



THE CHAMBER™

21 Church St, Singapore 049480



MENU

STARTING

Chef's Salad ★

\$7

Mesclun salad with mix of sliced ham, onions, capsicums, pineapples, tomatoes, egg & dressed with homemade thousand island dressing.

Sauteed Vegetables

\$8

Tossed broccolis, cauliflowers, capsicums, tomatoes & green beans.

Herb Sauteed Potatoes

\$8

Potatoes tossed in garlic butter & herbs.

SKEWERZ (choice of 3) ★

Teriyaki or Black Pepper Sauce Served with Herb Sauteed Potatoes.

Prawn (Whole) \$12

Beef Tender \$8

Chicken Leg \$6



Chef's Recommendation. All prices are subject to 7% GST & 10% service charge. Pictures are for illustration purposes only.

SHARING



Combo A

Homemade Garlic Sausage, Potato Wedges
Calamari & Vegetable Samosas

\$26

Combo B

Chicken Wings, Beer Battered Fish, Garlic Sausage,
Vegetable Samosas, French Fries & Calamari

\$38

MAIN COURSE



Lamb Shank ★

\$25

A Must Try! Fore shank of lamb, braised for 24 hours in red wine, lamb jus & mirepolix till tender & moist. Served with mash potatoes.

Strip Loin Steak (200gm)

\$23

Strip loin grilled to your choice of doneness, served with fries, & salad, drizzled with beef jus.

Salmon Steak ★

\$18

Grilled salmon with classic lemon butter sauce, served with mashed potatoes & salad / Spaghetti Aglio Olio.

Sambal Big Prawn ★

\$18

Whole big prawns sautéed with homemade sambal & ketchup, served with steamed rice / Spaghetti Aglio Olio.

Chicken / Beef Tare

\$16

Tare Grilled chicken / Stir-fried sliced beef with Teriyaki or black pepper sauce. Served with steamed rice / Spaghetti Aglio Olio.

MAIN COURSE

Chicken / Beef Bulgogi

\$16

Korean style chicken / sliced beef, marinated with ginger, garlic, shoyu & sesame oil. Served with steamed rice.

Fish 'N' Chips

\$16

Dory fillet in beer batter served with lemon wedges fries & homemade tartare sauce.

Sambal Squid

\$16

Sliced squid sautéed with homemade sambal & ketchup, served with steam rice.

Chicken Cutlet

\$16

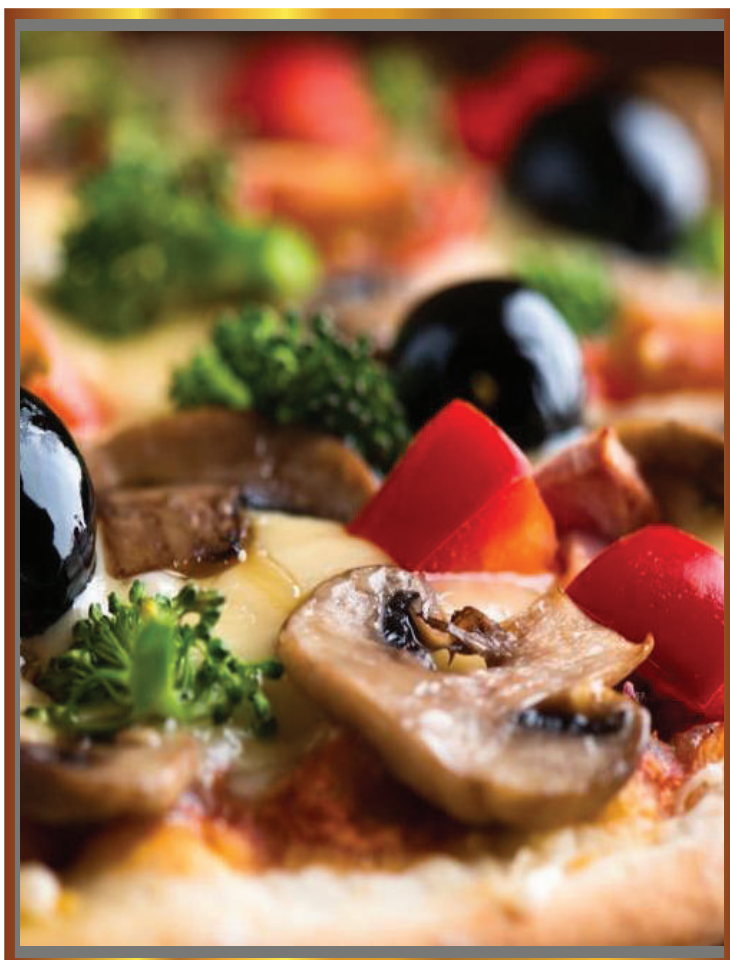
Breaded chicken boneless leg with tonkatsu sauce, served with fries & salad.

Thai Tom Yum Prawn

\$15

Fried Rice

PIZZA



Hawaiian Pizza

\$21

Cheese and tomato base with pieces of chicken ham and pineapple.

Salami Pizza ★

\$21

Base topped with tomato sauce, mozzarella and beef salami.

Veggie Lover's

\$17

Base topped with creamy cheese, fresh veggies & mushroom and black olives.

Margherita Pizza ★

\$15

Coated with fresh tomatoes, mozzarella cheese and basil.

BURGER & SAUSAGE



The Brat (Wurst) ★

\$17

Homemade beef, medium grilled & topped with melted cheddar cheese, lettuce & tomatoes in burger bun.

Spice Boy

\$15

Homemade spicy chicken burger generously draped with garlic aioli accompanied with lettuce & tomatoes.

Garlic Sausage ★

\$13

Grilled chicken sausage with garlic & herbs, served with mustard.



GREAT WITH DRINKS!

Nachos Chamber Supreme (Beef) ★ \$16

Nachos Chamber Supreme (Vegetarian) ★ \$13

Tex-Mex fried tortilla chips. Topped with beef/veg, cheese sauce & salsa.

Topshell Beancurd \$12

Our in house favourite, sliced topshell meat seasoned in shoyu, served with deep fried cubes of beancurd, topped with onions & chilli.

Barbecue Wings ★ \$11

Crispy fried chicken wings tossed with BBQ sauce & spring onion.

Calamari \$10

Classic squid fritters done with a twist! Served with lemon wedges & tartare sauce.

Homemade Otak Otak ★ \$10

Homemade spicy fish cake served with toasted bread topped with fresh onion & calamansi.



GREAT WITH DRINKS!

Chick-N-Wings

\$10

The Chamber's famous XO marinated crispy chicken wings! Served with homemade sambal chilli.

Chilli Cheese Toast

\$10

Italian herbed cheese toast with capsicum & olives.

Ikan Billis

\$9

Spicy Paulau Pangkor Anchovies with onions & chilli padi.

Chilli Cheese Fries ★

\$9

Thick golden fries served with homemade beef chilli & cheese.

Topshell

\$9

Our in house favourite sliced topshell meat seasoned in shoyu, topped with onions & chilli.

Chicken Nuggets

\$8

Fried to a golden brown perfection.

Sotong Balls

\$8

Springy, bouncy sotong balls, deep fried till golden brown, served with sambal chilli. 'SHIOK'!

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Chamber Chicken 65 ★ \$8

Deep fried chicken bits
marinated with
homemade sauce.

Tori Karaage ★ \$8

Deep fried chicken bits coated
with homemade Japanese
seasoned flour.

Potato Wedges \$8

Potato wedges seasoned with
Hungarian paprika & salt. Crisp on
the outside, moist on the inside.



Goldenized Beancurd \$8

Need we say more? Served with homemade sambal chilli.

Edamame \$7

French Fries \$7

Onion Pakora \$7

Masala Peanuts \$7

Papadum \$5

Vegetable Spring Roll \$8

Vegetable Samosa \$8

Egg Burji \$10

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DESSERT

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Tiramisu

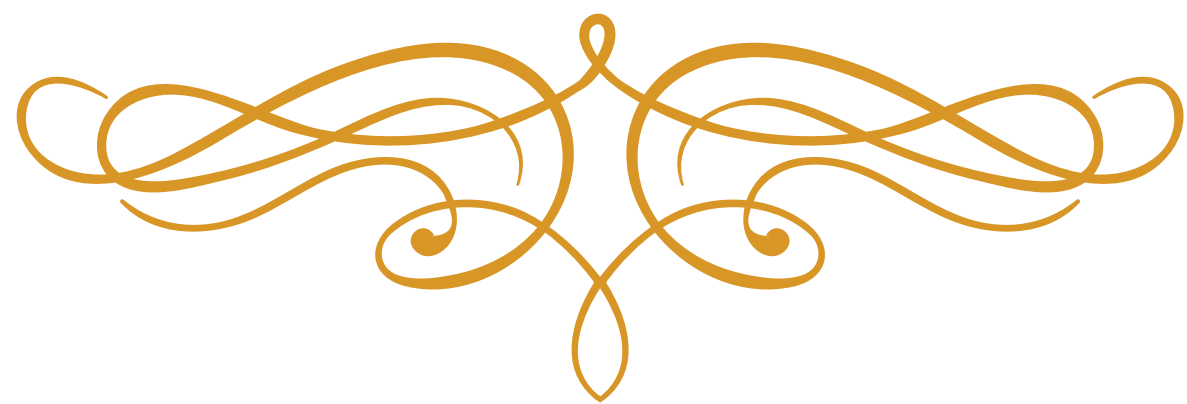
\$9

Mascarpone custard layered with whipped cream, rum & coffee soaked ladyfingers biscuit.





DRINKS



DRINKS

HAPPY HOUR!

(1 + 1)
12pm - 8pm

On Draught

Tiger

Erdinger Light

Mug / Pint / Jug

\$9 \$16 \$35

\$12 \$22 \$50

Bottle/Can

Budweiser / Heineken / Tiger Crystal

\$13

Asahi / Somersby Cider / Corona / Hoegaarden

\$14

Erdinger Dark / Guinness Stout / Guinness Draught / Kilkenney

\$22

Housepour Wine

Glass

De Bortoli Emeri Pink Moscato

Australia

\$15

De Bortoli Family Harvest Diary Shiraz Cabernet

Australia

\$13

De Bortoli Family Selection Sauvignon Blanc

Australia

\$13

Housepour Spirits

Glass Jug

Bourbon / Gin / Vodka / Rum

\$12

\$45

Brandy / Tequilla / Whisky

HAPPY HOUR SPECIALS!

Shuttle/Bucket

Tiger

\$50

Budweiser / Heineken / Tiger Crystal

\$38 (Bucket of 6)

Asahi / Somersby Cider / Corona / Hoegaarden

\$40 (Bucket of 6)

Guinness Draught / Kilkenney

\$40 (Bucket of 4)

Housepour Wine

Bottle

De Bortoli Emeri Pink Moscato

Australia

\$45

De Bortoli Family Harvest Diary Shiraz Cabernet

Australia

\$39

De Bortoli Family Selection Sauvignon Blanc

Australia

\$39

BEER

On Draught

	Mug	Pint	Jug	Shuttle
Tiger	\$9	\$12	\$32	\$75
Erdinger Light	\$10	\$13	\$35	

	Bottle/Can	Shuttle/Bucket
Budweiser / Heineken / Tiger Crystal	\$11	\$48 (Bucket of 6)
Asahi / Somersby Cider / Corona	\$12	\$52 (Bucket of 6)
Hoegaarden	\$12	\$55 (Bucket of 6)
Guinness Draught / Kilkeny	\$12	\$46 (Bucket of 4)
Erdinger Dark	\$13	\$50 (Bucket of 4)
Guinness Stout	\$12	

HOUSEPOUR WINE

		Glass	Bottle
De Bortoli Emeri Pink Moscato	Australia	\$9	\$48
De Bortoli Family Harvest Diary Shiraz Cabernet	Australia	\$9	\$48
De Bortoli Family Selection Sauvignon Blanc	Australia	\$9	\$48

HOUSEPOUR SPIRITS

	Glass	Jug	Bottle
Brandy			
Bourbon	\$10	\$35	\$120
Gin			
Rum			
Tequila			
Vodka			
Whisky			

*Comes with 2 free mixers for bottle order

Mixers: Soft Drinks - \$12 Juices - \$15

WHISKY

	Glass	Bottle
Grants Family Reserve		\$130
Johnnie Walker Black	\$11	\$165
Chivas Regal 12 Years	\$11	\$165
Monkey Shoulder Blended Malt		\$150
The Dalmore 12 Years	\$13	\$185
The Dalmore 15 Years		\$235
The Dalmore 18 Years		\$335
Glenfiddich 12 Years	\$13	\$180
Glenfiddich 15 Years		\$230
Glenfiddich 18 Years		\$280
The Balvenie 12 Years		\$180
Macallan 12 Years	\$13	\$200

GIN

	Glass	Bottle
Bombay Sapphire	\$11	\$170
Hendrick's	\$11	\$170
Tanqueray No.10	\$13	\$180

VODKA

	Glass	Bottle
Ciroc Vodka	\$13	\$180
Grey Goose	\$13	\$180

RUM

	Glass	Bottle
Bacardi Superior	\$11	\$150
Sailor Jerry Spiced Rum		\$150
Myer's Dark	\$11	\$160

BOURBON

	Glass	Bottle
Maker's Mark	\$11	\$170
Jack Daniels	\$11	\$160

BRANDY

	Glass	Bottle
Martell VSOP	\$13	\$185
Martell Cordon Bleu	\$16	\$385

TEQUILA

Patron Silver	\$11	\$180
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SHOOTERS

	Glass	Bottle
Jagerbomb	\$12	
B 52	\$15	
Any House Spirits	\$38 (Tray of 6)	
Kamikaze	\$50 (Tray of 6)	
Sambucca	\$50 (Tray of 6)	
Sex On The Beach	\$50 (Tray of 6)	
Jagerbomb	\$60 (Tray of 6)	

COCKTAILS



	Glass
Bloody Mary (Vodka, bitters, worcester sauce, tomato juice, salt, pepper & tobasco)	\$13
Blue Lagoon (Gin, blue curacao, sprite & lime juice)	\$13
Cosmopolitan (Vodka, triple sec, lime & cranberry juice)	\$13
Grasshopper (Menthe, cacao white and milk)	\$13
Illusion (Midori, triple sec and vodka)	\$13
Martini Dry (Gin and martini extra dry)	\$13
Martini Lychee (Vodka, lychee liquor and lychee syrup)	\$13
Martini Vodka (Vodka and martini extra dry)	\$13
Pina Colada (Malibu, pineapple juice, sugar syrup and milk)	\$13
Russian Black / White (Vodka, kahlua and milk)	\$13
Snowball (Advocat and Sprite)	\$13
Tequila Sunrise (Tequila, orange juice and grenadine syrup)	\$13
Tom Collins (Gin, sugar syrup, lime juice and soda)	\$13
Daiquiri (Rum, triple sec & lime/mango/strawberry)	\$14
Margarita (Lime/Mango/Strawberry) (Tequila, triple sec & lime/mango/strawberry)	\$14
Caipirinha (Rum, brown sugar, lime wedge and soda)	\$14
Caprioska (Absolut mandarin, brown sugar, lime wedge and Sprite)	\$14
Mojito (Original / Lychee) (Rum, mint leaves, brown sugar, lime wedge, soda / lychee syrup)	\$14
Whisky Sour (Bourbon, lime juice, lime cordial and sugar syrup)	\$14

PREMIUM COCKTAILS



AK 47	\$16
Around the World	\$16
Long Island Tea	\$16
Singapore Sling	\$16
Sangria	\$16
Graveyard	\$20
Flaming Lamborghini	\$28

MOCKTAILS



Fruit Punch	\$9	Virgin Bloody Mary	\$9
Governor’s Smile	\$9	Virgin Mojito	\$9
Gunner	\$9		
Pussy Foot	\$9		
Shirley Temple	\$9		

SOFT DRINKS



	Jug	Glass/Can
Still Water		\$3.00
Sparkling Water		\$5.50
Red Bull		\$5.50
Ice Lemon Tea		\$4.50
Bitter Lemon, Coca-Cola, Coke Light, Ginger Ale, Ginger Beer, Soda, Sprite, Tonic Water		\$3.50
Soft Drink	\$13	

JUICES



	Jug	Glass
Apple, Cranberry, Lime, Mango, Orange, Pineapple.	\$18	\$5
Tomato		\$5

HOT BEVERAGES



	Glass
Earl Grey Tea	\$5.00
Green Tea	\$5.00
Jasmine Tea	\$5.00
Lipton Tea	\$5.00



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