

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

- Fried Prawns with Sesame Mayo** 胡麻鱼子美奶蝦 32
coated with creamy homemade sesame mayonnaise and topped with flying fish roe
- Iberico Pork Cheek** 煎伊比利猪颈肉 DF 🍷 29
seasoned with cumin, mango and a hint of chili
- Cumin Chicken Popcorn** 新疆辣子鸡 DF 🍷 27
bite-sized, tender chicken pieces spiced with spicy cumin sauce
- Lion Mane Mushroom** 辣子桂花猴头菇 V DF 27
dressed in fragrant spicy honey osmanthus sauce

SOUP

- Double Boiled Chicken Soup** 时日鲍鱼炖鸡汤 DF 24 per guest
lovingly boiled for 6 hours with Australian 10 head abalone
- Crabmeat and Fish Maw** 红烧蟹肉鱼鳔羹 DF 22 per guest
freshly caught seafood prepared in chicken and pork broth
- Double Boiled Snow Resin** 桃胶野菇珍菌汤 V DF 20 per guest
selected wild mushrooms and fungus soup
- Vegetarian Hot and Sour Broth** 酸辣素汤 V DF 20 per guest
tangy organic black fungus, beancurd and Sichuan chili oil

SEAFOOD

- Fermented Red Wine Yeast Chilean Seabass** 酒糟葱蒜蒸鲈鱼 DF 58
basted in aromatic homemade spring onion, ginger and steamed to perfection
- Steamed Barramundi** 姜茸蒸金目鲈 DF 50
marinated with Japanese-style pickled ginger and superior soya sauce
- Seared Canadian Scallops** 松露带子爆时蔬 47
seasoned with authentic Italian truffle sauce and served with the seasonal greens

MEAT

- Australian Beef Tenderloin Cubes** 黑椒牛柳粒 🍷 58
Tender and juicy with fiery black pepper sauce
- Signature Roasted Duck** 招牌脆皮烤鸭 DF 51
crispy skin roast duck paired with homemade plum sauce
- Sichuan Crispy Chicken** 川味辣子鸡 🍷 41
tenderized with spicy soya bean paste, dried chillies and fried peanuts
- Australian Lamb Shank** 麻辣羊膝 DF 🍷 39 per piece
wok braised with sesame sauce and Korean chilli flakes
- USA Kurobuta Prime Rib** 当归酱烧骨 DF 34 per piece
Chef's secret recipe of gingery Angelica sauce

V Vegetarian DF 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 39
braised beancurd with vegetable stock and assorted fungus
- Traditional Sichuan style Braised Tofu 香辣炖豆腐** DF 34
cooked in spicy flavourful pork broth, in traditional Sichuan style

VEGETABLES

- French Beans in XO Sauce 肉松炒四季豆** 🌶️ 34
stir-fried with spicy homemade XO and fragrant minced pork sauce
- Poached Baby Spinach 松露扒菠菜苗** V DF 32
served with Italian Truffle sauce
- Braised Sweet and Sour Eggplant 鱼香茄子** V DF 27
simmered with hot bean sauce, honey, black rice vinegar and Nanyang soya sauce
- Stir Fried Seasonal Greens 蒜茸炒时蔬** V DF 27
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** 39
wok fried jasmine rice with homemade premium scallop spicy sauce
- Italian Truffle Fried Rice 黑菌素烩饭** V DF 34
stir fried with diced assorted vegetables

NOODLES

- Stir Fried Udon with Assorted Wild Mushrooms 黑椒野菇炒乌冬** 34
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** 34
with straw mushrooms and Italian truffle paste and oil

SWEET ENDINGS

- Cream of Mango and Rockmelon 密芒西米露** V 12
with sago pearls
- Roselle Jelly with Osmanthus Honey 红宝桂花芦荟冻** DF 12
and refreshing lychee pop and aloe vera
- Crispy Pancake with Red Bean Fillings 豆沙锅饼** 12
filled with semi sweet smooth red bean paste

V Vegetarian DF Dairy Free 🌶️ Spicy

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