

Pó

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

“IN LIFE, YOU’RE EITHER
HAMSTER OR GANGSTER.”

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)

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

HIGH TEA 24

chamomile whisky, Laphroaig mist, passion fruit, grenadine, mint, spiced bitters

OPEN SESAME 24

sesame scotch, pandan montenegro, sweet vermouth

SINGAPORE SAZERAC 26

raisin bourbon, pandan bitters, rye, cognac, absinthe, spiced demerara

THE GOLDEN AGE 26

saffron gin & vermouth, verjus, shoyu, olive tapenade

GODOWN (MID 20TH CENTURY)

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

HAVELOCK HIGHBALL 24

amaro montenegro, espresso, orange, coffee bitters

B.B. KING 26

banana whisky, smoked maple syrup, barbecue bitters

FORBIDDEN FRUIT 26

gin, kumquat, pink peppercorn, rum, lemon, orgeat, pink salt

THE WAREHOUSE DISCO (LATE 20TH CENTURY)

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

LADY LUCK 24

citrus vodka, roselle gin, honeybush, pineapple shrub, ginger, coconut, lemon oleo saccharum

DISCO SLING 24

our take on a Singapore Sling — gin, pineapple, citrus, grenadine, kaffir lime

BARBARELLA 26

hibiscus gin, elderflower, raspberry, egg white, earl grey



Popo's
Pearls of Wisdom #2

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

SMALL PLATES

Small plates with a Singaporean slant

- CHARCOAL-GRILLED IBERICO SATAY**  **GF** 24
pork skewers, 12-hour spice marinade, freshly grated pineapple & peanut dip
- FERMENTED SHRIMP SOFT-SHELL CRAB** 22
crispy umami prawn paste crabs, lime mayo
- TRADITIONAL KUEH PIE TEE** 18
canapé cups with stewed pork, shrimp & root vegetable filling
- PO'S NGOH HIANG** 20
crispy beancurd skin wraps with handmade five spice pork filling
- OTAH** 18
mackerel, prawn paste, jumbo crabmeat, homemade heritage spices
- WING BEAN SALAD** **GF V** 16
lemongrass, cashew nuts, pineapple, calamansi, chilli coconut milk dressing
- BARRAMUNDI SALAD** **GF** 22
tangy Singaporean carpaccio with locally farmed raw barramundi, ginger flower, Red Boat fish sauce, chilli, sesame oil
- KUROBUTA CHAR SIEW** 20
pork collar, 24-hour sous vide, barbecued sweet & savoury caramelised finish
- GREEN BEAN SALAD** **V** 16
snow peas, tomatoes, radish, walnuts, creamy yuzu tofu dressing
- XO CRAB CARROT CAKE** 24
pan-fried with eggs, handpicked fresh flower crab, dried shrimp chilli

SOUP

- HERBAL PORK BONE BROTH**  26
tender US Prime pork ribs, 8-hour rich white Sarawak pepper broth, freshly fried charcoal Chinese dough fritters



Popo's
Pearls of Wisdom #3

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

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

CLASSIC	32
4 skins, classic toppings & condiments, 1-2 persons	
PRAWN	42
classic platter with fresh tiger prawns	
FRESH FLOWER CRAB 	52
classic platter with handpicked flower crabmeat	

TO ELEVATE

Popiah is best savoured with a glass of fine bubbly

BOIZEL BRUT RÉSERVE
Épernay | NV

27 / 160



Popo's
Pearls of Wisdom #4

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

MAINS

- PAPER SPRING CHICKEN**  58
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** 40
locally farmed barramundi, okra, honey pineapple,
vine cherry tomato, tangy curry dressing
- WAGYU CHEEK RENDANG**  48
spice-braised wagyu cheeks in a rich coconut curry, wheat lace crêpes
- AYAM PANGGANG** 32
Peranakan-style charcoal-grilled chicken, sambal kechap,
homemade melon pickles
- LAKSA** 36
thick rice vermicelli, tiger prawns, beancurd puff,
lightly spiced coconut broth (limited portions daily)
- CARABINERO PRAWNS & KONBU MEE**  38
a dry umami spin on a local classic with Mediterranean wild red prawns,
pork belly, lardon & sakura ebi
- SEAFOOD CONGEE** 26 / 40
Cantonese rice porridge with Hokkaido scallops,
littleneck clams, conpoy & angelica root

SHARING SIDES

SAUTÉED HONG KONG KAILAN garlic, dried scallop sauce	18
BRAISED MAHJONG TOFU GF V housemade spinach beancurd, braised bailing mushrooms, broccoli	18
SAMBAL MUSHROOMS GF spicy sambal belachan, onsen egg	18
NASI KUNING GF V fragrant glutinous & Thai rice flavoured with turmeric, coconut milk & lemongrass	4

SWEETS

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

CAFFÈ

BLACK	5
WHITE	6
MOCHA	7
Extra shot / Iced +2	
<i>Decaf available</i>	
HOT CHOCOLATE	8
FREE FLOW NORDAQ WATER <i>Still / Sparkling</i>	5 / 7

SPECIALTY TEA

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.

JASMINE PEARL 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

LONG JING 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

TIE GUAN YIN 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

FORMOSA ORIENTAL BEAUTY 12

The famous Taiwanese tea known as the champagne of oolongs. Harvested only once a year, it has rich floral notes of honey & peach

LAPSANG SOUCHONG 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

KEEMUN 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

RIPE PU'ERH 10

The sweetness and smokiness of tobacco with rich earthy notes

JU-PU 10

A blend of ripe pu'erh and chrysanthemum with the sweetness of chrysanthemum complementing the earthiness of Pu'erh

JU-HUA 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