

ESPLANADE THIS IS HOW WE ROE SINGAPORE

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 (600-650q), 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

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

3.90
.90
2.00
.50
.90

MAINS

(3) 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

Lightly battered, sprinkled with salt & pepper. Served with Garlic Butter sauce and Cajun fries

(3) 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

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

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

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

(3) 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

TOP UP 6.90 FOR HOMEMADE ICE LEMON TEA (BOTTOMLESS) AND A SCOOP OF ICE-CREAM WITH ANY MAIN COURSE OR PASTA ORDERED



PASTA

B CAJUN JAMBALAYA 14.90 Linguine and chicken sautéed with onions, tomato and peppers in Signature The Works sauce (3) 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 MENTAIKO SPAGHETTI 16.90 Spaghetti in light cream sauce with salmon and mentaiko and topped with Tobiko and Nori flakes **O SPAGHETTI AGLIO OLIO** 12.90 Spaghetti with crushed garlic, red pepper flakes, bacon, mushroom and a sprinkle of fresh parsley

SALAD

W HOUSE CHOPPED SALAD 10.90

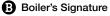
Chopped romaine with fresh corn, cherry tomatoes, crispy bacon, egg, cranberries and sunflower seed with wasabi citrus soy dressing

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

TOP UP 6.90 FOR HOMEMADE ICE LEMON TEA (BOTTOMLESS) AND A SCOOP OF ICE-CREAM WITH ANY MAIN COURSE OR PASTA ORDERED



Vegetarian option available '



STARTERS

LOUISIANA SPICY MID JOINT WINGS	11.90
MIYAGI JUMBO FRIED OYSTERS With house made sauce and Tobiko	17.90
GRILLED KUROBUTA PORK With caramelised sauce and a sprinkle of our housemade spice blend	22.90
3 SALT & PEPPER CRISPY SQUID Served with homemade cincalok dip	14.90
CALAMARI RINGS With wasabi mayo	13.90
HANDMADE LOUISIANA JUMBO CRAB CAKES With kimchi remoulade (2pc)	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 & Caiun fries. Served with nachos cheese and tartar sauce	

SIDES

✓ SRIRACHA CHILLI CHEESE FRIES	8.90
SPAM FRIES	7.90
ONION RINGS	8.90
SWEET POTATO FRIES With Parmesan cheese	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

G 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

AFFOGATO 7.50

Hazelnut espresso with a scoop of creamy french vanilla bean ice-cream and a dash of chocolate crumble

PETIT POTTED SUNDAE 5.90

French vanilla bean ice-cream, chocolate crumble and gummy worm

SEASONAL ICE-CREAM (per scoop) 4.50

DRINKS

BEER

DRAFT

PINT **TOWER** REG / HH REG / HH **KRONENBOURG BLANC** 15.90 / 10 75 / 55 **PERONI LAGER** 15.90 / 10 75 / 55 15.90 / 10 75 / 55 **SEASONAL BEER**

BOTTLED / CANS

TIGER BEER 8/CAN 35/BUCKET OF 5 **CORONA** 9.50/BTL

ROYAL JAMAICAN 13.90 ALCOHOLIC GINGER BEER

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 16.90 TRAPPIST TRIPEL

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

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 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!**

BEERITA 12

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

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 HIGHBALL CITRUS / **PINK GRAPEFRUIT 10** JINRO HIGHBALL LYCHEE / **EARL GREY 8 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% **ABV: 15%** SMV: +2

HOURAI JUNMAI DAIGINJO IRO OTOKO 98

Grade: Junmai

Daiginjo Rice: Yamadanishiki Polish: 45% **ABV: 15%** SMV: +3 Ratings: Kuramaster 2021 Gold, ISC 2016 Trophy Winner, FSA 2021 Grand Gold, IWC Sake 2017 Silver

Region: Gifu

NARUTOTAI GINJO SHIBORITATE 88 **NAMA GENSHU**

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

DRINKS

SAKE		RED WINE	
Region: Kochi Grade: Junmai Daiginjo Rice: Gin no Yume Polish: 50% SMV: -4 ABV 15% Ratings: IWC 2019 Gold, Kuramaster 2019 Platinum Av	ward	PATRICK CLERGET, COTEAUX BOURGUIGNONS Country: France Region: Burgundy Grape Variety: Pinot Noir & Gamay Alcohol Level: 13%	78
SAKARI JUNMAI DAIGINJO Region: Hyogo Grade: Junmai Daiginjo Rice: Hyogo Local Rice Polish: 50% SMV: 0 ABV: 15% Ratings: Fine Sake Award 2020 Gold, Texsom 2021 OIWC Sake 2020 Silver		KAIKEN ULTRA MALBEC Country: Argentina Region: Mendoza Grape Variety: Malbec Alcohol Level: 14.5%	85
SAKARI YUZU Region: Hyogo Grade: NA Rice: NA Polish: 75%	68	WHITE WINE	
SMV: NA ABV: 8% Using a combination of 2 Yuzu types from Kochi, the purest Yuzu juice is mixed with a 75% polished Junr sake base to create the cleanest and freshest of flavours. It is light enough to enjoyed chilled on its o without diluting, and gives the impression that the fr was just squeezed yesterday.	mai wn	ALAIN CAILBOURBIN POUILLY FUME LES RACINES Country: France Region: Pouilly-Fume Grape Variety: Sauvignon Blanc Alcohol Content: 12.5%	98
TAKARA SPARKLING SAKE Region: Kyoto Grade: NA Rice: 75% Polish: NA SMV: -7 ABV: 5% RED WINE	8.90	MARC KREYDENWEISS ANDLAU RIESLING Country: France Region: Alsace Grape Variety: Riesling Alcohol Content: 12% Ratings: Robert Parker 89	88
BODEGAS RODA RODA Country: Spain Region: Rioja Grape Variety: Tempranillo Alcohol Content: 14.5% Ratings: Robert Parker 92, Penin Guide 93	108	JURTSCHITSCH GRÜNER VELTLINER KAMPTAL Country: Austria Region: Kamptal Grape Variety: Grüner Veltliner Alcohol Content: 12.5% * Organic Wine*	88
BODEGAS LA HORRA CORIMBO Country: Spain Region: Rioja Grape Variety: Tempranillo Alcohol Content: 14% Ratings: Robert Parker 92	98	MILES FROM NOWHERE BEST BLOCKS CHARDONNAY Country: Australia Region: Margaret River Grape Variety: Chardonnay Alcohol Content: 13.2%	88
MILES FROM NOWHERE BEST BLOCK SHIRAZ Country: Australia Region: Margaret River Grape Variety: Shiraz Alcohol Level: 15% Ratings: Decanter Bronze 2021	89	LAWSON'S DRY HILL SAUVIGNON BLANC Country: New Zealand Region: Marlborough Grape Variety: Sauvignon Blanc Alcohol Content: 14%	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

SPIRITS

10	138	
10	148	Orange / Y
10	138	g
		Coke / Col
GLS	вот	Ginger Ale
15	188	
18	248	
		Espresso
15	188	Frothy Iceo
	238	and velvety s
		Long Black
17	218	Latte / Cap
15	188	Mocha
13	100	Pure Pepp
45	400	Peach-Pas
15	188	Strawberry
	358	Earl Grey
15	168	English Bre
	10 10 10 GLS 15 18 15 15	10 148 10 138 GLS BOT 15 188 18 248 15 188 238 17 218 15 188 15 188 358

GLS

BOT

NON-ALCOHOLIC

MOCKTAILS BOILER'S SIGNATURE

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

7.90

Perrier Natural Sparkling

Mineral Water (750ml)	7.50
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 Light / Sprite / Tonic	3.50
Ginger Ale / Ayataka Green Tea	
COFFEE & TEA	
COFFEE & TEA Espresso	3.00
Espresso Frothy Iced Espresso	6.50
Espresso	6.50
Espresso Frothy Iced Espresso Ice cold espresso and topped with a splash of min	6.50
Espresso Frothy Iced Espresso Ice cold espresso and topped with a splash of min and velvety smooth cold foam	6.50 k
Espresso Frothy Iced Espresso Ice cold espresso and topped with a splash of mill and velvety smooth cold foam Long Black	6.50 k 4.50*
Espresso Frothy Iced Espresso Ice cold espresso and topped with a splash of min and velvety smooth cold foam Long Black Latte / Cappuccino	6.50 4.50* 5.50*
Espresso Frothy Iced Espresso Ice cold espresso and topped with a splash of mile and velvety smooth cold foam Long Black Latte / Cappuccino Mocha	6.50 k 4.50* 5.50* 5.90*
Espresso Frothy Iced Espresso Ice cold espresso and topped with a splash of min and velvety smooth cold foam Long Black Latte / Cappuccino Mocha Pure Peppermint	6.50 4.50* 5.50* 5.90* 3.90*
Espresso Frothy Iced Espresso Ice cold espresso and topped with a splash of mile and velvety smooth cold foam Long Black Latte / Cappuccino Mocha Pure Peppermint Peach-Passionfruit	6.50 4.50* 5.50* 5.90* 3.90*

^{*} Add \$1 for iced drinks