

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)

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)

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, 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

CLASSIC	28
4 skins, classic toppings & condiments, 1-2 persons	
PRAWN PLATTER	38
classic platter with fresh tiger prawns	
FRESH FLOWER CRAB PLATTER 	58
classic platter with handpicked 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 #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.

JASMINE PEARL	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	
LONG JING	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	
TIE GUAN YIN	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	
FORMOSA ORIENTAL BEAUTY	8
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	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	
KEEMUN	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	
RIPE PU'ERH	5
The sweetness and smokiness of tobacco with rich earthy notes	
JU-PU	5
A blend of ripe pu'erh and chrysanthemum with the sweetness of chrysanthemum complementing the earthiness of Pu'erh	
JU-HUA	5
This chrysanthemum tisane is a herbal beverage with delicate floral aroma and a light refreshing taste	

Per person pricing applies

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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hibiscus gin, elderflower, rhubarb, egg white, earl grey

WINE BY THE GLASS

GLS / BTL

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

CHAMPAGNE

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 2008 Bergamot, orange, lemon peel	295
KRUG GRAND CUVÉE Reims NV Strawberry, warm butter, smoke	320

WHITE

BTL

FRUITY & FRAGRANT

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

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	
FRTZ 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

NEWTON JOHNSON FELICITÉ CHARDONNAY Walker Bay 2015 White peach, apricot blossom, clementine	90
MILES FROM NOWHERE "BEST BLOCK" CHARDONNAY Margaret River 2014 Toasty oak, spice, citrus	105
LOUIS LATOUR GRAND ARDÈCHE Rhône Valley 2013 Almond, vanilla, white fruit	115
CASA LAPOSTOLLE "CUVÉE ALEXANDRE" CHARDONNAY Casablanca Valley 2011 Tropical fruit, floral	130
SIMONNET-FEBVRE CHABLIS PREMIER CRU "FOURCHAUME" Chablis 2014 Citrus, mint, spice	150
MAISON JOSEPH DROUHIN CHASSAGNE-MONTRACHET Burgundy 2013 Candied lemon, hazelnut, gingerbread	195
MAISON JOSEPH DROUHIN PULIGNY-MONTRACHET PREMIER CRU "LES FOLATIÈRES" Côte de Beaune 2012 Honey, dried fruit, spice	265
DOMAINE CHEVALIER PÈRE & FILS CORTON-CHARLEMAGNE Côte de Beaune 2012 Lavender, melon, vanilla	340

RED

BTL

SILKY & FRUITY

LUCIANO SANDRONE DOLCETTO D'ALBA 100
Piedmont | 2014 | Plum, blackberry, cassis

ISOLE E OLENA CHIANTI CLASSICO 120
Tuscany | 2014 | 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 | 2014 | Cranberry, redcurrant, violet

MATURE & LUSH

BODEGA CATENA ZAPATA MALBEC 110
Mendoza | 2014 | Black cherries, violet

REMELLURI RESERVA 140
Rioja | 2010 | 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

BOLD & ELEGANT

CHATEAU STE. MICHELLE "INDIAN WELLS" CABERNET SAUVIGNON Columbia Valley 2012 Spice, vanilla, plum	120
BODEGAS EMILIO MORO Ribera del Duero 2014 Red fruit, toast	130
CASA LAPOSTOLLE "CUVÉE ALEXANDRE" CARMÈNÈRE Colchagua 2012 Liquorice, plum	130
TABLAS CREEK "CÔTES DE TABLAS" Paso Robles 2012 Red & black fruits, underbush, floral	140
PRUNOTTO "COSTAMIOLE" BARBERA D'ASTI Piedmont 2010 Plum, cacao, cherries	155
JIM BARRY "THE MCREA WOOD" SHIRAZ South Australia 2012 Mint, chocolate, smoky	175
DOMAINE DE LA JANASSE "CUVÉE CHAUPIN" CHÂTEAUNEUF-DU-PAPE Rhône 2011 Red & black fruits, liquorice, spice	220
YALUMBA "THE OCTAVIUS" OLD VINE SHIRAZ Barossa 2009 Kirsch, dried plum, smoky	245

BEERS & SAKE

BOTTLED BEER

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

SAKE

Sawanotsuru Ginjo Zuicho (300ml)	45
Mizubasho Junmai Ginjo (300ml)	65
Sawanotsuru Tokubetsu Junmai Yamada Nishiki (720ml)	85
Dassai Junmai Daiginjo 50 (720ml)	115
Nabeshima Junmai Ginjo Yamada Nishiki (720ml)	135

NON-ALCOHOLIC

HONEYBUSH TEA honeybush, pineapple, ginger, coconut, hibiscus	10
HOMEMADE ICED LEMON TEA ceylon, fresh lemon, sugar	10
EARL GREY PASSION FRUIT earl grey, passion fruit, mint	10
FRESHLY SQUEEZED JUICE orange / grapefruit	10
SOFT DRINKS coke / coke light / sprite / ginger ale / ginger beer	8

SPIRITS

GLS / BTL

GLS / BTL

GIN

Beefeater	13 / 188
Beefeater 24	15 / 278
G'Vine	15 / 268
Monkey 47	15 / 278
Paper Lantern	15 / 258
The Botanist	16 / 288
Hendricks	16 / 288
Tanqueray 10	17 / 298

VODKA

Wyborowa	13 / 188
Grey Goose	15 / 278
Absolut Elyx	16 / 288
Belvedere	17 / 298

TEQUILA

Cimarrón Blanco	13 / 188
Ocho Reposado	15 / 248
Don Julio Blanco	15 / 278
Tapatio Reposado	17 / 268
FuenteSeca 7 Yrs	24 / 368

RUM

Havana Club 3 Yrs	13 / 188
Havana Club 7 Yrs	15 / 278
Nusa Caña	15 / 258
Plantation Pineapple	15 / 278
Diplomatico Exclusiva Reserva	16 / 288
El Dorado 15 Yrs Special Reserve	16 / 288
Plantation Original Dark Overproof	17 / 298
Ron Zacapa 23 Yrs	18 / 318

COGNAC

Martell VSOP	15 / 278
Remy Martin VSOP	16 / 298
Martell Cordon Bleu	32 / 688

JAPANESE WHISKY

Kakubin Suntory	13 / 188
Hakushu Distiller's Reserve	19 / 348
Yamazaki Distiller's Reserve	21 / 388
Nikka Yoichi 10 Yrs	22 / 408
Togouchi 12 Yrs	22 / 368
Hibiki Harmony	23 / 388
Akashi Malt	29 / 238
Nikka 12 Yrs	29 / 468
Nikka Taketsuru 12 Yrs	29 / 468
Togouchi 18 Yrs	31 / 538
Nikka Taketsuru 17 Yrs	35 / 648
Hakushu 18 Yrs	45 / 888

WHISKY

Chivas Regal 12 Yrs	13 / 188
Monkey Shoulder	13 / 208
Laphroaig 10 Yrs	15 / 268
Deanston 12 Yrs	16 / 288
Kavalan Port Cask	16 / 288
Dalmore 15 Yrs	18 / 348
Lagavulin 16 Yrs	20 / 328
Old Pulteney 17 Yrs	22 / 388
Caol Ila 17 Yrs	23 / 438
Balvenie 14 Yrs Caribbean Cask	25 / 488
Dalmore 18 Yrs	25 / 488
Talisker 18 Yrs	27 / 468
Springbank 18 Yrs	29 / 508
Port Askaig 19 Yrs	31 / 548

WHISKEY

Bulleit Bourbon	13 / 188
Blanton's Original Bourbon	15 / 278
Four Roses Single Barrel Bourbon	15 / 278
Willet 6 Yrs Single Barrel Bourbon	15 / 278
Sonoma Rye	17 / 308

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 one of the most aromatic grape varieties in the world. Features white tea, lemongrass, apricot, lemon myrtle, lily & jasmine	
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

Available 12pm-10pm only.

BELINJO CRACKERS belachan, kecap manis dip	9
INDONESIAN PRAWN CRACKERS belachan, kecap manis dip	9
MALAY-STYLE WINGS spicy turmeric marinade, crispy curry leaves	17
FERMENTED SHRIMP SOFT-SHELL CRAB crispy umami prawn paste crabs, spicy sambal belachan dip	19
TRUFFLE & DUCK PIE TEE canapé cups with braised pulled duck, burdock salad & truffle mash filling	19
TRADITIONAL KUEH PIE TEE canapé cups with stewed pork, shrimp & root vegetable filling	16
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All prices are subject to service charge & GST