

First course and main course at the main course price

F I R S T S

Pak Pak Ban

Soi beef, lemongrass aioli, Coconut, peanuts.

Caesar Lettuce

Lettuce, crème fraiche, parsley, parmesan togarashi.

Mekong Salad

Green cucumber, Kohlrabi, mint, pepper sauce, almonds.

Corn Cup

Corn polenta, galangal, kaffir lime, ginger, chili.

Pudong Dim Sum

Chili Sirloin, smoked cinnamon, Coconut, basil.

M A I N

Sapa Mignon

Fresh rice sheet, grilled fillet strips, porcini miso, carrots. 136

Seafood Casserole

Sea bass, madras cream, kemiri nuts, tomato stock, shimeji. 112

Rice Paper Carpaccio

steamed rice paper, radish, green curry, pistachio, coriander. 72

Chinese Barbecue Lamb

Lamb chops, ginger hoisin, potato au gratin, brie and thyme. 154

Ajam Pedis Grouper

Scorched onion, tamarind, coconut cream, oyster mushroom. 136

Malaysian Veal Cheek

Laksa, saffron, dried tomatoes, cilantro, crème fraiche. 110

Dashi Cream Chicken

Chicken breast, dashi, yogurt, leeks, potato, truffle. 82

Pepper Chicken

Cambodian black pepper, palm sugar, ginger, soy shin wine. 79

Shrimp Beurre blanc

grilled jumbo shrimp with ginger, basil, onion, coconut. 109

Pop&Pope signatures.

Pop Papaya

Green papaya, cherry tomato chili, lemon grass, palm sugar, focaccia. 72

Pop and Roll

Tuna, salmon, shiitake flambé Yakitori, sesame seeds and wasabi. 84

Sea Fish Sashimi

Yuzu miso, hazelnuts, spring onions. 72

Mandra Corn

Duck confit won-ton, basil barbecue, coconut corn, hazelnut polenta. 76

Mung Bean Roll

Tea-Soaked Chicken, honey, Hoisin Sauce, onion, garlic. 68

Singapore Asado

Short ribs roll with leek, black pepper, truffle, baby cucumber. 88

Desserts.

Cheese

Crème Fraîche cake, Strawberries, Lychee, Pistachio, Caramelized pine nuts. 56

Corn

Corn crème brûlée, caramel popcorn, cornflour crumble and cornflakes. 56

Pop Suzette

Crêpes, Blood orange caramel, vanilla ice cream, Grand Marnier. 58

Coconut

Coconut Tapioca, Exotic fruits, Mango coolie, Kaffir lime. 54