

CHOPSUEY

C A F E

\CHÄP-SÜ-Ë\ 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.



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!

SOUP

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DAILY SOUP

please see chalkboard

HOT & SOUR CHICKEN

SWEET CORN & FRESH CRAB EGG DROP

STARTERS

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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 vinaigrette 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)

SPICY SESAME EDAMAME

wok-tossed edamame with a toasted sesame and coriander chilli sauce

STEAMED DIM SUM BASKET

assorted steamed house delicacies

FRIED DIM SUM BASKET

assorted fried house delicacies

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

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 and wild rice

STEAMED JASMINE RICE (V)

fragrant jasmine rice

NOODLES . . .

LONG LIFE VEGETARIAN NOODLE (V)

wok-fried fine wheat flour “mi swa” noodles with spinach, sugar snap peas, silver sprouts 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 sprouts and spinach

WITH RARE RIBEYE

WITH SNAPPER

SIGNATURE COCKTAILS



JADE MOJITO

fresh lime wedges, mint leaves, muddled with chartreuse and white rum



HOT LYCHEE MARGARITA

lychee shaken with chilli vodka and tequila, grand marnier and lime juice served with a chilli salt rim



MANDARIN MARGARITA

fresh mandarin and kumquat juice shaken with tequila, grand marnier and lime juice served with a sugar rim



CHOPSUEY MAI TAI

fresh pineapple, mandarin, coconut and lemongrass, shaken with chilli infused white rum and 9 spiced rum.



SZECHUAN MARY

house blended tomato juice, szechuan spices, lemon wedge, peppers served with vodka



COOLIE'S COOLER

pimms, wen jun and cranberry juice with a dash of bitters and creme de classis



GINGER ORCHID

teacher's whiskey, fresh pineapple, lemon & homemade ginger beer



OPIUM BREW

ardbeg whiskey, chambord and absinthe, smoked with lavender and violets



SINGAPURA SLING

cherry brandy, grand marnier, gin, tequila, d.o.m, bitters with fresh pineapple



LILY'S LYCHEE MARTINI

vodka, lychee liquer, lime juice & lychees



TICKLED PINK

fresh pickled pink ginger muddled with vodka, homemade ginger beer and dashed with a lemon spritz



OO-LONG ISLAND ICE TEA

oolong infused vodka, bulldog gin, tequila, grand marnier, dark rum, homemade oolong syrup, longan served with oolong tea

SALADS

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SUMMER RICE PAPER ROLL SALAD (V)

vegetarian salad of fine rice paper bundles filled with cos, basil, mint, sawtooth coriander, tofu & freshly shelled sweetcorn with a chilli & vinegar pouring sauce

GRILLED PORK & ROASTED COCONUT SALAD

chargrilled pork belly slices tossed in baby romaine, 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 beansprouts, jellyfish, spinach, cos, sugar snap peas & radicchio tossed in citrus vinaigrette with sliced radish

MAINS

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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

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

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