

Y E L
L ● W
P O T

Embark on an unforgettable culinary journey at Yellow Pot, where we offer a multi-sensory experience with innovative Chinese cuisine. Thoughtfully curated and cooked from the heart, our menu features high-quality ingredients that emphasise fresh, natural flavours.

Inspired by traditional regional recipes and reimaged by Chefs Nicky and Janson, our menu harmonises the old and new in a family-style dining concept, perfect for sharing and creating lasting memories. Each dish is a celebration of culinary artistry, combining heritage with contemporary flair.

Nicky & Janson

SMALL PLATES 小盤子

- Fried Desehelled Prawns, Sesame Mayonnaise (4 pcs) 胡麻鱼子美 32
coated with creamy homemade sesame mayonnaise
-  Grilled Iberico Pork Collar (DF) 煎伊比利猪颈肉 30
seasoned with cumin, mango and a hint of chilli
-  Fried White Bait Fish (DF) 香脆白反鱼紫菜柴鱼酥 25
crispy white bait with seaweed bonito seasoning
- Cumin Chicken Popcorn 新疆辣鸡丁 28
bite-sized, tender chicken pieces with spicy cumin sauce
-  Fried Lion Mane Mushroom (V, DF) 蜜椒猴头菇 (素) 28
dressed in fragrant honey pepper dressing

SOUPS 汤

- Double Boiled Chicken Soup (DF) 时日鲍鱼炖鸡汤 26 per guest
lovingly boiled for 6 hours with Australian 10 head abalone
- Double Boiled Snow Resin (V, DF) 桃胶野菇珍菌汤 (素) 22 per guest
assorted wild mushrooms and fungus soup
- Braised Crab Meat and Fish Maw Broth (DF) 潮州蟹肉鱼鳔羹 26 per guest
freshly caught seafood prepared in chicken broth
-  Vegetarian Hot and Sour Broth 酸辣素汤 (素) 22 per guest
tangy organic black fungus, beancurd, enokitake

SEAFOOD 鱼类

-  Steamed Chilean Seabass, Olive Garlic (DF) 乌橄榄蒜茸蒸鳕鱼 58
basted in aromatic housemade soy sauce
- Steamed Barramundi (DF) 姜茸蒸金目鲈 50
to perfection with truffle sauce
- Seared Canadian Scallops 松露带子爆时蔬 48
seasoned with authentic Italian truffle sauce and served with the seasonal greens

MEAT 家禽

-  **Signature Roasted Duck (DF)** 招牌脆皮烤鸭 52
crispy skin roast duck paired with housemade plum sauce
-  **Australian Beef Tenderloin Cubes** 黑椒牛柳粒 64
tender and juicy with fiery black pepper sauce
-  **Sichuan Crispy Chicken** 川味辣子鸡 42
tenderised with spicy soy bean paste, dried chillies and fried peanuts
-  **Australian Lamb Shank (DF)** 酸辣扣羊膝 38 per piece
wok braised with spicy plum sauce and Korean chilli flakes
- USA Kurobuta Prime Rib (DF)** 鱼香酱烧骨 34 per piece
chef's secret recipe of savoury bonito sauce

TOFU 豆腐类

- Traditional Sichuan Style Braised Tofu (DF)** 香辣炖豆腐 32
cooked in spicy flavourful pork broth, in traditional Sichuan style
- Japanese Matsutake Mushroom (DF, V)** 松露菇野菌焖豆腐 素 40
braised bean curd, assorted fungus in truffle sauce

VEGETABLES 豆腐类

-  **French Beans in XO Sauce** 肉松炒四季豆 34
stir-fried with spicy housemade XO sauce and fragrant minced pork
- Poached Baby Spinach (DF, V)** 松露扒菠菜苗 素 32
served with Italian truffle sauce
- Braised Sweet and Sour Eggplant (V, DF)** 鱼香茄子 28
simmered with hot bean sauce, honey, black rice vinegar and nanyang soya sauce
- Stir Fried Seasonal Greens, Minced Garlic (V, DF)** 蒜茸炒时蔬 28
locally sourced and farmed vegetables, stir -fried with garlic

RICE 饭主食

- Shrimp Fried Rice with Spicy Dried Scallop sauce 蝦粒XO酱炒饭** 34
wok fried jasmine rice served with housemade premium scallop spicy sauce
- Crab Meat Egg Fried Rice 蟹肉蛋炒饭** 34
wok fried jasmine rice with crab meat
- Stir-Fried Jasmine Rice, Diced Vegetables, Black Truffle Sauce (DF, V) 黑菌素烩饭 素** 34
served with assorted vegetables
- Steamed Jasmine Rice 丝苗白饭** 5

NOODLES 面主食

-  **Seared Crab Meat with Japanese Glass Noodles 蟹肉XO酱水晶面** 34
served with spicy dried scallop sauce
- Stir-Fried Udon with Assorted Wild Mushrooms (V) 黑椒野菇炒乌冬 素** 34
fried udon with black pepper sauce
-  **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 甜品

- Cream of Mango and Rockmelon (V) 密芒西米露 素** 14
with sago pearls
- Coconut Tofu Pudding 椰香豆腐布丁** 14
served with aloe vera, sugar melaca
- Crispy Pancake with Red Bean Fillings 豆沙锅饼** 14
filled with semi sweet smooth red bean paste