

Welcome to Po, our homage to *popo*, meaning grandmother in Mandarin. The menu is a loving revival of the flavours of yesteryear and pays tribute to the humble popiah. Practically every component of each dish is painstakingly made from scratch, using only the finest Asian ingredients and the most meticulous cooking techniques that would make even the toughest *popos* proud.

*So tuck in and eat full full.*

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*Popo's  
Pearls of Wisdom #1*

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“IN LIFE, YOU ARE  
EITHER HAMSTER  
OR GANGSTER.”

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# COCKTAILS

Start your meal with a glass of The Warehouse Hotel's rich, nuanced history. Our alcohol infusions and essences are all made in-house.

## **SPICE TRADE (19TH CENTURY)**

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Sultry, spice-driven cocktails reflecting Singapore's roots as the epicenter of trade

HIGH TEA	21
chamomile whisky, Laphroaig mist, passion fruit, grenadine, mint, spiced bitters	
OPEN SESAME	21
sesame scotch, pandan montenegro, sweet vermouth	
SINGAPORE SAZERAC	23
raisin bourbon, pandan bitters, rye, cognac, absinthe, spiced demerara	
THE GOLDEN AGE	25
saffron gin & vermouth, verjus, shoyu, olive tapenade	

## **GODOWN (MID 20TH CENTURY)**

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Complex, full-bodied cocktails that celebrate the dark underbelly of forbidden distilleries

HAVELOCK HIGHBALL	21
amaro montenegro, espresso, orange, coffee bitters	
B.B. KING	23
banana whisky, smoked maple syrup, barbecue bitters	
FORBIDDEN FRUIT	25
gin, kumquat & pink peppercorn, rum, lemon, orgeat, pink salt	

## **THE WAREHOUSE DISCO (LATE 20TH CENTURY)**

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Flirty, fun concoctions inspired by The Warehouse Hotel's heady days of aural indulgence

LADY LUCK	21
citrus vodka, roselle gin, honeybush, pineapple shrub, ginger, coconut, lemon oleo saccharum	
DISCO SLING	21
our take on a Singapore Sling – gin, pineapple, citrus, grenadine, kaffir lime	
BARBARELLA	23
hibiscus gin, elderflower, raspberry, egg white, earl grey tea	



*Popo's  
Pearls of Wisdom #2*

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“DON'T PUT OFF UNTIL  
TOMORROW WHAT YOU  
CAN EAT TODAY.”

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## SMALL PLATES

Small plates with a Singaporean slant

- FERMENTED SHRIMP SOFT-SHELL CRAB 19  
crispy umami prawn paste crabs, lime mayo
- TRUFFLE & DUCK PIE TEE  19  
canapé cups with braised pulled duck, burdock salad & truffle mash filling
- TRADITIONAL KUEH PIE TEE 16  
canapé cups with stewed pork, shrimp & root vegetable filling
- CHARCOAL-GRILLED IBERICO SATAY  21  
pork skewers, 12-hour spice marinade,  
freshly grated pineapple & peanut dip
- PO'S NGOH HIANG 15  
crispy beancurd skin wraps with handmade five spice pork filling,  
lotus root crisps
- BARRAMUNDI SALAD  19  
tangy Singaporean carpaccio with locally farmed raw barramundi,  
ginger flower, Red Boat fish sauce, chilli, sesame oil
- KUROBUTA CHAR SIEW 19  
pork collar, 24-hour sous vide, barbecued sweet &  
savoury caramelised finish
- GREEN BEAN SALAD 16  
snow peas, tomatoes, radish, walnuts, creamy yuzu tofu dressing
- CUMI BAKAR 18  
charcoal-grilled Hokkaido surume squid, balinese spices, sambal kechap

## SOUP

- HERBAL PORK BONE BROTH  24  
tender US Prime pork ribs, 8-hour rich white Sarawak pepper broth,  
freshly fried charcoal Chinese dough fritters



*Popo's  
Pearls of Wisdom #3*

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“WHAT IS YOURS IS YOURS.  
WHAT IS HIS IS ALSO YOURS.”

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# POPIAH

The popiah at Po is faithfully recreated from traditional family recipes so that everyone can experience a taste of what 'home' means to us.

Our filling is hand-cut, stewed and caramelised, taking over four hours of constant, tender care. Pork, shrimp and bamboo shoots add a rich savoury depth, balanced by the sweetness of the jicama, carrots and Holland peas.

All our popiah platters include fresh handmade wheat skins, the stewed pork and vegetable filling, lettuce, beansprouts, crispy flatfish as well as all the toppings and sauces.


## TO SPRINKLE

Eggs  
Crushed Peanuts  
Crispy Flatfish  
Crispy Shallots  
Coriander Sprigs  
Beansprouts

## TO TASTE

Housemade Chilli Sauce  
Sweet Sauce  
Freshly Ground Garlic

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CLASSIC	28
4 skins, classic toppings & condiments, 1-2 persons	
PRAWN	38
classic platter with fresh tiger prawns	
FRESH FLOWER CRAB 	48
classic platter with handpicked flower crabmeat	

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## TO ELEVATE

Popiah is best savoured with a glass of fine bubbly

BOIZEL BRUT RÉSERVE	25 / 135
Épernay   NV	



*Popo's  
Pearls of Wisdom #4*

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“NOTHING IN LIFE IS FREE,  
GLUTEN ALSO NOT FREE.”

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## MAINS

- PAPER SPRING CHICKEN**  49  
good for 2-3 persons  
whole baked chicken, Shaoxing wine & sesame oil marinade,  
hearty glutinous rice, conpoy, dried shrimp,  
chinese sausage & mushroom stuffing  
(45 minutes preparation time)
- SPICY TAMARIND BARRAMUNDI TAIL**  32  
locally farmed barramundi, okra, honey pineapple, vine cherry tomato,  
tangy curry dressing
- AYAM PANGGANG** 28  
Peranakan-style charcoal-grilled chicken, sambal kechap,  
homemade melon pickles
- WAGYU CHEEK RENDANG** 48  
spice-braised wagyu cheeks in a rich coconut curry, wheat lace crêpes
- CARABINERO PRAWNS & KONBU MEE**  32  
a dry umami spin on a local classic with Mediterranean wild red prawns,  
pork belly, lardon & sakura ebi
- SEAFOOD CONGEE** 22 / 38  
Cantonese rice porridge with Hokkaido scallops, littleneck clams,  
conpoy & angelica root

## SHARING SIDES

SAUTÉED HONG KONG KAILAN garlic, dried scallop sauce	14
BRAISED MAHJONG TOFU housemade spinach beancurd, braised bailing mushrooms, broccoli	14
SAMBAL MUSHROOMS spicy sambal belachan, onsen egg	16
'WOK HEI' GARDEN GREENS lily bulbs, braised cabbage, assorted greens, cashew nuts	16
NASI KUNING fragrant glutinous & Thai rice flavoured with turmeric, coconut milk & lemongrass	3

## SWEET

CHILLED MANGO SAGO sago pudding, pomelo pulp, evaporated milk foam, yuzu sorbet	16
ICE CREAM POPIAH  locally made pineapple, taro & peanut gelato, freshly shaven peanut candy, sprigs of coriander	15
GORENG PISANG crispy banana fritters, coconut gelato, gula melaka	14
PULUT HITAM black sticky rice porridge, coconut milk, gula melaka, coconut gelato	14

## CAFFÈ

BLACK	5
WHITE	6
MOCHA	7
Extra shot / Iced +2	
HOT CHOCOLATE	8

PO'S PICKS   
Vegetarian options available on request.

# SPECIALTY TEA SELECTION

The selection at Po features the very best Eastern teas and has been curated by A.muse Projects, a local specialty tea company. Inspired by the simple beauty and subtle elegance of tea, they hope to share their passion for tea by creating a distinct experience through high quality handcrafted tea blends.

<b>JASMINE PEARL</b>	10
Green leaves and buds are tightly rolled with techniques that date back 800 years. Infused with the essence of fresh jasmine blossoms, they unfurl when brewed to release a sweet fragrance	
<b>LONG JING</b>	12
Named after the village where it is grown in Zhejiang province, this green tea is made from pressing and drying a whole bud and leaf. Bittersweet with notes of chestnut and freshly cut grass	
<b>TIE GUAN YIN</b>	10
Produced in Mioli County, Taiwan this oolong is also known as the 'Iron Goddess of Mercy'. It is half-fermented and slow-roasted using charcoal to produce a smooth toasty, creamy flavour	
<b>FORMOSA ORIENTAL BEAUTY</b>	12
The famous Taiwanese tea known as the champagne of oolongs. Harvested only once a year, it has rich floral notes of honey & peach	
<b>LAPSANG SOUCHONG</b>	10
This specialty black tea from Fujian province is produced by drying over smoking pine wood, giving it its distinctive smokey aroma and savoury flavour	
<b>KEEMUN</b>	12
Renowned as the best black tea in China and lauded as one of China's 10 Most Famous teas. It is also known as 'King of Red Tea' or 'Burgundy' with dark chocolate & stone fruit notes	
<b>RIPE PU'ERH</b>	10
The sweetness and smokiness of tobacco with rich earthy notes	
<b>JU-PU</b>	10
A blend of ripe pu'erh and chrysanthemum with the sweetness of chrysanthemum complementing the earthiness of Pu'erh	
<b>JU-HUA</b>	10
This chrysanthemum tisane is a herbal beverage with delicate floral aroma and a light refreshing taste	

Pricing is per pot, good for 2 to share.

All prices are subject to service charge & GST