

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.

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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, spicy sambal belachan 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	
CHARCOAL-GRILLED IBERICO SATAY 	20
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	
SQUID INK CALAMARI	16
crispy squid ink batter, salted duck egg sauce, crispy curry leaves, bird's eye chilli	
KUROBUTA CHAR SIEW 	19
pork collar, 24-hour sous vide, barbecued sweet & savoury caramelised finish	
PO'S SIGNATURE BAK KUT TEH 	24
tender US Prime pork ribs, 8-hour robust Sichuan 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.

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	28
4 skins, classic toppings & condiments, 1-2 persons	
PRAWN	38
classic platter with fresh tiger prawns	
HANDPICKED FLOWER CRAB 	58
classic platter with fresh flower crab meat	

TO ELEVATE

Popiah is best savoured with a glass of fine bubbly

BOIZEL BRUT RÉSERVE	23 / 140
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
(30-45 minutes preparation time)
- SPICY TAMARIND BARRAMUNDI  29
locally farmed barramundi, okra, tangy curry dressing,
dehydrated pineapple
- VEAL CHEEK RENDANG 35
spice-braised veal in a rich coconut curry, belinjo crackers
- CARABINERO PRAWNS & KONBU MEE  32
a dry umami spin on a local classic with charcoal-grilled prawns,
pork belly, lardon & sakura ebi
- SEAFOOD CONGEE 22 / 38
Cantonese rice porridge with Hokkaido scallops, littleneck clams,
conpoy & angelica root
- LOBSTER SOMEN 49
creamy collagen-rich shark bone & pig trotter broth
with fine wheat noodles, Maine lobster tail & fresh fish maw

SIDES

- COLD KAILAN & KALE 14
kailan, crispy kale, sakura ebi, tahini sesame dressing
- BRAISED MAHJONG TOFU 16
housemade spinach & soybean tofu, crabmeat, ikura
- SAMBAL FOREST MUSHROOMS 16
maitake, shiitake, honshimeji, eringi & abalone mushrooms,
spicy sambal belachan, onsen egg

DESSERTS

ICE CREAM POPIAH  15
locally made pineapple, taro & peanut gelato,
freshly shaven peanut candy, sprigs of coriander

GORENG PISANG 12
crispy banana fritters, coconut gelato, gula melaka

TEH HALIA PANNA COTTA 14
creamy ginger tea custard, coconut ginger crumble, ginger gelée,
gingerbread gelato

A.MUSE 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

All prices are subject to service charge & GST