

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)**

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

**HIGH TEA** 20  
chamomile whisky, Laphroaig mist, passion fruit, grenadine, mint, spiced bitters

**WHISKY HOUSTON** 21  
whisky, toffee, molasses, barley, coconut water, nutmeg, spiced bitters

**SINGAPORE SAZERAC** 22  
raisin bourbon, pandan bitters, rye, cognac, absinthe, spiced demerara

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

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

**MADAME BUTTERFLY** 20  
roselle tequila, watermelon shrub, rosé, soda, kaffir lime salt, pepper

**KOPI CAT** 21  
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)**

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

**KAYA LUMPUR** 20  
pineapple rum, kaya, fresh basil, citrus, soda

**LADY LUCK** 21  
citrus vodka, roselle gin, honeybush, pineapple shrub, ginger, coconut, lemon oleo saccharum

**BARBARELLA** 22  
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*

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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)
- 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.

<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.

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.

Follow Us:  
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Our wine list showcases a diverse selection of old and new world wines from across the globe. Savour the best of these by the glass or browse the full list to discover fresh new favourites.

We donate all corkage fees to *charity: water*, a non-profit organisation which brings clean and safe drinking water to people in developing countries. 100% of all our donations to *charity: water* are used to this end and we are proud to support this cause.

## WINE BY THE GLASS

GLS / BTL

<b>BOIZEL BRUT RÉSERVE</b> Épernay   NV   Hawthorn, white peach, citrus	25 / 135
<b>VIU MANENT “ESTATE COLLECTION” RESERVA CHARDONNAY</b> Colchagua Valley   2016   Green apple, grapefruit, melon	17 / 75
<b>THE WINERY OF GOOD HOPE CHENIN BLANC</b> Stellenbosch   2016   White peach	18 / 80
<b>WILD WAVES SAUVIGNON BLANC</b> Marlborough   NV   Grapefruit, gooseberry, orange peel	20 / 90
<b>CEMBRA CANTINA DI MONTAGNA MULLER THURGAU</b> Trentino   2016   Peach, rose, sage	22 / 100
<b>CHÂTEAU DE BERNE TERRES DE BERNE ROSE</b> Côtes de Provence   2016   Apricot, freesia, peach	16 / 70
<b>VIÑA COUSIÑO MACUL CARMÉNÈRE</b> Central Valley   2016   Red & black fruits, herbaceous	17 / 75
<b>PATRICK CLERGET CÔTEAUX BOURGUIGNONS PINOT NOIR</b> Côte de Beaune   2014   Floral & fruity	18 / 80
<b>PROTEA SHIRAZ</b> Franschhoek   2014   Cherry, plum, spice	20 / 90
<b>CHÂTEAU LA ROSE BELLEVUE TRADITION ROUGE</b> Côtes de Blaye   2015   Red fruits, plum, pepper	20 / 90
<b>CUSUMANO NERO D'AVOLA</b> Terre Siciliane   2016   Fleshy dark fruits, savoury herbs	22 / 100

# CHAMPAGNE

BTL

## BILLECART-SALMON BRUT RÉSERVE

165

Mareuil-sur-Aÿ | NV | Ripe pear, fresh fruit

## CHAMPAGNE TARLANT ZÉRO BRUT NATURE

165

Oeuilly | NV | Honey, lemon, mandarin

## BILLECART-SALMON BRUT ROSE

185

Mareuil-sur-Aÿ | NV | Raspberry, red & citrus fruits

## CHARLES HEIDSIECK BRUT RÉSERVE

205

Reims | NV | Vanilla, spice

## RUINART BLANC DE BLANCS

245

Reims | NV | Jasmine, white peach, pink peppercorns

## POL ROGER BLANC DE BLANCS

255

Épernay | 2008 | Citrus, butter, meringue

## PERRIER-JOUËT CUVÉE BELLE ÉPOQUE

315

Épernay | 2007 | Bergamot, orange, lemon peel

## KRUG GRAND CUVÉE

355

Reims | NV | Strawberry, warm butter, smoke



# WHITE

BTL

## **FRUITY & FRAGRANT**

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TABALÍ SAUVIGNON BLANC Limari Valley   2017   Gooseberry, passion fruit	90
RADFORD DALE “THIRST” CLAIRETTE BLANCHE-CHENIN BLANC-VERDELHO Stellenbosch   2015   Green & stone fruits	100
MT. DIFFICULTY “ROARING MEG” RIESLING Central Otago   2015   Peach, citrus	130
HENRI BOURGEOIS “EN TRAVERTIN” POUILLY-FUME Loire Valley   2016   Citrus, melon, mineral	130
TWO PADDOCKS RIESLING Central Otago   2014   Wildflower, pink grapefruit, mango	140
CHÂTEAU DE BEAUCASTEL COUDOULET DE BEAUCASTEL BLANC Southern Rhône   2012   Apricot, white peach	150

## **LUSH & ELEGANT**

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RUSTENBERG SAUVIGNON BLANC Stellenbosch   2017   Asparagus, gooseberry, pineapple	100
TYRRELL'S SEMILLON Hunter Valley   2016   Lemon curd, grapefruit, lemongrass	130
FRITZ HAAG BRAUNEBERGER RIESLING KABINETT Mosel   2016   Herbal, smoky, stone fruit	130
CASA FRESCHI LA SIGNORINA WHITE Adelaide Hills   2012   Lychee, grape, lime	140
SCHUBERT TRIBIANCO Martinborough   2016   Floral, stone fruit, orange blossoms	150
LOUIS LATOUR MEURSAULT Côte de Beaune   2015   Floral, almond, hazelnut	170

# WHITE

BTL

## **OPULENT & BOLD**

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MILES FROM NOWHERE "BEST BLOCK" CHARDONNAY Margaret River   2017   Toasty oak, spice, citrus	110
LOUIS LATOUR GRAND ARDÈCHE CHARDONNAY Rhône Valley   2014   Almond, vanilla, white fruit	120
PIEROPAN CALVARINO Soave   2014   Elderflower, lemon, cherry	130
CASA LAPOSTOLLE "CUVÉE ALEXANDRE" CHARDONNAY Casablanca Valley   2011   Tropical fruit, floral	140
JURTSCHITSCH LOISERBERG KAMPTAL GRÜNER VELTLINER Kamptal   2016   Kumquat, mineral, chamomile	150
SIMONNET-FEBVRE CHABLIS PREMIER CRU "FOURCHAUME" Chablis   2015   Citrus, mint, spice	160
DECELLE-VILLA SAINT AUBIN 1ST CRU SUR GAMAY Burgundy   2012   Ripe fruit, nuts, spice	190
MAISON JOSEPH DROUHIN CHASSAGNE-MONTRACHET Burgundy   2014   Candied lemon, hazelnut, gingerbread	210
TOLPUDDLE CHARDONNAY Tasmania   2015   Citrus, white flowers, peach	230
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**

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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 | 2016 | Black forest fruits, dried herbs

DOMAINE YVES CULLERON 145  
SAINT-JOSEPH "LES PIERRES SÈCHES"  
Northern Rhône | 2015 | White pepper, blackberry, oak

SHAW + SMITH PINOT NOIR 165  
Adelaide Hills | 2016 | Cranberry, redcurrant, violet

DOMAINE DROUHIN ROSEROCK PINOT NOIR 195  
Oregon | 2014 | Roses, berries, black fruit

## **MATURE & LUSH**

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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"  
CHÂTEAUNEUF-DU-PAPE 175  
Southern Rhône | 2014 | Red berries, spice

MARCHESI ANTINORI TIGNANELLO 255  
Tuscany | 2014 | Olives, red cherries, truffle

DOMAINE DUPONT TISSERANDOT 425  
CHARMES CHAMBERTIN GRAND CRU  
Côte de Nuits | 2012 | Dark fruits, spices, minerals

**BOLD & ELEGANT**

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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	165
JIM BARRY “THE MCREA WOOD” SHIRAZ South Australia   2013   Mint, chocolate, smoky	195
STAG’S LEAP “HANDS OF TIME” Napa Valley   2014   Boysenberry, tobacco, black tea	215
DOMAINE DE LA JANASSE “CUVÉE CHAUPIN” CHÂTEAUNEUF-DU-PAPE Rhône   2011   Red & black fruits, liquorice, spice	235
YALUMBA “THE OCTAVIUS” OLD VINE SHIRAZ Barossa   2013   Kirsch, dried plum, smoky	255
RÉSERVE DE LA COMTESSE Pauillac   2014   Cherry, red plum, spice	285

## BOTTLED BEERS

Asahi	15
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)	55
Mizubasho Junmai Ginjo (300ml)	75
Sawanotsuru Tokubetsu Junmai Yamada Nishiki (720ml)	95
Dassai Junmai Daiginjo 50 (720ml)	125
Nabeshima Junmai Ginjo Yamada Nishiki (720ml)	145

## NON-ALCOHOLIC

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

# SPIRITS

GLS / BTL

GLS / BTL

## ASIAN CRAFT

Ceylon Arrack (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
Colombo No.7	15 / 278
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

## 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	9
belachan, kecap manis dip	
INDONESIAN PRAWN CRACKERS	9
belachan, kecap manis dip	
FERMENTED SHRIMP SOFT-SHELL CRAB BAO	20
crispy umami prawn paste crabs, lime mayo	
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canapé cups with braised pulled duck, burdock salad & truffle mash filling	
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