

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.

## PLANT-BASED

<b>Fried Vegan Chicken</b> <sup>DF</sup> 百里香精植鸡块 with fresh and fragrant basil dip	18
<b>Fried Lion's Mane Mushrooms</b> <sup>DF</sup> 香脆猴头菇配牛油果酱 coated in farm fresh avocado purée	22
<b>Deep Fried Vegetable Spring Roll</b> <sup>DF</sup> 香脆蔬菜春卷 fried to a perfectly crisp finish	15
<b>Crispy Beancurd Roll</b> <sup>DF</sup> 新辣酱腐皮卷 served with Singapore chili sauce	18
<b>Sichuan Plant-Based Chicken Popcorn</b> <sup>DF</sup> 🍲 酸辣精植鸡块 topped with sesame seeds and spicy and sour sauce	18
<b>Beancurd Skin Drumstick</b> <sup>DF</sup> 🍲 植素小鸡腿 served with spicy tomato sauce	18
<b>Wok-Fried Crispy Sichuan Plant-Based Chicken</b> <sup>DF</sup> 🍲 辣子精植鸡 basted in dried chili padi and hot bean paste	22
<b>Braised Stuffed Tofu and Wild Mushrooms</b> <sup>DF</sup> 🍲 虎椒焖鲜菇豆腐 with mild spicy char green chili	25
<b>Braised Butternut and Wild Mushrooms</b> <sup>DF</sup> 胡桃瓜烩野生菌 served with crispy gluten and kelp	25
<b>Wok-Fried Trio of Mushrooms</b> <sup>DF</sup> 葱爆鲜三菇 with an accompaniment of seasonal vegetables in ginger and onion	25
<b>Braised Tempeh with Gluten and Mushroom</b> <sup>DF</sup> 🍲 川椒焖天贝 prepared in spicy Sichuan chicken broth and preserved wine chili	25
<b>Gong Bao Plant-Based Chicken</b> <sup>DF</sup> 🍲 宫保鸡腿菇 with king oyster mushroom, dried chili padi and nuts	22

Dairy Free <sup>DF</sup> Spicy 🍲

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

## SMALL PLATES

<b>Braised Duck Spring Roll</b> <sup>DF</sup> 脆炸鸭肉春卷配杏子酱 cinnamon and clove essence, served with sesame and plum sauce	22
<b>Crispy Salted Egg Yolk Fish Skin</b> 酥脆咸蛋黄鱼皮 garnished with organic garlic and spring onion	22
<b>Iberico Pork Cheek</b> <sup>DF</sup> 煎伊比利猪颊肉配孜然及芒果甜辣酱 seasoned with cumin, mango and a hint of chili	22
<b>Fried Prawns with Bonito Aioli</b> 煎虾球拌柴鱼味蛋黄酱 coated in a perfectly creamy aioli sauce and topped with roasted almond flakes	26
<b>Sichuan Chicken Popcorn</b> <sup>DF</sup> 四川香辣鸡球 bite-sized, tender chicken pieces spiced to perfection in a fiery Sichuan paste	20
<b>Sichuan Crispy Chicken Skin</b> 百里酥香皮 served with mint chili sauce	18

## SOUP

<b>Crab and Fish Maw</b> 蟹肉鱼鳔海参羹 freshly caught seafood prepared in a chicken and pork broth	16 per guest
<b>Hot &amp; Sour Soup</b> 蟹肉酸辣羹 tangy crabmeat, organic wood ear mushrooms, bean curd and Sichuan chili oil	14 per guest
<b>Thick Soup of Corn</b> <sup>V DF</sup> 鲜粟米羹 hearty and classic corn soup	14 per guest

## MEAT

<b>Signature Roast Duck</b> <sup>DF</sup> 广式明炉烤鸭配冰梅酱 Chef's famous specialty duck paired with a homemade secret sauce and signature herbs and spices	38
<b>Wok-Seared Organic Grass-Fed Beef Tenderloin</b> <sup>DF</sup> 香炒澳洲有机牛柳 coated in a sweet honey and crushed Tellicherry peppercorn sauce topped with crispy garlic	48
<b>Crispy Sichuan Chicken</b> <sup>DF</sup> 川味辣子鸡 served in an explosive spicy bean paste with chili, Sichuan peppercorns, scallions and peanuts	32
<b>Stir-Fried Lamb Tenderloin</b> <sup>DF</sup> 孜然炒羊仔粒 seasoned and served with cumin, dried chili and mushrooms	46
<b>Fried Sesame "Wuxi" Pork Ribs</b> <sup>DF</sup> 无锡排骨 prepared with yellow wine, soy paste, cumin, Sichuan peppercorns, chili and vinegar	36
<b>Oven-Baked Pork Rib</b> <sup>DF</sup> 蜜汁排骨 served with mild spicy tomato sauce and mustard	36

Vegetarian <sup>V</sup> Dairy Free <sup>DF</sup> Spicy

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

## SEAFOOD

- Wok-Fried Tiger Prawns XO** <sup>DF</sup> XO 酱炒斑节虾配野生蘑菇及甜豆 46  
seared in XO chili sauce, freshly harvested wild mushrooms and snap peas
- Steamed Barramundi** <sup>DF</sup> 姜味葱茸蒸澳洲金目鲈 36  
basted in aromatic, home made scallion-ginger pesto, white wine and sesame oil
- Steamed Chilean Seabass** <sup>DF</sup> 蒜茸蒸智利鲈鱼 40  
prepared with chopped garlic and fish sauce

## VEGETABLES & TOFU

- 14-Day Aged Tofu** <sup>DF</sup> 香辣牛酱炖老豆腐 20  
served in a spicy beef broth with crabmeat and wild mushrooms
- Braised Sweet and Sour Eggplant** <sup>VDF</sup> 鱼香茄子 18  
coated in homemade cocktail of hot bean paste, honey, vinegar and Nanyang soya sauce
- Poached Baby Spinach** 干贝蛋花扒菠菜苗 20  
paired with dried scallops and egg cloud
- Stir-Fried Seasonal Greens** <sup>VDF</sup> 蒜炒时蔬 18  
locally farmed and served in a garlic and ginger sauce

## RICE & NOODLES

- Jade Fried Rice** <sup>VDF</sup> 翡翠炒饭 22  
with farm fresh organic mushrooms and corn
- Stir-Fried Mee Sua** 海鲜炒面线 26  
with succulent tiger prawns, beansprouts and chives
- Crabmeat Ee-fu Noodles** <sup>DF</sup> 蟹肉焖伊面 28  
with a trio of organic mushrooms, fresh beansprouts and fragrant chives
- XO Seafood Fried Rice** XO 酱海鲜炒饭 28  
a flavourful mix of prawn, crabmeat and baby abalone fresh from the sea with hearty strips of BBQ pork

## SWEET ENDING

- Mango Sago** <sup>V</sup> 杨枝甘露 10  
with a hint of refreshing pomelo
- Lemongrass Jelly** <sup>DF</sup> 香茅果冻 10  
with fresh organic fruit
- Crispy Red Bean Wok Pancake** <sup>VDF</sup> 豆沙锅饼 12  
thin, crisp pancake filled with sweet red bean paste

Vegetarian <sup>V</sup> Dairy Free <sup>DF</sup> Spicy <sup>🌶️</sup>

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