



SECRETS, SPICES & VICES  
**AN AFTERNOON SOIRÉE**

**FREE-FLOW**

88 / GUEST

**BLOODY MARY**

Wyborowa vodka, tomato juice,  
housemade spice mix

**NEGRONI**

Compendium Chendol gin, Campari,  
Mancino rosso vermouth

**MARGARITA**

Don Julio tequila, housemade syrup, lime juice

**OLD FASHIONED**

Monkey Shoulder whisky, bitters, brown sugar

**COSMOPOLITAN**

Wyborowa vodka, triple sec, lime, cranberry

**WINES**

Château de Berne Terres de Berne Rosé  
Wild Waves Sauvignon Blanc  
Patrick Clerget Coteaux Bourguignons Pinot Noir

**BEER**

Asahi (Btl)

## BAR SNACKS

|                           |   |
|---------------------------|---|
| BELINJO CRACKERS          | 9 |
| belachan, kecap manis dip |   |
| INDONESIAN PRAWN CRACKERS | 9 |
| belachan, kecap manis dip |   |
| VEGETABLE CHIPS           | 9 |
| salt & pepper             |   |

## SMALL BITES

|  |    |
|--|----|
| GREEN BEAN SALAD <sup>(V)</sup>  | 16 |
| snow peas, tomatoes, radish, walnuts,<br>creamy yuzu tofu dressing   |    |
| PO'S NGOH HIANG  | 16 |
| crispy beancurd skin wraps with<br>handmade five spice pork filling, lotus root crisps                                       |    |
| TRADITIONAL KUEH PIE TEE   | 18 |
| canapé cups with stewed pork, shrimp &<br>root vegetable filling   |    |
| FERMENTED SHRIMP SOFT-SHELL CRAB   | 20 |
| crispy umami paste prawn crabs, lime mayo  |    |
|  KUROBUTA CHAR SIEW                        | 20 |
| pork collar, 24-hour sous vide,<br>barbecued sweet & savoury caramelised finish  |    |
|  BARRAMUNDI SALAD <sup>(GF)</sup>          | 20 |
| tangy Singaporean carpaccio with locally farmed<br>raw barramundi, ginger flower, Red Boat fish sauce,<br>chilli, sesame oil |    |
| XO CRAB CARROT CAKE  | 22 |
| pan-fried with eggs, handpicked fresh flower crab,<br>dried shrimp chilli  |    |

Po's Picks  Gluten-Free (GF) Vegetarian (V)

All prices are subject to service charge & GST