

LUNCH

CHOPSUEY CAFE

\CHÄP-sü-è\ N.

ORIGIN : CHINESE CANTONESE

‘JAAHP-SEUI’ = ODDS AND ENDS,

FROM

杂 ; JAAHP-ASSORTED + 碎 ; SEUI-PIECES

IN ESSENCE,

“CHOPSUEY” IS THE ANGLICIZED FORM

OF A CHINESE DISH.

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CHOPSUEY CAFE PRESENTS A COLLAGE OF FOND FOOD
MEMORIES INSPIRED BY THE MANY GOOD TIMES
ABROAD SPENT IN CHINESE RESTAURANTS OR
TAKEAWAYS SATIATING THE FOOD CRAVINGS OF A
HUNGRY TRAVELLER / STUDENT.

OUR HOPE IS THAT CHOPSUEY CAFE ALSO OFFERS A
SETTING THAT JOINS CULTURES ACROSS THE DINING
TABLE IN CELEBRATION OF A LOVE FOR CHINESE AND
ASIAN FLAVOURS.

CHOPSUEY CAFE BRINGS TOGETHER FRESH PRODUCE,
BOLD FLAVOURS, TRADITIONAL PROFILES, INSPIRED
COMBINATIONS, DECADENT DESSERTS AND REFRESHING
COCKTAILS.

IN THIS MENU WE HOPE YOU WILL FIND OLD
FAVORITES AS WELL AS NEW DISCOVERIES THAT ARE
BEST APPRECIATED WHEN SHARED AMONGST THE
TABLE AND PAIRED WITH GOOD CONVERSATION.

ENJOY!

ONE DISH WONDER

SALAD BOWLS

PAD THAI SALAD

BEANCURD, CHIVES, BABY COS, BEAN SPROUTS, POACHED PRAWNS AND RICE STICK NOODLES,
TOSSED IN A PAD THAI DRESSING WITH CRUSHED PEANUTS AND FRESH LIME JUICE

ASIAN CHICKEN AND CRISPY NOODLE SALAD BOWL

TEXTURAL SALAD OF SHREDDED CHICKEN ON ROMAINE, SUGAR SNAPS, RADICCHIO,
GRILLED CORN, MIXED HERBS & ALMONDS TOSSED IN AN ORIENTAL
SESAME CHILLI DRESSING WITH BROWN RICE VERMICELLI

SANDWICHES

SOY ROAST CHICKEN AND AVOCADO

HOME CURED AND SHREDDED SOY SAUCE CHICKEN, WITH AVOCADO, COS, ROASTED RED
PEPPER AND GINGER TOMATO CHUTNEY ON HOMEMADE CARAWAY BREAD

SMOKED DUCK, GRUYERE & CRANBERRY JAM

SLICES OF SMOKED DUCK, COS AND A CRANBERRY ANISE JAM SANDWICHED
IN HOMEMADE CARAWAY BREAD

VIETNAMESE BAHN MI PORK BAGUETTE

SLICED MARINATED PORK COLLAR SANDWICHED IN A HOMEMADE CIABATTA
BAGUETTE WITH PATÉ, ROASTED RED PEPPER, FRESH TOMATO, SHREDDED CARROT AND COS

NOODLES

WANTON NOODLE SOUP

CHEF'S CHICKEN STOCK, HONG KONG EGG NOODLES, POACHED SHREDDED CHICKEN,
YELLOW CHIVES, BABY CHARD AND GOJI TOPPED WITH FRIED & STEAMED WANTONS

VIET BEEF PHO

HOME BREWED BEEF STOCK WITH CHARGRILLED RARE ORGANIC RIBEYE,
BEEF BALLS, RICE STICK NOODLES, EXTRA SILVER SPROUTS & FRESH HERBS
SERVED WITH FRIED SHALLOTS AND NAM PLA

POACHED CRAB & PRAWN LAKSA

POACHED LUMP CRAB & PRAWNS, JULIENNE FISH CAKE, SILVER SPROUTS
AND QUAIL EGGS IN A LIGHT HOMEMADE LAKSA BROTH, SERVED WITH
A DOLLOP OF LAKSA PESTO AND FRESH CHILLI PASTE

GOLDEN SNAPPER WOK BREATH RICE NOODLES

CRISPY SNAPPER SLICES, SILVER SPROUTS AND WILTED
SPINACH ON WET WOK FRIED HOFUN WITH CRISPY GINGER

RIBEYE WOK BREATH RICE NOODLES

CHARGRILLED RIBEYE, SILVER SPROUTS AND WILTED SPINACH ON WET WOK FRIED HOFUN

FAVOURITES

SPAGHETTI PORK BOLOGNESE

CARAMELISED MINCED PORK & SHIITAKE MUSHROOM TOSSED IN A RICH CHUNKY
TOMATO SAUCE WITH SPAGHETTI & CRISPY BASIL

SWEET & SOUR FISH & CHIPS

CRISPY BEER-BATTERED FISH FILLET AND CHUNKY FRIES, SERVED
WITH A SWEET AND SOUR SAUCE

CHOPSUEY TERIYAKI BURGER

CHARGRILLED CHUCK & WAGYU PATTY WITH ASIAN SPROUTS, AVOCADO, NORI,
PICKLED GINGER AND UNAGI SAUCE, SERVED WITH CHUNKY FRIES

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STEAMED DUMPLINGS

WHITE SKIN SIEW MAI
TRADITIONAL HAR GAO
PRAWN & SPINACH DUMPLINGS
SCALLOP, CRAB & SCALLION DUMPLINGS
WOLFBERRY LEAF & CHICKEN DUMPLINGS
PUMPKIN & COD DUMPLINGS
VEGETARIAN CRYSTAL DUMPLINGS (V)

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STEAMED BUNS

CHAR SIEW PAU
CHOPSUEY CHOPSUEY BUN (V)
SZECHUAN PORK BUN

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STEAMED RICE ROLLS

(CHEONG FUN)

ROAST PORK RICE ROLLS
PRAWN & CRISPY SCALLOP RICE ROLLS

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STEAMED RICE

LOTUS LEAF GLUTINOUS RICE
CHICKEN RICE BALLS

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FRIED

CRISPY NUMBING PRAWN WANTON
CRISPY BEANCURD SKIN CRAYFISH ROLLS
FLAKEY CHAR SIEW PUFF
YAM TRUFFLE BALLS
FRIED CARROT CAKE

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SOUPS

DAILY SOUP

PLEASE SEE CHALKBOARD

HOT & SOUR CHICKEN

SWEET CORN & FRESH CRAB EGG DROP

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STARTERS

AUTUMN, WINTER, SPRING ROLL

A PLATTER OF 3 SPRING ROLLS - COD WITH SHREDDED FILO, WILD GLUTINOUS RICE WITH CHICKEN & DRIED SCALLOP, AND CHUNKY CRAB WITH EGG WHITE

PRAWN TOASTIES

HOMEMADE KING PRAWN PASTE CRISPED ON ARTISANAL WHITEMEAL BREAD WITH BLACK & WHITE SESAME SEEDS

CRISPY DUCK POW! POCKETS

SHREDDED DUCK CONFIT & PULLED ROASTED DUCK FILLED SOFT WHITE BUNS SERVED WITH A WARMED SWEET BEAN SAUCE

STICKY CRUNCHY BABY SQUID

WOK CRISPED BABY SQUID, TOFU & PEANUTS TOSSED IN A HOMEMADE STICKY SWEET SAUCE

CHICKEN & TOFU SATAY

SPICED & GRILLED CHICKEN STICKS WITH TOFU AND HOMEMADE CASHEW VIGNAIGRETTE DIP

SAN CHOY PAU A.K.A DIY LETTUCE CUPS

COOL ICEBERG CUPS FILLED WITH MINCED CHICKEN & PORK, SWEET CORN, CHINESE MUSHROOM, TOFU, SILVER SPROUTS AND SUGAR SNAP PEAS IN A DARK STICKY SAUCE, SERVED WITH FRESH HERBS (DIY)

CHARGRILLED SHISITO & EDAMAME (V)

A PLATE OF ROASTED SHISITO PEPPERS & EDAMAME TOPPED WITH SPICY FLAKED SEA SALT

STEAMED DIM SUM BASKET

ASSORTED STEAMED HOUSE DELICACIES

FRIED DIM SUM BASKET

ASSORTED FRIED HOUSE DELICACIES

SALADS

SUMMER RICE PAPER ROLL SALAD (V)

VEGETARIAN SALAD OF FINE RICE PAPER BUNDLES FILLED WITH COS, BASIL, MINT, SAWTOOTH CORRIANDER, TOFU & FRESHLY SHELLED SWEETCORN WITH A CHILLI & VINEGAR POURING SAUCE

GRILLED PORK & ROASTED COCONUT SALAD

CHARGRILLED PORK BELLY SLICES TOSSED IN BABY COS, PICKLED CUCUMBER, DILL & HOT BASIL LEAVES TOSSED IN A SWEET COCONUT & PRAWN DRESSING

SMOKED DUCK & LYCHEE SALAD

SMOKED DUCK BREAST & LYCHEES TOSSED WITH RED RADISH, BIB LETTUCE, PEARL BARLEY, WILD RICE AND GOJI TOSSED IN A SWEET FIVE-SPICE DRESSING

HOMEMADE TOFU & SHREDDED CHICKEN SALAD

TEXTURAL SALAD OF HOUSE BRAISED TOFU SLICES & SHREDDED CHICKEN ON CRUNCHY SILVERSPROUTS, JELLYFISH, SPINACH, COS, SUGAR SNAP PEAS & RADICCHIO TOSSED IN CITRUS VIGNAIGRETTE WITH SLICED RADISH

MAINS

CRISPY CRACKLY ORGANIC EGGS WITH KING PRAWNS

ORGANIC EGGS FRIED SUNNY SIDE UP UNTIL BUBBLED AND CRACKLED, DRIZZLED WITH TORN BASIL AND DOUSED IN SWEET SOY

FRESH CRAB OMELETTE

FRESHLY MADE OMELETTE STUFFED WITH LUMP CRAB, CHOKO, EGG WHITE AND TOFU SERVED WITH HOMEMADE X.O SAUCE

STEAMED 'LASAGNA' OF SNAPPER & TOFU

THINLY SLICED LAYERS OF SNAPPER AND TOFU DRESSED WITH SPICY BLACK BEAN SAUCE, TOPPED WITH CRISPY LEEK AND FRESH HERBS

RED EMPEROR FISH

WHOLE SNAPPER FILLETED AND FRIED TO PERFECTION AND SERVED WITH OUR SESAME CHILLI DIPPING SAUCE WITH A LYCHEE & GREEN LEAF SALAD ON THE SIDE

TINGLING CHILLI JAM PRAWNS

CHARGRILLED KING PRAWNS TOSSED IN HOMEMADE CHILLI JAM, NUMBING SZECHUAN PEPPERCORNS, MINCED PORK AND CRISPY SHALLOTS

ROASTED SPRING CHICKEN

WITH CINNAMON FIVE-SPICE SALT

SPRING CHICKEN ROASTED GOLDEN AND SERVED WITH A SWEET CINNAMON & FIVE-SPICE SALT

MAINS

STEAMED PAPER SHAOSHING CHICKEN

SLICED CHICKEN BREAST STEAMED WITH BAMBOO SHOOT, SHIITAKE, HARICOTS VERTS & TOFU IN AN OLD GINGER ROOT & RICE WINE BROTH

SZECHUAN PEPPER CHILLI CHICKEN

WOK-FRIED CHICKEN TENDERS IN BLACKENED DRIED CHILLI, GARLIC FLOWER, TOFU, PICKLED RADISH & GINGER, MUSHROOMS AND CASHEWS IN A PEPPERY SZECHUAN SAUCE

HONEY GINGER CHICKEN

GINGER MARINATED CHICKEN WOK-CRISPED AND TOSSED WITH HONEY, GINGER ROOT, SESAME SEEDS AND CURRY LEAVES

GENERAL TSO'S CHICKEN DRUMLETS

PETIT CHICKEN DRUMLETS COATED IN BLACK & WHITE SESAME SEEDS AND FRIED IN A MONGOLIAN SWEET RED VINEGAR SAUCE, PLATED WITH CHARGRILLED BRUSSELS SPROUTS AND BROCCOLI FLORETS

COOKY'S PORK CHOP WITH CHIPS & EDAMAME

HAINANESE STYLE PORK FILLETS TOPPED WITH A RICH SWEET & SOUR TOMATO SAUCE, STEAK CHIPS & EDAMAME

STICKY LEMON PORK SCHNITZEL

CRUMBED PORK FILLETS PAN FRIED UNTIL GOLDEN AND SERVED WITH A SUPER LEMONY SAUCE AND LEMON SLICES

SMOKEY SWEET & SOUR PORK COLLAR

TOSSED IN A BLACK VINEGAR SWEET & SOUR SAUCE, SERVED WITH OUR HOMEMADE PINEAPPLE COMPOTE
WITH CHICKEN BREAST

WITH SNAPPER FILLET

WITH KING PRAWNS

NUMBING PORK RIBS

SLOW BRAISED PORK RIBS, WOK-FRIED WITH OUR HOUSE CHILLI SAUCE, COATED WITH CRUSHED SZECHUAN PEPPER CORNS AND TOPPED WITH GREEN MANGO SALAD

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

WOK-CRISPED GRAIN FED SHORT RIB STRIPS CARAMELISED IN A ZESTY SWEET ORANGE SAUCE

FIVE-SPICE LAMB RIBS

RACK OF BABY LAMB RIBS BRAISED IN A PEPPERY FIVE-SPICE AND SERVED WITH FINE JULIENNED CUCUMBER STACK

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RICE

SMOKED FISH FRIED RICE

WOK-FRIED WHITE, BROWN & RED RICE WITH TEA SMOKED HALIBUT & EGG

MUD CRAB FRIED RICE

WOK-FRIED WHITE, BROWN & RED RICE WITH PICKED MUDCRAB & EGG

JADE FRIED RICE (V)

LONG GRAIN JASMINE RICE STIRFRIED WITH EGG AND CHOPPED SPINACH, BASIL & MINT

STEAMED MIXED RICE (V)

MIX OF JASMINE, BROWN BASMATI, UNPOLISHED & WILD RICE

STEAMED JASMINE RICE (V)

FRAGRANT JASMINE RICE

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NOODLES

LONG LIFE VEGETARIAN NOODLE (V)

WOK-FRIED FINE WHEAT FLOUR “MI SWA” NOODLES WITH SPINACH, SUGAR SNAP PEAS, SILVERSPROUTS AND RADICCHIO

WITH RARE RIBEYE
WITH KING PRAWNS
WITH CHICKEN

CHOP CHOP CRISPY SEAFOOD EGG NOODLE

CRISPY FRIED NOODLES TOPPED WITH A RICH BROTH WITH DICED FRESH SCALLOPS & KING PRAWNS

SUZY'S SPAGHETTI CRAB 'MEE GORENG'

STIRFRIED SPAGHETTI WITH FRESH CRAB & KING PRAWNS IN A SPICY TOMATO SAUCE & TOPPED WITH CRUNCHY SILVER SPROUTS

WOK BREATH RICE NOODLE

WOK-FRIED HOR FUN RICE NOODLE WITH A RICH OYSTER BROTH, SILVER SPROUT AND SPINACH

WITH RARE RIBEYE

WITH SNAPPER

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TOFU

ORGANIC TOFU WITH CRISPY PRAWN SCALLOP & SALTED FISH TOPPING

STEAMED ORGANIC SILKEN TOFU TOPPED WITH A CRISPED MIX OF DRIED SCALLOP, SHRIMP, SHALLOTS, GARLIC AND SALTED FISH

SZECHUAN PEPPER CHILLI TOFU (V)

WOK-FRIED SQUARES IN BLACKEND DRIED CHILLIES, GARLIC FLOWER, PICKLED RADISH & GINGER, MUSHROOMS AND CASHEWS IN A PEPPERY SZECHUAN SAUCE

STEAMED TOFU, SPINACH, WOLFBERRY & SHIMEIJI

HOMEMADE SOY MILK TOFU BRAISED IN CHICKEN STOCK WITH SPINACH, WOLFBERRY LEAVES AND SHIMEIJI MUSHROOMS

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VEGETABLES

CHOPSUEY CHOPSUEY (V)

A WOK-FRIED MEDLEY OF SEASONAL ORGANIC BABY VEGETABLES & HOLY BASIL

STIRFRIED CRUNCHY LEAFY GREENS (V)

CHINESE KALE & BABY CHARD STIRFRIED WITH WHOLE BABY GARLIC, WHITE PEPPER AND RICE WINE

BRAISED JADE GOURD

STEAMED SNAKE GOURD TOPPED WITH DRIED SHRIMP AND PICKLED LETTUCE

SZECHUAN STRING BEANS WITH MINCED CHICKEN

GREEN BEANS TOPPED WITH CRISPY CRUNCHY SHALLOTS, SHRIMP, GARLIC, SPICES & MINCED CHICKEN

WOK BREATH BROCCOLI (V)

STIRFRIED BROCCOLI FLORETS IN BABY GARLIC TOPPED WITH PICKLED GINGER ROOT

WITH RARE RIBEYE

WITH KING PRAWNS

SWEET & SOUR CHIPS (V)

HAND-CUT STEAK CHIPS SMOTHERED IN CLASSIC SWEET & SOUR TOMATO SAUCE, EDAMAME & ONIONS