

Porter & Siren

- Has been in business for just a few (4) years.
- Is currently run by a woman called Lilliana Irvine
- Sells good quality home-cooked meals.
- Offers luxurious rooms with nice beds.
- Only one of its kind.
- Takes great care of guests.
- Home-ish feel
- Decorated beautifully



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- It stands out much among the other buildings.
 - Pretty Burgundy purple with beautiful flowers decorating the walls, an almost cottagecore feel to the building.
 - Two separate buildings with a hall connecting them, one the bar and the other the bedrooms.
 - The common room has plenty of tables and seats.
 - The patrons inside speak softly and welcome new comers with open arms and tales of their adventures.
 - The elder patrons treat new comers and younger patrons as their children or an old friend.
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Drinks

A refreshing glass of fruit squash.

Made from the concentrated juice of a sour and savoury type of fruit, it is a cheap juice with a bland flavour and a pungent aftertaste. It is translucent, has a thin texture, and is a light buff colour.

It's best served cold, and when sold in restaurants and bars it is cheap and served in a wine glass.

A stimulating cup of "coffee".

Made by roasting then boiling a certain type of moss from another country, it is a neutral "coffee" with a sour taste and a weak aftertaste. It is opaque, is a florescent crimson colour, has a silky texture, and has a thick foam which remains even after the liquid is gone.

It's best served almost boiling, and when sold in restaurants and bars it is incredibly expensive and served in a tiny cup.

Large quantities can induce tiredness.

It is very addictive.

A delicious glass of fruit juice.

Freshly squeezed from a sweet and sour type of fruit, it is juice with a mild flavour and a pungent aftertaste. It is opaque, has a creamy texture, is a brilliant indigo colour, and has a thick foam.

It's best served cool, and when sold in restaurants and bars it is cheap and served in a cup with a mound of small fruit pieces.

One of the ingredients, if not prepared properly, is deadly.

A delicious glass of fruit juice.

Freshly squeezed from a sour type of fruit, it is a cheap juice with a pungent flavour and a neutral aftertaste. It is opaque, is a drab purple colour, has a thick texture, and has a thick foam.

It's best served ice cold, and when sold in restaurants and bars it is incredibly expensive and served in a carton with a sprinkling of sugar.

An intoxicating alcoholic drink.

Made from fermented leafy vegetables from a nearby land, it is a very alcoholic drink with a strong flavour and a mild aftertaste. It is transparent, has a smooth texture, is a gentle vanilla colour, and has a thick foam. It quickly causes people to forget.

It's best served ice cold, and when sold in restaurants and bars it is very cheap and served in a cup.

A delicious glass of vegetable juice.

Freshly squeezed from a sweet type of vegetable, it is an expensive juice with a very strong flavour and a full-bodied aftertaste. It is transparent, has a thick texture, is a bright purple colour, and has a thick foam.

It's best served ice cold, and when sold in restaurants and bars it is very cheap and served in a modest beer glass.

A fizzy can of soda.

Made from spicy and sour grass syrup, it is a very fizzy soda with a bitter taste, a green vegetable flavour and a very strong aftertaste. It is opaque, is a bright silver-brown colour and has a thin texture.

It's best served cool, and when sold in restaurants and bars it is incredibly expensive and served in a wine glass.

Food

A poultry-based snack suitable for a carnivore, often eaten on the go.

It is cubed, boiled poultry wing, overly seasoned with dried sour spices.

It will last for a long time without spoiling.

An insect meat-based snack suitable for an omnivore, often eaten shortly before dinner.

It is a broiled insect meat paste, moderately seasoned with rare herbs and spices.

It gets stuck in the teeth easily.

A plant-based snack suitable for an omnivore, suitable for any time of the day.

It is a thick, leafy green-based smoothie, well-seasoned with sugars.

A fruit-based snack suitable for a vegetarian, suitable for any time of the day.

It is an uncooked exotic fruit sausage, lightly seasoned with common spices and combined with a thick violet sauce made of savoury edible mould and starchy carbohydrates.

It's good for providing slow-release energy.

A fruit-based snack suitable for a vegan, suitable for any time of the day.

It is cubed, uncooked melon, well-seasoned with rare spices and combined with a thick brown sauce made of sweet and savoury tuberous vegetables and soft fruit.

A small fruit-based meal suitable for a vegetarian, often eaten at breakfast.

It is stewed exotic fruit with sweet and sour steamed shelled fruit.

The exotic fruit is naturally strong in flavour. It is left unseasoned, and eaten with a pastel red sauce made of sweet and sour edible mould, along with a piece of sour and savoury firm fruit.

A small fish-based meal suitable for a carnivore, often eaten in the early morning.

It is fried fish eaten on fried bread with steamed poultry and stewed stomach.

The fish is naturally sickly sweet in flavour. It is moderately seasoned with dried spicy spices, and eaten with thin slices of tart tongue.

A small fruit-based meal suitable for an omnivore, often eaten in the early evening.

It is grilled citrus fruit with broiled algae.

The citrus fruit is naturally very strong in flavour. It is left unseasoned, and eaten with a light blue sauce made of slightly sweet soft fruit.

A small meat-based meal suitable for an omnivore, often eaten at dinner.

It is a baked flank sandwich.

The flank is naturally weak in flavour. It is lightly seasoned with common herbs and spices, and eaten with sour bird skin.

It's good for providing an energy boost.

A small insect meat-based meal suitable for an omnivore, often eaten in the early evening.

It is fried combined insect meat soaked in a bowl of milk, eaten with a spoon.

The combined insect meat is naturally strong in flavour. It is moderately seasoned with salt and sugars, and eaten with a thick blood red sauce made of spicy and sour vines.

A fish-based dish suitable for an omnivore, often eaten as an early evening meal.

The fish is naturally very strong in flavour. It is then well-seasoned with strong oils, fried for a few moments but is left rare, then wrapped in dough and roasted as crispy dumplings.

The fish makes up about a third of the dish, served alongside flavour-balancing fried grains, flavour-enhancing roasted fish caviar and fried bone marrow. It is eaten with a modest portion of boiled pasta moderately seasoned with rare herbs and spices.

A plant-based dish suitable for a vegan, often eaten at dinner. The main ingredient is a twig.

The twig is naturally bland in flavour. It is then just barely seasoned with dried bark, broiled until warm, then thickly minced.

The twig makes up most of the dish, served beneath a small layer of sweet and savoury simmered heather and a portion of roasted firm fruit. It is eaten with a modest portion of steamed starchy-carbohydrates.

It's often eaten with a heavy coating of sauce.

A fruit-based dish suitable for an omnivore, often eaten as a late afternoon meal. The main ingredient is a gourd.

The gourd is naturally sweet in flavour. It is then overly seasoned with dried bark, barbequed until overcooked, then ground into a fine paste.

The gourd makes up almost the entire dish, served with blanched poultry goujon, fried bone marrow and lightly salted fried insect meat. It is eaten with a large portion of steamed starchy-carbohydrates.

It's often eaten with a heavy coating of dried fruit, and sometimes with a few thin slices of savoury bread.

A vegetable-based dish suitable for a vegan, often eaten as an early morning meal. The main ingredient is a stem vegetable.

The stem vegetable is naturally sweet and sour in flavour. It is then well-seasoned with dried spicy spices, grilled until well done, then breaded and grilled until crispy.

About half of the dish is made of stem vegetable, mixed with sharp-flavoured fried mushrooms, baked firm fruit and flavour-balancing steamed shelled fruit. It is eaten with a large portion of broiled cereals.

A meat-based feast suitable for an omnivore, commonly eaten. The main ingredient is a spare rib.

The spare rib is naturally full-bodied in flavour. It is then well-seasoned with rare herbs, fried until well done, then breaded and roasted until crispy.

About half of the dish is made of spare rib, served alongside baked feline testicles, roasted edible flowers, fried feline lung and steamed fish goujon. It is eaten with a large portion of boiled pasta lightly seasoned with common herbs and spices.

It's served with a drizzle of gravy, and a stack of tart barbecued feline testicle.

The table is also laden with dishes of stewed smoked fish, simmered meat breast drizzled with cheese, and spicy and sour, sweet and sour poultry leg with salty cream.

A poultry-based feast suitable for an omnivore, eaten on special occasions. The main ingredient is a poultry thigh.

The poultry thigh is naturally neutral in flavour. It is then well-seasoned with common herbs and spices, left raw, then served in thin slices.

The poultry thigh makes up about a third of the dish, mixed with sharp-flavoured broiled moss, steamed starchy carbohydrates, blanched wood and poached insect meat.

It's served with a generous helping of thick, very bitter fruit juice, and a handful of broiled moss pieces.

The table is also laden with dishes of barbecued fish goujon combined with a thick blue sauce made of salty and sour cervine lung and spicy spices, roasted melon lightly seasoned with common herbs and spices, and sweet and savoury, baked mammal hide and sweet fruit juice.

A fruit-based feast suitable for a vegan, commonly eaten. The main ingredient is a shelled fruit.

The shelled fruit is naturally salty in flavour. It is then well-seasoned with mild oils, steamed until overcooked, then breaded and roasted until crispy.

The shelled fruit makes up about a third of the dish, served with steamed leaves, broiled moss, broiled melon and texture-enhancing roasted nuts.

It's served with a mountain of dried fruit, and a stewed leaf sausage, with bitter and sour bread sticks.

The table is also laden with dishes of baked tree bark combined with a thick slate sauce made of sweet heather and sweet spices, roasted vegetables just barely seasoned with common herbs and spices, and savoury, simmered soft fruit and salty bitter and sour oil.

A plant-based feast suitable for an omnivore, eaten frequently for lunch. The main ingredient is a shoot.

The shoot is naturally neutral in flavour. It is then left unseasoned, grilled until medium, then ground into a fine paste.

The shoot makes up a third of the dish, mixed with stewed shelled fruit, sweet broiled insect meat, texture-enhancing grilled bone marrow and lightly salted grilled shelled fruit.

It's served with a generous helping of bitter oil, and a side of spicy shelled fruit nuggets.

The table is also laden with dishes of fried coral and fish stock, stewed beans overly seasoned with salt and sugars, and sweet and sour, blanched starchy carbohydrates combined with a thick brown sauce made of bitter and salty poultry breast fillet and tangy spices.

A fish-based feast suitable for a carnivore, eaten frequently for breakfast.

The fish is naturally neutral in flavour. It is then well-seasoned with common herbs and spices, barbequed until medium, then wrapped in dough and baked as crispy dumplings.

The fish makes up about a third of the dish, served with roasted insect meat, fried insect meat, blanched canine kidney and simmered bird neck meat.

It's served with a portion of gravy, and a side of sour barbequed insect meat rings, with a few thick slices of spicy and sour bread.

The table is also laden with dishes of roasted dried meat, barbequed brisket meat drizzled with cheese, and savoury, sweet mammal tripe with sour fish stock.

A fruit-jam doughnut with a grass-flavoured light grey glaze, suitable for a vegetarian, often eaten after dinner.

It is oval-shaped.

A pastry with a turquoise fruit-flavoured glaze, suitable for a vegan, often eaten as a snack.

It is made with a filo pastry and is visually simplistic. It's a local delicacy.

A fruit-flavoured cake covered with shelled fruit-flavoured red icing, suitable for a vegan, often eaten after dinner.

It is made with black batter, and is simple, yet elegant.

A sandwich biscuit/cookie with a cyan fruit-jam filling, suitable for an omnivore, frequently eaten in the summer.

It is very soft, and is neatly decorated. It's a very common dessert.
