Welcome to Po, our homage to *popo*, meaning grandmother in Mandarin. The menu, curated by Mod-Sin pioneer Willin Low, 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.*

Follow us:
@PoRestaurant | @LobeholdGroup
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
**SMALL PLATES**
Small plates with a Singaporean slant

<table>
<thead>
<tr>
<th>Dish Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FERMENTED SHRIMP SOFT-SHELL CRAB</td>
<td>19</td>
</tr>
<tr>
<td>crispy umami prawn paste crabs, spicy sambal belachan dip</td>
<td></td>
</tr>
<tr>
<td>TRUFFLE &amp; DUCK PIE TEE</td>
<td>19</td>
</tr>
<tr>
<td>canapé cups with braised pulled duck, burdock salad &amp; truffle mash filling</td>
<td></td>
</tr>
<tr>
<td>TRADITIONAL KUEH PIE TEE</td>
<td>16</td>
</tr>
<tr>
<td>canapé cups with stewed pork, shrimp &amp; root vegetable filling</td>
<td></td>
</tr>
<tr>
<td>CHARCOAL-GRILLED IBERICO SATAY</td>
<td>20</td>
</tr>
<tr>
<td>pork skewers, 12-hour spice marinade, freshly grated pineapple &amp; peanut dip</td>
<td></td>
</tr>
<tr>
<td>PO’S NGOH HIANG</td>
<td>15</td>
</tr>
<tr>
<td>crispy beancurd skin wraps with handmade five spice pork filling, lotus root crisps</td>
<td></td>
</tr>
<tr>
<td>BARRAMUNDI SALAD</td>
<td>19</td>
</tr>
<tr>
<td>tangy Singaporean carpaccio with locally farmed raw barramundi, ginger flower, Red Boat fish sauce, chilli, sesame oil</td>
<td></td>
</tr>
<tr>
<td>SQUID INK CALAMARI</td>
<td>16</td>
</tr>
<tr>
<td>crispy squid ink batter, salted duck egg sauce, crispy curry leaves, bird’s eye chilli</td>
<td></td>
</tr>
<tr>
<td>KUROBUTA CHAR SIEW</td>
<td>19</td>
</tr>
<tr>
<td>pork collar, 24-hour sous vide, barbecued sweet &amp; savoury caramelised finish</td>
<td></td>
</tr>
<tr>
<td>PO’S SIGNATURE BAK KUT TEH</td>
<td>24</td>
</tr>
<tr>
<td>tender US Prime pork ribs, 8-hour robust Sichuan pepper broth, freshly fried Chinese dough fritters</td>
<td></td>
</tr>
</tbody>
</table>

---

*Popo’s*  
**Pearls of Wisdom #2**  
“DON’T PUT OFF UNTIL TOMORROW WHAT YOU CAN EAT TODAY.”
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.

Each platter features popiah skins from Kway Guan Huat, a third-generation family business and an institution in Singapore’s food heritage.

All our popiah platters include fresh 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
- Coriander Sprigs
- Beansprouts

**TO TASTE**
- Housemade Chilli Sauce
- Sweet Sauce
- Freshly Ground Garlic

**CLASSIC**
- 4 skins, classic toppings & condiments, 1-2 persons

**PRAWN**
- classic platter with fresh tiger prawns

**HANDPICKED FLOWER CRAB**
- classic platter with fresh flower crab meat

**TO ELEVATE**
Popiah is best savoured with a glass of fine bubbly

**BOIZEL BRUT RESERVE**
Épernay | NV

---

**PO’S PICKS**
### MAINS

- **Paper Spring Chicken**
  - Good for 2-3 persons
  - Whole baked chicken, Shaoxing wine & sesame oil marinade, hearty glutinous rice, conpoy, dried shrimp, Chinese sausage & mushroom stuffing
  - (30-45 minutes preparation time)
  - Price: $49

- **Spicy Tamarind Barramundi**
  - Locally farmed barramundi, okra, tangy curry dressing, dehydrated pineapple
  - Price: $29

- **Veal Cheek Rendang**
  - Spice-braised veal in a rich coconut curry, belinjo crackers
  - Price: $35

- **Carabinero Prawns & Konbu Mee**
  - A dry umami spin on a local classic with charcoal-grilled prawns, pork belly, lardon & sakura ebi
  - Price: $32

- **Seafood Congee**
  - Cantonese rice porridge with Hokkaido scallops, littleneck clams, conpoy & angelica root
  - Price: $22 / $38

- **Lobster Somen**
  - Creamy collagen-rich shark bone & pig trotter broth with fine wheat noodles, Maine lobster tail & fresh fish maw
  - Price: $49

### SIDES

- **Cold Kailan & Kale**
  - Kailan, crispy kale, sakura ebi, tahini sesame dressing
  - Price: $14

- **Braised Mahjong Tofu**
  - Housemade spinach & soybean tofu, crabmeat, ikura
  - Price: $16

- **Sambal Forest Mushrooms**
  - Maitake, shiitake, honshimeji, eringi & abalone mushrooms, spicy sambal belachan, onsen egg
  - Price: $16
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.

**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.

**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.

**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.

**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.

**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.

**RIPE PU’ERH**
The sweetness and smokiness of tobacco with rich earthy notes.

**JU-PU**
A blend of ripe pu’erh and chrysanthemum with the sweetness of chrysanthemum complementing the earthiness of Pu’erh.

**JU-HUA**
This chrysanthemum tisane is a herbal beverage with delicate floral aroma and a light refreshing taste.

---

**DESSERTS**

**ICE CREAM POPIAH**
Locally made pineapple, taro & peanut gelato, freshly shaven peanut candy, sprigs of coriander

**GORENG PISANG**
Crispy banana fritters, coconut gelato, gula melaka

**TEH HALIA PANNA COTTA**
Creamy ginger tea custard, coconut ginger crumble, ginger gelee, gingerbread gelato

**PIZZA**

**Pricing is per pot, good for 2 to share.**
All prices are subject to service charge & GST