

Y E L
L ● W
P O T

Embark on an **unforgettable culinary journey** at Yellow Pot 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.

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

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.

SMALL PLATES

Chilled Organic Vine Ripened Tomatoes ^{V DF} “Li Hing” plum infusion and farm delight micro herbs	12 9.60 罇
Braised Duck Spring Roll ^{DF} cinnamon and clove essence, served with sesame and apricot sauce	25 20 罇
Deep Fried Vegetable Spring Roll ^{V DF} fried to a perfectly crisp finish	15 12 罇
Crispy Salted Egg Yolk Fish Skin garnished with organic garlic and spring onion	22 17.60 罇
Iberico Pork Cheek ^{DF} 🍷 seasoned with cumin, mango and a hint of chili	22 17.60 罇
Fried Prawns with Bonito Aioli coated in a perfectly creamy aioli sauce and topped with roasted almond flakes	26 20.80 罇
Fried Lion’s Mane Mushrooms ^{V DF} served with farm fresh avocado purée	24 19.20 罇
Sichuan Chicken Popcorn ^{DF} 🍷 bite-sized, tender chicken pieces spiced to perfection in a fiery Sichuan paste	20 16 罇

SOUP

Crab and Fish Maw freshly caught seafood prepared in a chicken and pork broth	16 per guest 12.80 罇
Hot & Sour Soup 🍷 tangy crabmeat, organic wood ear mushrooms, bean curd and Sichuan chili oil	14 per guest 11.20 罇
Thick Soup of Corn ^{V DF} hearty and classic corn soup	14 per guest 11.20 罇

Vegetarian ^V Dairy Free ^{DF} Spicy 🍷

罇 Exclusive MYPOSHPAD co-living club members pricing

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

FISH & SEAFOOD

Wok-Fried Tiger Prawns XO ^{DF}	46
seared in XO chili sauce, freshly harvested wild mushrooms and snap peas	36.80 
Steamed Barramundi ^{DF}	36
basted in aromatic, home made scallion-ginger pesto, white wine and sesame oil	28.80 
Steamed Chilean Seabass ^{DF}	40
prepared with chopped garlic and fish sauce	32 

MEAT

Signature Roast Duck ^{DF}	46
Chef's famous specialty duck paired with a homemade secret sauce and signature herbs and spices	36.80 
Wok-seared Organic Grass-fed Beef Tenderloin ^{DF}	48
coated in a sweet honey and crushed Tellicherry peppercorn sauce topped with crispy garlic	38.40 
Stir-Fried Jalapeño Chili Sliced Striploin ^{DF} 	42
served with organic button mushrooms, aromatic garlic and baby corn	33.60 
Crispy Sichuan Chicken ^{DF} 	32
served in an explosive spicy bean paste with chili, Sichuan peppercorns, scallions and peanuts	25.60 
Braised Chicken with Wild Mushroom ^{DF}	30
served with a trio of wolfberries, organic wild mushrooms and green chili	24 
Stir-Fried Lamb Tenderloin ^{DF} 	46
seasoned and served with cumin, dried chili and mushrooms	36.80 
Twice Cooked Pork Belly ^{DF} 	35
tender pork served alongside leek, cabbage, Sichuan hot bean paste, baby corn and honey peas	28 
Fried Sesame "Wuxi" Pork Ribs ^{DF} 	36
prepared with yellow wine, soy paste, cumin, Sichuan peppercorns, chili and vinegar	28.80 

Vegetarian ^V Dairy Free ^{DF} Spicy 

 Exclusive MYPOSHPAD co-living club members pricing

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

VEGETABLES & TOFU

14-Day Aged Tofu ^{DF} 🌶️	22
served in a spicy beef broth with crabmeat and wild mushrooms	17.60 🍽️
Braised Sweet and Sour Eggplant ^{V DF} 🌶️	22
coated in homemade cocktail of hot bean paste, honey, vinegar and Nanyang soya sauce	17.60 🍽️
Poached Baby Spinach	22
paired with dried scallops and egg cloud	17.60 🍽️
Stir-Fried Seasonal Greens ^{V DF}	18
locally farmed and served in a garlic and ginger sauce	14.40 🍽️

RICE & NOODLES

Jade Fried Rice ^{V DF}	22
with farm fresh organic mushrooms and corn	17.60 🍽️
Stir-Fried Mee Sua	26
with succulent tiger prawns, beansprouts and chives	20.80 🍽️
Crabmeat Ee-fu Noodles ^{DF}	32
with a trio of organic mushrooms, fresh beansprouts and fragrant chives	25.60 🍽️
XO Seafood Fried Rice	30
a flavourful mix of prawn, crabmeat and baby abalone fresh from the sea with hearty strips of BBQ pork	24 🍽️

SWEET ENDING

Mango Sago ^V	12
with a hint of refreshing pomelo	9.60 🍽️
Lemongrass Jelly ^{DF}	12
with fresh organic fruit	9.60 🍽️
Hand-blended Almond Tea	12
with Mochi	9.60 🍽️
Crispy Red Bean Wok Pancake ^{V DF}	12
thin, crisp pancake filled with sweet red bean paste	9.60 🍽️

Vegetarian ^V Dairy Free ^{DF} Spicy 🌶️

🍽️ Exclusive MYPOSHPAD co-living club members pricing

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