









招牌菜

芝士汉堡春卷。

Cheeseburger Rolls (4pcs)

Our very own ground beef blend and melted cheese in a crispy egg roll skin. *Vegetarian option available:* +\$2.00

\$16.00

椰香泰式蟹肉羹。

Coconut, Crab, and Conpoy Soup 🚧

Thick crab and conpoy broth boiled with coconut water and served in a young coconut.

\$20.00

油条棘子鸡•Firecracker Chicken And Maple Fritters 🚧 🏟

Deep fried diced chicken with chopped dried chillies, cashews, chives and Szechuan peppercorns served with crunchy you tiao fritters baked in maple syrup. Vegetarian option available in Small.

Small: Large: \$18.00 \$32.00

爱尔兰烤鸭•Roast Irish Duck 🚧

Air flown straight from Ireland, roasted to perfection Chinese-style.

Quarter: Half: Whole: \$22.00 \$42.00 \$78.00

龙爪 • Dragon Claw 🚧

Singapore farmed crocodile foot braised in herbal sauce served on a bed of kale. Not for the faint of heart - although its amino acids and potassium help to prevent heart disease.

\$66.00

脆饼花生画柠鸡。

Milk Cracker Lemon Chicken

Deep fried chicken chunks with crushed milk crackers and peanuts topped with lemon sauce.

Vegetarian option available: +\$2.00

\$20.00

全丝龙虾 • Golden Cloud Dragon Mountain ※

Fried whole lobsters tossed with a sweet and savoury golden egg floss.

Small: Large: \$98.00 \$188.00

脆鳟金耳鯛•Kinmedai Fish With Crispy Scales 🚧

Wild caught Kinmedai fish, steamed and flash fried for a crispy scale texture and served with a house special Hong Kongstyle sauce.

\$108.00

脆皮麻婆豆腐。

Golden Fried Mapo Tofu 🚧 🌢

Crispy batter fried tofu slabs topped with a Chengdu style minced pork Mapo sauce.

\$16.00

蒜片凯尔 • Kale Stir Fry 🚧 ✓

Locally farmed hydroponic kale, wok fried with garlic.

Small: Large: \$20.00 \$36.00

松露和牛河粉 • Wagyu Truffle Beef Hor Fun ❖️

Hor Fun wok fried flat noodles served with premium US Wagyu shortrib, crispy deep fried hor fun strips, poached egg and finished with truffle gravy.

Small: Large: \$32.00 \$60.00

软壳蟹虾汤香脆飞天面。

Soft Shell Crab with Hokkaido Scallop Crispy Noodles

Crispy *sheng mian* noodle with soft shell crab, scallops, and bokchoy, topped with a house special garlic and seafood stock gravy. Served exactly as depicted.

\$70.00











开胃小吃

芝士汉堡春卷。

Cheeseburger Rolls (4pcs)

Our very own ground beef blend and melted cheese in a crispy egg roll skin.

\$16.00

芝士汉堡春巻(素)・Vegetarian Cheeseburger Rolls (4pcs) 🍑 ✓

Impossible™ beef and melted cheese in a crispy OnlyEg roll skin.

\$18.00

酥炸蟹肉蛋卷 • Crab Omelette

Lump crab meat omelette rolled into egg batter and deep fried. (Limited quantities only)

\$30.00

香辣油炸口水鸡卷。

Roasted "Kou Shui" Chicken 🌢

Roasted chicken roulades topped with dark vinegar, chilli oil and our house special Szechuan sauce.

\$16.00

香辣油炸口水蛋。

Roasted "Kou Shui" Egg 🌢 🤍

Roasted OnlyEg Tamago topped with dark vinegar, chilli oil and our house special Szechuan sauce.

\$12.00













马卡炖鳄鱼鞭 • D*** Soup

Chicken and pork based herbal soup double boiled for 6 hours with crocodile penis. That's right, penis. You know you're hungry for that D.

\$30.00

巴西菇螺头炖汤。

Double Boiled Almond Mushroom, Sea Whelk & Conpoy Soup

Double boiled soup with almond mushroom, conpoy, chicken and lean pork soup base, sea whelk, Chinese mushrooms.

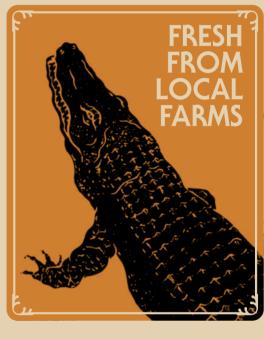
\$16.00

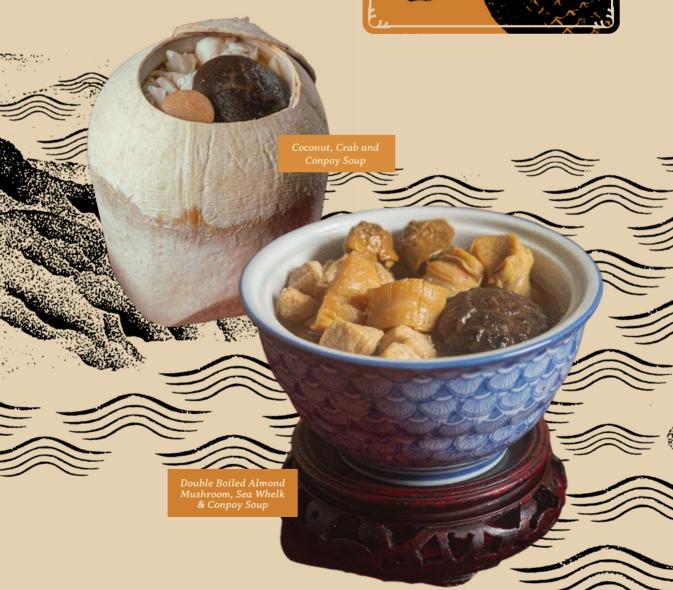
椰香泰式蟹肉羹。

Coconut, Crab, and Conpoy Soup

Thick crab and conpoy broth boiled with coconut water and served in a young coconut.

\$20.00







Signature





脆鳞金目鯛 • Kinmedai Fish with Crispy Scales

Wild caught Kinmedai fish, steamed and flash fried for a crispy scale texture and served with a house special Hong Kongstyle sauce.

\$108.00

全丝龙虾 • Golden Cloud Dragon Mountain 🊧 🙀

Fried whole lobsters tossed with a sweet and savoury golden egg floss.

Small: Large: \$98.00 \$188.00

大口兔花生奶油虾球.

Fried Shrimp with White Rabbit Candy Sauce

Crispy fried prawns in a mildly spicy white rabbit candy cream sauce \$26.00



青芥末虾球。

Wasabi Prawn with Tobiko

Sautéed de-shelled prawns with wasabi sauce and topped with tobiko.

Small: Large: \$26.00 \$48.00

印尼咖喱魔鬼鱼。

Stingray in Dragon Curry

Stingray with the Dragon Lord's own house special coconut curry, served in a claypot.

Small: Large: \$36.00 \$65.00









尨爪 • Dragon Claw 🚧

Singapore-farmed crocodile foot braised in herbal sauce served on a bed of kale. Not for the faint of heart - although its amino acids and potassium help to prevent heart disease.

\$66.00

爱尔兰烤鸭 • Roast Irish Duck 🚧

Air-flown straight from Ireland, roasted to perfection Chinese-style.

Half: Whole: **Ouarter:** \$22.00 \$42.00 \$78.00

油条棘子鸡 • Firecracker Chicken and Maple Fritters 🦥 🌺

Deep fried diced chicken with chopped dried chillies, cashews, chives and Szechuan peppercorns served with crunchy you tiao fritters baked in maple syrup.

Small: Large: \$18.00 \$32.00

油条棘子素鸡肉。

Vegetarian Firecracker Chicken and Maple Fritters 🚧 🔌 🤍

Green Rebel soy-based chicken chunks with chopped dried chillies, cashews, chives and Szechuan peppercorns served with crunchy you tiao fritters baked in maple syrup.

\$18.00

蒜香脆花腩 • Garlic Fried Pork Belly

Pork belly slices crisp fried with garlic, dried chillies and crispy rice.

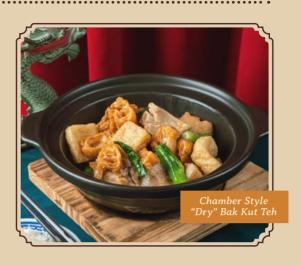
\$18.00

星洲干肉骨茶。

Chamber Style "Dry" Bak Kut Teh

Slow cooked pork ribs with "SG style" white pepper and garlic sauce topped with crispy you tiao fritters.

\$30.00



大爆装萝牛肉。

Flaming Pineapple Beef

Diced beef braised and stewed with a pineapple five spice gravy, served in a flaming pineapple.

\$32.00

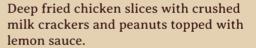
大爆装萝素肉 • Vegetarian Flaming Pineapple Beef V

Green Rebel mushroom-based beef chunks braised and stewed with a pineapple five spice gravy, served in a flaming pineapple.

\$30.00

脆饼花生西柠鸡。

Milk Cracker Lemon Chicken



\$20.00

脆饼花生西柠鸡(素)。

Vegetarian Milk Cracker Lemon Chicken

Deep fried Green Rebel chicken chunks with crushed milk crackers and peanuts topped with lemon sauce.

\$22.00

杂菌盐焗鸡 • Truffle Mushroom Salt-baked Chicken

Salt-baked herbal chicken stuffed with truffle-perfumed mushroom assortment.

\$48.00









蔬菜豆腐

蒜片凯尔・Kale Stir Fry 🚧 🗸

Locally farmed hydroponic kale, wok-fried with garlic.

Small: Large: \$20.00 \$36.00

家乡杂菜。

Mixed Vegetable Chop Suey ✓

A wok-fried medley of bokchoy, kale, black & white fungus, enoki mushrooms, lotus root chips and crispy fried kai lan.

脆皮麻婆豆腐。

Golden Fried Mapo Tofu 🚧 🌢

Crispy batter fried tofu slabs topped with a Chengdu style minced pork Mapo sauce. \$16.00

黄炆玉碧豆腐。

Tofu in Pumpkin Gravy V

Egg spinach tofu served with roasted pumpkins and pumpkin gravy.

Large: \$20.00 \$27.00

酸辣香港芥兰。

Crispy Stir Fried Kailan

Kailan stir fried with onion, lime, kaffir lime, topped with fish floss and crispy kailan leaves.

\$22.00 Small: Large: \$18.00 \$32.00









饭面

松露和牛河粉。

Wagyu Truffle Beef Hor Fun

Hor Fun wok fried flat noodles served with premium US Wagyu shortrib, crispy deep fried hor fun strips, poached egg and finished with truffle gravy.

Small: \$32.00

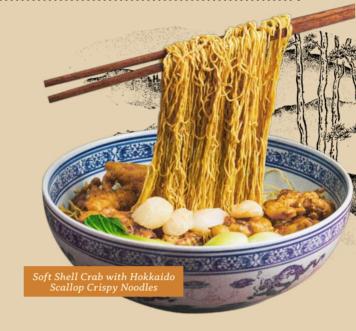
Large: \$60.00

 軟売蟹虾汤香脆飞夭面。

Soft Shell Crab with Hokkaido Scallop Crispy Noodles

Crispy sheng mian noodle with soft shell crab, scallops, and bokchoy, topped with a house special garlic and seafood stock gravy. Served exactly as depicted.

\$70.00



XO 酱蟹肉炒饭。

XO Crab Fried Rice

Stir-fried rice with crab meat and dried scallop XO sauce.

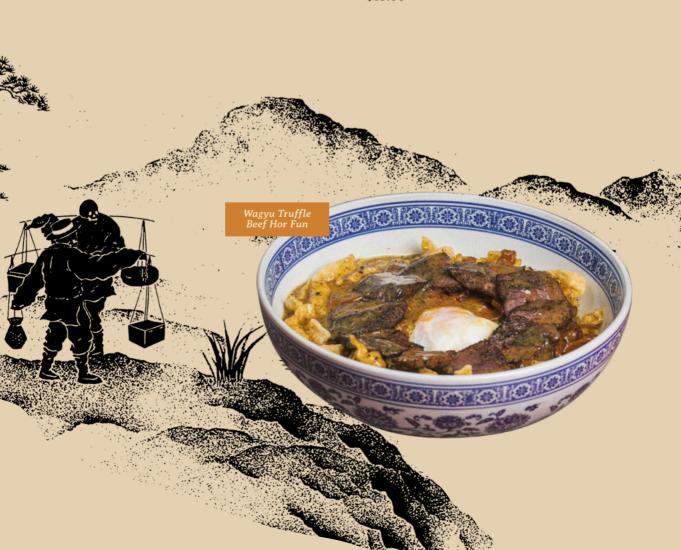
\$22.00

橄榄炒饭。

Vegetarian Olive Fried Rice ✓

Stir-fried rice with olives, mixed mushrooms and kale.

\$18.00









红豆炸油饼与大口兔奶糖雪糕。

Red Bean Pancake with White Rabbit Ice Cream ✓

Crispy and sweet red bean pancakes topped with ice cream inspired by a beloved candy.

\$20.00

椰仔宝贝 • Coconugget 🗸

Coconut pudding with brown sugar hazelnuts, lime zest, toasted coconut flakes, lime sorbet, served in fresh coconut. You put the lime in the coconut and eat em both up.

\$12.00

甜品

八宝糯米饭。

8 Treasure Sticky Rice ✓

Glutinous rice with goji berries, pumpkin seeds, coconut flakes, almonds, red dates, cranberries and azuki bean filling.

\$12.00

草莓杨枝甘露。

Mango Sago with Pomelo ✓

Mango purée with sago, pomelo pulp and

