



BOILER'S PREMIUM SET STARTERS

Handmade Crab Cakes with Kimchi Remoulade
Calamari Rings
Louisiana Spicy Mid Joint Wings
Sweet Potato Fries
Coleslaw

SPECIALTY SEAFOOD BOIL

Live Dungeness Crab/Seasonal Crab
Live Boston Lobster
Prawns, Mussels, Clams
Smoked Sausages, Sweet Pearl Corn, Buns

CHOICE OF SAUCES

Signature 'The Works', Garlic Butter
Peppa' Butter, Sauce of the Month

DESSERT

Petit Chocolate Fudge Cakes

\$288++ for 3-4 pax

BOILER'S SPECIALTY SET STARTERS

Louisiana Spicy Mid Joint Wings
Calamari Rings
Sriracha Chilli Cheese Fries
Coleslaw

SPECIALTY SEAFOOD BOIL

Live Dungeness Crab/Seasonal Crab
Prawns, Mussels, Clams
Smoked Sausages,
Sweet Pearl Corn, Buns

CHOICE OF SAUCES

Signature 'The Works', Garlic Butter
Peppa' Butter, Sauce of the Month

DESSERT

Petit Chocolate Fudge Cakes

\$218++ for 3-4 pax

THE
BOILER
SEAFOOD BAR & BEER


This Is How We Roe!

MAINS


-  **Signature Haddock Fish & Chips** 18.90
Premium Haddock fish fillet with a light batter and deep fried. Served with Cajun fries
- Signature Fish & Chips** 14.90
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** 14.90
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 and daikon radish
-  **Miso-Dijon Salmon** 17.90
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
-  **Southern Hot Crispy Chicken Sandwich** 16.90
Golden and juicy crispy chicken thigh marinated in Southern spices piled on a toasted brioche bun with grilled caramelised pineapples and purple slaw
- Crispy Soft Shell Crab Burger** 16.90
Tempura battered and deep fried soft shell crab with lettuce, coleslaw and house made kimchi mayo. Served with Cajun fries
- The Boiler's Ultimate Burger** 16.90
Half pounder with lettuce, tomato, onion rings and house made bacon jam with Hickory smoked BBQ sauce. Served with Cajun fries
- Seafood Stew with White Wine** 16.90
Seafood bisque with a medley of prawns, mussels, clams and white wine. Served with rice
- Bangers & Mash** 13.90
Grilled smoked sausages with house made onion gravy and mashed potato

Top up 5.90 for Homemade Ice Lemon Tea (bottomless) and a scoop of ice-cream with any main course or pasta ordered

PASTA

-  **Cajun Jambalaya** 13.90
Linguine and chicken sautéed with onions, tomato and peppers in spicy Cajun sauce
-  **Linguine Crispy Prawns with Tobiko** 15.90
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** 15.90
Spaghetti with crushed garlic, red pepper flakes, bacon, mushroom and fresh prawns. Topped with a sprinkle of fresh parsley
- Carbonara** 14.90
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** 11.90
Spaghetti with crushed garlic, red pepper flakes, bacon, mushroom and a sprinkle of fresh parsley

SALAD

- 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 Soft Shell Crab Salad** 15.90
Whole crispy soft shell crab with chopped romaine, lychees, cherry tomatoes, cranberries, crushed peanuts, crispy fried onions with sweet and tangy chilli dressing

Top up 5.90 for Homemade Ice Lemon Tea (bottomless) and a scoop of ice-cream with any main course or pasta ordered

SEAFOOD

Seafood Bag Combo

Bombdiggy Bag

179 (sharing for 4)

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

Duo Plus

89 (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)

ALA CARTE SEAFOOD

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

Choose Your Sauce

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

ADD ONS

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

All prices are subjected to 10% service charge and 7% GST

STARTERS

	Louisiana Spicy Mid Joint Wings	11.90
N	Miyagi Jumbo Fried Oysters <i>With house made sauce and Tobiko</i>	17.90
	Calamari Rings <i>With wasabi mayo</i>	13.90
B	Handmade Louisiana Jumbo Crab Cakes <i>With kimchi remoulade (2pc)</i>	19.90
	Salt & Pepper Boneless Crispy Chicken	10.90
	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

	House Chopped Salad	10.90
	Chopped romaine with fresh corn, cherry tomatoes, crispy bacon, egg, cranberries and sunflower seed with wasabi citrus soy dressing. * Vegetarian option available *	
B	Crispy Soft Shell Crab Salad	15.90
	Whole crispy soft shell crab with chopped romaine, lychees, cherry tomatoes, cranberries, crushed peanuts, crispy fried onions with sweet and tangy chilli dressing	

MAINS

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 Battered and deep fried. Served with Cajun fries	14.90
	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)	
	<i>Please be advised that there will be a waiting time of at least 20 min for this item</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

KID'S MEAL

	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

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 **N** New

BEER

DRAFT

	PINT REG / HH	TOWER REG/ HH
Kronenbourg Blanc	15.90 / 10	75 / 55
Peroni Lager	15.90 / 10	75 / 55
AN Lager	15.90 / 10	75 / 55
Seasonal Beer	16.90 / 10.50	

BOTTLE

Corona	9.50
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CRAFT BEER & CIDER

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

Jim Beam Highball <i>Citrus / Pink Grapefruit</i>	10
Bourbon Coke	10
Gin Tonic	10
Vodka Lime	10
Screw Driver	10
Tequila Sunrise	12.90

SOJU

Chamisul Soju <i>ABV 17.8%</i>	19.50
Jinro Grapefruit Soju <i>ABV 13%</i>	19.50
Jinro Green Grape Soju <i>ABV 13%</i>	19.50
Chuga Lychee Soju <i>ABV 12%</i>	19.50
Chuga Honeydew Soju <i>ABV 12%</i>	19.50

Soju Bomb	39
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 <i>(carafe)</i>	29
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, Texsom 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 98
Country: Spain
Region: Rioja
Grape Variety: Tempranillo
Alcohol Content: 14.5%
Ratings: Robert Parker 92, Penin Guide 93

Bodegas La Horra Corimbo 88
Country: Spain
Region: Rioja
Grape Variety: Tempranillo
Alcohol Content: 14%
Ratings: Robert Parker 92

Valenciso Laderas de Cabama 75
Country: Spain
Region: Rioja
Grape Variety: Tempranillo
Alcohol Level: 15%
Ratings: Decanter Bronze 2021

Domaine de la Janasse Cotes du Rhone 75
Country: France
Region: Rhone Valley
Grape Variety: Shiraz, Syrah, Mourvedre, Grenache
Alcohol Level: 13.5%

Patrick Clerget, Coteaux Bourguignons 68
Country: France
Region: Burgundy
Grape Variety: Pinot Noir & Gamay
Alcohol Level: 13%

Kaiken Ultra Malbec 75
Country: Argentina
Region: Mendoza
Grape Variety: Malbec
Alcohol Level: 14.5%

Kaesler Stonehorse Shiraz 68
Country: Australia
Region: Clare Valley
Grape Variety: Syrah/Shiraz
Alcohol Level: 14%

Heartland Cabernet Sauvignon 65
Country: Australia
Region: Langhorne Creek
Grape Variety: Cabernet Sauvignon
Alcohol Level: 14.5%
Ratings: Wine Enthusiast 90

WHITE WINE

Alain Cailbourbin Cuvee De Boisfleurt Pouilly Fume 2016 88
Country: France
Region: Pouilly-Fume
Grape Variety: Sauvignon Blanc
Alcohol Content: 12.5%

Marc Kreydenweiss Andlau Riesling 78
Country: France
Region: Alsace
Grape Variety: Riesling
Alcohol Content: 12%
Ratings: Robert Parker 89

Jurtschitsch Grüner Veltliner Kamptal 78
Country: Austria
Region: Kamptal
Grape Variety: Grüner Veltliner
Alcohol Content: 12.5%
** Organic Wine**

Miles From Nowhere Best Blocks Chardonnay 78
Country: Australia
Region: Margaret River
Grape Variety: Chardonnay
Alcohol Content: 13.2%

Lawson's Dry Hill Sauvignon Blanc 65
Country: New Zealand
Region: Marlborough
Grape Variety: Sauvignon Blanc
Alcohol Content: 14%

Bodegas Naia K-Naia 65
Country: Spain
Region: Rueda
Grape Variety: Sauvignon Blanc, Verdejo
Alcohol Content: 13%
Ratings: Penin Guide 90

SPARKLING / SWEET WINE

Champagne Boizel Brut Reserve N.V 108
Country: France
Region: Champagne
Grape Variety: Chardonnay, Pinot Noir, Pinot Meunier
Alcohol Content: 12%
Ratings: Wine Spectator 90, Wine Enthusiast 88

Nino Franco Rustico Prosecco Magnum (1.5L) 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

Nino Franco Rustico Prosecco 78
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 68
Country: Italy
Region: Piemonte
Grape Variety: Moscato Bianco
Alcohol Content: 5.5%
Ratings: Wine Enthusiast 89

SPIRITS

	GLS	BOT
Gordon Gin	10	138
Jose Cuervo Tequila	10	148
Eristoff Vodka	10	148
Bacardi Rum	10	138
Jim Beam Bourbon	10	138

WHISKY

	GLS	BOT
Hibiki Harmony	15	218
Hakushu Distiller's Reserve	15	198
Hakushu 12 Year		318
Glenfiddich 12 Year	14	178
Glenfiddich 15 Year Distillery Ed.	18	248
Glenfiddich 18 Year		288
Balvenie 12 Year Doublewood	14	188
Balvenie 14 Year Caribbean Cask		238
Macallan 12 Year Double Cask	15	188
Macallan 12 Year Sherry Oak	15	188
Lagavulin 16 Year	15	218
Suntory Yamazaki 12 Year		318
Auchentoshan Three Wood Malt		218
Dalmore 12 Year		188
Dalmore 18 Year		358
Nikka From The Barrel		158

COGNAC

Remy Martin Club	14	158
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NON-ALCOHOLIC

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
Ayataka Green Tea	3.50

COFFEE & TEA

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

* Add \$1 for iced drinks