

# 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

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

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# 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

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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

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

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

## HIGH SOCIETY

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

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



*Popo's*  
Pearls of Wisdom #2

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

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## SMALL PLATES

Small plates with a Singaporean slant

CHARCOAL-GRILLED IBERICO SATAY 	24
Pork skewers, 12-hour spice marinade, freshly grated pineapple & peanut dip	
SOFT-SHELL CRAB	22
Crispy crab in umami paste, lime mayo	
TRADITIONAL KUEH PIE TEE 	18
Canapé cups with stewed pork, shrimp & root vegetable filling	
OTAH	18
Mackerel, prawn paste, jumbo crabmeat, homemade heritage spices	
MUSHROOM DUMPLING 	18
Pan-fried dumplings, spiced ginger sesame drizzle	
KUROBUTA CHAR SIEW 	20
Pork collar, 24-hour sous vide, barbecued sweet & savoury caramelised finish	
GREEN BEAN SALAD 	16
Snow peas, tomatoes, radish, walnuts, creamy yuzu tofu dressing	
SG CHEE CHEONG FUN by BEN YEO	20
Handmade rice rolls served with umami soy, peanut sauce, sesame sweet sauce, fragrant oil and sambal chili	
<i>*Vegetarian option available</i>	



*Popo's*  
Pearls of Wisdom #3

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

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# 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.


*\*Vegetarian option is available. Kindly inform us 3 days in advance.*

## TO SPRINKLE

Eggs  
Crushed Peanuts  
Crispy Flatfish  
Crispy Shallots  
Coriander Sprigs  
Beansprouts

## TO TASTE

Housemade Chilli Sauce  
Sweet Sauce  
Freshly Ground Garlic

CLASSIC	32
4 skins, classic toppings & condiments, 1-2 persons	
<i>*Vegetarian option is subjected to availability</i>	
PRAWN	42
Classic platter with fresh tiger prawns	
FRESH FLOWER CRAB 	52
Classic platter with handpicked flower crabmeat	

## TO ELEVATE

Popiah is best savoured with a glass of fine bubbly

BOIZEL BRUT RÉSERVE 27 / 160  
Épernay | NV



*Popo's*  
Pearls of Wisdom #4

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

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## MAINS

- PAPER SPRING CHICKEN  68  
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 FRESH RED SNAPPER FILLET 40  
Okra, honey pineapple, vine cherry tomato, tangy curry dressing
- WAGYU CHEEK RENDANG  48  
Spice-braised wagyu cheeks in a rich coconut curry, wheat lace crêpes
- GIANT RIVER PRAWNS KONBU MEE  38  
A dry umami spin on a local classic with fresh river prawns,  
pork belly, lardon & sakura ebi
- SEAFOOD CONGEE 26 / 40  
Cantonese rice porridge with Hokkaido scallops,  
littleneck clams, conpoy & angelica root

## SHARING SIDES

- SAUTÉED BABY CHYE SIM 18  
Garlic, dried scallop sauce  
*\*Vegetarian option available*
- BRAISED MAHJONG TOFU v 18  
Housemade spinach beancurd, braised bailing mushrooms, broccoli
- NASI KUNING GF V 6  
Fragrant glutinous & Thai rice with turmeric, coconut milk & lemongrass

## SWEETS

- ICE CREAM POPIAH 16  
Locally made pineapple, taro & peanut gelato, freshly shaven peanut candy, sprigs of coriander
- PULUT HITAM 16  
Black sticky rice porridge, coconut milk, gula melaka, coconut gelato

## CAFFÈ

BLACK	6
WHITE	7
MOCHA	8
<i>Extra shot / Iced</i>	+ 2
HOT CHOCOLATE	8
FREE FLOW NORDAQ WATER	
Still / Sparkling	5 / 7

All prices are subject to service charge & GST

## 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*