



## SIGNATURE COCKTAILS


 **APEROL SPRITZ**  
aperol topped with prosecco


 **KALAMANSI COOLER**  
jaisalmer gin, fresh kalamansi limes, osmanthus syrup & soda


 **HOT LYCHEE MARGARITA**  
tequila, lychee & cointreau with a chilli padi kick

 **MILLIONAIRE MOJITO**  
chalong bay rum, fresh mint & lime topped with prosecco


 **SINGAPURA SLING**  
brass lion singapore gin, plantation pineapple rum, housemade mixed berries shrub, orgeat, pineapple juice & soda


 **CHOPSUEY COLADA**  
šamai & koko kanu rums, pineapple juice, lime & chocolate bitters

 **PISANG OLD FASHIONED**  
banana infused makers mark bourbon, maple & chocolate bitters

 **SZECHUAN MARY**  
peddlers rare eastern gin, tomato juice, english mustard, woucestershire sauce, tabasco, salt & pepper

### SANGRIAS

 **SHANGHAI**  
tempranillo, fresh strawberry, orange & rose buds with an icy splash of lemon soda

 **WHITE BOUQUET**  
verdejo, lychees, longans and rambutans with an icy splash of lemon soda

### ICE COLD BEER

**PERONI DRAUGHT**  
lager, italy 300ml / 500ml

**OFF DAY HAZE**  
session ipa, singapore

**STONE & WOOD 'PACIFIC ALE'**  
summer ale, australia

### COOLERS

**LYCHEE & LIME**

**MINT & LIME**

### COLD PRESSED JUICES

**WATERMELON & STRAWBERRY**

**YOUNG COCONUT**

**ORANGE & GRAPEFRUIT**

### LOOSE LEAF TEAS

BY ETTTE TEA COMPANY

**JASMINE GREEN TEA**

**PUER CHRYSANTHEMUM**

**ENGLISH BREAKFAST TEA**

**EARL GREY TEA**

**LEMONGRASS BLUE PEA**

**LYCHEE GREEN LILY**

**CALMING CHAMOMILE**

### BUBBLES

120ml


**SANTA MARGHERITA BRUT DOCG**  
prosecco, italy

### WINE BY GLASS

150ml

**ILAUARI 'TAVO'**  
pinot grigio, italy

**DURVILLEA BY ASTROLABE**  
sauvignon blanc, new zealand

 **LAROCHE 'LA CHEVALIERE'**  
rosé, france

**PATRICK CLERGET COTEAUX BOURGIGNONS**  
pinot noir, france

**POWELL & SON 'RIVERSIDE'**  
grenache mataro shiraz, australia

### REFRESHING ICED TEAS

**LEMON LIME & MINT KOMBUCHA**

**CHERRY PLUM KOMBUCHA**

**FRESH LEMON**

**ICED LONGAN TEA**

### INFUSIONS

**OLD GINGER ROOT**

**FRESH MINT MOROCCAN**

**HONEY LEMON SOOTHER**

### CLASSIC FIZZES

**FEVER TREE INDIAN / MEDITERRANEAN TONIC**

**FEVER TREE GINGER ALE / SODA**

**COKE / COKE ZERO / SPRITE**

### MINERAL WATER

**SAN PELLEGRINO**

**ACQUA PANNA**

## SALADS

**PAD THAI SALAD**  
poached prawns, tofu, chives, baby cos, bean sprouts, rice stick noodles, crushed peanuts, fresh lime

(VM) **THE CHOPSUEY GOOD LUCK SALAD**  
marinated trout, honey walnuts, crispy black barley

## SOUPS

(V) **HOT & SOUR**

**SWEET CORN & FRESH CRAB EGG DROP**

## STARTERS

(V) **SPICY MUSHROOM SPRING ROLLS**  
smokey wild shrooms

**PRAWN TOASTIES**  
homemade king prawn paste, artisanal whitemeal, black & white sesame seeds

**CHARGRILLED OCTOPUS**  
with a tart chilli lime dip

**CRISPY DUCK POW! POCKETS**  
shredded duck confit, pulled roast duck, soft white buns, warmed sweet bean sauce

(VM) **SAN CHOY PAU A.K.A DIY LETTUCE CUPS**  
cool iceberg cups, minced chicken & pork, mushroom, corn, sprouts, fresh herbs

**CRISPY SHREDDED DUCK PANCAKES**

**SATAYS**  
**CHICKEN & TOFU**

(V) **PORTOBELLO, TOFU & PINEAPPLE**  
cashew vinaigrette

**CHARSIU KUROBUTA BELLY**  
fresh green mango

(V) **SPICY SESAME EDAMAME**  
wok-tossed with toasted sesame, coriander chilli sauce

**DIM SUM BASKET** 6pcs  
\*vegetarian option available 9pcs

## DIM SUM

\* AVAILABLE DAILY UNTIL 6PM

<b>CHAR SIEW PAU</b>	3pcs	<b>ORANGE DUCK DUMPLINGS</b>	4pcs
(V) <b>VEGETARIAN CHAR SIEW PAU</b>	3pcs	<b>CHICKEN CHIVES &amp; WOLFBERRY DUMPLINGS</b>	4pcs
(V) <b>VEGETARIAN CRYSTAL DUMPLINGS</b>	4pcs	<b>SEARED PRAWN &amp; SPINACH DUMPLINGS</b>	3pcs
(V) <b>SPICY MUSHROOM DUMPLINGS</b>	4pcs	<b>FRIED PUMPKIN &amp; PRAWN DUMPLINGS</b>	3pcs
<b>TRADITIONAL HAR GAO</b>	4pcs	<b>CRISPY LOBSTER WANTONS</b>	3pcs
<b>WHITE SKIN SIEW MAI</b>	4pcs	<b>FLAKEY CHAR SIEW PUFF</b>	3pcs

ALL PRICES ARE NOT INCLUSIVE OF STATUTORY GOVERNMENT GOODS AND SERVICES TAX & SERVICE CHARGE

 ORGANIC

VEGETARIAN (V)

VEGETARIAN MODIFIED (VM) - can be modified for vegetarians

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES.



**MAINS**

**FRESH CRAB OMELETTE**

lump crab, choko, egg white, tofu, homemade X.O sauce

**CHOPSUEY CHILLI JAM PRAWNS**

topped with crispy egg clouds

**SINGAPORE CHILLI SOFT SHELL CRABS**

wok-crisped homemade buns, fresh mud crab, chilli dipping gravy

**CRISPY COD WITH CHILLI GARLIC SAUCE**

citrus fresh herbs

**LEMONGRASS & LIME POACHED BARRAMUNDI**

zesty lime broth, fresh herbs, crispy leek

**SMOKEY SWEET & SOUR PORK COLLAR**

black vinegar sweet & sour sauce, fresh pineapple compote

SNAPPER  
KING PRAWNS  
CHICKEN

**SZECHUAN PEPPER CHILLI CHICKEN**

chicken tenders, wok-blackened dried chilli, garlic flowers, tofu, cashews, peppery szechuan sauce

**HONEY GINGER CHICKEN**

ginger marinated tenders, old ginger root, sesame seeds, curry leaves

**ROASTED SPRING CHICKEN WITH CINNAMON FIVE-SPICE SALT**

served with old fashioned prawn crackers

**COOKY'S PORK CHOP WITH CHIPS & EDAMAME**

hainanese style pork fillets in rich sweet & sour tomato sauce, steak chips, edamame

**BANGKOK STREET GRILLED PORK**

flame grilled collar, pork croutons, zingy sprouts

**NUMBING PORK RIBS**

slow braised & wok-fried in house chilli sauce, crushed szechuan pepper corns, green mango salad

**CRISPY ORANGE BEEF (A.K.A RUSTY NAILS)**

wok-crisped grain fed short rib strips caramelised in a zesty orange sauce

**CHEF'S BEEF CHEEK RENDANG**

the king of curries

**BRUNCH**

Weekends & PH  
from 11.30AM - 4PM

**WEEKEND 1 FOR 1**

MIMOSA  
champagne topped with  
fresh orange juice

**CHOPSUEY BIG BREAKFAST**

2 eggs (poached, scrambled or fried), homemade pork & lemongrass sausage, crispy bacon, sesame-soy shrooms, wok-crisped potato rosti, sweet & sour baked beans, grilled tomato, coriander, chilli & almond pesto

\*for egg whites (scrambled or omelette)

**SWEET & SOUR FISH & CHIPS**

crispy beer-battered fish fillets, chunky fries

**PS CRAB & PRAWN LAKSA**

julienne fish cake, silver sprouts, quail eggs, laksa leaf pesto, fresh chilli paste

**CHOPSUEY BEEF PHO**

rare ribeye & homemade beef balls

**RICE**

(V) **SUPERFOOD SEMI-FRIED RICE**

wok-seared broccoli, cauliflower, asparagus, pumpkin, garlic flower, goji, raisins, seeds & egg tossed into steamed mixed grain rice

(VM) **JADE FRIED RICE**

long grain jasmine rice, chopped spinach, basil & mint, egg

**MUD CRAB FRIED RICE**

mixed grain rice wok-fried with picked mudcrab, egg

(V) **STEAMED MIXED GRAIN RICE**

jasmine, brown unpolished & wild

(V) **STEAMED JASMINE RICE**

**NOODLES**

(VM) **LONG LIFE VEGETARIAN NOODLES**

wok-fried fine wheat flour "mi swa" noodles, spinach, snaps, sprouts, radicchio

RARE RIBEYE  
KING PRAWNS  
CHICKEN

**SINGAPORE FRIED PRAWN NOODLES**

homemade pork crumbs

**SUZY'S SPAGHETTI CRAB 'MEE GORENG'**

fresh crab, king prawns, sprouts, spicy tomato sauce

**WOK BREATH RICE NOODLES**

wok-fried hor fun rice noodles, oyster broth, sprouts, spinach

RARE RIBEYE  
KING PRAWNS  
SNAPPER

**TOFU & VEGETABLES**

(V) **SMOKEY MA PO TOFU**

smoked eggplant, leek flowers, edamame

WITH WAGYU BEEF MINCE  
WITH CHICKEN MINCE

(V) **SZECHUAN PEPPER CHILLI CAULIFLOWER & TOFU**

tofu squares, cauliflower, wok-blackend dried chillies, garlic flowers, cashews, peppery szechuan sauce

(V) **CHOPSUEY CHOPSUEY**

a wok-fried medley of seasonal organic baby vegetables, holy basil

(VM) **STIRFRIED CRUNCHY LEAFY GREENS**

chinese kale, mini chard, whole baby garlic, white pepper, rice wine

(V) **SPICY KIMCHI EGGPLANT**

julienne ginger flower

(VM) **SZECHUAN STRING BEANS WITH MINCED CHICKEN**

asian snake beans, crispy shallots, shrimp, minced chicken

(V) **WOK BREATH BROCCOLI**

broccoli florets, baby garlic, pickled ginger root

RARE RIBEYE  
KING PRAWNS  
CHICKEN

**DESSERTS**

**LYCHEE GRANITA**  
mango, calamansi, passion

**GOLDEN BANANA BUTTERSCOTCH BUNDT**  
vanilla bean ice cream

**GIANT SALTED CARAMEL PROFITEROLE**  
vanilla bean ice cream

**ORANGE DOUBLE CHOCOLATE BLACKOUT CAKE**

**YOUNG COCONUT PANNA COTTA**

**HOMEMADE SALTED DARK CHOCOLATE TRUFFLES** 5pcs

**STICKY DATE PUDDING**  
with ginger toffee sauce