



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

Golden Cheese Pie

Cheesy, stretchy, flaky, and very sinful. Built on top of our signature chicken pie filling. Yes, today is "cheat-day". Confirm.

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

Menu last updated 5 May 2023

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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

*We specially source our air-flown mud crabs to provide the best taste of the season. We might **decline to sell crabs** for the day if the quality of the crabs we receive 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

Seasonal Greens

Seasonal fresh vegetables lightly stirred fried with garlic and premium oyster sauce in Asian style

Side

8.8

We like our greens better with...

Addon: 3 pieces of abalone

6.8

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

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Artisan Sparkling Teas - *straight from tea-tap*

🍷 Flute

Available in Chinois 🍷, Osmanthus Squirrel and Unity brewed by Danger Close Beverage Co. 6.8

*We tried their sparkling teas and **immediately knew** we had to put this on our menu. Heck, we even bought an entire "beer-tap" system just to make this available for you, our dear customers.*



Rye & Pint Craft Beers 🍷

🍷 330ml

Singapore's own local craft brewery. Located in Tuas, is home to the family-owned brewing company by 3 brothers. Beers worthy for Singaporeans and the international stage.

13.8



Scream Ale 🍷

Smoothed with corn-like notes, paired with subtle barley sweetness. Minimum hoppiness, right amount of fruitiness, perfect refreshing all-day beer.

Trippin' Wheat

Brewed with malted wheat and Amarillo hops, expect notes of cloves, bananas and a citrus finish in this delightful brew.

Sunday's Brew

A refreshing and tasty pilsner with initial citrus and floral notes, rounding off with a malty finish.

Punchin' Rye

Aromas of passionfruit and a touch of spiciness from rye malt, moderately hoppy pale ale w delivers a smooth finish.

Non-alcoholic Mocktail Menu

Concocted to have all the same great taste without the alcohol.

Yuzu Spritz 🍷

🍷

Cool, citrusy and refreshingly light, this is the perfect accompaniment to any meal. A perfectly balanced sweetness that will have you sipping until the last drop

8.8

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Cocktail & Shots Menu

Tastefully hand-crafted cocktails with a slight local twist. Flavour profiles paired to our dishes, always.



Singapore Sling

We already have our truly Singaporean dishes here with us. How could we miss out on our iconic local cocktail?

Gin with a blend of orange, cherry and honey-spiced liqueurs topped with pineapple and a touch of bitters

Gin Bramble

A berry-nice twist on the traditional Bramble

Gin is shaken with raspberry and blackberry liqueurs, finished off with more *bram...* uh, blackberry, and lemon


16.8

Espresso Vodka

When fine Laplandia vodka and premium coffee comes together, the smoothest of combinations makes it even harder to believe that this packs a real punch

Like Chef Don Lim would say "No tell lies". So you can legitimately tell your boss or coworker you're out for a coffee break

Whiskey Sour

This classic is a perfect balance of our premium whiskey merged with fresh, zesty lemon juice, and a hint of Australian sugar - topped with a touch of citrus


16.8


8.8


16.8

Desserts

Some say desserts are an integral part of a meal, others say that you'll always have room

Kueh Lapis

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

Dessert-sliced
4.8

Rich AF

A slice of our Rich Cake with Absolute Flavor, literally. Jam-packed with lots of fruits and nuts, now served with a shot of premium whiskey sour

Pour the shot of whisky over and let soak for a minute. Your tastebuds will be greeted with Rich flavours

10.8

Ice Cream of the Day

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

Drunken Affogato

A generous scoop of artisanal ice cream made with natural Tahitian vanilla, with a shot of Lapland's finest Espresso Vodka, and a splash of Baileys Irish Cream. Kinda like an affogato, but a lot more potent this time.

Scoop
4.8


16.8

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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

Pearl of the Orient

Fujian Jasmine Pearl Green Tea with Moroccan Rose by Gryphon Tea Company



4.8

Koku Yuzu Kukicha

Japanese Twig Tea with Koki Yuzu - with a very fragrant hit of yuzu by Roji Cha

4.8

Chamomile Dream

(Caffeine-Free) Herbal Bouquet of Chamomile, Marigold & Lavender by Gryphon Tea Company



4.8



6.8

Cold Brew Hojicha

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

6.8

Hanami

Japanese Sencha with Cherry Blossoms and a hint of White Peach by Gryphon Tea Company



6.8

Pourabucha

(Kombucha) Born out of the love of crafting beautiful drinks that aim to substitute for alcoholic drinks, sans-preservatives which caused allergies – as an act of showing self-love.

8.8

250ml

Mogambo

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



4.8

Coffee Manuka Cold Brew

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

6.8

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

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

Ambient Still, Iced Sparkling, or Warm Water

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

Per Pax

1.8

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.

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 / 2019-2020

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

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