

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** 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)

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)

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

- 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
- BARRAMUNDI SALAD  19  
tangy Singaporean carpaccio with locally farmed raw barramundi,  
ginger flower, Red Boat fish sauce, chilli, sesame oil
- 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

- 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

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<b>CLASSIC</b>	28
4 skins, classic toppings & condiments, 1-2 persons	
<b>PRAWN</b>	38
classic platter with fresh tiger prawns	
<b>FRESH FLOWER CRAB</b> 	48
classic platter with handpicked flower crabmeat	

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### TO ELEVATE

Popiah is best savoured with a glass of fine bubbly

<b>BOIZEL BRUT RÉSERVE</b>	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)
- 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 garlic, dried scallop sauce	14
BRAISED MAHJONG TOFU housemade spinach beancurd, braised bailing mushrooms, broccoli	14
SAMBAL MUSHROOMS spicy sambal belachan, onsen egg	16
NASI KUNING fragrant glutinous & Thai rice flavoured with turmeric, coconut milk & lemongrass	3

## SWEET

ICE CREAM POPIAH 🍹 locally made pineapple, taro & peanut gelato, freshly shaven peanut candy, sprigs of coriander	15
GORENG PISANG crispy banana fritters, coconut gelato, gula melaka	14
PULUT HITAM black sticky rice porridge, coconut milk, gula melaka, coconut gelato	14

## 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 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	10
LONG JING 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	12
TIE GUAN YIN 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	10
FORMOSA ORIENTAL BEAUTY The famous Taiwanese tea known as the champagne of oolongs. Harvested only once a year, it has rich floral notes of honey & peach	12
LAPSANG SOUCHONG This specialty black tea from Fujian province is produced by drying over smoking pine wood, giving it its distinctive smokey aroma and savoury flavour	10
KEEMUN 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	12
RIPE PU'ERH The sweetness and smokiness of tobacco with rich earthy notes	10
JU-PU A blend of ripe pu'erh and chrysanthemum with the sweetness of chrysanthemum complementing the earthiness of Pu'erh	10
JU-HUA This chrysanthemum tisane is a herbal beverage with delicate floral aroma and a light refreshing taste	10

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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# COCKTAILS

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



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

BOIZEL BRUT RÉSERVE Épernay   NV   Hawthorn, white peach, citrus	25 / 135
VIU MANENT "ESTATE COLLECTION" RESERVA CHARDONNAY Colchagua Valley   2016   Green apple, grapefruit, melon	17 / 75
THE WINERY OF GOOD HOPE CHENIN BLANC Stellenbosch   2016   White peach	18 / 80
WILD WAVES SAUVIGNON BLANC Marlborough   NV   Grapefruit, gooseberry, orange peel	20 / 90
CEMBRA CANTINA DI MONTAGNA MULLER THURGAU Trentino   2016   Peach, rose, sage	22 / 100
CHÂTEAU DE BERNE TERRES DE BERNE ROSE Côtes de Provence   2016   Apricot, freesia, peach	16 / 70
VIÑA COUSIÑO MACUL CARMÉNÈRE Central Valley   2016   Red & black fruits, herbaceous	17 / 75
PATRICK CLERGET CÔTEAUX BOURGUIGNONS PINOT NOIR Côte de Beaune   2014   Floral & fruity	18 / 80
PROTEA SHIRAZ Franschhoek   2014   Cherry, plum, spice	20 / 90
CHÂTEAU LA ROSE BELLEVUE TRADITION ROUGE Côtes de Blaye   2015   Red fruits, plum, pepper	20 / 90
CUSUMANO NERO D'AVOLA 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 90  
Limari Valley | 2017 | Gooseberry, passion fruit

RADFORD DALE "THIRST" 100  
CLAIRETTE BLANCHE-CHENIN BLANC-VERDELHO  
Stellenbosch | 2015 | Green & stone fruits

MT. DIFFICULTY "ROARING MEG" RIESLING 130  
Central Otago | 2015 | Peach, citrus

HENRI BOURGEOIS "EN TRAVERTIN" POUILLY-FUME 130  
Loire Valley | 2016 | Citrus, melon, mineral

TWO PADDOCKS RIESLING 140  
Central Otago | 2014 | Wildflower, pink grapefruit, mango

CHÂTEAU DE BEAUCASTEL 150  
COUDOULET DE BEAUCASTEL BLANC  
Southern Rhône | 2012 | Apricot, white peach

### LUSH & ELEGANT

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RUSTENBERG SAUVIGNON BLANC 100  
Stellenbosch | 2017 | Asparagus, gooseberry, pineapple

TYRRELL'S SEMILLON 130  
Hunter Valley | 2016 | Lemon curd, grapefruit, lemongrass

FRITZ HAAG BRAUNEBERGER RIESLING KABINETT 130  
Mosel | 2016 | Herbal, smoky, stone fruit

CASA FRESCHI LA SIGNORINA WHITE 140  
Adelaide Hills | 2012 | Lychee, grape, lime

SCHUBERT TRIBIANCO 150  
Martinborough | 2016 | Floral, stone fruit, orange blossoms

LOUIS LATOUR MEURSAULT 170  
Côte de Beaune | 2015 | Floral, almond, hazelnut

## WHITE

BTL

### OPULENT & BOLD

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MILES FROM NOWHERE 110  
"BEST BLOCK" CHARDONNAY  
Margaret River | 2017 | Toasty oak, spice, citrus

LOUIS LATOUR GRAND ARDÈCHE CHARDONNAY 120  
Rhône Valley | 2014 | Almond, vanilla, white fruit

PIEROPAN CALVARINO 130  
Soave | 2014 | Elderflower, lemon, cherry

CASA LAPOSTOLLE 140  
"CUVÉE ALEXANDRE" CHARDONNAY  
Casablanca Valley | 2011 | Tropical fruit, floral

JURTSCHITSCH LOISERBERG 150  
KAMPTAL GRÜNER VELTLINER  
Kamptal | 2016 | Kumquat, mineral, chamomile

SIMONNET-FEBVRE CHABLIS 160  
PREMIER CRU "FOURCHAUME"  
Chablis | 2015 | Citrus, mint, spice

DECELLE-VILLA SAINT AUBIN 1ST CRU SUR GAMAY 190  
Burgundy | 2012 | Ripe fruit, nuts, spice

MAISON JOSEPH DROUHIN 210  
CHASSAGNE-MONTRACHET  
Burgundy | 2014 | Candied lemon, hazelnut, gingerbread

TOLPUDDLE CHARDONNAY 230  
Tasmania | 2015 | Citrus, white flowers, peach

MAISON JOSEPH DROUHIN PULIGNY-MONTRACHET 270  
PREMIER CRU "LES FOLATIÈRES"  
Côte de Beaune | 2013 | Honey, dried fruit, spice

## ROSÉ

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

## 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

ISOLE 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 CUILLERON 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

## RED BTL

### BOLD & ELEGANT

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BODEGA CATENA ZAPATA MALBEC 115  
Mendoza | 2015 | Black cherries, violet

CHATEAU ST. MICHELLE "INDIAN WELLS"  
CABERNET SAUVIGNON 125  
Columbia Valley | 2014 | Spice, vanilla, plum

BODEGAS EMILIO MORO TEMPRANILLO 135  
Ribera del Duero | 2015 | Red fruit, toast

TABLAS CREEK "CÔTES DE TABLAS" 145  
Paso Robles | 2012 | Red & black fruits, underbush, floral

AZIENDA AGRICOLA COS 155  
Cerasuolo di Vittoria | 2014 | Red fruit, leather, anise

PRUNOTTO "COSTAMIOLE" BARBERA D'ASTI 165  
Piedmont | 2010 | Plum, cacao, cherries

JIM BARRY "THE MCREA WOOD" SHIRAZ 195  
South Australia | 2013 | Mint, chocolate, smoky

STAG'S LEAP "HANDS OF TIME" 215  
Napa Valley | 2014 | Boysenberry, tobacco, black tea

DOMAINE DE LA JANASSE "CUVÉE CHAUPIN"  
CHÂTEAUNEUF-DU-PAPE 235  
Rhône | 2011 | Red & black fruits, liquorice, spice

YALUMBA "THE OCTAVIUS" OLD VINE SHIRAZ 255  
Barossa | 2013 | Kirsch, dried plum, smoky

RÉSERVE DE LA COMTESSE 285  
Pauillac | 2014 | Cherry, red plum, spice

## 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

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

GLS / BTL

### ASIAN CRAFT

Ceylon Arrack (LK)	15 / 278
Phraya Gold Rum (TH)	16 / 288
Chalong Bay	16 / 288
'Thai Sweet Basil' Rum (TH)	
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	
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	
GREEN BEAN SALAD	16
snow peas, tomatoes, radish, walnuts, creamy yuzu tofu dressing	
KUROBUTA CHAR SIEW 	19
pork collar, 24-hour sous vide, barbecued sweet & savoury caramelised finish	