



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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# 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

## SMALL PLATES

Small plates with a Singaporean slant

|                                                                                                                              |    |
|------------------------------------------------------------------------------------------------------------------------------|----|
| FERMENTED SHRIMP SOFT-SHELL CRAB                                                                                             | 20 |
| crispy umami prawn paste crabs, lime mayo                                                                                    |    |
| TRUFFLE & DUCK PIE TEE                                                                                                       | 19 |
| canapé cups with braised pulled duck,<br>burdock salad & truffle mash filling                                                |    |
| TRADITIONAL KUEH PIE TEE                                                                                                     | 18 |
| canapé cups with stewed pork,<br>shrimp & root vegetable filling                                                             |    |
| CHARCOAL-GRILLED IBERICO SATAY  GF          | 21 |
| pork skewers, 12-hour spice marinade,<br>freshly grated pineapple & peanut dip                                               |    |
| PO'S NGOH HIANG                                                                                                              | 16 |
| crispy beancurd skin wraps with handmade<br>five spice pork filling, lotus root crisps                                       |    |
| BARRAMUNDI SALAD  GF                        | 20 |
| tangy Singaporean carpaccio with locally farmed<br>raw barramundi, ginger flower, Red Boat fish sauce,<br>chilli, sesame oil |    |
| KUROBUTA CHAR SIEW                        | 20 |
| pork collar, 24-hour sous vide, barbecued sweet &<br>savoury caramelised finish                                              |    |
| GREEN BEAN SALAD                          | 16 |
| snow peas, tomatoes, radish, walnuts,<br>creamy yuzu tofu dressing                                                           |    |
| XO CRAB CARROT CAKE                                                                                                          | 22 |
| pan-fried with eggs, handpicked fresh flower crab,<br>dried shrimp chilli                                                    |    |

## SOUP

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

PO'S PICKS 

GLUTEN-FREE  GF

VEGETARIAN  V

# 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                                                                                               | 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                                                       |    |

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## TO ELEVATE

Popiah is best savoured with a glass of fine bubbly

|                     |          |
|---------------------|----------|
| BOIZEL BRUT RÉSERVE | 25 / 135 |
| Épernay   NV        |          |

## 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 36  
locally farmed barramundi, okra, honey pineapple,  
vine cherry tomato, tangy curry dressing
- WAGYU SHORT RIB RENDANG  48  
spice-braised wagyu short ribs in a rich coconut curry,  
wheat lace crêpes
- AYAM PANGGANG 30  
Peranakan-style charcoal-grilled chicken, sambal kechap,  
homemade melon pickles
- CARABINERO PRAWNS & KONBU MEE  34  
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<br>garlic, dried scallop sauce                                                                                                                               | 16 |
| BRAISED MAHJONG TOFU <br>housemade spinach beancurd,<br>braised bailing mushrooms, broccoli          | 16 |
| SAMBAL MUSHROOMS <br>spicy sambal belachan, onsen egg                                                | 16 |
| 'WOK HEI' GARDEN GREENS <br>lily bulbs, braised cabbage, assorted greens, cashew nuts                | 16 |
| NASI KUNING <br>fragrant glutinous & Thai rice flavoured with turmeric,<br>coconut milk & lemongrass | 4  |

## SWEET

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

## CAFFÈ

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

## 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.

**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.