

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 Umeshu, 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*

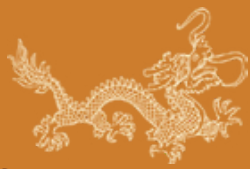
22

Ulam Old Fashioned

rum infused lemongrass, kaffir lime syrup, bitters

22





BEERS



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
Fucking Hell pilsner, bottled	330ml	12
Guinness Micro Draught stout, canned	520ml	16
Thatchers Katy apple cider, bottled	500ml	16



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 deceptively 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

冻皮蛋豆腐

Cold Silken Tofu & Century Egg



Signature "Yu Sheng" Salad



SOUPS



Signature



Spicy



Vegetarian

日本干贝老玉瓜炖汤

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

汤类

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

