

Y E L L ● W P O T

The **iconic modern Chinese gem**, Yellow Pot, has come to The Vagabond Club. We bring you your all-time **favourite dishes** from our **flagship restaurant**, Yellow Pot at Duxton Reserve. Embark on an unforgettable culinary journey as we evoke a multi-sensory experience. Immerse in delectable Chinese cuisine with an innovative twist that has been thoughtfully curated and **cooked from the heart**.

Yellow Pot adopts a **clean eating philosophy** and features high quality, **sustainably sourced** ingredients with an emphasis on drawing fresh and natural flavours.

With over 18 years of savoir-faire, **award-winning Executive Chef Sebastian Goh** is one of the most acclaimed Chinese chefs in Singapore and beyond. Having taken part in two World Gourmet Summits in Beijing and Las Vegas, he is recognised by the industry as leading the way in **innovative, Chinese clean cuisine**.

Chef Sebastian prides himself on incorporating **innovative gastronomy techniques** with traditional Chinese and Asian cuisines with flawless execution.

In line with Yellow Pot's commitment to local, seasonal and responsible sourcing of produce, Yellow Pot's menu features quality, sustainability-certified ingredients including seasonal line-caught tiger prawns and grass-fed premium beef. With an emphasis on drawing flavours through fresh and natural ingredients, all our dishes are 100% MSG-free.

Our delectable dishes are presented in a **family-style** concept for dining together and creating lasting memories.

Dim Sum Platter

Chef's selection of four handmade dim sum treasures

15 | 12 🍷

Fried Prawns with Bonito Aioli

coated in a perfectly creamy aioli sauce and topped with roasted almond flakes

26 | 20.80 🍷

Fried Lion's Mane Mushrooms ^{V DF}

served with farm fresh avocado purée

24 | 19.20 🍷

Sichuan Thunder Fries ^{V DF 🌶️}

crispy fries dusted with crushed Sichuan peppercorns and Chef Sebastian's signature spices

15 | 12 🍷

Sichuan Chicken Popcorn ^{DF 🌶️}

bite-sized, tender chicken pieces spiced to perfection in a fiery Sichuan paste

20 | 16 🍷

Vegetarian ^V Dairy Free ^{DF} Spicy ^{🌶️}

🍷 Exclusive MYOSH PAD co-living club members pricing

All prices are subject to 10% service charge & prevailing government taxes of 7%

Hot & Sour Soup 🌶️

tangy crabmeat, organic wood ear mushrooms, bean curd and Sichuan chili oil

14 per guest | 11.20 🍷

Signature Roast Duck ^{DF}

Chef's famous specialty duck paired with a secret homemade sauce, herbs and spices

46 | 36.80 🍷

Wok-Seared Organic Grass-Fed Beef Tenderloin ^{DF}

coated in a sweet honey and crushed Tellicherry peppercorn sauce, topped with crispy garlic

48 | 38.40 🍷

Steamed Barramundi ^{DF}

basted in aromatic, homemade scallion-ginger pesto, white wine and sesame oil

36 | 28.80 🍷

Crispy Sichuan Chicken ^{DF} 🌶️

served in an explosive spicy bean paste with chili, Sichuan peppercorns, scallions and peanuts

32 | 25.60 🍷

Wok-Fried XO Tiger Prawns ^{DF}

seared in XO chili sauce, freshly harvested wild mushrooms and snap peas

46 | 36.80 🍷

Vegetarian ^V Dairy Free ^{DF} Spicy 🌶️

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Braised Sweet & Sour Eggplant ^{V DF} 🌱

coated in a housemade cocktail of hot bean paste, honey, vinegar and Nanyang soya sauce

22 | 17.60 🍷

Locally Farmed Seasonal Greens ^{V DF}

freshly harvested, served in a garlic and ginger sauce

18 | 14.40 🍷

XO Seafood Fried Rice ^{DF}

flavourful mix of prawn, crabmeat and baby abalone
fresh from the sea with hearty strips of BBQ pork

30 | 24 🍷

Crabmeat Ee-Fu Noodles ^{DF}

with a trio of organic mushrooms,
fresh beansprouts and fragrant chives

32 | 25.60 🍷

SWEET ENDING

Mango Sago ^V

with refreshing Pomelo

12 | 9.60 🍷

Lemongrass Jelly ^{V DF}

with fresh organic fruit

12 | 9.60 🍷

Vegetarian ^V Dairy Free ^{DF} Spicy 🌶️

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