

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)

ADD ONS

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

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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.
- B LOBSTER & CHIPS** **62**
Lightly battered, sprinkled with salt & pepper. Served with Garlic Butter sauce and 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*
- THE BOILER'S ULTIMATE BURGER** **17.90**
Half pounder with lettuce, crispy bacon, cheese and house made secret sauce. Served with Cajun fries
- B SEAFOOD SOUP 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
- 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 JUMBO CRAB CAKES <i>With kimchi remoulade (2pc)</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
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
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 <small>ABV 5%</small>	15.90 / 10	75 / 55
SEASONAL BEER	15.90 / 10	75 / 55

BOTTLED / CANS

CORONA	9.50/BTL
PERONI	12/BTL 48/BUCKET OF 5
ROYAL JAMAICAN	13.90
ALCOHOLIC GINGER BEER	
<small>Aroma of sweetened ginger, with doses of warmth emanating from the presence of ginger. Flavor of sharp, warm ginger and very faint malt. <i>ABV 4.4%</i></small>	

WESTMALLE BELGIAN TRAPPIST TRIPEL	16.90
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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%*

BIGGIE JUICE	12.90
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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%*

SOJU

CHAMISUL SOJU <small>ABV 17.8%</small>	16
JINRO GRAPEFRUIT SOJU <small>ABV 13%</small>	16
JINRO GREEN GRAPE SOJU <small>ABV 13%</small>	16

SOJU BOMB	32
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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
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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

JINRO HIGBALL LYCHEE / PEACH OOLONG 8

BOURBON COKE 10

GIN TONIC 10

VODKA GIMLET 10

SCREW DRIVER 10

SAKE

DAISHICHI JUNMAI GINJO MASAKURA 108

<small>Region: Fukushima</small>	<small>Grade: Junmai Ginjo</small>
<small>Rice: Gohyaku Mangoku</small>	<small>Polish: 58%</small>
<small>SMV: +2</small>	<small>ABV: 15%</small>

HOURAI JUNMAI DAIGINJO IRO OTOKO 98

<small>Region: Gifu</small>	<small>Grade: Junmai</small>
<small>Daiginjo</small>	
<small>Rice: Yamadanishiki</small>	<small>Polish: 45%</small>
<small>SMV: +3</small>	<small>ABV: 15%</small>
<small>Ratings: Kuramaster 2021 Gold, ISC 2016 Trophy Winner, FSA 2021 Grand Gold, IWC Sake 2017 Silver</small>	

NARUTOTAI GINJO SHIBORITATE 88

NAMA GENSHU

<small>Region: Tokushima</small>	<small>Grade: Gin jo</small>
<small>Rice: Oseto</small>	<small>Polish: 58%</small>
<small>SMV: +5</small>	<small>ABV: 18.5%</small>

DRINKS

SAKE

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, Txsom 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

BODEGAS RODA RODA 108

Country: Spain
Region: Rioja
Grape Variety: Tempranillo
Alcohol Content: 14.5%
Ratings: Robert Parker 92, Penin Guide 93

BODEGAS LA HORRA CORIMBO 98

Country: Spain
Region: Rioja
Grape Variety: Tempranillo
Alcohol Content: 14%
Ratings: Robert Parker 92

MILES FROM NOWHERE BEST BLOCK SHIRAZ 89

Country: Australia
Region: Margaret River
Grape Variety: Shiraz
Alcohol Level: 15%
Ratings: Decanter Bronze 2021

RED WINE

PATRICK CLERGET, COTEAUX BOURGUIGNONS 78

Country: France
Region: Burgundy
Grape Variety: Pinot Noir & Gamay
Alcohol Level: 13%

KAIKEN ULTRA MALBEC 85

Country: Argentina
Region: Mendoza
Grape Variety: Malbec
Alcohol Level: 14.5%

WHITE WINE

ALAIN CAILBOURBIN POUILLY FUME LES RACINES 98

Country: France
Region: Pouilly-Fume
Grape Variety: Sauvignon Blanc
Alcohol Content: 12.5%

MARC KREYDENWEISS ANDLAU RIESLING 88

Country: France
Region: Alsace
Grape Variety: Riesling
Alcohol Content: 12%
Ratings: Robert Parker 89

JURTSCHITSCH GRÜNER VELTLINER KAMPTAL 88

Country: Austria
Region: Kamptal
Grape Variety: Grüner Veltliner
Alcohol Content: 12.5%
** Organic Wine**

MILES FROM NOWHERE BEST BLOCKS CHARDONNAY 88

Country: Australia
Region: Margaret River
Grape Variety: Chardonnay
Alcohol Content: 13.2%

LAWSON'S DRY HILL SAUVIGNON BLANC 88

Country: New Zealand
Region: Marlborough
Grape Variety: Sauvignon Blanc
Alcohol Content: 14%

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
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SOFT DRINKS

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

COFFEE & TEA

Espresso	3.00
Frothy Iced Espresso <i>Ice cold espresso and topped with a splash of milk and velvety smooth cold foam</i>	6.50
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