

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 ARE
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 19
chamomile whisky, Laphroaig mist, passion fruit, grenadine, mint, spiced bitters

WHISKY HOUSTON 20
whisky, toffee, molasses, barley, coconut water, nutmeg, spiced bitters

SINGAPORE SAZERAC 20
raisin bourbon, pandan bitters, rye, cognac, absinthe, spiced demerara

GODOWN (MID 20TH CENTURY)

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

MADAME BUTTERFLY 19
roselle tequila, watermelon shrub, rosé, soda, kaffir lime salt, pepper

KOPI CAT 19
salted caramel vodka, espresso, hazelnut, orgeat, condensed milk, chocolate, honeycomb

B.B. KING 22
banana whisky, smoked maple syrup, barbecue bitters

THE WAREHOUSE DISCO (LATE 20TH CENTURY)

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

KAYA LUMPUR 19
pineapple rum, kaya, fresh basil, citrus, soda

LADY LUCK 19
citrus vodka, roselle gin, honeybush, pineapple shrub, ginger, coconut, lemon oleo saccharum

BARBARELLA 21
hibiscus gin, elderflower, rhubarb, egg white, earl grey tea



*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

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	
SAMBAL TIMUN	16
dried shrimp & pork belly roulade, marinated cucumbers	
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	

SOUPS

BAKWAN KEPITING	18
king crabmeat & minced pork balls, fresh bamboo shoots, clear prawn & pork broth	
HERBAL PORK BONE BROTH 	24
tender US Prime pork ribs, 8-hour rich white Sarawak pepper broth, freshly fried 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	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	

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*

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

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)
- SARAWAK WHITE PEPPER CRAB
fragrant & spicy twist on an iconic crab dish featuring white Sarawak
peppercorns, mint, coriander & red chilli
(seasonal pricing)
- BRAISED HAINANESE LAMB SHANK 38
Chinese herbs, fermented beancurd, crispy beancurd skins
- SPICY TAMARIND BARRAMUNDI TAIL  32
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
- 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	14
garlic, dried scallop sauce	
BRAISED MAHJONG TOFU	14
housemade spinach beancurd, braised bailing mushrooms, broccoli	
SAMBAL MUSHROOMS	16
spicy sambal belachan, onsen egg	
NASI KUNING	3
fragrant glutinous & Thai rice flavoured with turmeric, coconut milk & lemongrass	

SWEET

ICE CREAM POPIAH 	15
locally made pineapple, taro & peanut gelato, freshly shaven peanut candy, sprigs of coriander	
GORENG PISANG	14
crispy banana fritters, coconut gelato, gula melaka	
TEH HALIA PANNA COTTA	14
creamy ginger tea custard, coconut ginger crumble, ginger gelée, gingerbread gelato	
PULUT HITAM	14
black sticky rice porridge, coconut milk, gula melaka, coconut gelato	

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.

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.

Our beverage programme features tipples that reflect the rich, nuanced history of The Warehouse Hotel. The cocktails are a taste of the three distinct eras of the warehouse's past, from the frenetic height of the spice trade and the darker underbelly of godown culture to the giddy heyday of disco.

These are supported by a selection of Asian craft beers, spirits and fine wines.

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WINE BY THE GLASS

GLS / BTL

BOIZEL BRUT RÉSERVE Épernay NV Hawthorn, white peach, citrus	25 / 135
VIU MANENT "ESTATE COLLECTION" RESERVA CHARDONNAY Colchagua Valley 2016 Green apple, grapefruit, melon	16 / 70
THE WINERY OF GOOD HOPE CHENIN BLANC Stellenbosch 2016 White peach	17 / 75
CHÂTEAU DE BERNE TERRES DE BERNE ROSE Côtes de Provence 2016 Apricot, freesia, peach	15 / 65
VIÑA COUSIÑO MACUL CARMÉNÈRE Central Valley 2016 Red & black fruits, herbaceous	16 / 70
PATRICK CLERGET CÔTEAUX BOURGUIGNONS PINOT NOIR Côte de Beaune 2014 Floral & fruity	17 / 75

CHAMPAGNE

BTL

BILLECART-SALMON BRUT RÉSERVE Mareuil-sur-Aÿ NV Ripe pear, fresh fruit	155
CHAMPAGNE TARLANT ZÉRO BRUT NATURE Oeuilly NV Honey, lemon, mandarin	165
BILLECART-SALMON BRUT ROSE Mareuil-sur-Aÿ NV Raspberry, red & citrus fruits	180
CHARLES HEIDSIECK BRUT RÉSERVE Reims NV Vanilla, spice	205
RUINART BLANC DE BLANCS Reims NV Jasmine, white peach, pink peppercorns	225
POL ROGER BLANC DE BLANCS Épernay 2009 Citrus, butter, meringue	235
PERRIER-JOUËT CUVÉE BELLE ÉPOQUE Épernay 2008 Bergamot, orange, lemon peel	300
KRUG GRAND CUVÉE Reims NV Strawberry, warm butter, smoke	325

WHITE

BTL

FRUITY & FRAGRANT

TABALÍ SAUVIGNON BLANC	85
Limari Valley 2017 Gooseberry, passion fruit	
RADFORD DALE “THIRST”	95
CLAIRETTE BLANCHE-CHENIN BLANC-VERDELHO	
Stellenbosch 2015 Green & stone fruits	
MT. DIFFICULTY “ROARING MEG” RIESLING	120
Central Otago 2015 Peach, citrus	
HENRI BOURGEOIS “EN TRAVERTIN” POUILLY-FUME	125
Loire Valley 2016 Citrus, melon, mineral	
TWO PADDOCKS RIESLING	135
Central Otago 2014 Wildflower, pink grapefruit, mango	
CHÂTEAU DE BEAUCASTEL	145
COUDOULET DE BEAUCASTEL BLANC	
Southern Rhône 2012 Apricot, white peach	

LUSH & ELEGANT

RUSTENBERG SAUVIGNON BLANC	100
Stellenbosch 2017 Asparagus, gooseberry, pineapple	
TYRRELL'S SEMILLON	125
Hunter Valley 2016 Lemon curd, grapefruit, lemongrass	
FRITZ HAAG BRAUNEBERGER RIESLING KABINETT	130
Mosel 2016 Herbal, smoky, stone fruit	
CASA FRESCHI LA SIGNORINA WHITE	135
Adelaide Hills 2012 Lychee, grape, lime	
SCHUBERT TRIBIANCO	140
Martinborough 2016 Floral, stone fruit, orange blossoms	
LOUIS LATOUR MEURSAULT	170
Côte de Beaune 2015 Floral, almond, hazelnut	

WHITE

BTL

OPULENT & BOLD

MILES FROM NOWHERE "BEST BLOCK" CHARDONNAY Margaret River 2015 Toasty oak, spice, citrus	110
LOUIS LATOUR GRAND ARDÈCHE CHARDONNAY Rhône Valley 2013 Almond, vanilla, white fruit	120
PIEROPAN CALVARINO Soave 2014 Elderflower, lemon, cherry	130
CASA LAPOSTOLLE "CUVÉE ALEXANDRE" CHARDONNAY Casablanca Valley 2011 Tropical fruit, floral	135
JURTSCHITSCH LOISERBERG KAMPTAL GRÜNER VELTLINER Kamptal 2016 Kumquat, mineral, chamomile	150
SIMONNET-FEBVRE CHABLIS PREMIER CRU "FOURCHAUME" Chablis 2015 Citrus, mint, spice	155
DECELLE-VILLA SAINT AUBIN 1ST CRU SUR GAMAY Burgundy 2012 Ripe fruit, nuts, spice	185
MAISON JOSEPH DROUHIN CHASSAGNE-MONTRACHET Burgundy 2014 Candied lemon, hazelnut, gingerbread	200
TOLPUDDLE CHARDONNAY Tasmania 2015 Citrus, white flowers, peach	215
MAISON JOSEPH DROUHIN PULIGNY-MONTRACHET PREMIER CRU "LES FOLATIÈRES" Côte de Beaune 2013 Honey, dried fruit, spice	270

ROSÉ

BELONDRADE Y LURTON 'QUINTA CLARISA' Rueda 2015 Stone fruit, spice, mineral	100
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RED

BTL

SILKY & FRUITY

LUCIANO SANDRONE DOLCETTO D'ALBA BAROLO	105
Piedmont 2014 Plum, blackberry, cassis	
CLOS MARIE L'OLIVETTE PIC SAINT LOUP	115
Languedoc-Roussillon 2011 Dark fruit, leather, olive	
SOLE E OLENA CHIANTI CLASSICO	125
Tuscany 2014 Cherries, fennel, blueberry	
MT. DIFFICULTY "ROARING MEG" PINOT NOIR	125
Central Otago 2015 Black forest fruits, dried herbs	
DOMAINE YVES CUILLERON	145
SAINTE-JOSEPH "LES PIERRES SÈCHES"	
Northern Rhône 2015 White pepper, blackberry, oak	
SHAW + SMITH PINOT NOIR	150
Adelaide Hills 2015 Cranberry, redcurrant, violet	
DOMAINE DROUHIN ROSEROCK PINOT NOIR	195
Oregon 2014 Roses, berries, black fruit	

MATURE & LUSH

REMELLURI RESERVA	145
Rioja 2010 Red fruit, vanilla, cinnamon	
CASA FRESCHI LA SIGNORA RED	155
South Australia 2006 Cherries, aniseed, rose	
DOMAINE ANDRE BRUNEL "LES CAILLOUX"	170
CHÂTEAUNEUF-DU-PAPE	
Southern Rhône 2013 Red berries, spice	
MARCHESI ANTINORI TIGNANELLO	230
Tuscany 2014 Olives, red cherries, truffle	
DOMAINE DAVID DUBAND ECHEZEAUX	395
Côte de Nuits 2010 White pepper, cereal, black fruit	

BOLD & ELEGANT

BODEGA CATENA ZAPATA MALBEC Mendoza 2015 Black cherries, violet	115
CHATEAU ST. MICHELLE “INDIAN WELLS” CABERNET SAUVIGNON Columbia Valley 2014 Spice, vanilla, plum	125
BODEGAS EMILIO MORO TEMPRANILLO Ribera del Duero 2015 Red fruit, toast	135
TABLAS CREEK “CÔTES DE TABLAS” Paso Robles 2012 Red & black fruits, underbush, floral	145
AZIENDA AGRICOLA COS Cerasuolo di Vittoria 2014 Red fruit, leather, anise	155
PRUNOTTO “COSTAMIOLE” BARBERA D’ASTI Piedmont 2010 Plum, cacao, cherries	160
JIM BARRY “THE MCREA WOOD” SHIRAZ South Australia 2013 Mint, chocolate, smoky	180
STAG’S LEAP “HANDS OF TIME” Napa Valley 2013 Boysenberry, tobacco, black tea	205
DOMAINE DE LA JANASSE “CUVÉE CHAUPIN” CHÂTEAUNEUF-DU-PAPE Rhône 2011 Red & black fruits, liquorice, spice	225
YALUMBA “THE OCTAVIUS” OLD VINE SHIRAZ Barossa 2013 Kirsch, dried plum, smoky	250
RÉSERVE DE LA COMTESSE Pauillac 2014 Cherry, red plum, spice	265

BOTTLED BEERS

Asahi	13
RedDot Summer Ale	15
Singapore Blonde Ale	17
Tropical Pale Ale	17
Hitachino Nest White Ale	19
Echigo Koshihikari Lager	21

SAKE

Sawanotsuru Ginjo Zuicho (300ml)	50
Mizubasho Junmai Ginjo (300ml)	70
Sawanotsuru Tokubetsu Junmai Yamada Nishiki (720ml)	90
Dassai Junmai Daiginjo 50 (720ml)	125
Nabeshima Junmai Ginjo Yamada Nishiki (720ml)	145

NON-ALCOHOLIC

HONEYBUSH TEA	11
honeybush, pineapple, ginger, coconut, hibiscus	
HOMEMADE ICED LEMON TEA	11
ceylon, fresh lemon, sugar	
EARL GREY PASSION FRUIT	11
earl grey, passion fruit, mint	
FRESHLY SQUEEZED JUICE	11
orange / grapefruit	
SOFT DRINKS	9
coke / coke light / sprite / ginger ale / ginger beer	
FRESH COCONUT	10
imported from Thailand	

SPIRITS

GLS / BTL

ASIAN CRAFT

Ceylon Arrack (LK)	15 / 278
Colombo No. 7 Gin (LK)	15 / 278
Phraya Gold Rum (TH)	16 / 288
Chalong Bay 'Thai Sweet Basil' Rum (TH)	16 / 288
Nikka Coffey Vodka (JP)	17 / 298
Ki No Bi Gin (JP)	17 / 298
Paper Lantern Gin (SG)	15 / 258

GIN

Beefeater	13 / 188
Beefeater 24	15 / 278
G'Vine	15 / 268
Monkey 47	15 / 278
The Botanist	16 / 288
Hendricks	16 / 288
Tanqueray 10	17 / 298

VODKA

Wyborowa	13 / 188
Grey Goose	15 / 278
Absolut Elyx	16 / 288
Belvedere	17 / 298

TEQUILA

Cimarrón Blanco	13 / 188
Ocho Reposado	15 / 248
Don Julio Blanco	15 / 278
Tapatio Reposado	17 / 268
FuenteSeca 7 Yrs	24 / 368

RUM

Havana Club 3 Yrs	13 / 188
Havana Club 7 Yrs	15 / 278
Nusa Caña	15 / 258
Plantation Pineapple	15 / 278
Diplomatico Exclusiva Reserva	16 / 288
El Dorado 15 Yrs Special Reserve	16 / 288
Plantation Original Dark Overproof	17 / 298
Ron Zacapa 23 Yrs	18 / 318

GLS / BTL

COGNAC

Martell VSOP	15 / 278
Martell Cordon Bleu	32 / 688

JAPANESE WHISKY

Kakubin Suntory	13 / 188
Hakushu Distiller's Reserve	19 / 348
Yamazaki Distiller's Reserve	21 / 388
Togouchi 12 Yrs	22 / 368
Hibiki Harmony	23 / 388
Akashi Malt	29 / 238
Nikka 12 Yrs	29 / 468
Nikka Taketsuru 12 Yrs	29 / 468
Togouchi 18 Yrs	31 / 538
Nikka Taketsuru 17 Yrs	35 / 648
Hakushu 18 Yrs	45 / 888

WHISKY

Chivas Regal 12 Yrs	13 / 188
Monkey Shoulder	13 / 208
Laphroaig 10 Yrs	15 / 268
Deanston 12 Yrs	16 / 288
Kavalan Port Cask	16 / 288
Dalmore 15 Yrs	18 / 348
Lagavulin 16 Yrs	20 / 328
Old Pulteney 17 Yrs	22 / 388
Caol Ila 17 Yrs	23 / 438
Balvenie 14 Yrs Caribbean Cask	25 / 488
Dalmore 18 Yrs	25 / 488
Talisker 18 Yrs	27 / 468
Springbank 18 Yrs	29 / 508
Port Askaig 19 Yrs	31 / 548

WHISKEY

Bulleit Bourbon	13 / 188
Bulleit Rye	13 / 188
Blanton's Original Bourbon	15 / 278
Four Roses Single Barrel Bourbon	15 / 278
Sonoma Rye	17 / 308

SPECIALTY TEA SELECTION

The very best teas of the East & West, curated by local specialty tea company A.muse Projects. 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.

PEKOE	10
Single estate Ceylon black tea	
EARL GREY	10
The Western World's most popular scented black tea. Features citrus, lemon & malt notes	
CARAMEL MACCHIATO	12
Buttery caramel flavour with hints of vanilla. Featuring a blend of oolong, rooibos, almond, vanilla & coffee beans	
EMERALD MINT	10
An Asian twist to the well-known Moroccan Mint tea. Features organic jasmine green tea, organic peppermint & organic spearmint	
RIESLING	12
Inspired by one of the most aromatic grape varieties in the world. Features white tea, lemongrass, apricot, lemon myrtle, lily & jasmine	
CHAMOMILE (CAFFEINE-FREE)	10
The classic, soothing herbal brew	
THE BOUQUET (CAFFEINE-FREE)	10
Floral and naturally sweet. Featuring rooibos, vanilla & rose petals	
PINA COLADA (CAFFEINE-FREE)	12
The taste of sunbathed paradise. Featuring hibiscus, pineapple & honeybush	


PAPA PALHETA COFFEE

Our beans are supplied by local independent coffee boutique Papa Palheta. Their micro roasting methods ensure each batch of coffee is made with care. The beans are sourced from the Americas, Brazil and Asia, then blended and cupped to perfection.

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

BAR SNACKS

Available 12pm-10pm only.

BELINJO CRACKERS belachan, kecap manis dip	9
INDONESIAN PRAWN CRACKERS belachan, kecap manis dip	9
FERMENTED SHRIMP SOFT-SHELL CRAB BAO crispy umami prawn paste crabs, lime mayo	20
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