



TAKEAWAY MENU

Po is the flagship restaurant at The Warehouse Hotel specialising in refined Singaporean classics as a tribute to our local roots and the history of the space. Here we have curated a selection of dishes for enjoyment in the comfort of your own home.

Call +65 6828 0007 to arrange for pick up.
Available from 12pm-9pm daily.

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Popo's

Pearls of Wisdom #1

"IN LIFE, YOU'RE EITHER
HAMSTER OR GANGSTER."

TO START

Small plates with a Singaporean slant

| | |
|---|----|
| CHARCOAL-GRILLED IBERICO JOWL WITH COFFEE  P | 24 |
| Iberico jowl marinated with garlic, Chinese rose wine, arabica coffee & sweet black bean glaze, served with seasonal pickles | |
| TRADITIONAL KUEH PIE TEE  P | 20 |
| Golden hat, pork, shrimp & root vegetable filling | |
| DRIP-DRIP CHICKEN | 24 |
| Boneless chicken leg, black garlic, fermented soy bean, spicy chilli oil drizzle | |
| MUSHROOM DUMPLING  V | 20 |
| Pan-fried dumplings, shiitake mushroom, spiced ginger sesame drizzle | |
| GOBI 65  V | 20 |
| Cauliflower marinated with spices and curry leaves | |
| NYONYA PRAWN SALAD | 24 |
| Tiger prawn, cucumber, crispy shallot, sakura ebi, lettuce, plum sauce & calamansi juice | |

PO'S PICKS  GLUTEN-FREE  GF VEGETARIAN  V PORK  P

Please note that our cuisine uses and comes into contact with common allergens such as dairy, eggs, wheat, soy, nuts, fish, and shellfish



Popo's

Pearls of Wisdom #2

“DON'T PUT OFF
UNTIL TOMORROW WHAT
YOU CAN EAT TODAY.”

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 ^P 32

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

PRAWN ^P 42

Classic platter with fresh tiger prawns

FRESH FLOWER CRAB ^P 52

Classic platter with handpicked flower crabmeat

VEGETARIAN ^V 32

Vegetarian toppings & condiments

ADD-ONS

| | |
|---|-----|
| Traditional popiah filling, 1-2 persons | 10 |
| Popiah skin, 1 piece | 2.5 |
| Fresh tiger prawn, 8 half-cut pieces | 10 |
| Flower crabmeat, 80 grams | 20 |

TO ELEVATE

Popiah is best savoured with a bottle of fine bubbly

PIERRE BAILLETTE LE VILLAGE 150

Trois Puits | NV

PO'S PICKS  GLUTEN-FREE ^{GF} VEGETARIAN ^V PORK ^P

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Popo's

Pearls of Wisdom #3

“WHAT IS YOURS IS YOURS.
WHAT IS HIS IS ALSO
YOURS.”

TO SHARE

| | |
|---|----|
| PAPER SPRING CHICKEN  | 68 |
| Good for 2-3 persons Whole baked chicken, Shaoxing wine & sesame oil marinade, glutinous rice, conpoy, dried shrimp, chinese sausage & mushroom stuffing (45 minutes preparation time) | |
| FISH EN PAPILOTE | 40 |
| Catch-of-the-day, shiitake mushrooms, tofu, ginger & beansprouts | |
| BEEF CHEEK RENDANG  | 40 |
| Angus beef cheek, 11 different spices, served with sago chips & coconut milk crumbs | |
| GIANT RIVER PRAWNS KONBU MEE P  | 38 |
| A dry umami spin on a local classic with fresh river prawns, pork belly, lardon & sakura ebi | |
| BLACK-BLACK FRIED RICE P  | 38 |
| Sambal buah keluak, crabmeat, minced pork, dried shrimp, fresh herbs & a fried egg | |
| HARVESTED MUSHROOM RENDANG | 24 |
| Mushroom trio, masala, garden herbs & coconut milk crumbs | |
| STIR-FRIED BRINJAL P | 22 |
| Eggplant, basil, shrimp, minced pork & ladyfingers <i>v Vegetarian option available upon request</i> | |
| SEASONAL GREENS | 18 |
| Selected daily from local producers | |

SIDES

| | |
|--|---|
| NYONYA PICKLES | 5 |
| Cucumber, honey pineapple, carrot & spices | |
| SAMBAL SAMPLER | 5 |
| Sambal belacan, sambal hijau, chilli cuka | |
| THAI JASMINE RICE <small>GF V</small> | 2 |

SWEETS

| | |
|---|----|
| KUEH OF THE DAY | 18 |
| Handmade daily specials from the kitchen (limited portions available) | |

BOTTLED 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.

GODOWN (MID 20TH CENTURY)

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

B.B. KING

26

banana whisky, smoked maple syrup, barbecue bitters

140ml | 1.5 serves

POPO'S PEARLS OF WISDOM

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WHAT YOU CAN EAT TODAY."