluten, transgenic soy, dyes or preservatives. This cruelty-free and cholesterol-free product is created by Food for Tomorrow in Barcelona, which aims to feed the growing global population with a sustainable supply of food alternatives.



DAIYA CHEESE A breakthrough in the dairy-free market, Daiya is a tapioca-based vegan cheese which contains 33% less fat than traditional dairy cheese, and is free of the cholesterol, hormones, antibiotics, and animal cruelty found in cow's milk. Just like any other cheese, it shreds, stretches, melts and tastes delicious.

PRICES ARE IN SINGAPORE DOLLARS, EXCLUSIVE OF 10% SERVICE CHARGE & PREVAILING GOODS AND SERVICES TAX

1 UNITY STREET [S] 237983 PARK HOTEL CLARKE QUAY T+65 6593 8855

📍 PORTASG 🌐 @PORTASG

🌿 : OUR SIGNATURE DISHES

VG : VEGAN

N : NUTS

D : DAIRY-FREE

PLEASE INFORM US SHOULD YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.