



Chicken Pie Kitchen

& Don Signature Crab

39 Tyrwhitt Road, Singapore 207538
For table reservations, delivery or takeaway,
please call or WhatsApp us at 6993 3333

Pie & Cake Menu

All pastries are handmade in our pastry room and baked on-site at our restaurant.



Chicken Pie

Chef Don Lim's original chicken pie recipe since 1983

Personal
Feeds 1

6.8

Black Pepper Pie

If you like extra peppery flavour with that extra "kick"

Whole
Feeds 4-6

33.8

Chicken Shepherd's Pie

The goodness of the Black Pepper Pie topped with baked mashed potatoes

Apple Pie



Chunky cuts of apples, and premium nuts roasted over low heat. Finished with raisins and a touch of cinnamon
(We created a slightly more melty crust to compliment the filling!)

Personal
Feeds 1

8.8

Cheesecake

American-style philadelphia cheesecake

Slice
Feeds 1

Whole
Feeds 8-10

5.3

48.8

Rich Cake

Loaded richly with fruits and nuts, pairs perfectly with whiskey

Kueh Lapis

Traditional layered rich and moist butter cake

Half
Feeds 3-4

Whole
Feeds 6-8

30.8

58.8

Prune Lapis

Our Kueh Lapis with a slightly tangy tinge to it

Half
Feeds 3-4

Whole
Feeds 6-8

33.8

63.8



Kueh Lapis



Cheesecake



Rich Cake

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Crab Menu

Chef Don Lim started out preparing his crab dishes specially for family dinners in the early 2000's, but it was you, our lovely customers, who convinced him to put it on the menu for everyone.

Crab Bee Hoon Soup

The signature dish which started it all - cooked with herbs such as *Dang Gui*

Chilli Crab

Chef Don Lim's take on the traditional Singapore dish. Comes in a gravy

Black Pepper Crab Bee Hoon

If you like lots of black pepper and strong taste. Stir-fried

Crab Laksa Bee Hoon

Probably the most luxurious Laksa which you've had recently. Comes in a soup - *let us know if you want it extra strong*

Cheese Crab Bee Hoon

When you just want to indulge in sinful, cheesy goodness. Comes in a gravy. Available in Medium onwards only

Prices are for the size of the crab, subject to daily availability.

Weights of the crabs are approximate before cooking.

Regular	Medium	Large	XL	XL+	XL++	XXL
350g to 400g	500g to 550g	600g to 650g	700g to 800g	800g to 900g	900g to 1.1kg	About 1.3kg
38.8	53.8	68.8	78.8	88.8	98.8	123.8

*As we only use Sri Lankan & Indian air-flown mud crabs, there are times we **might decline to sell crabs** for the day if the quality of the crabs we receive in our shipment are not up to our Chef's standards.*

All crab except chili crab comes with complimentary bee hoon (noodles). Our "Regular" size has 200g of bee hoon. "Medium" and above has 300g of bee hoon.

Deep-fried Mantou

Golden-brown deep-fried buns. Perfect for tearing apart and dipping in our Chilli Crab sauce. Probably the most sinful item on the menu, too

Per Piece
Min. 2 pieces

1

Condensed Milk (*for mantou dipping*)

1

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Prawn & Seafood Menu

The same great taste from our Signature crab dishes, prepared with fresh and succulent prawns, clams and scallops. You don't need to get "messy" with a crab cracker for these dishes.



Lala & Prawn White Bee Hoon 🍤👑

Supple clams with a generous portion of prawns in a hearty gravy base, with just a little chilli for that oomph

Black Pepper Prawn & Scallop Bee Hoon 🍤

We promise you'll be very much awake after tasting this. Stir-fried

Prawn & Scallop Laksa Bee Hoon

Juicy scallops and prawns on top of thick bee hoon in Chef Don Lim's unique laksa gravy, topped with laksa leaves. *Want it extra strong? Let us know*

Prawn Bee Hoon Soup

Almost like our Crab Bee Hoon Soup - but with prawns

All prawn & seafood dishes are available in two sizes - for yourself to indulge in, or for sharing with your party.

Regular <small>Feeds 1</small>	Medium <small>Feeds 2-3</small>
14.8	26.8



Drunken Prawn 🍷

Available in Cold or Hot

DRINK..... DRANK..... DRUNK..... Please do not drive after eating this. This has a seriously high amount of alcohol content

Medium <small>Feeds 2-3</small>	Large <small>Feeds 3-5</small>
26.8	48.8

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Abalone Menu

There's always room for indulgence. Chef Don Lim's special abalone dishes are made only using highly sought after Japanese-breed Yoshihama Abalone.

Abalone on Seasonal Fruits & Nuts

Handpicked premium seasonal fruits and nuts from "atas supermarket"

Abalone Seasonal Salad

12-pieces of Yoshihama Abalone in our seasonal salad. Some have called this "luxury finger food", others simply just slurp them all up

12pcs

23.8

Braised Abalone Seasonal Salad

12-pieces of Yoshihama Abalone in "Hong Shao" braised sauce, on top of our seasonal fruits and nuts salad. A little bit of tradition with a twist

12pcs

25.8

Truffle Abalone Seasonal Salad

6-pieces of Yoshihama Abalone in our Black Summer Truffle Sauce. Perfect for truffle lovers, with a bit of extra crunch from our salad

6pcs

12.8

Abalone Menu (Takeaway-only)

Abalone only. All the goodness of our premium Japanese-breed abalone, in a convenient canned package for your home or office pantry.

Original Taste in Brine

Already have your favourite abalone sauce? Taste the unadulterated freshness of our Yoshihama Abalones in brine

12pcs

18.8

Braised in Secret Sauce

12-pieces of Yoshihama Abalone done classically in "Hong Shao" braised sauce. Just the way you remember it from festive family gatherings

12pcs

20.8

Aged Black Truffle Sauce

6-pieces of Yoshihama Abalone in our vacuum-aged Black Summer Truffle Sauce. Savour the aroma of truffle goodness in every bite

6pcs

8.8

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Moutai x Chicken Pie Kitchen Menu

Premium Guizhou Moutai baijiu known for its savoury aroma. The traditional Chinese drink of choice for "serious business" tweaked with a touch of playfulness.



Guizhou Brew

Our signature full-bodied coffee cold brew with hints of dark chocolate infused with Moutai Prince, topped with foamed fresh milk



12.8

Imperial Jasmine

Jasmine green tea base, a hint of Moroccan rose, fresh lychees. Infused with Moutai Prince to give it that extra royal spark



14.8

Experimental Beverages

The latest creations from our drinks kitchen

Coconut Shake

A refreshing blend of coconut with just the right milkiness. Will definitely quench your thirst. Customers have told us this delights the young ones, too

9.8

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Time-tested Beverage Favourites

We've tried over 60 different types and variants of beverages with our pastries & seafood dishes ourselves before putting them on our menu for pairing.

Hot Cold Sparkling (Bottled)

Pearl of the Orient

Fujian Jasmine Pearl Green Tea with Moroccan Rose

4.8 5.8 6.8

Koku Yuzu Kukicha

Japanese Twig Tea with Koki Yuzu

4.8

Chamomile Dream

(Caffeine-Free) Herbal Bouquet of Chamomile, Marigold & Lavender

4.8 5.8 6.8

Cold Brew Hojicha

Traditional roasted green tea with tasting notes of coffee, roasted barley and caramel

6.8

Mogambo

(Caffeine-Free) Summer Apples & Passionfruit with African Bush Tea

4.8 5.8

Coffee Manuka Cold Brew

A classic white coffee packed with natural healing properties from organic NZ Manuka Honey

6.8

Ambient Still, Iced Sparkling, or Warm Water

Per Pax
1.8

Cold Brew Coffee (Strong)

Brewed with double the strength to give you an extra daily boost. Full-bodied with a dark chocolate finish

6.8

Free-flow reverse osmosis filtered water, served in a carafe for ambient and iced

Seasonal Selections

We're always experimenting with new pairings for the occasion. Some with a bit of alcohol, some very safe for those driving, and others perfect for a Friday evening after a long work week.

Hanami

Japanese Sencha with Cherry Blossoms and a hint of Peach

6.8

Mandarin Wheat

(ABV 4.5%) Gentle sweetness with bright aromas of Mandarin Orange. Refreshing and some say it tastes like "champagne". Friendly, easy to drink, light

Bottle
12.8

Worker's Pale Ale

(ABV 5.2%) Citrus and pine, with grapefruit notes. Moderate hop bitterness. Chef Ah Seng called this a "Real Man's Beer" when he tasted it for the first time

Bottle
12.8

Centennial Craft IPA

(ABV 0%) Warm aroma of tangerine with tasting notes of citrus and pineapple. Hints of floral and fruity scents

Can
10.8

Seasonal Sake, Wines & Champagne

Sometimes, we come across very interesting bottles of sake, wines and champagne which we really enjoy ourselves

Please, check with our Service Crew for the current availability, pairings, and pricing

Bring-Your-Own

For wine, sake, beer or champagne, we charge a corkage fee of \$50 per bottle. For whiskey and others, the corkage fee would be \$100 per bottle

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Sommelier Selected Wines

We had a close friend of the business who is a certified sommelier help us pick out these beautiful wines. Each tasted and paired for your enjoyment together with our dishes.

Grand Bateau Blanc

750ml

58.8

Chateau Beychevelle, Bordeaux, France

White / Sauvignon Blanc / 2018

Pairs with all our seafood & pastry dishes

Notes of buttery-vanilla oak flavours and exotic fruit (orange rind and honeyed grapefruit). Round, fleshy with wonderful minerality. Easy to drink

Grand Bateau Rouge

750ml

58.8

Chateau Beychevelle, Bordeaux, France

Red / Bordeaux Blend / 2018

Pairs with all our seafood & pastry dishes

Crimson on a plummy red base. Hints of cherry and plums amidst an oakish base. Bold and dry, slightly on the more tannic spectrum. Easy to drink

Cuvee "Old Vine"

750ml

96.8

Vieilles Vignes Chablis

Alain Geoffroy, Chablis, France

White / Chardonnay / 2019

Pairs with all our seafood & pastry dishes

From 45 to 70 year old vines, this Chablis shows both maturity and freshness with hints of flowers and fruit. A powerful taste with harmonious mellowness, enhanced by a delicate hint of wood

Chablis 1er Cru Beauroy

750ml

118.8

Alain Geoffroy, Chablis, France

White / Chardonnay / 2019

Pairs with all our seafood & pastry dishes

Pale light gold - bright and luminous. Full of sunshine, beauty and maturity - like a basket of fruit on a fresh summer's morning. Full and round, appealing on the nose.

The finish leaves us blissfully happy with mouth filling voluptuousness

Albert Mann Riesling

750ml

128.8

Domaine Albert Mann, Alsace, France

White / Riesling / 2019

Pairs with Chilli Crab & Black Pepper Crab/Prawn dishes

Golden with a delicate aromatic bouquet. Notes of white flowers and citrus fruits abound, nice minerality. Highly structured wine

Cocchi Asti DOCG

750ml

58.8

Giulio Cocchi, Asti, Italy

Moscato Bianco

Perfect as a starter to the meal, or as the finishing touch

Sweet sparkling wine with the immediate aromatic fragrance of Moscato grape, a rich and intense aroma with a fruity taste of wisteria, acacia and honey

Seasonal Sake

The staple of every celebration and the perfect quality drink to end a long day. We source our sakes from reputable importers who ensures us quality straight from Japan.

Dan Junmai Japan

720ml

82.8

Yamanashi Prefecture, Japan

Sake

Dry, full of umami and rich tasting sake with rich Junmai rice flavour. Made from Gohyakumangoku and Miyamanishiki rice at a 60% polishing ratio

Kikuizumi Hitosuji Rose

720ml

208.8

Takizawa, Saitama, Japan

Sparkling Sake (Rose)

Genuine rose-type sparkling junmai-shu. Candied ginger, beeswax, coffee cake, fresh mushrooms, bread crust, dried figs with a complex nose. Fine perlage, creamy mousse, hint of dates and a classy syrupy finish

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Seasonal Wines

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Fine Tawny Port

750ml

48.8

Cockburn's, Douro, Portugal

Port Wine / Merlot

Dried fruits, caramel, nuts, berries and hints of barrel ageing. Easy to drink. Lovely nuttiness but also has chewy fruitiness, with flavours of raisins and dried figs

Two Terrace Red

750ml

68.8

Waipara West, New Zealand

Red / Pinot Noir

Crimson on a plummy red base. Hints of currant pastries, woody spice, and manuka leaf. Notes of forest undergrowth and florals. Moderate fruit sweetness and restrained volume

'Vivo' Arneis

750ml

68.8

First Drop, Adelaide Hills, Australia

White / Arneis / 2021

A fruity, fun, and lovely Arneis. Hints of white flowers and tree fruit - think along the lines of nectarine and white peach. Light and refreshing, and very drinkable

'Mother's Milk' Shiraz

750ml

73.8

First Drop, Adelaide Hills, Australia

Red / Shiraz / 2021

Juicy and bold Shiraz. Filled with blackberry, plum, and other black fruit notes. Oaky, with a hint of vanilla and tobacco. Way more serious than the label looks

Chablis Villages

750ml

88.8

Alain Geoffroy, Chablis, France

White / Chardonnay / 2020

A splash of green apple, lemon, lime and dry stone - as can be expected with a Chablis. Clean, good medium acidity and rounded mouthfeel.

Cocchi Piemonte Brut

750ml

58.8

Giulio Cocchi, Asti, Italy

Sparkling Wine

Bubbles, everywhere... in the midst of pear, melon and stone fruit. Then comes the taste of citrus, lime and grapefruit. Very refreshing aroma and perfect for the weekend

Seasonal Desserts

We love experimenting with dessert combinations, and the desserts here may be here on the menu today, but replaced with our latest creations the very next day... who knows what the future holds?

Kueh Lapis

Dessert-sliced

4.8

We've heard that some customers really want a taste of our traditional Kueh Lapis - but find our usual lapis sizes too huge for solely dessert

Pairs best with...

Addon: Scoop of Handmade Coconut Ice Cream

1

Ice Cream of the Day

Scoop

4.8

One scoop of premium ice cream of the day. Because having a creamy craving after a really good meal is as good as any reason to have ice cream

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