

Pó

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'RE 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.

ORIGINAL TRIAD

Timeless signatures from The Warehouse Hotel, inspired by an enduring spirit of enigma and revelry

B.B KING 26
Banana whisky, smoked maple syrup, barbecue bitters

LADY LUCK 24
Citrus vodka, roselle gin, honeybush, pineapple shrub, ginger, coconut, lemon oleo saccharum

DISCO SLING 24
Our take on a Singapore Sling—gin, pineapple, citrus, grenadine, kaffir lime

SINGAPORE SAZERAC 26
Raisin bourbon, pandan bitters, rye, cognac, absinthe, spiced demerara

GODOWN GLAM

A journey through time, from the colourful spice trade to the darker years of illicit distillery

MOONSHINE 26 Tequila, Mezcal, Cointreau, Lime, Coriander, Chilli, Acid	BIRD'S EYE 24 Cognac, Bird's Eye Chilli, Longan, Lime, Lemon
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SILK ROAD 26 Rum, Arrack, Spice Mix, Black Tea, Pandan, Coconut Water, Clarified Milk	EQUATORIAL 24 Brown Butter Gin, Pineapple, Lime, Creole Bitters
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HIGH SOCIETY

Flirty concoctions inspired by a glamorous lifetime of heady, aural indulgence and celebrity

ROSE CHAN 26 Gin, Vodka, Strawberry, Mint, Acid	OLD SOUL 24 Bourbon, Laksa Leaf, Gula Melaka, Bitters
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YELLOW SONGBIRD 26 Rye, Sweet Vermouth, Cynar, Fermented Green Capsicum, Pedro Ximenez, Chocolate Bitter	HAIL MARY 26 Gin, Tomato, Chilli, Celery Bitters, Acid
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Popo's

Pearls of Wisdom #2

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

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 #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 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 glass of fine bubbly

PIERRE BAILLETTE LE VILLAGE 30 / 150

Trois Puits | NV

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

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Popo's Pearls of Wisdom #4

"NOTHING IN LIFE IS FREE,
GLUTEN ALSO
NOT FREE."

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 PAPILLOTE

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

38

A dry umami spin on a local classic with fresh river prawns, pork belly, lardon & sakura ebi

BLACK-BLACK FRIED RICE

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

22

Eggplant, basil, shrimp, minced pork & ladyfingers

 *Vegetarian option available upon request*

SEASONAL GREENS

18

Selected daily from local producers

SIDES

NYONYA PICKLES

Cucumber, honey pineapple, carrot & spices

5

SAMBAL SAMPLER

Sambal belacan, sambal hijau, chilli cuka

5

THAI JASMINE RICE GF V

2

SWEETS

ICE CREAM POPIAH 18

Coconut ice cream, freshly shaven peanut candy, coriander

PULUT HITAM 18

Black sticky rice porridge, dried longan, coconut gelato

KUEH OF THE DAY 18

Handmade daily specials from the kitchen (limited portions available)

CAFFÈ

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

WATER

FREE FLOW NORDAQ WATER	
Still / Sparkling	5 / 7

SPECIALTY TEA

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 12

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 12

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