

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.**

Developed using traditional recipes from the region featuring the **finest sustainable ingredients.** This menu celebrates the combination of the old & new, reimagined through the lens of Chef Nicky.

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

<b>Yellow Pot Appetizer Trio Platter</b> 开胃三拼	28 per guest
prawn with sesame mayonnaise, Lion mane mushroom, Iberico Pork cheek	
<b>Fried Prawns with Sesame Mayo</b> 胡麻鱼子美奶蝦	26
coated with creamy homemade sesame mayonnaise and topped with flying fish roe	
<b>Iberico Pork Cheek</b> 煎伊比利猪颈肉 <sup>DF</sup> 🌶️	24
seasoned with cumin, mango and a hint of chili	
<b>Vietnamese Soft-Shell Crab</b> 奇味软壳蟹 <sup>DF</sup>	24
tossed in grandma's recipe dry curry sauce and coated in fluffy chicken floss	
<b>Cumin Chicken Popcorn</b> 新疆辣子鸡 <sup>DF</sup> 🌶️	22
bite-sized, tender chicken pieces spiced with spicy cumin sauce	
<b>Lion Mane Mushroom</b> 辣子桂花猴头菇 <sup>V DF</sup>	22
dressed in fragrant spicy honey osmanthus sauce	

## SOUP

<b>Double Boiled Chicken Soup</b> 时日鲍鱼炖鸡汤 <sup>DF</sup>	20 per guest
lovingly boiled for 6 hours with Australian 10 head abalone	
<b>Crabmeat and Fish Maw</b> 红烧蟹肉鱼鳔羹 <sup>DF</sup>	18 per guest
freshly caught seafood prepared in chicken and pork broth	
<b>Double Boiled Snow Resin</b> 桃胶野菇珍菌汤 <sup>V DF</sup>	16 per guest
selected wild mushrooms and fungus soup	
<b>Vegetarian Hot and Sour Broth</b> 酸辣素汤 <sup>V DF</sup>	16 per guest
tangy organic black fungus, beancurd and Sichuan chili oil	

## SEAFOOD

<b>Fermented Red Wine Yeast Chilean Seabass</b> 酒糟葱蒜蒸鲈鱼 <sup>DF</sup>	42
basted in aromatic homemade spring onion, ginger and steamed to perfection	
<b>Steamed Barramundi</b> 姜茸蒸金目鲈 <sup>DF</sup>	42
marinated with Japanese-style pickled ginger and superior soya sauce	
<b>Seared Canadian Scallops</b> 松露带子爆时蔬	32
seasoned with authentic Italian truffle sauce and served with the seasonal greens	

## MEAT

<b>Australian Beef Tenderloin Cubes</b> 黑椒牛柳粒 🌶️	48
Tender and juicy with fiery black pepper sauce	
<b>Signature Roasted Duck</b> 招牌脆皮烤鸭 <sup>DF</sup>	42
crispy skin roast duck paired with homemade plum sauce	
<b>Sichuan Crispy Chicken</b> 川味辣子鸡 🌶️	34
tenderized with spicy soya bean paste, dried chillies and fried peanuts	
<b>Australian Lamb Shank</b> 麻辣羊膝 <sup>DF</sup> 🌶️	32 per piece
wok braised with sesame sauce and Korean chilli flakes	
<b>USA Kurobuta Prime Rib</b> 当归酱烧骨 <sup>DF</sup>	28 per piece
Chef's secret recipe of gingery Angelica sauce	

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

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

## TOFU

- Japanese Matsutake Mushroom 松茸菇野菌焖豆腐** V DF 32  
braised beancurd with vegetable stock and assorted fungus
- Traditional Sichuan style Braised Tofu 香辣炖豆腐** DF 28  
cooked in spicy flavourful pork broth, in traditional Sichuan style

## VEGETABLES

- French Beans in XO Sauce 肉松炒四季豆** 🌶️ 28  
stir-fried with spicy homemade XO and fragrant minced pork sauce
- Poached Baby Spinach 松露扒菠菜苗** V DF 26  
served with Italian Truffle sauce
- Braised Sweet and Sour Eggplant 鱼香茄子** V DF 22  
simmered with hot bean sauce, honey, black rice vinegar and Nanyang soya sauce
- Stir Fried Seasonal Greens 蒜茸炒时蔬** V DF 22  
locally sourced and farmed vegetables, stir fried with garlic and ginger

## RICE

- Diced Unagi with Spicy Dried Scallop sauce 鳗鱼XO蛋炒饭** 32  
wok fried jasmine rice with homemade premium scallop spicy sauce
- Freshly Peeled Crabmeat Fried Rice 蟹肉鱼子白玉蛋炒饭** 32  
fried rice with free range egg white and decorated with Tobiko caviar
- Italian Truffle Fried Rice 黑菌素烩饭** V DF 28  
stir fried with diced assorted vegetables

## NOODLES

- Seared Canadian Scallop with Inaniwa Thin Udon** 32  
带子豚骨汤稻廷乌冬面  
served with rich tonkatsu broth
- Stir Fried Udon with Assorted Wild Mushrooms 黑椒野菇炒乌冬** 28  
fried rice with free range egg white and decorated with Tobiko caviar
- Signature Wok Braised Hong Kong Ee Fu Noodles 松露焖伊面** 28  
with straw mushrooms and Italian truffle paste and oil

## SWEET ENDINGS

- Cream of Mango and Rockmelon 密芒西米露** V 10  
with sago pearls
- Roselle Jelly with Osmanthus Honey 红宝桂花芦荟冻** DF 10  
and refreshing lychee pop and aloe vera
- Crispy Pancake with Red Bean Fillings 豆沙锅饼** 10  
filled with semi sweet smooth red bean paste

V Vegetarian DF Dairy Free 🌶️ Spicy

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