



## SIGNATURE COCKTAILS

 <b>KALAMANSI COOLER</b> 2.0 Gin, fresh kalamansi limes, osmanthus and soda	 <b>PISANG OLD FASHIONED</b> 2.3 Banana infused bourbon, maple and chocolate bitters
 <b>HOT LYCHEE MARGARITA</b> 2.1 Tequila, lychee and cointreau with a chilli padi kick	 <b>SINGAPURA SLING</b> 2.3 Gin, spiced rum, housemade mixed berries shrub, orgeat, pineapple juice and soda
 <b>SZECHUAN MARY</b> 2.1 Gin, tomato juice, worcestershire sauce, tabasco, dried chilli, salt and sichuan pepper	 <b>MILLIONAIRE MOJITO</b> 2.5 Rum, fresh mint and lime topped with prosecco
 <b>APEROL SPRITZ</b> 2.2 Aperol topped with prosecco	

### SANGRIAS

 <b>SHANGHAI</b> 1.9 Tempranillo, fresh strawberry, orange and rose buds with an icy splash of lemon soda	 <b>WHITE BOUQUET SANGRIA</b> 1.9 Verdejo, lychee, longan, white chrysanthemum flowers, rambutan and lemon soda
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### ICED COLD BEERS

<b>PERONI DRAUGHT</b> 1.5 / 1.9 Lager, Italy 300ml / 500ml	<b>SPECIFIC GRAVITY</b> 1.6 Classic IPA, Singapore 300ml
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### COOLERS

 <b>LYCHEE &amp; LIME</b> 1.1	 <b>MINT &amp; LIME</b> 1.1
 <b>CALAMANSI &amp; UME COOLER</b> 1.2 Ume, calamansi, lime, mint and soda	 <b>SOURSOP PASSIONFRUIT COOLER</b> 1.2 Soursop, passionfruit, lemon and soda



### TEAS

 <b>ENGLISH BREAKFAST TEA</b> 7	 <b>PUER CHRYSANTHEMUM</b> 7
 <b>EARL GREY TEA</b> 7.5	 <b>JASMINE GREEN TEA</b> 8
 <b>LEMONGRASS BLUE PEA</b> 8	 <b>LYCHEE GREEN LILY</b> 8
 <b>PS. CALMING</b> 8	




### WINES BY GLASS

<b>SANTA MARGHERITA BRUT DOCG</b> Prosecco, Italy 1.6	<b>PAUL MAS CLAUDEVAL</b> Grenache Blend, France 1.6
<b>SILENI</b> Sauvignon Blanc, New Zealand 1.5	<b>THE WILD ONES</b> Chardonnay, Australia 1.7
<b>TE KAIRANGA ESTATE</b> Pinot Noir, New Zealand 1.5	<b>FIORINI CHIANTI SUPERIORE DOCG</b> Sangiovese, Italy 1.7
<b>MITOLO JESTER</b> Shiraz, Australia 1.9	










### COLD-PRESSED JUICES

 <b>ORANGE &amp; GRAPEFRUIT</b> 1.0	 <b>WATERMELON &amp; STRAWBERRY</b> 1.0
<b>YOUNG COCONUT</b> 1.0	

### INFUSIONS

 <b>FRESH MINT MOROCCAN</b> 7	 <b>OLD GINGER ROOT</b> 7
 <b>HONEY LEMON SOOTHER</b> 8	

### CLASSIC FIZZES

 <b>COKE /</b>	 <b>COKE ZERO /</b>	 <b>SPRITE</b> 7
 <b>FEVER TREE GINGER ALE /</b>	 <b>SODA</b> 7	 <b>FEVER TREE INDIAN /</b>
 <b>WILD BERRY KOMCHUBA</b> 1.1	 <b>WILD BERRY KOMCHUBA</b> 1.1	 <b>MEDITERRANEAN TONIC</b> 7

### MINERAL WATER

 <b>ACQUA PANNA</b> 7	 <b>SAN PELLEGRINO</b> 7
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## SALADS

(VM) <b>CHOPSUEY SMOKED DUCK SALAD</b> 2.4 (GFM) house smoked duck, silver sprouts, five spice, vinaigrette	(VM) <b>GRILLED PORK BUN CHA</b> 2.4 vermicelli, mint basil, lemongrass, peanuts
<b>PAD THAI SALAD</b> 2.6 poached prawns, tofu, chives, baby cos, bean sprouts, rice stick noodles, crushed peanuts, fresh lime	

## SOUPS

(V) <b>HOT &amp; SOUR</b> 1.4	<b>SWEET CORN &amp; FRESH CRAB EGG DROP</b> 1.8
(GFM) <b>YOUNG COCONUT SEAFOOD</b> 2.4 fresh king prawns, scallop, snapper fillet	

## DIM SUM

\* AVAILABLE DAILY UNTIL 6PM

(V) <b>VEGETARIAN CRYSTAL DUMPLINGS</b> 4pcs 7	(V) <b>VEGETARIAN CHAR SIEW PAU</b> 3pcs 9
<b>CHAR SIEW PAU</b> 3pcs 9	<b>WHITE SKIN SIEW MAI</b> 4pcs 9
<b>CHICKEN CHIVES &amp; WOLFBERRY DUMPLINGS</b> 4pcs 9	(GFM) <b>TRADITIONAL HAR GAO</b> 4pcs 10
<b>FRIED PUMPKIN &amp; PRAWN DUMPLINGS</b> 3pcs 9	<b>PAN SEARED PEPPER BEEF BUNS</b> 3pcs 12
<b>ORANGE DUCK DUMPLINGS</b> 4pcs 9	<b>FRIED PRAWN &amp; SCALLOP BEANCURD ROLL</b> 3pcs 16
<b>SEARED PRAWN &amp; SPINACH DUMPLINGS</b> 3pcs 9	<b>CRISPY LOBSTER WANTONS</b> 3pcs 18
(V) <b>SPICY MUSHROOM DUMPLINGS</b> 4pcs 9	

## STARTERS

(V) <b>HOT HONEY SOY CRISPY EGGPLANT</b> 12 crispy chilli garlic crumb	(V) <b>SPICY SESAME EDAMAME</b> 12 (GFM) wok-tossed with toasted sesame, coriander chilli sauce
<b>CRISPY SPICY CHICKEN BITES</b> 16 with sweet honey kicap	<b>SATAYS</b>
<b>CHICKEN &amp; TOFU</b> 16	(V) <b>PORTOBELLO, TOFU &amp; PINEAPPLE</b> 16 cashew vinaigrette
<b>CRISPY DUCK POW! POCKETS</b> 17 shredded duck confit, pulled roast duck, soft white buns, warmed sweet bean sauce	(VM) <b>SAN CHOY PAU A.K.A DIY LETTUCE CUPS</b> 18 (GFM) cool iceberg cups, minced chicken & pork, mushroom, corn, sprouts, fresh herbs
<b>SPICY KIMCHI KUROBUTA BELLY</b> 18 with fresh kimchi herbs	(V) <b>SPICY MUSHROOM SPRING ROLLS</b> 18 smokey wild shrooms
<b>PRAWN TOASTIES</b> 19 homemade king prawn paste, artisanal whitemeal, black & white sesame seeds	<b>CRISPY SHREDDED DUCK PANCAKES</b> 32

<b>DIM SUM BASKET</b> 6pcs 1.9	<b>DIM SUM BASKET</b> 9pcs 2.6
*vegetarian option available	

**MAINS**

<b>HONEY GINGER CHICKEN</b>	24
ginger marinated tenders, old ginger root, sesame seeds, curry leaves	
<b>SMOKEY SWEET &amp; SOUR PORK COLLAR</b>	24
red vinegar sweet & sour sauce, fresh pineapple compote	
<b>SNAPPER KING PRAWNS</b>	29 36
<b>SZECHUAN PEPPER CHILLI CHICKEN</b>	24
chicken tenders, wok-blackened dried chilli, garlic flowers, tofu, cashews, peppery szechuan sauce	
<b>CRISPY ORANGE BEEF (A.K.A RUSTY NAILS)</b>	26
wok-crisped grain fed short rib strips caramelised in a zesty orange sauce	
<b>BANGKOK STREET GRILLED PORK</b>	28
flame grilled collar, pork croutons, zingy sprouts	
<b>BALSAMIC SWEET &amp; SOUR CHICKEN</b>	29
chargrilled fresh chicken whole leg	
<b>GENERAL TSO'S PORK RIBS</b>	32
with fresh orange juice & zest for extra zing	
(GFM) <b>LEMONGRASS &amp; LIME POACHED BARRAMUNDI</b>	32
zesty lime broth, fresh herbs, crispy leek	
(GFM) <b>ROASTED SPRING CHICKEN WITH CINNAMON FIVE-SPICE SALT</b>	32
served with old fashioned prawn crackers	
<b>STEAMED ATLANTIC HALIBUT TOFU LASAGNA</b>	32
halibut & tofu layered with black bean sauce	
(GFM) <b>CHOPSUEY CHILLI JAM PRAWNS</b>	36
topped with crispy egg clouds	
<b>MASSAMAN CURRY DUCK LEG</b>	36
confit duck leg with red curry sauce	
<b>SINGAPORE CHILLI SOFT SHELL CRABS</b>	36
wok-crisped homemade buns, mud crab, chilli dipping gravy	
(GFM) <b>FRESH CRAB &amp; CHUNKY PRAWN OMELETTE</b>	38
crab, prawns, chilli jam	
<b>CHEF'S BEEF CHEEK RENDANG</b>	39
the king of curries	
<b>CRISPY ATLANTIC HAKE WITH CHILLI GARLIC SAUCE</b>	39
topped with fresh apple sticks	
<b>PEPPERY BEEF SHORT RIBS</b>	42
spiced & grilled	
<b>NUMBING LAMB RIBS</b>	45
sous vide & tossed with house curry sauce, crushed szechuan pepper & green mango salad	

**RICE**

(VM) <b>JADE FRIED RICE</b>	16
(GFM) long grain jasmine rice, chopped spinach, basil & mint, egg	
(V) <b>SUPERFOOD SEMI-FRIED RICE</b>	21
(GFM) wok-seared broccoli, cauliflower, asparagus, pumpkin, garlic flower, goji, raisins, seeds & egg tossed into steamed mixed grain rice	
(GFM) <b>MUD CRAB FRIED RICE</b>	24
mixed grain rice wok-fried with picked mudcrab, egg	
<b>FILET MIGNON DRIPPING FRIED RICE</b>	28
wok-fried with crispy egg clouds	
<b>STEAMED JASMINE RICE</b>	3
<b>STEAMED MIXED GRAIN RICE</b>	4
jasmine, brown unpolished & wild	

**NOODLES**

(VM) <b>LONG LIFE VEGETARIAN NOODLES</b>	18
wok-fried fine wheat flour "mi swa" noodles, spinach, snaps, sprouts, radicchio, egg	
<b>CHICKEN RARE RIBEYE KING PRAWNS</b>	24 28 28
<b>SINGAPORE FRIED PRAWN NOODLES</b>	28
homemade pork crumbs	
<b>SUZY'S SPAGHETTI CRAB 'MEE GORENG'</b>	28
fresh crab, king prawns, sprouts, spicy tomato sauce	
(GFM) <b>WOK BREATH RICE NOODLES</b>	
wok-fried hor fun rice noodles, oyster broth, sprouts, spinach	
<b>SNAPPER KING PRAWNS RARE RIBEYE</b>	26 28 28

**TOFU & VEGETABLES**

(VM) <b>STIR-FRIED CRUNCHY LEAFY GREENS</b>	16
(GFM) chinese kale, mini chard, whole baby garlic, white pepper and rice wine	
(V) <b>WOK BREATH BROCCOLI</b>	16
(GFM) broccoli florets, baby garlic and pickled ginger root	
<b>CHICKEN KING PRAWNS RARE RIBEYE</b>	24 28 28
(V) <b>CHOPSUEY CHOPSUEY</b>	18
(GFM) a wok-fried medley of seasonal organic baby vegetables and holy basil	
(V) <b>STEAMED ORGANIC TOFU WITH SPICY CRISPY CRUMB</b>	18
topped with spicy crisped mix	
(VM) <b>SZECHUAN STRING BEANS WITH MINCED CHICKEN</b>	19
(GFM) asian snake beans, crispy shallots, shrimp, minced chicken	
(V) <b>SMOKEY MA PO TOFU</b>	21
smoked eggplant, leek flowers, edamame	
<b>WITH CHICKEN MINCE WITH CHUNKY PRAWN WITH WAGYU BEEF MINCE</b>	24 28 28
(V) <b>SZECHUAN PEPPER CHILLI CAULIFLOWER &amp; TOFU</b>	21
tofu squares, cauliflower, wok-blackend dried chillies, garlic flowers, cashews, peppery szechuan sauce	
(V) <b>SPICY KIMCHI EGGPLANT</b>	23
julienne ginger flower	

**DESSERTS**

(GFM) <b>YOUNG COCONUT PANNA COTTA</b>	14	(GFM) <b>LYCHEE GRANITA</b>	15
(GFM) <b>HOMEMADE SALTED DARK CHOCOLATE TRUFFLES</b>	6pcs 15	mango, calamansi, passion	
<b>GIANT SALTED CARAMEL PROFITEROLE</b>	15	<b>STICKY DATE PUDDING</b>	15
vanilla bean ice cream		with ginger toffee sauce	
<b>GOLDEN BANANA BUTTERSCOTCH BUNDT</b>	15	<b>ORANGE DOUBLE CHOCOLATE BLACKOUT CAKE</b>	16
vanilla bean ice cream			

**BRUNCH**

Weekends & PH  
from 11.30AM - 4PM

**WEEKEND 1-FOR-1**

**MIMOSA** 23  
prosecco topped with fresh orange juice

**CHOPSUEY BEEF PHO** 28  
rare ribeye & homemade beef balls

**CHOPSUEY BIG BREAKFAST** 28  
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) +5

**PS CRAB & PRAWN LAKSA** 28  
julienne fish cake, silver sprouts, quail eggs, laksa leaf pesto, fresh chilli paste

**SWEET & SOUR FISH & CHIPS** 28  
crispy beer-battered fish fillets, chunky fries

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

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