

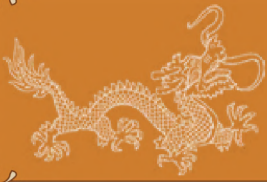
龍堂



THE DRAGON
CHAMBER



DINING MENU



APPETISERS



Signature



Spicy



Vegetarian

开胃小吃

芝士汉堡春卷 •

Cheeseburger Rolls

Let the good times roll. Our very own ground beef and melted cheese blend in a crispy egg roll skin. 4 pieces in a serving.

16

西班牙黑毛猪叉烧胡麻冰菜沙拉 •

Iberico Char Siew

Juicy Iberico char siew served with a refreshing sesame dressing ice plant salad on the side.

20

香辣炭香黑松露素水饺 •

Truffle Vege Dumpling

Why catch feelings when you can eat your fillings? Order our truffle vegetable dumplings drizzled with dark vinegar, chilli oil, and house-special Szechuan sauce instead. 5 pieces in a serving.

14

Truffle Vege Dumpling



Cheeseburger Rolls

精

精



SOUPS



Signature



Spicy



Vegetarian

汤类

鲜蟹肉鱼漂羹 • Fish Maw, Crab & Conpoy Soup

A luxurious thick broth of fish maw, crab meat, and conpoy.

SMALL
20

LARGE
58

马卡炖鳄鱼鞭 • D*** Soup

Chicken and pork herbal soup double boiled for 6 hours, then added with crocodile penis meat. You know you're hungry for the D.

30

巴西菇螺头炖汤 • Double Boiled Almond Mushroom, Sea Whelk & Conpoy Soup

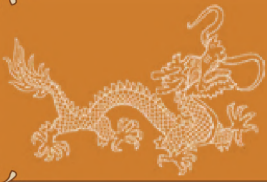
Double boiled chicken and lean pork soup with almond mushrooms, conpoy, sea whelk, and Chinese mushrooms. Order this if you want to be a *fungi* at the party.

SMALL
14

LARGE
38



Double Boiled Almond Mushroom, Sea Whelk & Conpoy Soup



SEAFOOD



Signature



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海鮮

骨香东星斑 XO 酱碧绿炒斑球 •

XO Red Coral Trout

Red coral trout fillets stir fried in XO sauce with sweet peas and celery, served with its bones fried to a crisp.

88

青芥末虾球 • Wasabi Prawns with Tobiko

De-shelled battered prawns tossed in wasabi sauce and topped with tobiko. Perfect if you need a kick to wake up and go do something with your life.

30

避风塘大虾 • Typhoon Shelter King Prawns Stir-Fry

Sautéed king prawns topped with a layer of garlic, cereal, chillies, and black beans. Not recommended if you're on a date.

58

港式蒸顺笋壳鱼 • Live HK Steamed Soon Hock Fish*

Marble Goby fish delicately steamed, then topped with shredded green onions, coriander, and fried ginger. Any fresher it'll be swimming instead.

88

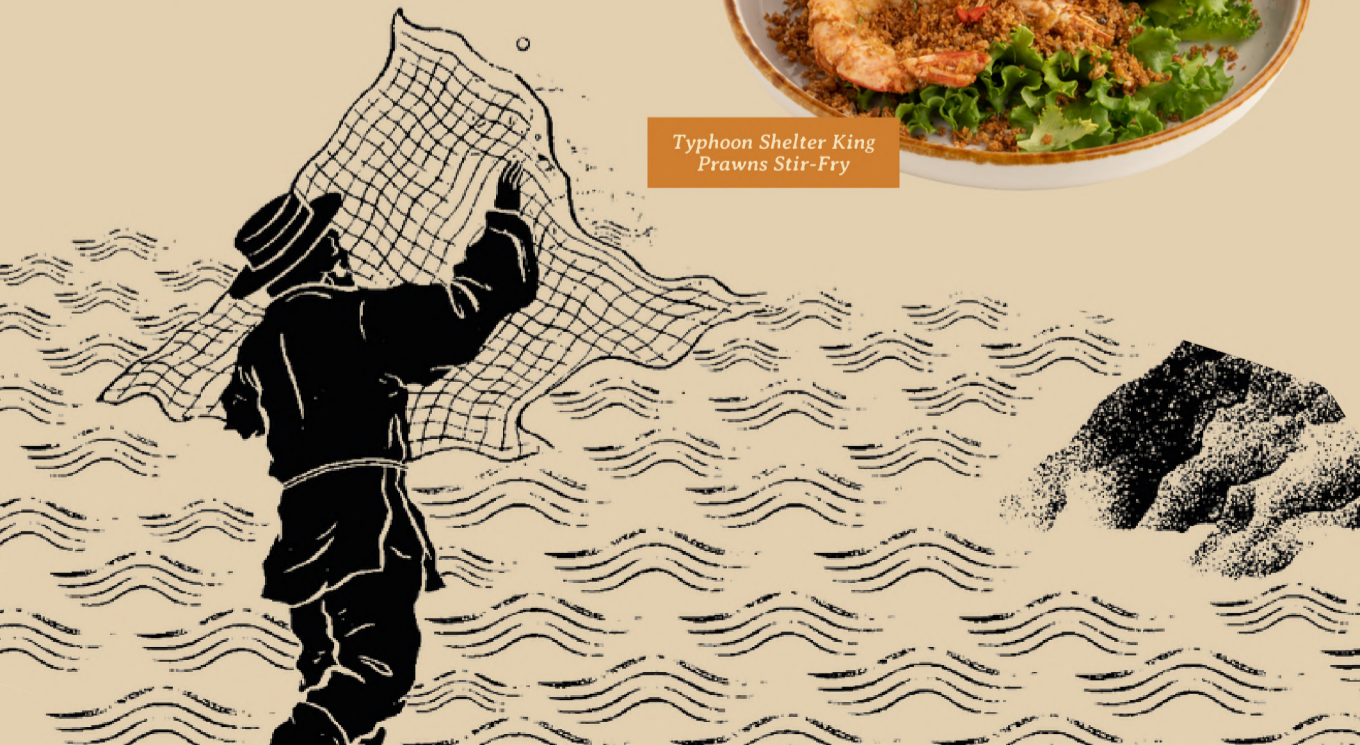
*Pre-order 2 days in advance



XO Red Coral Trout

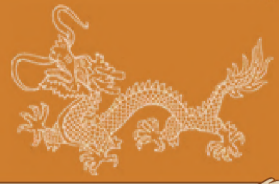


Typhoon Shelter King Prawns Stir-Fry





MAIN MEATS



Signature



Spicy



Vegetarian

龙爪 • Dragon Claw

Singapore-farmed crocodile foot braised in herbal sauce and served on a bed of kale. Not for the faint-hearted, but for those with b*lls of steel. Which one are you?

68

爱尔兰烤鸭 • Roast Irish Duck


Air-flown duck from Ireland, roasted Chinese-style because it's about time for Asian colonisation.

QUARTER	HALF	WHOLE
26	48	80

油条辣子鸡 • 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.

24

Vegetarian option available 

油条软骨辣子鸡 • Firecracker Chicken Knees & Maple Fritters

Crunchy cartilage deep-fried with diced chicken, chopped dried chillies, cashews, chives, and Szechuan peppercorns served with "you tiao" fritters baked in maple syrup.

24

金牌烧乳猪 • Golden Crisp Whole Suckling Pig*

Whole suckling pig roasted to a glistening and crackling perfection.

338

*Pre-order 2 days in advance



Cumin Roasted Lamb Rack

孜然烧焗爱尔兰羊排 •

Cumin Roasted Lamb Rack

Irish lamb rack marinated with a rich spice blend of cumin, chilli, and more, for 3 hours before roasting—that's right Mary, your lamb's fleece was never as white as snow.


68

火爆菠萝牛肉 •

Flaming Pineapple Beef

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

34

Vegetarian option available 

农村葱油烟熏鸡 •

Tea-Smoked Chicken

Kampong chicken smoked with pu-er tea, served with an aromatic trio of chicken rice chilli, minced garlic and fried scallions in oil, and ginger paste condiment on the side.

HALF	WHOLE
24	44



Firecracker Chicken and Maple Fritters



VEGETABLES & TOFU



Signature



Spicy



Vegetarian

蔬菜豆腐

黄炆玉碧豆腐 •

Tofu in Pumpkin Gravy

Egg spinach tofu served with white shimeji mushrooms and pumpkin gravy. Topped with deep-fried conpoy.

22

蒜片凯尔 • Kale Stir Fry

Locally farmed hydroponic kale, wok-fried with garlic.

23

澳洲河虾仔泰式菜胆 • Fried School Prawns with Baby Kailan

School prawns with baby kailan, fried Thai-style. We handpicked these educated, top of their class prawns just for you.

22

脆皮麻婆豆腐 •

Golden Fried Mapo Tofu

Crispy fried tofu slabs topped with Chengdu-style minced pork Mapo sauce—to numb your tongue and your feelings.

18

Tofu in Pumpkin Gravy



Fried School Prawns with Baby Kailan



RICE & NOODLES



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饭面

松露和牛河粉 •

Wagyu Truffle Beef Hor Fun

Wok-fried flat noodles served with US wagyu shortrib, crispy deep-fried hor fun strips, and poached egg. Finished with truffle gravy.

SMALL
36

LARGE
68



Wagyu Truffle
Beef Hor Fun

大虾日本带子香脆飞天面 •

Flying King Prawn Noodles with Hokkaido Scallops

Crispy, flying "sheng mian" noodles with king prawns, scallops, and bokchoy. Topped with a house-special garlic and seafood stock gravy. Served exactly as depicted, because we're *men* of our words.

88

扬州炒饭 • Yangchow Fried Rice

Stir-fried rice with shrimp and char siew.

24

橄榄炒饭 • Olive & Mushroom Fried Rice

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

20



Flying King Prawn Noodles
with Hokkaido Scallops





DESSERTS




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芦荟香茅冻 • **Aloe Vera Lemongrass Jelly** 

Aloe vera and lemongrass jelly topped with fresh strawberries and pomelo.

8

甜品


焦糖雪糕红豆锅饼 •

Red Bean Pancakes with Salted Caramel Ice Cream 

Crispy and sweet red bean pancakes topped with salted caramel ice cream.

16

杨枝甘露 •

Mango Sago with Pomelo 

Mango purée with sago, pomelo pulp, and diced strawberries.

8



Aloe Vera Lemongrass Jelly

