

龍  
堂



THE DRAGON  
CHAMBER



DINING MENU



# SIGNATURE COCKTAILS

## Dragon's Eye

*dark rum, longan tea, date syrup, citrus, peated whiskey mist*

22

## Fenghuang

*pisco, Tokki Soju, pineapple husk syrup, lime juice,  
pineapple juice, orange bitters*

22

## Umai Dream

*Choya Umesu, honey yuzu tea, egg white, chocolate  
bitters, citrus*

22

## Yellow Fever

*Peddlers gin infused banana, fig syrup, dry vermouth,  
soda, ginger ale, bitters*

22

## Jackpot

*Herradura infused jackfruit, Lillet, laksa leaf, acid, chilli  
tincture*

22

## Ulam Old Fashioned

*rum infused lemongrass, kaffir lime syrup, bitters*

22





# BEERS



**Dragon Chamber Pale Ale**  
pale ale, bottled

330ml

14

**Dragon Chamber Asian Rice Lager**  
rice lager, bottled

330ml

14

**Sapporo Premium Lager**  
lager, draught

500ml

15

**Sapporo Premium Black**  
dark lager, draught

500ml

15

**Corona**  
pale lager, bottled

355ml

12

**Peroni**  
lager, bottled

330ml

12

**Tiger**  
lager, bottled

325ml

12

**Guinness Micro Draught**  
stout, canned

520ml

16

**Thatchers Katy**  
apple cider, bottled

500ml

16





# LOOK WHO'S BACK, BACK AGAIN

## 香辣炭香黑松露素水饺 Truffle Vege Dumplings

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. 5 pieces in one serving.

12

## 火爆菠萝牛肉 Flaming Pineapple Beef

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

34

Truffle Vege  
Dumplings

Flaming  
Pineapple Beef



# 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. 3 pieces in a serving.

14

冻皮蛋豆腐

### Cold Silken Tofu & Century Egg

Cold tofu doused in soy sauce, then topped with century egg, fried shallots, and egg floss. So silky and soft, chewing is optional.

10

香醋云耳竹笋日本青瓜

### Sichuan-Spiced Cucumber & Bamboo Shoots



Cucumber, bamboo shoots, black fungus, and roasted peanuts tossed in Sichuan dressing. A deceivingly addictive starter.

10

生鱼片捞起

### Signature "Yu Sheng" Salad



Refreshing yu sheng salad crafted with tai sashimi, crispy taro, ice plant, and wasabi dressing. Don't let anybody tell you you can't lou hei all year round.

29

Vegetarian option available



Cold Silken Tofu  
& Century Egg

Signature  
"Yu Sheng" Salad



# SOUPS



Signature



Spicy



Vegetarian

## 汤类

日本干贝老王瓜炖汤

### Double-Boiled Old Cucumber with Jinhua Ham

Clear pork soup delicately double-boiled with old cucumber, old hen's leg, and Jinhua ham.

15

虫草花酸辣豆腐羹

### Hot & Sour Soup with Cordyceps Flowers



Nutritious hot and sour soup stewed with cordyceps flowers, assorted mushrooms, and aged vinegar. Order this if you want to be a *fungi* at the party.

10

沙白虾滑胶原蛋白汤

### Pork Collagen with Prawn Balls & Clams



Rich pork collagen broth with handmade prawn balls and clams. We'd say the collagen will enhance your beauty, but you're already beautiful. Serves 3-4 pax.

38

Add a shot of Rémy Martin 1738 +10

Pork Collagen with Prawn Balls & Clams





# SHARING PLATES



Signature



Spicy



Vegetarian

## 主菜

蟹肉脆皮麻婆豆腐

### Golden Fried Mapo Tofu with Crab Meat 🐉🔥

Crispy fried tofu slabs with stir-fried minced pork and crab meat Mapo sauce—to numb your tongue and your feelings.

18

Vegetarian option available 🌿

蟹肉麻婆蒸蛋

### Mapo-Style Egg Custard with Crab Meat 🔥

Minced pork stir-fried with Sichuan pepper, served on steamed egg custard. Topped with crab meat.

18

Vegetarian option available 🌿

X.O. 酱炒青龙菜粉丝

### XO Stir-Fried Green Dragon Vegetables

Green dragon vegetables stir-fried with XO sauce, glass noodles, and fried ginger.

14

油条辣子鸡

### Firecracker Chicken & Maple Fritters 🐉🔥

Deep-fried chicken thighs with chopped dried chillies, cashews, chives, and Sichuan peppercorns served with crunchy "you tiao" fritters baked in maple syrup.

24

Vegetarian option available 🌿  
Add chicken cartilage +5

龙须虾卷

### Dragon Beard Prawns

Succulent prawns wrapped in deep-fried dough threads served with salted egg yolk sauce. Beware of these prawn stars, they're incredibly tempting.

26

香蒜培根爆炒包菜

### Wok-Blasted Cabbage with Bacon

Cabbage and bacon wok-fried with garlic and crispy pork lard. If wok hey were an Olympic sport, this one would be a gold medallist.

14

Firecracker Chicken  
& Maple Fritters

Golden Fried Mapo Tofu  
with Crab Meat



# SHARING PLATES



Signature



Spicy



Vegetarian

红烧肉

## Braised Pork Belly

Pork belly braised with Hua Diao wine and served with vegetable wraps. The wine's not enough to drown your sorrows, order from our bar instead.

24

咖喱白萝卜牛尾牛腩

## Braised Oxtail & Brisket Curry with Daikon 🍲

Oxtail, brisket, and daikon slow-braised in curry. Served with deep-fried mantou.

23

海浪油泡东星斑

## Oil-Poached Leopard Coral Grouper

Leopard coral grouper is sliced and poached in oil before steaming with HK-style soy sauce, enoki mushrooms, black fungus, ginger, and scallions.

88

龙爪

## Dragon Claw

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

68

葱油烟熏农村鸡

## Tea-Smoked Kampung Chicken

Kampung 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

20

WHOLE

36

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*



Oil-Poached Leopard Coral Grouper



# RICE & NOODLES



Signature



Spicy



Vegetarian

## 饭面

松露和牛河粉

### Wagyu Truffle Beef Hor Fun

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

SMALL

36

LARGE

68

日本带子软壳蟹香脆飞天面

### Flying Noodles with Soft Shell Crab & Hokkaido Scallops

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

68

*Flying Noodles with  
Soft Shell Crab &  
Hokkaido Scallops*

双鱼虾仁炒饭

### Salted Fish Fried Rice

Stir-fried rice with prawns and whitebait, complete with an umami-packed chilli crunch.

20

扬州炒饭

### Yang Chow Fried Rice

Stir-fried rice with char siew, prawns and long beans.

20

橄榄炒饭

### Olive & Mushroom Fried Rice

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

18



Wagyu Truffle  
Beef Hor Fun





# DESSERTS



Signature



Spicy



Vegetarian

## 甜品

姜茶黑芝麻汤圆

### Black Sesame Tang Yuan in Ginger Soup

Soft and chewy black sesame tang yuan boiled in an invigorating ginger soup. Hits like a warm slap.

6

焦糖雪糕红豆锅饼

### Red Bean Pancake with Salted Caramel Ice Cream

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

12

杨枝甘露

### Mango Pomelo Sago

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

8

Red Bean Pancake with  
Salted Caramel Ice Cream

