



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
from 12pm-9pm daily.

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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.

PRAWN POPIAH PLATTER 42
with fresh tiger prawns

FRESH FLOWER CRAB POPIAH PLATTER 52 
with handpicked flower crabmeat

Each platter serves 1-2 persons, includes 4 skins, toppings & condiments

TO SPRINKLE

Eggs
Crushed Peanuts
Crispy Flatfish
Crispy Shallots
Coriander Sprigs
Beansprouts

TO TASTE

Housemade Chilli Sauce
Sweet Sauce
Freshly Ground Garlic

All prices are subject to GST

SMALL PLATES

CHARCOAL-GRILLED IBERICO SATAY  GF 21
pork skewers, 12-hour spice marinade,
freshly grated pineapple & peanut dip

KUROBUTA CHAR SIEW  20
pork collar, 24-hour sous vide,
barbecued sweet & savoury caramelised finish

GREEN BEAN SALAD V 16
snow peas, tomatoes, radish, walnuts, creamy yuzu tofu dressing

XO CRAB CARROT CAKE 22
pan-fried with eggs, handpicked fresh flower crab, dried shrimp chilli

MAINS

PAPER SPRING CHICKEN 58
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)

WAGYU CHEEK RENDANG  48
spice-braised wagyu cheeks in a rich coconut curry, wheat lace crêpes

CARABINERO PRAWNS & KONBU MEE  34
a dry umami spin on a local classic with Mediterranean wild red prawns,
pork belly, lardon & sakura ebi

SHARING SIDES

SAUTÉED HONG KONG KAILAN 16
garlic, dried scallop sauce

'WOK HEI' GARDEN GREENS  V 16
lily bulbs, braised cabbage, assorted greens, cashew nuts

NASI KUNING GF V 4
fragrant & glutinous Thai rice flavoured with turmeric,
coconut milk & lemongrass

PO'S PICKS  GLUTEN-FREE GF VEGETARIAN V