

“ An original concept by TungLok Group, Singapore, DANCING CRAB is an American-style eatery that proffers a casual, lively, and vibrant atmosphere. Largely inspired by the crawfish boil, the concept sees diners tuck in to an array of shellfish, decked out on the table sans plates and cutlery.

The restaurant dishes up a menu that revolves around classic seafood delicacies from Boston lobster to Dungeness crab, and even Singapore's well-loved Chilli and Black Pepper crabs. To complement the dining experience, the restaurant creates a vibrant ambience with its upbeat music, and also offers a premium selection of creative cocktails and imported beers.

Dancing Crab currently has outlets in Singapore and in Japan (Tokyo and Osaka).

跳舞螃蟹是由新加坡同乐餐饮集团推出的创意概念餐厅，体现美式餐饮风格，提供休闲、活泼和充满活力的用餐氛围。受美食老饕大快朵颐小龙虾的启发，这里的餐桌上没有盘碗刀叉，食客们可以享受赤手吃贝壳类海鲜时，自由自在的快感。

餐厅菜谱中荟萃各色经典海鲜美味，从波士顿龙虾到珍宝蟹，包括被誉为新加坡国菜的辣椒螃蟹和黑胡椒螃蟹。轻松的背景音乐搭配爽心悦目的内部装潢，创造出美好的用餐环境，与美食相得益彰。再来上几杯特选的创意鸡尾酒或是进口啤酒，感受会更加酷爽。

跳舞螃蟹如今在新加坡和日本东京、大阪开有分店。”

食用生的或未充分煮熟的肉类、海鲜、贝类、家禽或鸡蛋，可能会增加患食源性疾病的风险。

Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illnesses.

这菜单显示的价格得另加10%服务费及政府消费税。图片仅供参考，或于菜式不尽相符。

All prices indicated are subject to 10% service charge and prevailing government tax. Food pictures may differ from actual dish presentation.

LIVE CRAB COMBO WITH WORLD FAMOUS SIGNATURE CAJUN SAUCE

招牌“卡真”辣酱鲜活青蟹海鲜包



 **DC1. \$126.8 (bag / 包)**

1 Live Crab (approx. 700g), 350g Prawn, 350g Flower Clam, Half-shell Scallop (4pcs), Corn, Arabiki Chicken Sausage
1只鲜活青蟹(约700克), 350克虾, 350克花蛤, 半壳扇贝(4只), 玉米, 鸡肉香肠

LIVE DUNGENESS CRAB COMBO WITH BEURRE BLANC SAUCE 白酒奶油酱汁加拿大珍宝蟹海鲜包



 **DC2. \$183.9** (bag / 包)

1 Dungeness Crab (approx. 1kg), 350g Prawn, 350g Flower Clam, Corn, Arabiki Chicken Sausage
1只珍宝蟹(约1公斤), 350克虾, 350克花蛤, 玉米, 鸡肉香肠

★ **DANCING CRAB SIGNATURES** 跳舞螃蟹首选 ★



DC3. CHILLI CRAB BREAD BOWL 经典特色辣椒螃蟹 🍲 🦀

\$148.0

2 Live Crab (each approx. 700g), served on Bread Bowl

2只鲜活青蟹 (每只约700克) 随附 '面包碗'



DC4. BLACK PEPPER CRAB 特色黑胡椒螃蟹 🍲 🦀

\$148.0

2 Live Crab (each approx. 700g) with Steamed Corn

2只鲜活青蟹 (每只约700克) 配上蒸玉米

★ **DANCING CRAB SIGNATURES** 跳舞螃蟹首选 ★



DC5. LIVE BOSTON LOBSTER ROLL WITH SPICY CAJUN FRIES 鲜波士顿龙虾包配“卡真”薯条 \$58.8

Top up \$1: Change to Truffle Fries or Sweet Potato Fries

另加 \$1: 松露薯条 或 红薯条



DC6. MOONSHINE VODKA LIVE PRAWN “月光”火焰虾

\$69.8 (1kg / 公斤) **\$39.5** (500g / 克)

★ **DANCING CRAB SIGNATURES** 跳舞螃蟹首选 ★



DC7. CHILLI CRAB STUFFED FRENCH TOAST SERVED WITH BUTTER AND MAPLE SYRUP (CRAB BOX)

\$26.8

爆浆辣椒蟹盒

(Contains Peanut Sauce 含有花生酱) 🥜 🦀



DC8. STUFFED CRAB SHELL BAKED RICE

\$18.8

蟹肉焗蟹盖珍珠米饭



DC9. CHILLI CRAB TTEOKBOKKI WITH BRIOCHE ROLL 🦀

\$24.0

辣椒蟹肉韩式年糕配奶油面包

★ **DANCING CRAB SIGNATURES** 跳舞螃蟹首选 ★



DC10. CRAB CAKE 炸蟹饼

\$26.8 (2pcs / 粒)



DC11. PACIFIC WHITE FISH AND CHIPS 炸鱼柳薯条

\$23.0

Top up \$1: Truffle Fries or Sweet Potato Fries
另加 \$1: 松露薯条 或 红薯条

RECOMMENDED COMBOS 推荐海鲜包



RC1. Live Crab Combo 鲜活青蟹海鲜包 **\$126.8** (bag / 包)

1 Live Crab (approx. 700g), 350g Prawn, 350g Flower Clam, Half-shell Scallop (4pcs), Corn, Arabiki Chicken Sausage, with choice of sauce.

1只鲜活青蟹(约700克), 350克虾, 350克花蛤, 半壳扇贝(4只), 玉米, 鸡肉香肠, 配搭自选酱汁。

Please choose your sauce (Extra sauce at \$5.0 per bowl). 请选择酱汁(额外加酱料每碗另加\$5.0).

World Famous Signature Cajun
招牌“卡真”



'Mala' Sauce
特色川式麻辣



White Pepper Cream Sauce
奶油白胡椒



Zesty Garlic Butter
有滋味牛油蒜香



Beurre Blanc
白酒奶油

RECOMMENDED COMBOS 推荐海鲜包



RC2. Baller Combo 巨无霸海鲜包 🦞

\$438.40 (bag / 包)

1 Dungeness Crab (approx. 1kg), 1 Boston Lobster (approx. 750g), 2 Live Crab (each approx. 700g), 500g Prawn, 500g Flower Clam, Half-shell Scallop (8pcs), Corn, Arabiki Chicken Sausage, with choice of sauce.

1只珍宝蟹(约1公斤), 1只波士顿龙虾(约750克), 2只鲜活青蟹(每只约700克), 500克虾, 500克花蛤, 半壳扇贝(8只), 玉米, 鸡肉香肠, 搭配自选酱汁。

Please choose your sauce (Extra sauce at \$5.0 per bowl). 请选择酱汁(额外加酱料每碗另加\$5.0)。

World Famous Signature Cajun
招牌“卡真”



'Mala' Sauce
特色川式麻辣



White Pepper Cream Sauce
奶油白胡椒



Zesty Garlic Butter
有滋味牛油蒜香



Beurre Blanc
白酒奶油

RECOMMENDED COMBOS 推荐海鲜包



RC3. Live Boston Lobster Combo 波士顿龙虾海鲜包

\$146.8 (bag / 包)

1 Boston Lobster (approx. 750g), 350g Prawn, 350g Flower Clam, Corn, Arabiki Chicken Sausage, with choice of sauce.

1只波士顿龙虾 (约750克), 350克虾, 350克花蛤, 玉米, 鸡肉香肠, 配搭自选酱汁。

Please choose your sauce (Extra sauce at \$5.0 per bowl). 请选择酱汁 (额外加酱料每碗另加\$5.0)。

World Famous Signature Cajun
招牌“卡真”



'Mala' Sauce
特色川式麻辣



White Pepper Cream Sauce
奶油白胡椒



Zesty Garlic Butter
有滋味牛油蒜香



Beurre Blanc
白酒奶油

RECOMMENDED COMBOS 推荐海鲜包



RC4. Live Dungeness Crab Combo 加拿大珍宝蟹海鲜包

\$183.9 (bag / 包)

1 Dungeness Crab (approx. 1kg), 350g Prawn, 350g Flower Clam, Corn, Arabiki Chicken Sausage, with choice of sauce.

1只珍宝蟹 (约1公斤), 350克虾, 350克花蛤, 玉米, 鸡肉香肠, 搭配自选酱汁。

Please choose your sauce (Extra sauce at \$5.0 per bowl). 请选择酱汁 (额外加酱料每碗另加\$5.0)。

World Famous Signature Cajun
招牌“卡真”



'Mala' Sauce
特色川式麻辣



White Pepper Cream Sauce
奶油白胡椒



Zesty Garlic Butter
有滋味牛油蒜香



Beurre Blanc
白酒奶油

RECOMMENDED COMBOS 推荐海鲜包



RC5. Green Lobster Bucket 青龙虾海鲜桶

\$68 (bag / 包)

1 Green Lobster (approx. 300g), 150g Prawn, 150g Flower Clam, Half-shell Scallop (2pcs), Corn, Cheese Chicken Meatball, with choice of sauce.

一只青龙虾 (约300克), 150克虾, 150克花蛤, 半壳扇贝 (2只), 玉米, 芝士鸡肉球, 配搭自选酱汁。

Please choose your sauce (Extra sauce at \$5.0 per bowl). 请选择酱汁 (额外加酱料每碗另加\$5.0)。

World Famous Signature Cajun
招牌“卡真”



'Mala' Sauce
特色川式麻辣



White Pepper Cream Sauce
奶油白胡椒



Zesty Garlic Butter
有滋味牛油蒜香



Beurre Blanc
白酒奶油

BUILD A COMBO 自创海鲜包

PICK YOUR MAIN ITEM 选择主食 ①



LIVE CRAB
鲜活青蟹
\$11.9 (100g / 克)



LIVE DUNGENESS CRAB
鲜活珍宝蟹
\$14.8 (100g / 克)



LIVE BOSTON LOBSTER
鲜活波士顿龙虾
\$14.0 (100g/克)

PICK YOUR SECONDARY ITEM 选择主食 ②



**OCTOPUS
TENTACLES**
章鱼须
\$12.0
(150g / 克)



LIVE PRAWN
鲜虾
\$43.5 (700g / 克) **\$24.5** (350g / 克)



FLOWER CLAM
花蛤
\$9.5
(300g / 克)



**HALF-SHELL
SCALLOP**
半壳扇贝
\$16.8
(4pcs / 只)



**ARABIKI CHICKEN
SAUSAGE**
鸡肉香肠
\$6.5 (pc / 条)



STEAMED CORN
蒸玉米
\$4.0 (stalk / 条)

Please choose your sauce (Extra sauce at \$5.0 per bowl). 请选择酱汁 (额外加酱料每碗另加\$5.0).

World Famous Signature Cajun
招牌“卡真”



'Mala' Sauce
特色川式麻辣



White Pepper Cream Sauce
奶油白胡椒



Zesty Garlic Butter
有滋味牛油蒜香



Beurre Blanc
白酒奶油

ASIAN-INSPIRED CREATIONS 亚洲风美食



G1. Poached Rice in Lobster Bisque Soup served with Fried Fish Fillet
炸鱼配龙虾浓汤泡饭

\$20.5



G2. Sambal Grilled Fish 
叁峇辣椒烤鱼

\$26.5



G3. Laksa Grilled Fish 
海鲜叻沙烤鱼

\$28.5

ASIAN-INSPIRED CREATIONS 亚洲风美食



G4. Alaskan King Crab Leg Meat with Choron Sauce Spring Roll served with Sweet Potato Fries
阿拉斯加蟹脚肉春卷配红薯条

\$26.8



G5. 'Mala' Grilled Squid 
麻辣烤原只鱿鱼

\$28.8 (2pcs /只)

SIDES 小点



SD1. Beer-battered Oyster with Truffle-mayo
啤酒脆浆炸生蚝配松露蛋黄酱

\$22.8 (10pcs /粒)



SD2. Beer-battered Maitake Mushroom
啤酒脆浆炸舞茸菌菇

\$12.8

SIDES 小点



SD3. Exploding Chicken Cheese Meatball
炸芝士鸡肉球

\$15.8 (10pcs / 粒)



SD4. Garlic Soy Sauce Wing
蒜香酱炸鸡翅

\$13.8 (3pcs / 只)

SIDES 小点



SD5. Nachos with Crab Meat
烤玉米饼配搭蟹肉粒

\$16.8



SD6. Crispy Spicy Mini Octopus 
香脆迷你八爪鱼

\$15.8

SIDES 小点



SD7. Beer-battered Calamari
啤酒脆浆炸鱿鱼圈
\$13.8

SD8. Homemade Brioche Roll
自制牛油面包
\$3.1 (1pc / 粒)



SD9. Sweet Potato Fries
红薯条
\$11.8

SD10. Spicy Cajun Fries 
“卡真”辣薯条
\$11.8

SD11. Truffle Fries
松露薯条
\$11.8

SINGLE PLATES 主食



SP1. Exploding Crab Fried Rice
蟹肉爆浆炒饭

\$22.8



(Contains Peanut Sauce 含有花生酱)

SP2. Homemade Garlic Noodles with Shrimp
自制蒜香炒面伴鲜虾

\$18.5

SINGLE PLATES 主食



SP3. Seafood Mee Goreng 🍤 🍤
马来海鲜炒面

\$16.8



SP4. Braised Seafood Rice Vermicelli
海鲜焖白米粉

\$16.8



**SP5. Ice Plant Salad
with Roasted Sesame Dressing**
冰菜沙拉伴胡麻酱

\$15.8

DESSERTS 甜点



D1. Beignet....Great with Coffee!
纽奥良法式甜饼...配上一杯香浓咖啡, 更是完美!

\$8.3 (6pcs / 粒)



D2. Hokkaido Cheesecake Crème Brûlée with a scoop of Ice-cream
北海道焦糖芝士蛋糕伴冰淇淋

\$13.8

DESSERTS 甜点



D3. Gâteau au Chocolat Cake with a scoop of Vanilla Ice-cream
巧克力蛋糕伴香草冰淇淋

\$13.8



D4. Ice-cream with Crispy Waffle Biscuit
风味冰淇淋配搭脆饼

\$6.6 (per scoop / 每粒)



Strawberry Lemonade



Ultraviolet Berry Lemonade



Fizzy Lemonade



Grapefruit Pomelo



Oolong Milk Tea with Grass Jelly

LEMONADE & ICED TEA

Hibiscus Lime Lemonade **B** ^{4.9%} _{sugar} \$ 5.8
Freshly squeezed lemon juice and soda with lime and cold brew hibiscus tea.

Green Thyme Lemonade **B** ^{4.5%} _{sugar} \$ 5.8
Freshly squeezed lemon juice and soda with lime and thyme leaves.

Fizzy Lemonade **B** ^{3.5%} _{sugar} \$ 5.8
Freshly squeezed lemon juice and soda with fresh lemon slices.

Lavender Lemonade **B** ^{4.4%} _{sugar} \$ 5.8
Freshly squeezed lemon juice and soda with lavender flower.

Ultraviolet Berry Lemonade **B** ^{3.2%} _{sugar} \$ 5.8
Freshly squeezed lemon juice with blue pea flower.

Strawberry Lemonade **B** ^{4.2%} _{sugar} \$ 5.8
Freshly squeezed lemon juice and soda with fresh strawberry.

Yuzu Lemonade **C** ^{8.8%} _{sugar} \$ 5.8
Freshly squeezed lemon juice, yuzu juice and soda with yuzu jam.

Pink Thyme Lemonade **C** ^{6.7%} _{sugar} \$ 5.8
Freshly squeezed lemon juice and soda with grenadine syrup.

Oolong Milk Tea with Grass Jelly **C** ^{1.1%} _{sugar} \$ 5.8
Oolong tea with fresh milk and grass jelly.

Southern Iced Sweet Tea **C** ^{5.9%} _{sugar} \$ 5.8
A blend of earl grey and english breakfast tea topped with mint leaf.

Homemade Iced Lemon Tea **B** ^{4.2%} _{sugar} \$ 5.8
Freshly squeezed lemon juice and fragrant black tea leaves with fresh lemon slices.

Grapefruit Pomelo **B** ^{1.8%} _{sugar} \$ 5.8
Fizzy soda, grapefruit and passion fruit juice with fresh pomelo.

JUICE

Orange		\$ 5.0
Apple		\$ 5.0
Lime		\$ 5.0
Yuzu		\$ 5.0

SOFT DRINK

Coke		\$ 4.5
Coke Light		\$ 4.5
Sprite		\$ 4.5
Ginger Ale		\$ 4.5
Bundaberg Ginger Beer		\$ 5.0
San Pellegrino Sparkling Water	(500ml)	\$ 7.0
Alkaline Water pH 8.0		\$ 1.5

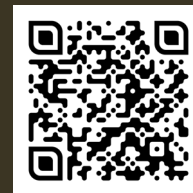
TEA

Chamomile / Earl Grey / English Breakfast /	\$ 5.0
Ruby Peach 40	\$ 6.0

COFFEE

Americano		\$ 4.5
Espresso		\$ 4.5
Double Espresso		\$ 5.0
Latte		\$ 5.5
Cappuccino		\$ 5.5
Mocha		\$ 5.5
Hot Chocolate		\$ 5.5

Nutri-Grade Info



BOTTLED BEER

Fucking Hell Germany, ABV: 4.9%	\$ 12.0
Lindemans Pecheresse (Peach) Belgium, ABV: 2.5%	\$ 12.0
Lindemans Cassis (Apple) Belgium, ABV: 3.5%	\$ 12.0
Heineken (Lager) Singapore, ABV: 5% (Only available at VivoCity outlet)	\$ 12.0
Guinness Draught Ireland, ABV: 4.1% (Only available at VivoCity outlet)	\$ 12.0
Corona Mexico, ABV: 4.5%	\$ 12.0
Sapporo Japan, ABV: 4.9%	\$ 12.0

BEER BY THE TAP

Tiger Draft Beer Singapore, ABV: 5%	(draft) \$ 11.0
	(jug) \$ 28.0
	(tower) \$ 68.0
Kirin Draft Beer Japan, ABV 5.0% (Only available at VivoCity outlet)	(glass) \$ 12.0
	(jug) \$ 32.0
	(tower) \$ 90.0
Erdinger Weissbier Germany, ABV: 5.3% (Only available at VivoCity outlet)	(pint) \$ 14.0
	(bomber) \$ 25.0
	(jug) \$ 35.0

WINE

Elena Walch Pinot Grigio, Italy	\$ 48.0	BTL
Elena Walch Chardonnay, Italy	\$ 48.0	
Elena Walch EWA Cuvée, Italy	\$ 48.0	
Ca' del Baio Moscato d'Asti DOCG, Italy	\$ 42.0	
Finca Antigua Crianza Tempranillo, Spain	\$ 48.0	
Borbotón Coupage, Spain	\$ 60.0	
Coppi Siniscalco Primitivo IGP Puglia, Spain	\$ 48.0	
La Minga Sauvignon Blanc, Chile	\$ 42.0	
La Minga Cabernet Sauvignon / Merlot, Chile	\$ 42.0	
Roche Mazet Chardonnay, France	\$ 45.0	

COCKTAIL

Strawberry Shortcake	\$ 12.0
Mojito	\$ 12.0
Miss Paloma	\$ 12.0
Mr Pimm's Lemonade	\$ 12.0
Rosemary Cooler	\$ 12.0
Whiskey Sour	\$ 12.0