

Menu

Starter

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Spare Ribs In Barbeque Sauce	7.00
Chiew Yim Spare Ribs	
Bite size pieces of spare ribs wok fried with garlic and fresh chillies	7.00
Kuay Pie Tee Top Hats	
Light crispy pastry cups filled with shredded bamboo shoots, chicken and prawns	8.00
Satay (Beef, Pork Or Chicken)	
Seasoned with delicate spices and honey, charcoal grilled and served with peanut sauce	9.00
Spring Rolls	6.50
Crispy Aromatic Duck - Quarter	12.50
Crispy Aromatic Duck - Half	22.00
Crispy Aromatic Duck - Whole	42.00
Chicken In Paper Bag	
Chicken seasoned with ginger, soya sauce and sesame oil, fried in the bag for maximum flavour	7.00
Crispy Fried Seaweed	7.00
Sesame Prawns On Toast	8.00
Wok-Fried Pork Dumplings	
Served with ginger vinegar	8.50
Money Bag Chicken	
Crispy filo parcels filled with chicken and vegetables, served with a sweet chilli dip	8.50

Soup

Cream Corn Soup With Chicken Or Crabmeat	
A creamy soup prepared with a rich stock with cream corn and crabmeat	5.50
Wan Ton Soup	
Minced prawns and pork wrapped in pastry and served in chicken consommé	5.50
Crab Meat Soup	
An exotic delicious Chinese speciality	7.50
Fish Ball And Tunghoon Soup	5.50
Chicken Noodle Soup	5.50
Hot And Sour Soup	
A delightful mixture of chicken, prawns and Beancurd in a thick and tangy soup	5.80

FISH AND SEAFOOD

Fresh Crab Fried In The Shell	
a - Ginger and spring onions*	
b - Singapore chilli sauce* (A Singapore favourite)	24.00

c - Chilli and black bean sauce*
d - Black pepper and butter
Sauteed in fresh coarsely ground black pepper and butter

Fresh Lobsters 37.00

Chiew Yim

a - Singapore chilli sauce*
b - Ginger and spring onions*
c - Chilli and black bean sauce*
d - Black pepper and butter

*These can be served on a bed of noodles

Wasabi Prawns

Prawns served in a Wasabi mayonnaise on a bed of fresh cucumber strips 12.50

Chilli Prawns

Prawns stir fried with fresh chillies and onions 12.50

Sizzling Prawns In Black Bean Sauce 12.50

Prawns In Garlic Sauce 12.50

Chiew Yim Prawns

Lightly dry-fried prawns tossed with garlic, salt, pepper and fresh chillies 12.50

Butterfly Prawns 12.50

Sweet And Sour Prawns 12.50

Chiew Yim Soft Shell Crab

Lightly fried with garlic and chillies 8.00

Claypot Prawns And Scallops

Served in traditional claypot with glass noodles, flavoured with lemon grass and ginger

16.00

Chiew Yim Squid

12.50

Lightly dry-fried squid tossed with garlic, salt, pepper and fresh chillies

Fresh Steamed Diver Picked Scallop

6.00

Each Served in the shell

22.00

Steamed Or Pan Fried Sea Bass Fillets

With ginger and spring onions or with black bean sauce

18.00

Sweet And Sour Monkfish

20.00

Lightly battered pieces of monkfish served with our delicious sweet and sour sauce

Sambal Fish

covered in spicy sambal sauce served on banana leaf (there is a 20 minutes wait for all fish dishes)

BEEF & LAMB

Beef With Green Peppers In Black Bean Sauce 9.00

Szechuan Crispy Beef

Crispy strips of beef coated in a light batter in a delicate sweet and spicy sauce

9.00

Sliced Beef With Ginger And Spring Onions	
Slices of beef sauteed with ginger and spring onions with a rich soya sauce gravy	9.00
Sliced Beef With Broccoli	9.00
Beef Rendang	
Slow cooked beef in thick coconut sauce	10.50
Sizzling Beef Steaks	
Fillet steak pieces fried with onions and served on traditional iron plate in a rich soya sauce and tomato gravy	12.50
Sizzling Lamb In Peking Sauce	
Slices of lamb served on a sizzling plate in sweet and tangy gravy	12.50
Sizzling Lamb With Ginger And Spring Onions	12.50
 <u>CHICKEN, DUCK & PORK</u>	
Sizzling Chicken With Ginger And Spring Onions	12.50
Chicken With Cashew Nuts	9.00
Fried Crispy Chicken With Prawn Crackers - Half	12.50
Fried Crispy Chicken With Prawn Crackers - Whole	20.00
Steamed Chicken In Light Soya Sauce And Sesame Oil - Whole	20.00
Steamed Chicken In Light Soya Sauce And Sesame Oil - Half	12.50
Lemon Grass Chicken	
Stir fried with fragrant lemon grass and chillies	9.00
Chilli Chicken	9.00
Sweet And Sour Chicken	9.00
Chicken With Green Peppers In Black Bean Sauce	9.00
Thai Green Chicken Curry	
Baby aubergines, lime leaves, lemon grass in delicate Thai curry spices and coconut	11.00
Crispy Lettuce Wrap With Pork / Chicken Or Vegetables	
Make your own healthy lettuce wraps with this delicious dish of finely diced pork or chicken, mushrooms and mixed vegetables. GREAT AS A STARTER!	9.00
Lemon Chicken	9.00
Sweet And Sour Pork	9.00
Barbecued Pork (Char Siew)	9.00
Chiew Yim Pork Fillet	
Pork fillets wok fried, lightly seasoned with salt, pepper, garlic and fresh chillies	10.50
Grandma's Braised Belly Of Pork	
Succulent cuts of pork in fragrant soya sauce!	10.00
Roast Duck	
Our roasted duck served in a delicate soya sauce on a bed of vegetables	9.50
Braised Duck	
Delicious in a rich soya sauce seasoned with garlic and star anise	9.50
 <u>VEGETABLE DISHES</u>	
Three Mixed Greens	8.00

Spicy Aubergines In Yellow Bean Sauce	8.50
Straw Mushrooms With Seasonal Greens	8.00
Stir Fried Chinese Greens With Garlic	8.00
Chinese Greens In Oyster Sauce	8.00
Chinese Mushrooms With Seasonal Greens	9.50
Stir Fried Beansprouts With Spring Onions	7.50
Stir Fried Special Mixed Vegetables	8.00

Beancurd

Pei Pa Beancurd	
Deep fried minced Beancurd and prawns served in a delicious oyster sauce	9.00
Chiew Yim Tofu	
Lightly fried tofu tossed with garlic and fresh chillies	8.50
Steamed Or Fried Beancurd In Black Bean Sauce	
Beancurd fried with minced beef and chillies in yellow bean sauce	9.00
Ma Po Beancurd	
Egg Tofu	
Lightly golden fried with Chinese mushrooms, shredded pork and spring onions	11.00
Egg Tofu With Crab Meat	
Lightly fried served with broccoli	12.00

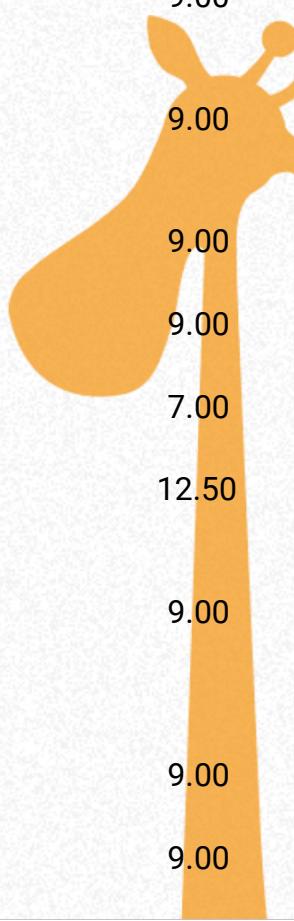
RICE

Steamed Rice	3.00
Egg Fried Rice	3.50
Pineapple Fried Rice	
Pineapple pieces fried with chicken and sweetcorn	5.50
Special Fried Rice	
Barbecued Pork (Char Siew) With Rice	5.50
Roast Duck With Barbecued Pork Rice	8.50
Roast Duck Rice	8.50
Beef With Green Peppers In Black Bean Sauce And Rice	8.50
Hainanese Chicken Rice	
Savoury rice cooked in chicken stock, served with succulent cuts of chicken (warm) and cucumber	9.00

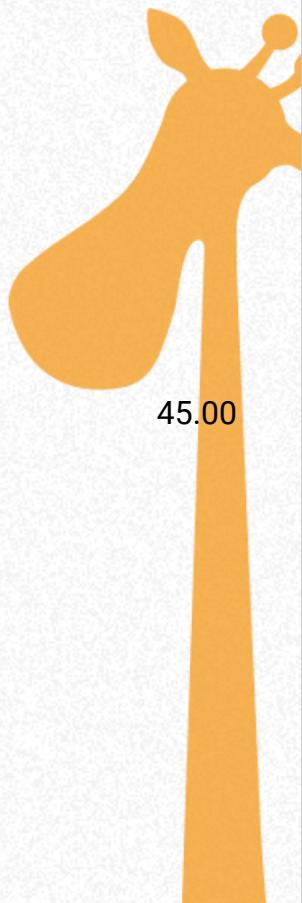
SINGAPORE & MALAYSIAN SPECIALITIES AND NOODLES

Chicken Curry	
Chicken cooked with coconut and our specially imported Malaysian curry powder	11.50
Beef Curry	
Beef slowly cooked in coconut and our specially imported Malaysian curry powder	11.50

Assam Curry Ikan (Fish Curry)		
Cooked in Assam curry spices with okra and aubergines		16.70
Assam Sambal Prawns		
Prawns fried in Assam sambal sauce. DELICIOUS!		12.00
Kang Kong Blachan		
A Chinese spinach fried in a delicious prawn chilli paste. Hot and spicy		10.50
Squid Blachan		
Squid fried in a delicious prawn chilli paste with crunchy sugar snap peas		10.50
Singaporean Laksa		
An exotic soup with a hint of curry served with rice vermicelli, beansprouts, prawns and Chinese style fishcakes		9.00
Mee Goreng		
Egg noodles fried with beef, beansprouts, tomatoes and eggs in a mild chilli sauce		9.00
Singapore Fried Mee Hoon		
Rice vermicelli fried with pork, prawns, fishcake, eggs, beansprouts and mild chilli sauce		9.00
Fried Kway Tiow		
Rice sticks fried with prawns, eggs, pork, soya sauce and mild chilli sauce - OUR SPECIALITY!		9.00
Fried Hokkien Mee		
Egg noodles fried with prawns, eggs, pork and fishcake		9.00
Hokkien Hay Mee Soup		
Egg noodles in a prawn based soup, served with prawns, pork and beansprouts		9.00
Fried Sa Ho Fun Or Mee		
Rice sticks or thin egg noodles fried and served in a delicious gravy with mixed meat, prawns and fishcake		9.00
Fried Beef Ho Fun		
Rice sticks fried with beef, ginger, spring onions, beansprouts and soya sauce		9.00
Kon Lo Mee With Barbecued Pork		
Braised noodles with slices of barbecued pork		9.00
Plain Fried Noodles		
Egg noodles fried with beansprouts and onions		7.00
Ho Jien		
Oyster omelette Singapore style. A must for all seafood lovers!		12.50
Tauhu Goreng		
Deep fried Beancurd served with crispy beansprouts in a spicy peanut sauce (served warm)		9.00
Rojak		
Fresh fruit and vegetables tossed in a shrimp paste, sprinkled with crushed peanuts and sesame seeds. A very exotic dish known as the salad of the Far East.		9.00
Lo Bak Koh		
Turnip paste pan fried with egg		9.00



Archar		
Crunchy pickled vegetables in chilli spices, sprinkled with ground peanuts		6.00
Steamboat		
A traditional Chinese fondue. The chicken consommé soup is heated in special pots to cook tender slices of meat, a selection of seafood, fresh vegetables and egg noodles. Special fried rice is included. A fun and healthy alternative ...!		40.00
SET DINNERS		
01. Jasmine		32.00
<i>Set for minimum of two persons (£32.00 per person)</i>		
CHEF'S PLATTER		
Sesame Prawns, BBQ Ribs, Spring Rolls and Crispy Seaweed		
Sweet and Sour Chicken		
Prawns with Ginger and Spring Onions		
Beef with Black Bean Sauce		
Special Fried Rice		
Fresh Fruit Platter		
Coffee / Jasmine Tea		
02. Lily		36.00
<i>Set for minimum of three persons (£36.00 per person)</i>		
CHEF'S PLATTER		
Sesame Prawns, BBQ Ribs, Spring Rolls and Crispy Seaweed		
Crispy Aromatic Duck with Pancakes		
Szechuan Crispy Beef		
Lemon Grass Chicken		
Prawns with Mixed Vegetables		
Special Fried Rice		
Fresh Fruit Platter		
Coffee / Jasmine Tea		
03. Orchid		45.00
<i>Set for minimum of four persons (£45.00 per person)</i>		
CHEF'S PLATTER		
Kuay Pie Tee, Chicken Satay, Sesame Prawns, Spring Rolls and Crispy Seaweed		
Chilli Lobster Served on a Bed of Noodles		
Lemon Grass Chicken		
Sizzling Lamb with Ginger and Spring Onions		
Sweet and Sour Prawns		
Three Mixed Greens		
Singapore Noodles		



Egg Fried Rice
Fresh Fruit Platter
Coffee / Jasmine Tea

