



Delivery Menu

Only available for delivery
or takeaways via Tabletop.

📍 2 Circular Road, S(049358)
🕒 Mon - Sun,
11am - 9pm (Last order)



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thedragonchamber.com



@thedragonchamber

APPETISERS



Signature



Spicy



Vegetarian

麻辣薯条 / Mala Fries 🔥

Steak cut fries with a house special Szechuan sauce and Mala seasoning.

\$10.00

牛肉春卷 / Cheeseburger Roll 🐄

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

\$13.00

牛肉春卷 (素) / Cheeseburger Roll

(Vegetarian) 🐄 🌱

Impossible beef and melted cheese in a crispy egg roll skin.

\$14.00

酥炸蟹肉蛋卷 / Crab Omelette

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

\$25.00

松子鸭松 / Sautéed Minced Duck

In Lettuce Cup

Smoked duck breast, Chinese mushrooms, chestnuts, bamboo shoots, pinenuts and butterhead lettuce.

\$20.00

和牛串烧 / Beef Skewers

Wagyu beef cubes, leeks and button mushrooms served with cumin and Szechuan powder.

\$30.00

SOUPS

 Signature  Vegetarian

冬虫夏草花鸡炖汤 / Cordyceps Chicken Soup

Herbal chicken broth stewed for 4 hours with various Chinese herbs, chicken, conpoy and cordyceps flowers.

Small: \$14.00 Large: \$26.00

扇贝蟹肉汤 / Prawn Broth With Assorted Seafood

Scallops and crabmeat in homemade prawn broth.

\$16.00

玉米豆腐羹 (素) / Tofu Corn Soup

Corn drop soup with diced tofu and chinese parsley.

\$9.00

泰式蟹肉羹 / Crab and Conpoy Soup

Crab broth double boiled with dried scallops and lump crab meat, served with a house special green chilli sauce on the side.

\$15.00

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

SEAFOOD

 Signature  Spicy

金丝龙虾 / Golden Cloud Dragon Mountain

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

Small: Large:
\$88.00 \$138.00

西式蛋丝明虾球 / Egg Floss Butterfly Prawns

Succulent butterfly prawns fried in butter, spices and fine strands of sweet butter egg floss.

Small: Large:
\$20.00 \$38.00

蜜汁烤海鲈鱼扒 / Honey Baked Chilean Seabass Filet

Chilean seabass filet, bonito, kaffir lime, purple onion pickles and pomelo.

\$28.00

碧绿水晶虾 / Crystal Prawn With Fried Kailan

Mini prawns stir fried in clear gravy and served with deep fried kailan leaves.

\$24.00

青芥末虾球 / Wasabi Prawn With Tobiko

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

Small: Large:
\$20.00 \$38.00

MAIN MEATS

 Signature  Spicy  Vegetarian

古法炆牛杂煲 / Assorted Beef Claypot

An assortment of beef tendon, oxtail, tongue and cheek, cooked in a house special fermented beancurd and oyster sauce.

\$36.00

沙煲三杯鸡 / Classic San Bei Chicken

Boneless chicken legs, Thai Basil leaves, shallots, ginger and homemade "san bei" sauce served in a piping hot claypot.

Small: Large:
\$16.00 \$30.00

木薯黑猪肉 / Mushu Pork

Asian black pork strips stir fried with black fungus, beech mushrooms, shiitake, taiwanese bamboo shoots and zucchini.

Small: Large:
\$16.00 \$30.00

爱尔兰烤鸭 / Roast Irish Duck

(1 Day Pre-Order) 

Air flown straight from Ireland, roasted to perfection Chinese style. 1 day pre-order required.

Half: Whole:
\$42.00 \$76.00

龙堂秘制烤鸡 / Chamber Roasted Chicken

(1 Day Pre-Order) 

By using multiple cooking methods, our chicken is crisply roasted on the outside and juicy on the inside and layered with a variety of flavours. Served with roast chicken salt and lemon chili sauce. 1 day pre-order required.

\$38.00

油条辣子鸡 / Firecracker Chicken

And Maple Fritters  

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

Small: Large:
\$16.00 \$30.00

油条辣子鸡 (素) / Vegetarian Firecracker Chicken And Maple Fritters

Soy based "chicken" chunks with chopped dried chillies, cashews, chives and Szechuan peppercorn served with crunchy "you tiao" fritters baked in maple syrup.

\$14.00

VEGETABLES & TOFU

 Signature  Spicy  Vegetarian

黃炆鴨鷄豆腐 / Tofu Duo In Pumpkin Gravy

A duo of egg spinach tofu and charcoal-infused tofu, served with roasted pumpkins and pumpkin gravy.

Small: \$20.00 Large: \$35.00

家鄉素菜 / Mixed Vegetable Chop Suey

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

\$18.00

麻婆豆腐 / Mapo Tofu

Fresh made tofu with "mala" numbing spice beef sauce.

\$11.00

XO 酥炸苏东四季豆 / XO Fried French Beans with Squid Cakes

French Beans wok fried in XO sauce and sliced homemade squid cakes.

Small: \$15.00 Large: \$24.00

清炒青龍菜 / Green Dragon Stir Fry

"Qing Long" Chinese Chives stir fried with beech mushrooms, and garlic.

Small: \$15.00 Large: \$24.00

蒜片凱爾 / Kale Stir Fry

Locally-farmed hydroponic kale wok fried with garlic.

Small: \$20.00 Large: \$36.00

RICE & NOODLES

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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: \$58.00

鸡丝炒面 / Chicken Chow Mein

Wheat noodles with shrimp vegetables, sliced chicken and stir-fried with a house special sauce.

\$12.00

扬州炒饭 / Yangchow Fried Rice

Stir fried rice with shrimp and char siew pork.

\$13.00

酱蟹肉炒饭 / XO Crab Fried Rice

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

\$18.00

橄榄炒饭 / Vegetarian Olive Fried Rice

Stir Fried rice with olives, mixed mushrooms and kale.

\$13.00

白米饭 / White Rice

Good ol' steamed white rice.

\$1.00

