

SEAFOOD

SEAFOOD BAG COMBO

B 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

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

B Truffle Lobster Mee Pok

Combining the rich flavors of lobster with the earthy notes of black truffle, our Signature Truffle Lobster Mee Pok is a gourmet twist on a classic Singaporean favorite. A delicate sauce binds these flavors, enhanced by crispy Sakura ebi and a generous spoonful of Tobiko.

Lobster 65/piece Lobster 108/2 pieces

Chilli Crab

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




Dungeness Crab Seasonal Price (900g-1.2kg)
Sri Lanka Crab 55/piece (600-650g)

ALA CARTE SEAFOOD

Dungeness Crab	Seasonal Price (900g-1.2kg)
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)

Choose Your Sauce

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

ADD ONS

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

*With homemade sweet black sauce with a tinge of
spice. Served with Cajun fries*

MAINS

B TRUFFLE LOBSTER MEE POK **65/LOBSTER 108/2 PC LOBSTERS**
Combining the rich flavors of lobster with the earthy notes of black truffle, our Signature Truffle Lobster Mee Pok is a gourmet twist on a classic Singaporean favorite. A delicate sauce binds these flavors, enhanced by crispy Sakura ebi and a generous spoonful of Tobiko.

LOBSTER & CHIPS **62**
Whole lobster, lightly battered, sprinkled with salt & pepper. Served with Garlic Butter sauce and Cajun fries

B GRILLED LOBSTER **62**
Grilled whole lobster with homemade sweet black sauce with a tinge of spice. Served with Cajun fries

SIGNATURE FISH & CHIPS **18.90 HADDOCK 15.90 PACIFIC DORY**
Our signature fish & chips are voted as the best in town. Lightly battered and deep fried. Served with Cajun fries

B 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**
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
** Please be advised that there will be a waiting time of at least 20 min for this item*

B THE BOILER'S ULTIMATE BURGER **17.90**
Half pounder beef burger with lettuce, crispy bacon, cheese and house made secret sauce. Served with Cajun fries

B SEAFOOD SOUP WITH WHITE WINE **17.90**
Seafood soup 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

B SUPREME FILET-O-FISH BURGER **17.90**
Our Boss man rendition of Filet-O-Fish featuring thick haddock fillet, perfectly fried and nestled between a lightly toasted brioche bun, with two layers of melted cheese and topped with house made tartar sauce and a scoop of tobikko. Served with Cajun fries

PASTA

- B**  **CAJUN JAMBALAYA** 14.90
Linguine and chicken sautéed with onions, tomato and peppers in Signature The Works sauce
- B** **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 bacon and creamy parmesan sauce
- SALMON MENTAICO SPAGHETTI** 16.90
Spaghetti in light cream sauce with salmon and mentaiko and topped with Tobiko and Nori flakes
- V**  **SPAGHETTI AGLIO OLIO** 12.90
Spaghetti with crushed garlic, red pepper flakes, bacon, mushroom and a sprinkle of fresh parsley
** Vegetarian option available **
- V** **TRUFFLE MUSHROOM SPAGHETTI** 16.90
Spaghetti with shiitake mushroom, with a light cream sauce and a drizzle of truffle. Topped with crispy enoki mushroom

SALAD

 **V** **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 grilled 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

STARTERS

	LOUISIANA SPICY MID JOINT WINGS	11.90
	MIYAGI JUMBO FRIED OYSTERS <i>With house made sauce and Tobiko</i>	17.90
B	GRILLED KUROBUTA PORK <i>With caramelised sauce and a sprinkle of our housemade spice blend</i>	22.90
B	SALT & PEPPER CRISPY SQUID <i>Served with homemade cincalok dip</i>	14.90
	CALAMARI RINGS <i>With wasabi mayo</i>	13.90
	HANDMADE LOUISIANA CRAB CAKES <i>With kimchi remoulade</i>	19.90
	SALT & PEPPER BONELESS CRISPY CHICKEN	10.90
V	CRISPY ENOKI MUSHROOM <i>With ponzu chilli dressing</i>	11.90
	BOILER'S SAMPLING PLATTER	32.90
	<i>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</i>	

SIDES

🔥	SRIRACHA CHILLI CHEESE FRIES	8.90
	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
	SOUP OF THE DAY	4.90

KID'S MEAL 9.90

CHICKEN KARAAGE & RICE
CREAMY MUSHROOM PASTA
FISH & CHIPS

All kid's meal comes with a small drink and dessert. Kids' meals are for children aged 10 and under.

DESSERT

B	CHOCOLATE MOLTEN LAVA CAKE	13.90
	<i>Dark chocolate lava cake served with a scoop of ice-cream</i>	
	PETIT CHOCOLATE FUDGE CAKE	12.90
	<i>Smooth, decadent and aromatic fudge with moist and chocolately sponge interior</i>	
	AFFOGATO	7.50
	<i>Hazelnut espresso with a scoop of creamy french vanilla bean ice-cream and a dash of chocolate crumble</i>	
	PETIT POTTED SUNDAE	5.90
	<i>French vanilla bean ice-cream, chocolate crumble and gummy worm</i>	
	SEASONAL ICE-CREAM <i>(per scoop)</i>	4.50

DRINKS

BEER

DRAFT

	PINT REG / HH	TOWER REG / HH
ASAHI SUPER DRY ABV 5%	15.90 / 10	75 / 55
SEASONAL BEER	15.90 / 10	75 / 55

BOTTLED / CANS

CORONA	9.50/BTL
SAPPORO	12/BTL 48/BUCKET OF 5

SOJU

CHAMISUL SOJU ABV 17.8%	16
JINRO GRAPEFRUIT SOJU ABV 13%	16
JINRO GREEN GRAPE SOJU ABV 13%	16

SOJU BOMB	32
The Soju Bomb aka Somaek is a shot of soju paired with beer. Comes with 2 bottles of Corona beers 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	

COCKTAILS

BOILER'S SIGNATURE MUST TRY!

B BEERITA 12
Our version of Margarita, refreshing lime slushie topped with a bottle of Corona

B MISS SAIGON 15
Frozen sour plum with lemon and vodka

B YUZU GINZA 15
Gin with tart yuzu juice and a dash of soda

THE CLASSICS

JIM BEAM HIGBALL CITRUS /
PINK GRAPEFRUIT 10
BOURBON COKE 10
GIN TONIC 10
VODKA GIMLET 10
SCREW DRIVER 10

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 SHIBORITATE 88	
NAMA GENSHU	
Region: Tokushima	Grade: Gin jo
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	

KINMON X3 BLANC JUNMAI GENSHU 78	
Region: Akita	Grade: Junmai
Rice: Menkoina	Polish: 70%
SMV: -15	ABV: 14%
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%

DRINKS

RED WINE

	GLS REG/HH	BOT REG/HH
IL MERIDIONE NERO D'AVOLA Country: Italy Region: Sicily Grape Variety: Nero d'Avola Alcohol Content: 14%	14 8	75 45
BODEGAS RODA RODA Country: Spain Region: Rioja Grape Variety: Tempranillo Alcohol Content: 14.5% <i>Ratings: Robert Parker 92, Penin Guide 93</i>		108
BODEGAS LA HORRA CORIMBO Country: Spain Region: Rioja Grape Variety: Tempranillo Alcohol Content: 14% <i>Ratings: Robert Parker 92</i>		98
MILES FROM NOWHERE BEST BLOCK SHIRAZ Country: Australia Region: Margaret River Grape Variety: Shiraz Alcohol Level: 15% <i>Ratings: Decanter Bronze 2021</i>		89
PATRICK CLERGET, COTEAUX BOURGUIGNONS Country: France Region: Burgundy Grape Variety: Pinot Noir & Gamay Alcohol Level: 13%		78
KAIKEN ULTRA MALBEC Country: Argentina Region: Mendoza Grape Variety: Malbec Alcohol Level: 14.5%		85

WHITE WINE

	GLS REG / HH	BOT REG/ HH
PA ROAD MARLBOROUGH SAUVIGNON BLANC Country: New Zealand Region: Marlborough Grape Variety: Sauvignon Blanc Alcohol Content: 13%	14 8	88 45
ALAIN CAILBOURBIN POUILLY FUME LES RACINES Country: France Region: Pouilly-Fume Grape Variety: Sauvignon Blanc Alcohol Content: 12.5%		98
JURTSCHITSCH GRÜNER VELTLINER KAMPTAL Country: Austria Region: Kamptal Grape Variety: Grüner Veltliner Alcohol Content: 12.5% <i>* Organic Wine*</i>		88
MILES FROM NOWHERE BEST BLOCKS CHARDONNAY Country: Australia Region: Margaret River Grape Variety: Chardonnay Alcohol Content: 13.2%		88
HULS KABINETT RIESLING Country: Germany Region: Mosel Grape Variety: Riesling Alcohol Content: 9% <i>Ratings: Falstaff 2017: 91 pts</i>		88

DRINKS

SPARKLING / SWEET WINE

NINO FRANCO RUSTICO PROSECCO 88

Country: Italy
Region: Veneto
Grape Variety: Glera
Alcohol Content: 11%
*Ratings: Robert Parker 90, Wine Enthusiast 90,
Wines & Spirits 90*

MARENCO STREV MOSCATO D'ASTI DOCG 78

Country: Italy
Region: Piemonte
Grape Variety: Moscato Bianco
Alcohol Content: 5.5%
Ratings: Wine Enthusiast 89

NON-ALCOHOLIC

MOCKTAILS BOILER'S SIGNATURE

B LYCHEE LIME MINT FREEZE 8.90
VIRGIN MOJITO 8.90
SHIRLEY TEMPLE 6.90
THE BOILER'S LEMONADE 5.90

SPIRITS

	GLS	BOT
GORDON GIN	10	138
ERISTOFF VODKA	10	148
JIM BEAM BOURBON	10	138

WHISKY

	GLS	BOT
GLENFIDDICH 12 YEAR	15	188
GLENFIDDICH 15 YEAR DISTILLERY ED.	18	248
BALVENIE 12 YEAR DOUBLEWOOD	15	188
BALVENIE 14 YEAR CARIBBEAN CASK		238
LAGAVULIN 16 YEAR	17	218
AUCHENTOSHAN THREE WOOD MALT	15	188
DALMORE 12 YEAR	15	188
DALMORE 18 YEAR		358
NIKKA FROM THE BARREL	15	168

Perrier Natural Sparkling Mineral Water (750ml)	7.90
Classic Root Beer	4.50
Homemade Ice Lemon Tea (bottomless)	3.90
Root Beer Float	7.90
Bottled Water	1.90

FRESH JUICES

Orange / Yuzu	5.50
---------------	------

SOFT DRINKS

Coke / Coke Zero / Sprite / Tonic	3.50
Ginger Ale / Ayataka Green Tea	

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