



THE DRAGON CHAMBER

# SIGNATURE ITEMS



Spicy



Vegetarian

01

**牛肉春卷 / Cheeseburger Eggrolls**

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

\$16.00 (Regular Beef)  
(4 pieces)

\$18.00 (Impossible™  
Vegan Beef)

02

**鳄鱼掌 / 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

\$55.00 (Serves 2-3)

03

**避风塘龙虾 / Dragon Mountain**

Fried whole lobsters with crispy ground garlic, fermented soybeans, sliced chillies and “mala” Sichuan peppercorns

\$88.00 (Serves 2-3)    \$138.00 (Serves 6-8)

04

**爱尔兰烤鸭 / Roast Irish Duck**

Air flown straight from Ireland, roasted to perfection Chinese style

Quarter: \$20.00    Half: \$38.00    Whole: \$68.00

05

**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

\$32.00 (Serves 1-2)    \$58.00 (Serves 3-4)

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06

## 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 chili sauce on the side

\$18.00

07

## XO 酥炸昌鱼 / XO Wok Fried Pomfret with Asparagus

Pomfret sliced and wok fried with XO sauce and asparagus, served with whole fish bone cracker

\$68.00 (Serves 3-4)

08

## 油条辣子鸡 / Firecracker Chicken and Maple Fritters



Deep fried diced chicken with chopped dried chillies, cashews, chives and Sichuan peppercorn served with crunchy

“you tiao” fritters topped with maple syrup

\$16.00 (Serves 1-2)

\$30.00 (Serves 3-4)

09

## 龙堂秘制烤鸡 / Chamber Roasted Chicken

By using multiple cooking methods, our chicken is crisply roasted on the outside and juicy on the inside and layered with a variety of flavors. Served with roast chicken salt and lemon chili sauce

Whole: \$38.00 (Serves 4-5)

10

## 扬州炒饭 / Yangchow Fried Rice

Stir fried rice with shrimp and char siew pork

\$18.00 (Serves 1-2)

# APPETISERS



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01

**麻辣薯条 / Mala Fries** 

*Steak cut fries with a house special mala sauce*


\$10.00

02

**牛肉春卷 / Cheeseburger Eggrolls** 

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

\$16.00 (Regular Beef)  
(4 pieces)

\$18.00 (Impossible™  
Vegan Beef) 

03

**鮑汁鵝干珍珠糯米饭 / Foie Slabs**

*Foie gras slices on top of pan seared glutinous rice, goji berries, finished with a dash of yakitori sauce*

\$26.00 (4 pieces)

04

**酥炸蟹肉蛋卷 / Crab Omelette**

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

\$30.00 (Serves 2-3)

05

**龙虾小金杯 / Lobster Kueh Pie Tee**

*Lobster tail slices, julienned turnips, cucumber and carrots in a kueh pie tee cup, topped with a dash of tabasco sauce*

\$18.00 (4 per serving)

\$38.00 (with 15g Russian Hybrid Caviar)

# SOUPS



Signature



Vegetarian

01

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

\$16.00 (Single serving)    \$30.00 (Serves 2-3)

02

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 (Serves 1-2)

03

玉米豆腐羹(素) / Tofu Corn Soup

Corn drop soup with diced tofu and Chinese parsley.

\$12.00

04

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 chili sauce on the side

\$18.00

# SEAFOOD



Signature



Spicy

- 01

避风塘龙虾 / Dragon Mountain 

*Fried whole lobsters with crispy ground garlic, fermented soybeans, sliced chillies and “mala” Sichuan peppercorns*

\$88.00 (Serves 2-3)

\$138.00 (Serves 6-8)
- 02

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*

\$26.00 (Serves 2-3)

\$48 (Serves 5-6)
- 03

火龙鳕鱼 / Baked Dragonfruit Codfish

*Baked codfish with sautéed ginger, shallots, garlic, hoisin sauce, topped with dragonfruit*

\$68.00 (Serves 2-3)
- 04

龙堂咖喱 / Dragon Curry

*Lobster with the Dragon Lord's own house special coconut curry, served in a flaming coconut*

\$60.00 (Serves 2-3)
- 05

美人鱼 (浓汤脆皮鲈鱼) / Crispy Seabass with Chicken Collagen Broth

*Crispy seabass with double boiled chicken and collagen broth, beech mushrooms, beancurd and Chinese cabbage*

\$48.00 (Serves 2-3)
- 06

龙虾柚子沙拉 / Lobster Pomelo Salad 

*Steamed lobster slices with pomelo garden salad, finished with a sesame dressing and served in a cored pomelo bowl*

\$60.00 (Serves 2-3)
- 07

骨香 XO 炒昌鱼球 / XO Wok Fried Pomfret with Asparagus 

*Pomfret sliced and wok fried with XO sauce and asparagus, served with whole fish bone cracker*

\$68.00 (Serves 3-4)
- 08

咸蒜大虾 / Baked Garlic Prawns

*Jumbo tiger prawns flash fried and baked in sea salt and garlic butter*

\$48.00 (Serves 1-2)

# MAIN MEATS



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- 01

鳄鱼掌 / 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*

\$55.00 (Serves 2-3)
- 02

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*

\$32.00 (Serves 1-2)    \$58.00 (Serves 3-4)
- 03

菠萝牛肉 / Flaming Pineapple Beef

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

\$30.00 (Serves 2-3)
- 04

菠萝牛肉(素) / Vegetarian Flaming  
Pineapple Beef 

*Mushroom based “beef” chunks braised and stewed with a pineapple five spice sauce, served in a flaming pineapple*

\$28.00 (Serves 2-3)
- 05

木薯黑猪肉 / Mushu Pork

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

\$16.00 (Serves 1-2)    \$30.00 (Serves 3-4)
- 06

爱尔兰烤鸭 / Roast Irish Duck 

*Air flown straight from Ireland, roasted to perfection Chinese style*

Quarter: \$20.00    Half: \$38.00    Whole: \$68.00
- 07

龙堂秘制烤鸡 / Chamber Roasted Chicken 

*By using multiple cooking methods, our chicken is crisply roasted on the outside and juicy on the inside and layered with a variety of flavors. Served with roast chicken salt and lemon chili sauce.*

Whole: \$38.00 (Serves 4-5)

# MAIN MEATS

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- 08

**炒鸭丝 / Smoked Duck Popiah**

*Smoked duck slices with turnip popiah filling, served with complete popiah wrap kit on the side*

\$28.00 (Serves 2-3)
- 09

**油条辣子鸡 / Firecracker Chicken and Maple Fritters**  

*Deep fried diced chicken with chopped dried chillies, cashews, chives and Sichuan peppercorn served with crunchy “you tiao” fritters topped with maple syrup*

\$16.00 (Serves 1-2)    \$30.00 (Serves 3-4)
- 10

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

*Soy based “chicken” chunks with chopped dried chillies, cashews, chives and Sichuan peppercorn served with crunchy “you tiao” fritters baked in maple syrup*

\$14.00 (Serves 1-2)
- 11

**左宗 棠鸡 / General Tso’s Chicken**

*Fried chicken cubes with broccoli, bell peppers and a sweet, hot and sour general’s sauce made just for this dish. A Chinatown restaurant classic*

\$20.00 (Serves 2-3)

# VEGETABLES & TOFU



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01

## 三蛋脆皮豆腐 / 3 Egg Crispy Fried Tofu

*Tofu made with a blend of duck, chicken and century egg, golden fried with a thin crispy batter. Served with a special salted egg sauce on the side*

\$24.00 (Serves 1-2)

02

## 家乡什菜 / Mixed Vegetable Chop Suey

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

\$22.00 (Serves 1-2)

03

## 麻婆豆腐 / Mapo Tofu

*Fresh made tofu with 'mala' numbing spice beef sauce.*

\$16.00 (Serves 1-2)

04

## 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*

\$18.00 (Serves 1-2)    \$28.00 (Serves 3-4)

05

## 清炒青龙菜 / Green Dragon Stir Fry

*"Qing Long" Chinese chives stir fried with beech mushrooms, and garlic*

\$18.00 (Serves 1-2)    \$28.00 (Serves 3-4)

06

## 蒜片凯尔 / Kale Stir Fry

*Locally farmed hydroponic kale wok fried with garlic*

\$20.00 (Serves 1-2)    \$36.00 (Serves 3-4)

# RICE & NOODLES



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01

## 龙虾扇贝脆面 / Lobster Crispy Noodles

*Crispy “shen mian” noodles with lobster, scallops, bokchoy topped with a house special garlic and seafood stock gravy*

\$60.00 (Serves 3-4)

02

## 鸡丝炒面 / Chicken Chow Mein

*Wheat noodles with mixed vegetables, sliced chicken and stir-fried with a house special sauce*

\$16.00 (Serves 1-2)

03

## 扬州炒饭 / Yangchow Fried Rice

*Stir fried rice with shrimp and char siew pork*

\$18.00 (Serves 1-2)

04

## 酱蟹肉炒饭 / XO Crab Fried Rice

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

\$22.00 (Serves 1-2)

05

## 榄菜炒饭 / Vegetarian Olive Fried Rice

*Stir fried rice with olives, mixed mushrooms and kale*

\$18.00 (Serves 1-2)



# DESSERT

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- 01

芒果布丁与椰子雪糕 / Mango Pudding  
with Coconut Sorbet

*Refreshing mango pudding topped with non-dairy  
coconut sorbet*

\$10.00
- 02

椰香布丁 / Coconugget

*Coconut pudding with brown sugar hazelnuts, lime zest,  
toasted coconut flakes, lime sorbet served in fresh coconut*

\$12.00
- 03

香茅冻 / Lemongrass Jelly

*Lemongrass jelly with lime sorbet, aloe vera with pink  
dragonfruit smoothie*

\$11.00
- 04

夫唱妇随 / Fried Durian and  
Mangosteen Sorbet

*Fresh durian custard puff fried with a crispy batter,  
topped with raspberry sago and served with a cooling  
mangosteen sorbet*

\$18.00
- 05

红豆炸油饼与焦糖雪糕 / Red Bean  
Pancakes with Salted Caramel Ice Cream

*Crispy sweet red bean pancakes topped with salted  
caramel ice cream*

\$19.00 (Serves 2-3)

