



Freshly Shucked Oysters – MP

seaweed mignonette, tabasco, lemon
(ask our team for today's selection)

SNACKS TO START

Sourdough Focaccia (vo) – 8.
whipped cod roe

Green Olives (vgo) – 8.
smoked chili, fennel seeds

Caviar Kueh Pie Tie (vo) – 15.
bonito cream, quail egg, caviar, chives

POPI'S Scotch Egg (v) – 14.
karana 'chorizo', saffron aioli, parsley

POPI'S Antipasto Platter – 26. | 38.
a selection of premium & bespoke artisanal cured meats, hand-
stretched burrata, mixed pickles, house-made breads
serves 2-3 | serves 4-5

24 Month Aged Prosciutto
Di Parma – 38.
30g freshly sliced prosciutto,
pan con tomate

Buttermilk Fried Chicken – 14.
rosemary, bay leaf,
grilled lemon mayonnaise

Boston Lobster Sliders – 28.
marie rose sauce, shredded lettuce, avocado
3 sliders per serving

ENTRÉES

Chilled Pea Soup (vg) 18.
chilled pea soup, coconut cream, sugar snap peas, coriander

Bluefin Tuna Crudo "Thai Style" 30.
Papaya and sweet basil salad, sesame and lime vinaigrette

Burrata di Bufala (v) 22.
zucchini cream, zuni pickles, charred focaccia, mint

Octopus Carpaccio 26.
slow-cooked octopus, squid ink tarama, fried baby squid,
chilli and parsley dressing

Hand-Chopped Steak Tartare 25.
cured organic egg yolk, caramelised onion chips

PASTAS

POPI'S Signature Lobster Tagliolini (Half/Whole) 68. | 128.
grilled 800g live boston lobster, house-made tagliolini,
lobster sauce, samphire, half or whole boston lobster

Spinach & Smoked Scamorza Spaghetti (v) 28.
spinach and scamorza cream, chilli, parmesan

Tomato & Vodka Rigatoni (v) 28.
tomato and vodka sauce, cream, basil pangrattato, aged parmesan
add on: Italian sausage meatballs +8

Pumpkin & Whipped Ricotta Double Ravioli (v) 28.
brown butter, crispy sage, toasted pine nuts, lemon

SALADS

POPI'S Chopped House Salad 18.
romaine lettuce hearts, san marzano tomato, avocado,
corn, red onion, cashew, carrot, herb dressing

Local Greens, Blood Spinach & Kale Salad (vg) 17.
local greens, blood spinach, kale, smoked almonds, preserved lemon

Greek Salad (vg) 18.
san marzano tomato, kalamata olives, baby cucumber, red onion,
feta, olive oil, lemon and oregano vinaigrette

Singapore Shaved Cabbage & Sesame Noodle Salad (vg) 18.
shaved red and white cabbage, green onion, chilli, ginger,
crispy noodles, sesame and soy dressing
add on: rotisserie chicken, house-made falafel or salmon gravlax +8

MAINS

Charred Broccoli Steak (vg) 24.
broccoli, wild garlic pesto, capers, pine nut

Soft-Shell Crab Laksa 26.
crispy soft-shell crab, laksa broth, steamed kai lan, noodles, laksa leaf

Beer-Battered Fish & Chips 26.
beer battered atlantic cod, hand-cut chips,
mushy peas, curry tartar sauce

Steamed Barramundi Hong Kong-Style 30.
steamed kühllbarra barramundi, sesame and white soy broth,
green onion, ginger and chilli salad

Angus Beef Cheek Rendang 32.
angus beef cheek, rendang sauce, zucchini achar, jasmine rice

Fillet of Red Snapper 28.
wild local grilled snapper, confit tomato, black olive and caper vinaigrette

ROTISSERIE

Rotisserie Anxin Chicken (Half/Whole) 28. | 54.
local hormone-free chicken, herbs de provence,
basil pistou, roast chicken jus
half or whole chicken

Duroc Pork Belly Porchetta 32.
black garlic, walnut and basil stuffed pork belly,
chinese spinach, roast pork jus

GRILL

POPI'S Cheeseburger – 26.
triple-cooked chips
make it impossible(v) +2

Pure Black Angus Sirloin – 48.
MB5+, 250g

Pure Black Angus Tenderloin – 78.
MB5+, 250g

Suffolk Breed Lamb Rack – 75. | 150.
half – 500g | whole – 1kg

Pure Black Angus Ribeye – 165.
MB5+, 800g

Wanderer T-Bone – 195.
MB4+, 1kg

Make it Surf & Turf ½ Charcoal Grilled Live Boston Lobster + 68.

Signature Sauces & Butters: Peppercorn Sauce | Kombu Butter | Smoked Bone Marrow Bordelaise | Béarnaise 4.

SIDES – 12

Baby Kipfler Potatoes

Steamed Broccolini

Buttered Spinach

Triple-Cooked Chips

Mixed Leaf Salad