

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:  
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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.

### SPICE TRADE (19TH CENTURY)

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Sultry, spice-driven cocktails reflecting Singapore's roots as the epicenter of trade

HIGH TEA 19  
chamomile whisky, 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)

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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)

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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, earl grey tea



*Popo's  
Pearls of Wisdom #1*

"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	
PERANAKAN 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	

## 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

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<b>CLASSIC</b>	28
4 skins, classic toppings & condiments, 1-2 persons	
<b>PRAWN PLATTER</b>	38
classic platter with fresh tiger prawns	
<b>FRESH FLOWER CRAB PLATTER</b> 🍤	58
classic platter with handpicked flower crab meat	

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### TO ELEVATE

Popiah is best savoured with a glass of fine bubbly

<b>BOIZEL BRUT RÉSERVE</b>	23 / 140
Épernay   NV	



Popo's  
Pearls of Wisdom #2

"MAN WHO DON'T LET  
WOMAN WIN, LOSE."


## 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 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	



Popo's  
Pearls of Wisdom #3

"IF WIFE NOT TALKING,  
DON'T ASK WHY.  
JUST SAY SORRY"

## 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.

<b>JASMINE PEARL</b>	5
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	
<b>LONG JING</b>	8
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	
<b>TIE GUAN YIN</b>	5
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	
<b>FORMOSA ORIENTAL BEAUTY</b>	8
The famous Taiwanese tea known as the champagne of oolongs. Harvested only once a year, it has rich floral notes of honey & peach	
<b>LAPSANG SOUCHONG</b>	5
This specialty black tea from Fujian province is produced by drying over smoking pine wood, giving it its distinctive smokey aroma and savoury flavour	
<b>KEEMUN</b>	8
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	
<b>RIPE PU'ERH</b>	5
The sweetness and smokiness of tobacco with rich earthy notes	
<b>JU-PU</b>	5
A blend of ripe pu'erh and chrysanthemum with the sweetness of chrysanthemum complementing the earthiness of Pu'erh	
<b>JU-HUA</b>	5
This chrysanthemum tisane is a herbal beverage with delicate floral aroma and a light refreshing taste	

Per person pricing applies

All prices are subject to service charge & GST



Our beverage programme features tipples that reflect the rich, nuanced history of The Warehouse Hotel. The cocktails are a taste of the three distinct eras of the warehouse's past, from the frenetic height of the spice trade and the darker underbelly of godown culture to the giddy heyday of disco. These are supported by a selection of Asian craft beers, spirits and fine wines.

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## WINE BY THE GLASS

GLS/BTL

BOIZEL BRUT RÉSERVE Épernay   NV   Hawthorn, white peach, citrus	23 / 140
THE WINERY OF GOOD HOPE CHENIN BLANC Stellenbosch   2016   White peach	16 / 75
VIU MANENT "ESTATE COLLECTION" RESERVA CHARDONNAY Colchagua Valley   2016   Green apple, grapefruit, melon	12 / 55
CHÂTEAU DE BERNE TERRES DE BERNE ROSE Côtes de Provence   2015   Apricot, freesia, peach	16 / 75
PATRICK CLERGET CÔTEAUX BOURGUIGNONS PINOT NOIR Côte de Beaune   2014   Floral & fruity	16 / 75
VIÑA COUSIÑO MACUL CARMÉNÈRE Central Valley   2014   Red & black fruits, herbaceous	14 / 65

## CHAMPAGNE

GLS/BTL

BILLECART-SALMON BRUT RÉSERVE Mareuil-sur-Aÿ   NV   Ripe pear, fresh fruit	150
CHAMPAGNE TARLANT ZÉRO BRUT NATURE Oeuilly   NV   Honey, lemon, mandarin	160
BILLECART-SALMON BRUT ROSE Mareuil-sur-Aÿ   NV   Raspberry, red & citrus fruits	175
CHARLES HEIDSIECK BRUT RÉSERVE Reims   NV   Vanilla, spice	195
RUINART BLANC DE BLANCS Reims   NV   Jasmine, white peach, pink peppercorns	220
POL ROGER BLANC DE BLANCS Épernay   2008   Citrus, butter, meringue	230
PERRIER-JOUËT CUVÉE BELLE ÉPOQUE Épernay   2007   Bergamot, orange, lemon peel	295
KRUG GRAND CUVÉE Reims   NV   Strawberry, warm butter, smoke	320

## WHITE

BTL

### FRUITY & FRAGRANT

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TABALÍ SAUVIGNON BLANC 80  
Limari Valley | 2014 | Gooseberry, passion fruit

RADFORD DALE "THIRST" 90  
CLAIRETTE BLANCHE-CHENIN BLANC-VERDELHO  
Stellenbosch | 2015 | Green & stone fruits

FAMILLE HUGEL TRADITION MUSCAT 95  
Alsace | 2010 | Oregano, orange zest, mint

MT. DIFFICULTY "ROARING MEG" RIESLING 115  
Central Otago | 2014 | Peach, citrus

TWO PADDOCKS RIESLING 130  
Central Otago | 2014 | Wildflower, pink grapefruit, mango

CHÂTEAU DE BEAUCASTEL 140  
COUDOULET DE BEAUCASTEL BLANC  
Southern Rhône | 2011 | Apricot, white peach

### LUSH & ELEGANT

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RUSTENBERG SAUVIGNON BLANC 95  
Stellenbosch | 2015 | Asparagus, gooseberry, pineapple

DOMAINE YVES CUILLERON 110  
"LES VIGNES D'À CÔTÉ" MARSANNE  
Chavanay | 2015 | Stone fruits, citrus, almonds

FRITZ HAAG BRAUNEBERGER RIESLING KABINETT 125  
Mosel | 2014 | Herbal, smoky, stone fruit

CASA FRESCHI LA SIGNORINA WHITE BLEND 130  
Adelaide Hills | 2010 | Lychee, grape, lime

LOUIS LATOUR MEURSAULT 165  
Côte de Beaune | 2014 | Floral, almond, hazelnut

## WHITE

BTL

### OPULENT & BOLD

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NEWTON JOHNSON FELICITÉ CHARDONNAY 90  
Walker Bay | 2015 | White peach, apricot blossom, clementine

MILES FROM NOWHERE 105  
"BEST BLOCK" CHARDONNAY  
Margaret River | 2014 | Toasty oak, spice, citrus

LOUIS LATOUR GRAND ARDÈCHE 115  
Rhône Valley | 2013 | Almond, vanilla, white fruit

CASA LAPOSTOLLE 130  
"CUVÉE ALEXANDRE" CHARDONNAY  
Casablanca Valley | 2011 | Tropical fruit, floral

SIMONNET-FEBVRE CHABLIS 150  
PREMIER CRU "FOURCHAUME"  
Chablis | 2014 | Citrus, mint, spice

MAISON JOSEPH DROUHIN 195  
CHASSAGNE-MONTRACHET  
Burgundy | 2013 | Candied lemon, hazelnut, gingerbread

MAISON JOSEPH DROUHIN PULIGNY-MONTRACHET 265  
PREMIER CRU "LES FOLATIÈRES"  
Côte de Beaune | 2010 | Honey, dried fruit, spice

DOMAINE CHEVALIER PÈRE 340  
& FILS CORTON-CHARLEMAGNE  
Côte de Beaune | 2012 | Lavender, melon, vanilla

## RED

BTL

### SILKY & FRUITY

LUCIANO SANDRONE DOLCETTO D'ALBA 100  
Piedmont | 2013 | Plum, blackberry, cassis

ISOLE E OLENA CHIANTI CLASSICO 120  
Tuscany | 2013 | Cherries, fennel, blueberry

NEWTON JOHNSON "ELGIN" PINOT NOIR 135  
Walker Bay | 2011 | Smoky, currants, raspberry

DOMAINE YVES CUILLERON 140  
SAINT-JOSEPH "LES PIERRES SÈCHES"  
Northern Rhône | 2014 | White pepper, blackberry, oak

SHAW + SMITH PINOT NOIR 145  
Adelaide Hills | 2013 | Cranberry, redcurrant, violet

### MATURE & LUSH

BODEGA CATENA ZAPATA MALBEC 110  
Mendoza | 2013 | Black cherries, violet

REMELLURI RESERVA 140  
Rioja | 2009 | Red fruit, vanilla, cinnamon

CASA FRESCHI LA SIGNORA 150  
South Australia | 2006 | Cherries, aniseed, rose

DOMAINE LES CAILLOUX CHÂTEAUNEUF-DU-PAPE 165  
Southern Rhône | 2013 | Red berries, spice

DOMAINE YVES CUILLERON 195  
CÔTE-RÔTIE MADINIÈRE  
Northern Rhône | 2013 | Cassis, liquorice

MARCHESI ANTINORI TIGNANELLO 225  
Tuscany | 2012 | Olives, red cherries, truffle

DOMAINE DAVID DUBAND CLOS VOUGEOT 265  
Côte de Nuits | 2008 | Red fruit, raspberry

## RED

BTL

### BOLD & ELEGANT

CHATEAU STE. MICHELLE "INDIAN WELLS" 120  
CABERNET SAUVIGNON  
Columbia Valley | 2012 | Spice, vanilla, plum

BODEGAS EMILIO MORO 130  
Ribera del Duero | 2014 | Red fruit, toast

CASA LAPOSTOLLE 130  
"CUVÉE ALEXANDRE" CARMÉNÈRE  
Colchagua | 2012 | Liquorice, plum

TABLAS CREEK "CÔTES DE TABLAS" 140  
Paso Robles | 2011 | Red & black fruits, underbush, floral

PRUNOTTO "COSTAMIOLE" BARBERA D'ASTI 155  
Piedmont | 2010 | Plum, cacao, cherries

JIM BARRY "THE MCREA WOOD" SHIRAZ 175  
South Australia | 2010 | Mint, chocolate, smoky

DOMAINE DE LA JANASSE "CUVÉE CHAUPIN" 220  
CHÂTEAUNEUF-DU-PAPE  
Rhône | 2011 | Red & black fruits, liquorice, spice

YALUMBA "THE OCTAVIUS" OLD VINE SHIRAZ 245  
Barossa | 2008 | Kirsch, dried plum, smoky

## BEERS & SAKE

### BEER

Asahi	13
RedDot Summer Ale	15
Coedo Shiro Hefeweizen	17
Hitachino Nest White Ale	19
Echigo Koshihikari Lager	21

### SAKE

Sawanotsuru Ginjo Zuicho	45
Mizubasho Junmai Ginjo	65
Sawanotsuru Yamada Nishiki Tokubetsu Junmai	85
Dassai Junmai Daiginjo 50	115
Nabeshima Yamada Nishiki Junmai Ginjo	135

## SPIRITS

### GIN

Beefeater	13
Beefeater 24	14
The Botanist	15
Hendricks	15
Monkey 47	15
Paper Lantern	15
G'Vine	15
Tanqueray 10	16

### VODKA

Wyborowa	13
Absolut Elyx	15
Grey Goose	15
Belvedere	17

### TEQUILA

Cimarrón Blanco	13
Don Julio Blanco	14
Ocho Reposado	15
Tapatio Reposado	17
Fuerteseca 7 Yrs	24

### RUM

Havana Club 3 Yrs	13
Havana Club 7 Yrs	14
Nusa Caña	14
Plantation Pineapple	15
Plantation Original Dark Overproof	15
El Dorado 15 Yrs Special Reserve	16
Diplomatico Exclusiva Reserva	16
Ron Zacapa 23 Yrs	18

### JAPANESE WHISKY

Kakubin	13
Kavalan Port Cask	16
Yamazaki Distiller's Reserve	19
Hakushu Distiller's Reserve	21
Nikka Yoichi 10 Yrs	22
Hibiki Harmony	23
Togouchi 12 Yrs	27
Nikka 12 Yrs	27
Nikka Taketsuru 12 Yrs	29
Akashi	29
Togouchi 18 Yrs	31
Nikka Taketsuru 17 Yrs	35
Hakushu 18 Yrs	45

### WHISKY

Chivas Regal 12 Yrs	13
Monkey Shoulder	14
Laphroaig 10 Yrs	15
Deanston 12 Yrs	16
Dalmore 15 Yrs	18
Lagavulin 16 Yrs	20
Old Pulteney 17 Yrs	21
Caol Ila 17 Yrs	23
Balvenie 14 Yrs Caribbean Cask	25
Talisker 18 Yrs	27
Springbank 18 Yrs	29
Port Askaig 19 Yrs	31

### WHISKEY

Bulleit	13
Blanton's Original	14
Willet 6 Yrs Single Barrel	15
Sonoma Rye	17

## A.MUSE PREMIUM TEA SELECTION

The very best teas of the East & West, curated by local specialty tea company A.muse Projects. 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.

PEKOE	10
Single estate Ceylon black tea	
EARL GREY	10
The Western World's most popular scented black tea. Features citrus, lemon & malt notes	
CARAMEL MACCHIATO	12
Buttery caramel flavour with hints of vanilla. Featuring a blend of oolong, rooibos, almond, vanilla & coffee beans	
EMERALD MINT	10
An Asian twist to the well-known Moroccan Mint tea. Features organic jasmine green tea, organic peppermint & organic spearmint	
RIESLING	12
Inspired by light bodied Rieslings, one of the most aromatic grape varieties in the world. Features white tea, lemongrass, apricot, lemon myrtle, lily petals & jasmine flowers	
CHAMOMILE (CAFFEINE-FREE)	10
The classic, soothing herbal brew	
THE BOUQUET (CAFFEINE-FREE)	10
Floral and naturally sweet. Featuring rooibos, vanilla & rose petals	
PINA COLADA (CAFFEINE-FREE)	12
The taste of sunbathed paradise. Featuring hibiscus, pineapple & honeybush	

## PAPA PALHETA COFFEE

Our beans are supplied by local independent coffee boutique Papa Palheta. Their micro roasting methods ensure each batch of coffee is made with care. The beans are sourced from the Americas, Brazil and Asia, then blended and cupped to perfection.

ESPRESSO	7
WHITE/BLACK/MOCHA	8
HOT CHOCOLATE	8

## BAR SNACKS

BELINJO CRACKERS	9
belachan, kecap manis dip	
KALE CHIPS	9
togarashi, sea salt	
MALAY-STYLE WINGS	17
spicy turmeric marinade, crispy curry leaves	
FERMENTED SHRIMP SOFT-SHELL CRAB	19
crispy umami prawn paste crabs, spicy sambal belachan dip	
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