龍堂

THE DRAGON CHAMBER

DINING MENU

SIGNATURES

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.

$16.00

芝士汉堡春卷（素）• **Vegetarian Cheeseburger Rolls (*4pcs*)**

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

$18.00

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.

$18.00

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.

Small:	Large:
$16.00	$30.00

油条辣子素鸡肉 • **Vegetarian Firecracker Chicken And Maple Fritters**

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

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	$76.00

金丝龙虾 • **Golden Cloud Dragon Mountain**

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

Small:	Large:
$88.00	$138.00

脆鳞金目鲷 • **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 Kong-style sauce.

$88.00

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.

$55.00

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	$58.00

扬州炒饭 • **Yangchow Fried Rice**

Stir fried rice with shrimp and char siew pork.

$18.00

红豆炸油饼与焦糖雪糕 • **Red Bean Pancake With Salted Caramel Ice Cream**

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

$19.00

APPETISERS

开胃小吃

Signature Spicy Vegetarian

四川薯条 • **Szechuan Fries**

Steak cut fries with a house special Szechuan sauce.

$10.00

芝士汉堡春卷 • **Cheeseburger Rolls (*4pcs*)**

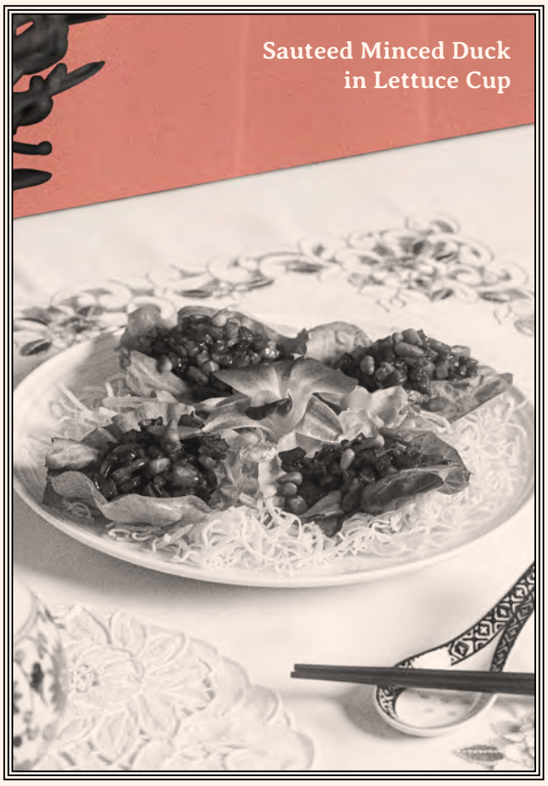
Our very own ground beef blend and melted cheese in a crispy egg roll skin.

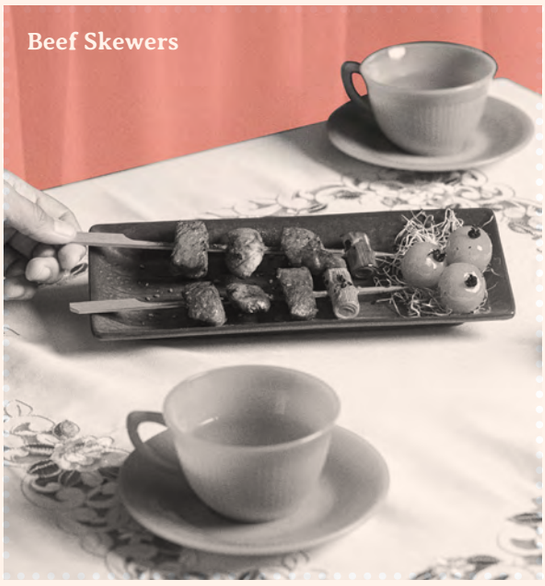
$16.00

芝士汉堡春卷（素）• **Vegetarian Cheeseburger Rolls (*4pcs*)**

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

$18.00


Sauteed Minced Duck in Lettuce Cup


Beef Skewers

酥炸蟹肉蛋卷 • **Crab Omelette**

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

$30.00

松子鸭松 • **Sautéed Minced Duck In Lettuce Cup**

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

$24.00

和牛串烧 • **Beef Skewers (*4 skewers*)**

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

$30.00

SOUPS

Signature Spicy Vegetarian

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

玉米豆腐羹（素）• Tofu Corn Soup

Corn drop soup with diced tofu and Chinese parsley.

$12.00

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.

$18.00

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

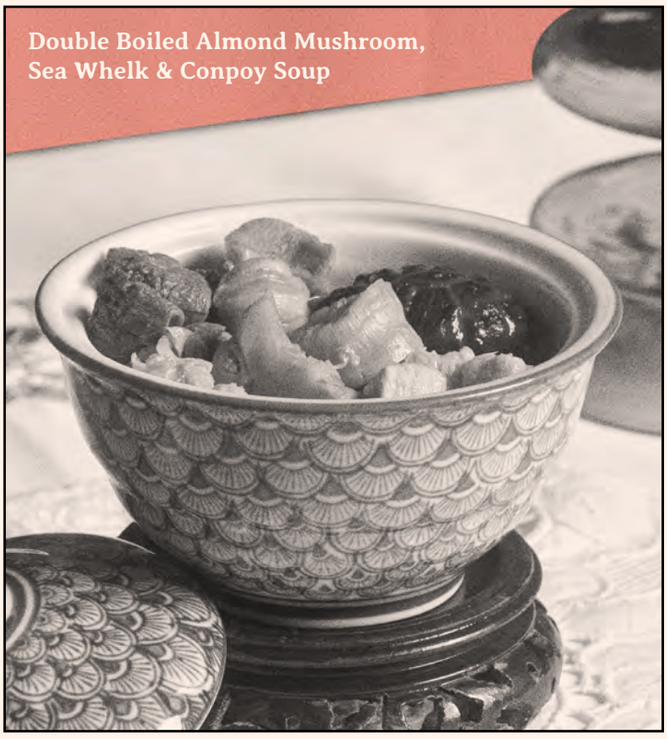
Double boiled soup with almond mushroom, conpoy, chicken and lean pork soup base, sea whelk, Chinese mushrooms.

$16.00

扇贝蟹肉汤 • Prawn Broth With Assorted Seafood

Scallops and crabmeat in homemade prawn broth.

$16.00



Double Boiled Almond Mushroom, Sea Whelk & Conpoy Soup

汤类

Crab and Conpoy Soup

FRESH FROM LOCAL FARMS

SEAFOOD

海鲜

Signature Spicy Vegetarian

金丝龙虾 • **Golden Cloud Dragon Mountain**

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

Small: $88.00
Large: $138.00

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 Kong-style sauce.

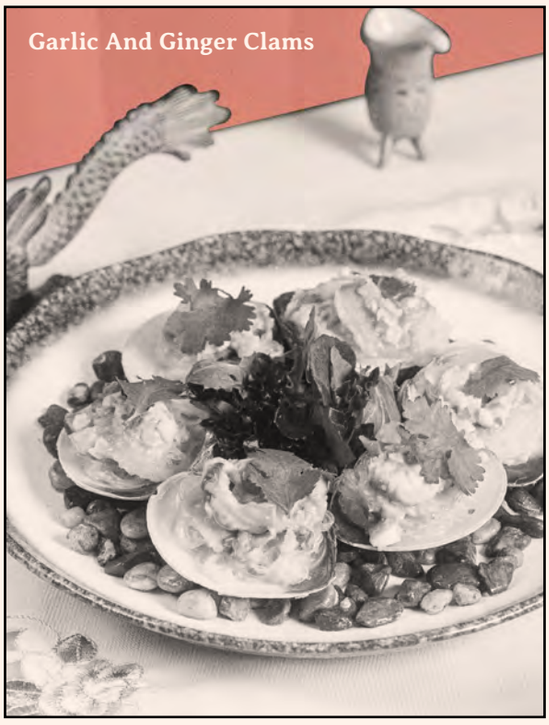
$88.00

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

Golden Cloud Dragon Mountain


Garlic And Ginger Clams

青芥末虾球 • **Wasabi Prawn With Tobiko**

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

Small: $26.00
Large: $48.00

家乡冬粉丽文蛤 • **Garlic and Ginger Clams**

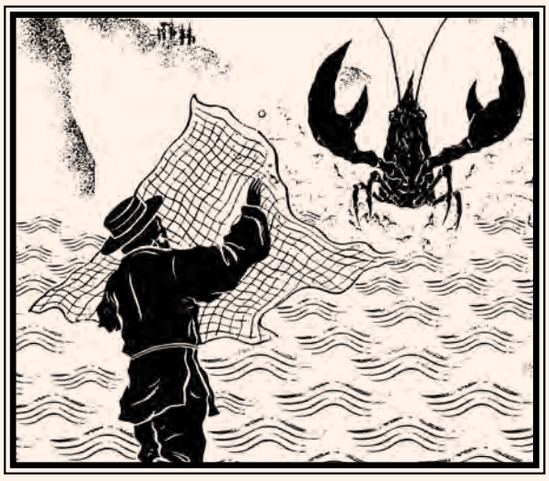
Clams the size of a baby's fist, stir fried in garlic, ginger and *huangjiu* wine, served with glass noodles in its own shell.

$24.00

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



MAIN MEATS

Signature Spicy Vegetarian

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.

$55.00

火爆菠萝牛肉 • **Flaming Pineapple Beef**

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

$30.00

火爆菠萝素肉 • **Vegetarian Flaming Pineapple Beef**

Mushroom-based “beef” chunks braised and stewed with a pineapple five spice gravy, served in a flaming pineapple.

$25.00

古法炆牛杂煲 • **Assorted Beef Claypot**

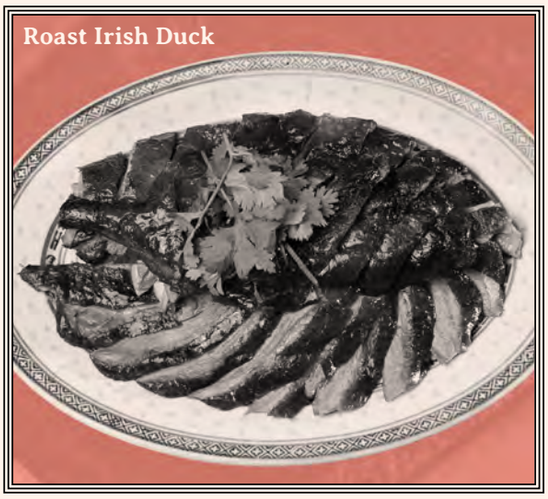
An assortment of beef tendon, oxtail, tongue and cheek, cooked in a house special fermented beancurd and oyster sauce.

$40.00

木须黑猪肉 • **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


Roast Irish Duck

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	$76.00

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.

$20.00

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.

Small:	Large:
$16.00	$30.00

油条辣子素鸡肉 • **Vegetarian Firecracker Chicken And Maple Fritters**

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

肉类

VEGETABLES & TOFU

蔬菜豆腐

Signature Spicy Vegetarian

家乡杂碎 • **Mixed Vegetable Chop Suey**

A medley of bokchoy, kale, black & white fungus, enoki mushrooms, lotus root chips and crispy fried kai lan, wok fried in chicken stock and oyster sauce. (*Vegetarian option available*)

$22.00

麻婆豆腐 • **Mapo Tofu**

Fresh made tofu with *mala* numbing spiced beef sauce.

$16.00

黄炊鸳鸯豆腐 •
Tofu Duo In Pumpkin Gravy

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

$24.00

鲜丛菇青龙菜 • **Green Dragon Stir Fry**

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

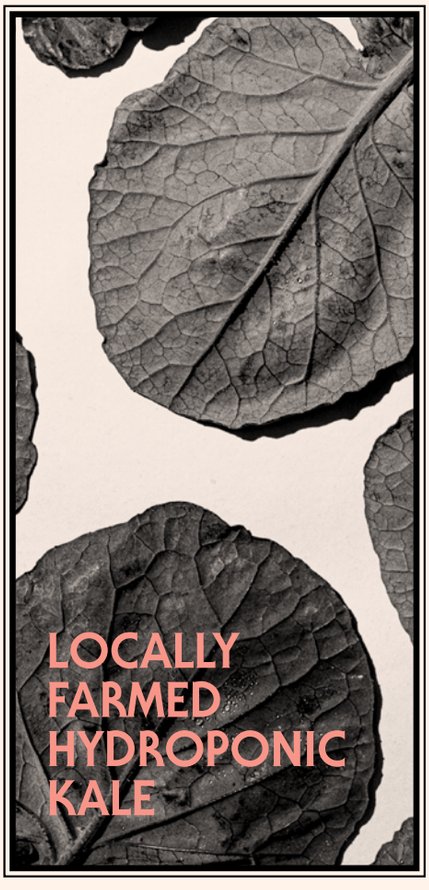
Small:	Large:
$18.00	$28.00

蒜片凯尔 • **Kale Stir Fry**

Locally farmed hydroponic kale, wok fried with garlic.

Small:	Large:
$20.00	$36.00

Mixed Vegetable Chop Suey



Tofu Duo In Pumpkin Gravy

RICE & NOODLES

饭面

Signature Spicy Vegetarian

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

龙虾扇贝泡饭 • **Seafood Pao Fan In Prawn Broth**

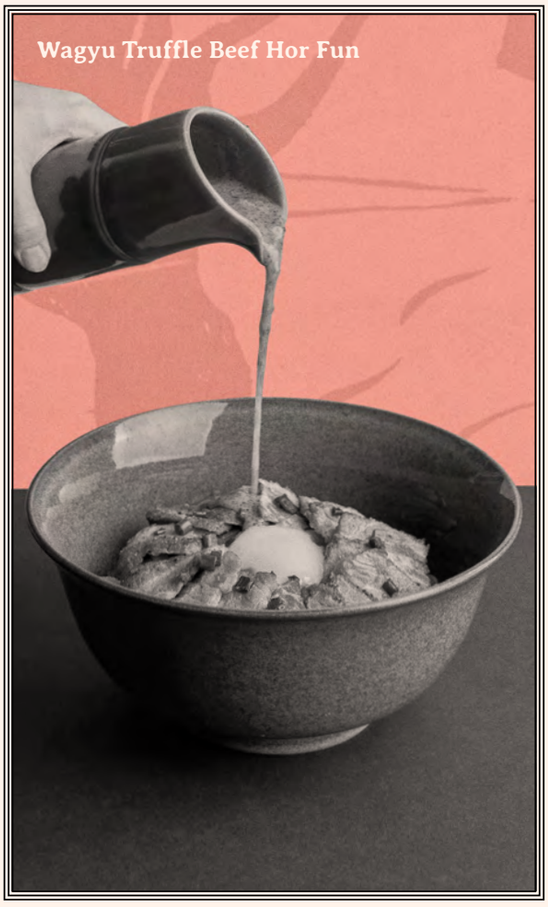
Lobster tail, scallops, sakura shrimps, black and white crispy rice in homemade prawn broth.

$55.00

鸡丝炒面 • **Chicken Chow Mein**

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

$16.00


Wagyu Truffle Beef Hor Fun

Seafood Pao Fan In Prawn Broth

扬州炒饭 • **Yangchow Fried Rice**

Stir fried rice with shrimp and char siew pork.

$18.00

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

DESSERTS

Signature Spicy Vegetarian

百香芒果奶冻 • **Mango Cream Lust**

A creamy panna cotta dome with fresh mango slices and purée, topped with tangy passion fruit.

$12.00

椰仔宝贝 • **Coconugget**

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

$12.00

红豆炸油饼与焦糖雪糕 • **Red Bean Pancake With Salted Caramel Ice Cream**

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

$19.00

薯条焦糖雪糕 • **Salted Caramel Ice Cream And Fries**

This one's for you weirdos out there. Salted caramel ice cream and fries served in a waffle bowl, topped with our house special Szechuan sauce.

$12.00

Red Bean Pancake With Salted Caramel Ice Cream

甜品

Salted Caramel Ice Cream and Fries