

# MAINS

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- B** **Lobster & Chips** 62  
Lightly battered, sprinkled with salt & pepper. Served with Garlic Butter sauce and Cajun fries
- B** **Signature Haddock Fish & Chips** 18.90  
Premium Haddock fish fillet with a light batter and deep fried. Served with Cajun fries
- Signature Fish & Chips** 15.90  
Battered and deep fried. Served with Cajun fries
- Baby Back Ribs** 16.90 (small) 28.90 (large)  
Hand-rubbed with The Boiler's secret blend of special spices and slathered with mildly-spiced Hickory smoked BBQ sauce.  
Served with Cajun fries and coleslaw. (Small: 1/3 rack, Large: 2/3 rack)  
*Please be advised that there will be a waiting time of at least 20 min for this item*
- Teriyaki Chicken Karaage Don with Onsen Egg** 15.90  
Large chunks of crispy chicken karaage glazed in Chef's teriyaki sauce, served with Japanese rice and topped with furikake and onsen egg. Served with a side of pickled ginger
- B** **Miso-Dijon Salmon** 18.90  
Salmon with mashed potatoes, steamed vegetables and house made maple miso-dijon sauce  
*Please be advised that there will be a waiting time of at least 20 min for this item*
- B** **Southern Hot Crispy Chicken Sandwich** 17.90  
Golden and juicy crispy chicken thigh marinated in Southern spices piled on a toasted brioche bun with grilled caramelised pineapples and purple slaw
- B** **The Boiler's Ultimate Burger** 17.90  
Half pounder with lettuce, crispy bacon, cheese and house made secret sauce. Served with Cajun fries
- Seafood Stew with White Wine** 17.90  
Seafood bisque with a medley of prawns, mussels, clams and white wine. Served with rice
- Bangers & Mash** 14.90  
Grilled smoked sausages with house made onion gravy and mashed potato

Top up 6.90 for Homemade Ice Lemon Tea (bottomless) and a scoop of ice-cream with any main course or pasta ordered


# PASTA

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-  **Cajun Jambalaya** 14.90  
Linguine and chicken sautéed with onions, tomato and peppers in spicy Cajun sauce
-  **Linguine Crispy Prawns with Tobiko** 16.90  
Crispy prawns, mushrooms and parmesan in a delicious light garlic cream sauce and topped with Tobiko.  
Add crispy prawns (3pc) 5.00
- Spaghetti Aglio Olio with Prawns** 16.90  
Spaghetti with crushed garlic, red pepper flakes, bacon, mushroom and fresh prawns. Topped with a sprinkle of fresh parsley
- Carbonara** 15.90  
Classic carbonara with smoked bacon and rich creamy parmesan sauce
- Salmon Mentaiko Spaghetti** 16.90  
Spaghetti in light cream sauce with salmon and mentaiko and topped with Tobiko and Nori flakes
- Spaghetti Aglio Olio** 12.90  
Spaghetti with crushed garlic, red pepper flakes, bacon, mushroom and a sprinkle of fresh parsley

# SALAD

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- House Chopped Salad** 10.90  
Chopped romaine with fresh corn, cherry tomatoes, crispy bacon, egg, cranberries and sunflower seed with wasabi citrus soy dressing. Add chicken 3.00 \* *Vegetarian option available* \*
-  **Crispy Squid Salad** 16.90  
Crispy squid with chopped romaine, lychees, cherry tomatoes, cranberries, crushed peanuts, crispy fried onions with sweet and tangy chilli dressing

Top up 6.90 for Homemade Ice Lemon Tea (bottomless) and a scoop of ice-cream with any main course or pasta ordered

## SEAFOOD

### Seafood Bag Combo

#### Bombdiggity Bag

**189** (sharing for 4)

Dungeness/seasonal crab (900-950g), prawns, mussels, clams, smoked sausages, sweet pearl corns & buns

#### Duo Plus

**95** (sharing for 2)

Mud crab (600-650g), prawns, mussels, clams, smoked sausages, sweet pearl corns & buns

#### Duo Bag

**56** (sharing for 2)

Prawns, mussels, clams, smoked sausages, sweet pearl corns & buns

#### Choose Your Sauce

 *The Works (Mild, Medium, Ragin' Hot)*  
Garlic Butter, Peppa' Butter, Sauce of the Month

### Chilli Crab

Our version of chilli crab with a sweet and savoury tomato and chilli based sauce

Dungeness Crab	Seasonal Price	Sri Lanka Crab	55/piece (600-650g)
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### ALA CARTE SEAFOOD

Dungeness Crab	Seasonal Price
Sri Lanka Crab	49/piece (600-650g)
Alaskan King Crab Legs	65/piece (600-650g)
Boston Lobster	75/piece (600-650g)
Prawns	19 (250g)
Mussels	11 (250g)
Clams	13.50 (250g)

### ADD ONS

Smoked Sausages	3.90
Sweet Pearl Corn	1.90
Rice	2.00
Buns (2 pc)	1.50
Extra Sauce	4.90

#### Choose Your Sauce

 *The Works (Mild, Medium, Ragin' Hot)*  
Garlic Butter, Peppa' Butter, Sauce of the Month

# STARTERS

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Louisiana Spicy Mid Joint Wings	11.90
<b>B</b> Miyagi Jumbo Fried Oysters <i>With house made sauce and Tobiko</i>	17.90
<b>B</b> Grilled Kurobuta Pork <i>With caramelised sauce and a sprinkle of our housemade spice blend</i>	22.90
Salt & Pepper Crispy Squid <i>Served with homemade Cincalok Dip</i>	14.90
Calamari Rings <i>With wasabi mayo</i>	13.90
Handmade Louisiana Jumbo Crab Cakes <i>With kimchi remoulade (2pc)</i>	19.90
Salt & Pepper Boneless Crispy Chicken	10.90
<b>B</b> Boiler's Sampling Platter	32.90
Our popular starters which include fish & chips, calamari rings, Louisiana spicy mid joint wings, onion rings & Cajun fries. Served with nachos cheese and tartar sauce	

# SALAD

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House Chopped Salad	10.90
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<b>B</b> Crispy Squid Salad	16.90
Crispy squid with chopped romaine, lychees, cherry tomatoes, cranberries, crushed peanuts, crispy fried onions with sweet and tangy chilli dressing	

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# SIDES

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Sriracha Chilli Cheese Fries	8.90
Spam Fries	7.90
Onion Rings	8.90
Sweet Potato Fries <i>With Parmesan cheese</i>	7.90
Cajun Fries	6.90
Nacho Chips with Salsa	5.90
Coleslaw	4.90

# KID'S MEAL

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Chicken Karaage & Rice	9.90
Creamy Mushroom Pasta	9.90
Fish & Chips	9.90

All kid's meal comes with a small drink and dessert

# DESSERT

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<b>B</b> Chocolate Molten Lava Cake	13.90
Dark chocolate lava cake served with a scoop of ice-cream	
Petit Chocolate Fudge Cake	12.90
Smooth, decadent and aromatic fudge with moist and chocolately sponge interior	
Maui's Affogato	7.50
Espresso with a scoop of fresh coconut ice-cream and a dash of toasted coconut flakes	
Petit Potted Sundae	5.90
Vanilla ice-cream, Oreo crumble and gummy worm	
Seasonal Ice-Cream (per scoop)	4.50

**B** Boiler's Signature

## BEER

### DRAFT

	PINT REG / HH	TOWER REG / HH
Kronenbourg Blanc	15.90 / 10	75 / 55
Peroni Lager	15.90 / 10	75 / 55

### BOTTLED / CANS

**Tiger Beer** 8 (per can) 35 (5 cans)  
Singapore's award winning locally-brewed lager beer

**Corona** 9.50

**Royal Jamaican Alcoholic Ginger Beer** 13.90  
Aroma of sweetened ginger, with doses of warmth emanating from the presence of ginger. Flavor of sharp, warm ginger and very faint malt. ABV 4.4%

**Westmalle Belgian Trappist Tripel** 16.90  
Westmalle Tripel "Mother of all Tripels" is a clear, golden Trappist beer that undergoes a secondary fermentation in the bottle. A complex beer with a fruity aroma, nice nuanced hop scent and a long, elegant aftertaste. Soft and creamy in the mouth, with a bitter touch carried by a fruity aroma. ABV 9.5%

**Green Goblin Cider** 14.90  
Green Goblin is a full flavoured cider, crafted from a blend of bittersweet apples such as Dabinett and Somerset Redstreak. A beautifully balanced cider, with a medium dry finish and fresh character. ABV 5%

**Biggie Juice** 12.90  
This East Coast IPA is teeming with punchy tropical hip hop aromas full of apricot, peaches and passionfruit. Day dreamin in a cloud of haze, Biggie Juice intentionally cloudy contributing to a creamy mouth feel. ABV 6%

## COCKTAILS

### THE CLASSICS

<b>Jim Beam Highball</b> <i>Citrus / Pink Grapefruit</i>	10
<b>Jinro Highball</b> <i>Lychee / Earl Grey</i>	8
<b>Bourbon Coke</b>	10
<b>Gin Tonic</b>	10
<b>Vodka Lime</b>	10
<b>Screw Driver</b>	10

## SOJU

<b>Chamisul Soju</b> ABV 17.8%	16
<b>Jinro Grapefruit Soju</b> ABV 13%	16
<b>Jinro Green Grape Soju</b> ABV 13%	16

**Soju Bomb** 32  
The Soju Bomb aka Somaek is a shot of soju paired with light Korean beer. Comes with a carafe of lager beer and 1 bottle of Soju of your choice.

**SoGurt** (*carafe*) 22  
A refreshing blend of Soju and yogurt drink. A perfect pairing with our seafood in The Works sauce. Sharing for 2-3 pax

## SAKE

**Daishichi Junmai Ginjo Masakura** 108  
Region: Fukushima  
Grade: Junmai Ginjo  
Rice: Gohyaku Mangoku  
Polish: 58%  
SMV: +2  
ABV: 15%

**Hourai Junmai Daiginjo Iro Otoko** 98  
Region: Gifu  
Grade: Junmai Daiginjo  
Rice: Yamadanishiki  
Polish: 45%  
SMV: +3  
ABV: 15%  
Ratings: Kuramaster 2021 Gold, ISC 2016 Trophy Winner, FSA 2021 Grand Gold, IWC Sake 2017 Silver

**Narutotai Ginjo Shioritate Nama Genshu** 88  
Region: Tokushima  
Grade: Ginjo  
Rice: Oseto  
Polish: 58%  
SMV: +5  
ABV: 18.5%

**Keigetsu Junmai Daiginjo Cel24** 85  
Region: Kochi  
Grade: Junmai Daiginjo  
Rice: Gin no Yume  
Polish: 50%  
SMV: -4  
ABV 15%  
Ratings: IWC 2019 Gold, Kuramaster 2019 Platinum Award

**Sakari Junmai Daiginjo** 78  
Region: Hyogo  
Grade: Junmai Daiginjo  
Rice: Hyogo Local Rice  
Polish: 50%  
SMV: 0  
ABV: 15%  
Ratings: Fine Sake Award 2020 Gold, Teksom 2021 Gold, IWC Sake 2020 Silver

**Sakari Yuzu** 68  
Region: Hyogo  
Grade: NA  
Rice: NA  
Polish: 75%  
SMV: NA  
ABV: 8%

*Using a combination of 2 Yuzu types from Kochi, the purest Yuzu juice is mixed with a 75% polished Junmai sake base to create the cleanest and freshest of flavours. It is light enough to enjoyed chilled on its own without diluting, and gives the impression that the fruit was just squeezed yesterday.*

**Takara Sparkling Sake** 18.90  
Region: Kyoto  
Grade: NA  
Rice: 75%  
Polish: NA  
SMV: -7  
ABV: 5%

## RED WINE

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<b>Bodegas Roda Roda</b>	98
Country: Spain Region: Rioja Grape Variety: Tempranillo Alcohol Content: 14.5% Ratings: Robert Parker 92, Penin Guide 93	
<b>Bodegas La Horra Corimbo</b>	88
Country: Spain Region: Rioja Grape Variety: Tempranillo Alcohol Content: 14% Ratings: Robert Parker 92	
<b>Valenciso Laderas de Cabama</b>	75
Country: Spain Region: Rioja Grape Variety: Tempranillo Alcohol Level: 15% Ratings: Decanter Bronze 2021	
<b>Patrick Clerget, Coteaux Bourguignons</b>	68
Country: France Region: Burgundy Grape Variety: Pinot Noir & Gamay Alcohol Level: 13%	
<b>Kaiken Ultra Malbec</b>	75
Country: Argentina Region: Mendoza Grape Variety: Malbec Alcohol Level: 14.5%	

## WHITE WINE

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<b>Alain Caillourbin Pouilly Fume Les Racines</b>	88
Country: France Region: Pouilly-Fume Grape Variety: Sauvignon Blanc Alcohol Content: 12.5%	
<b>Marc Kreydenweiss Andlau Riesling</b>	78
Country: France Region: Alsace Grape Variety: Riesling Alcohol Content: 12% Ratings: Robert Parker 89	
<b>Jurtschitsch Grüner Veltliner Kamptal</b>	78
Country: Austria Region: Kamptal Grape Variety: Grüner Veltliner Alcohol Content: 12.5% <i>* Organic Wine*</i>	
<b>Miles From Nowhere Best Blocks Chardonnay</b>	78
Country: Australia Region: Margaret River Grape Variety: Chardonnay Alcohol Content: 13.2%	
<b>Lawson's Dry Hill Sauvignon Blanc</b>	65
Country: New Zealand Region: Marlborough Grape Variety: Sauvignon Blanc Alcohol Content: 14%	

## SPARKLING / SWEET WINE

<b>Nino Franco Rustico Prosecco Magnum (1.5L)</b>	168
Country: Italy Region: Veneto Grape Variety: Glera Alcohol Content: 11% Bottle Size: 1.5L Ratings: Robert Parker 90, Wine Enthusiast 90, Wines & Spirits 90	
<b>Nino Franco Rustico Prosecco</b>	78
Country: Italy Region: Veneto Grape Variety: Glera Alcohol Content: 11% Ratings: Robert Parker 90, Wine Enthusiast 90, Wines & Spirits 90	
<b>Marengo Strev Moscato D'Asti DOCG</b>	68
Country: Italy Region: Piemonte Grape Variety: Moscato Bianco Alcohol Content: 5.5% Ratings: Wine Enthusiast 89	

All prices are subjected to 10% service charge and 9% GST

## SPIRITS

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	GLS	BOT
Gordon Gin	10	138
Eristoff Vodka	10	148
Jim Beam Bourbon	10	138

## WHISKY

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	GLS	BOT
Glenfiddich 12 Year	15	188
Glenfiddich 15 Year Distillery Ed.	18	248
Glenfiddich 18 Year		288
Balvenie 12 Year Doublewood	15	188
Balvenie 14 Year Caribbean Cask		238
Macallan 12 Year Double Cask	17	218
Macallan 12 Year Sherry Oak		228
Lagavulin 16 Year	17	218
Suntory Yamazaki 12 Year		358
Auchentoshan Three Wood Malt	15	188
Dalmore 12 Year	15	188
Dalmore 18 Year		358
Nikka From The Barrel	15	168

## NON-ALCOHOLIC

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Shirley Temple	6.50
The Boiler's Lemonade	5.90
San Pellegrino Sparkling Mineral Water (750ml)	7.90
Classic Root Beer	4.50
Homemade Ice Lemon Tea ( <i>bottomless</i> )	3.90
Root Beer Float	7.90
Bottled Water	1.90

### FRESH JUICES

Orange / Yuzu	5.50
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### SOFT DRINKS

Coke / Coke Light	3.50
Sprite / Ginger Ale	3.50
Ayatata Green Tea	3.50

### COFFEE & TEA

Espresso	3.00
Frothy Iced Espresso	6.50
<i>Ice cold espresso and topped with a splash of milk and velvety smooth cold foam</i>	
Long Black	4.50*
Latte / Cappuccino	5.50*
Mocha	5.90*
Pure Peppermint	3.90*
Peach-Passionfruit	3.90*
Strawberry & Mango	3.90*
Earl Grey	3.90*
English Breakfast	3.90*

\* Add \$1 for iced drinks