

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

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	
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	
CUMI BAKAR	18
charcoal-grilled Hokkaido surume squid, balinese spices, sambal kechap	

SOUP

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)
- SPICY TAMARIND BARRAMUNDI TAIL  32
locally farmed barramundi, okra, honey pineapple, vine cherry tomato,
tangy curry dressing
- AYAM PANGGANG 28
Peranakan-style charcoal-grilled chicken, sambal kechap,
homemade melon pickles
- 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	
PULUT HITAM	14
black sticky rice porridge, coconut milk, gula melaka, coconut gelato	

CAFFÈ

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

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.

All prices are subject to service charge & GST