

“ 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，自由自在的快乐。

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。”

All prices are subject to 10% service charge and prevailing government tax.  
Consuming raw or undercooked meat, seafood, shellfish, poultry, or eggs may increase your risk of food-borne illnesses. Pictures shown are for illustration purposes only and may differ from the actual dish served.  
这菜单显示的价格得另加10%服务费及政府消费税。食用生的或未充分煮熟肉类、海鲜、贝类、家禽或鸡蛋，可能会增加患食源性疾病的风险。照片仅供参考，或与菜品实物有所不同。

# LIVE CRAB COMBO WITH WORLD FAMOUS SIGNATURE CAJUN SAUCE

## 招牌“卡真”辣酱鲜活青蟹海鲜包



 **DC1. \$118.0** (bag/包)

1 Live Crab (approx. 700g), 350g Prawn, 350g Flower Clam, 300g Half-shell Scallop, Corn, Arabiki Chicken Sausage  
1只鲜活青蟹(约700克), 350克虾, 350克花蛤, 300克半壳扇贝, 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. \$213.5** (bag/包)

1 Dungeness Crab (approx. 1.2kg), 350g Prawn, 350g Flower Clam, Corn, Arabiki Chicken Sausage  
1只珍宝蟹 (约1.2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 🍲 🌶️

**\$138.0**

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 🍲 🌶️

**\$138.0**

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 LOBSTER ROLL WITH SPICY CAJUN FRIES** 鲜波士顿龙虾包配 "卡真" 薯条

**\$56.8**

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

另加 \$1: 换成 松露薯条 或 红薯条



**DC6. CRAB CAKE** 炸蟹饼

**\$23.8** (2 pcs/粒)



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



**DC7. CHILLI CRAB TTEOKBOKKI WITH BRIOCHE ROLL** 辣椒蟹肉韩式年糕配牛油面包 🍷 **\$24.0**



**DC8. 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 🦀

**\$118.0** (bag/包)

1 Live Crab (approx. 700g), 350g Prawn, 350g Flower Clam, 300g Half-shell Scallop, Corn, Arabiki Chicken Sausage, with choice of sauce.

1只鲜活青蟹(约700克), 350克虾, 350克花蛤, 300克半壳扇贝, 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 🦞

**\$428.0** (bag/包)

1 Dungeness Crab (approx. 1.2kg), 1 Boston Lobster (approx. 750g), 2 Live Crab (each approx. 700g), 500g Prawn, 500g Flower Clam, 300g Half-shell Scallop, Corn, Arabiki Chicken Sausage, with choice of sauce.

1只珍宝蟹 (约1.2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, 300克半壳扇贝, 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 (额外加酱汁每碗另加\$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

**\$213.5** (bag/包)

1 Dungeness Crab (approx. 1.2kg), 350g Prawn, 350g Flower Clam, Corn, Arabiki Chicken Sausage, with choice of sauce.

1只珍宝蟹 (约1.2公斤), 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



# 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**  
珍宝蟹  
**\$14.8** (100g/克)



**LIVE BOSTON LOBSTER**  
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)



**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



## C1. Chilli Crab 辣椒螃蟹 🍲

1 Live Crab (approx. 700g)  
1只鲜活青蟹(约700克)

\$69.8



## C2. Black Pepper Crab 黑胡椒螃蟹 🍲

1 Live Crab (approx. 700g) with Steamed Corn  
1只鲜活青蟹(约700克)配上蒸玉米

\$69.8



# ASIAN-INSPIRED CREATIONS 亚洲风美食



**C3. Sambal Grilled Fish** 🌶️  
叁峇辣椒烤鱼

\$24.5



**C4. Laksa Grilled Fish** 🌶️  
叻沙烤鱼

\$26.5



# ASIAN-INSPIRED CREATIONS 亚洲风美食



**C5. Braised Seafood Beancurd**  
海鲜红烧豆腐

**\$15.8**



**C6. Poached Rice in Lobster Bisque Soup served with Fried Fish Fillet**  
炸鱼配龙虾浓汤泡饭

**\$20.5**



# ASIAN-INSPIRED CREATIONS 亚洲风美食



**C7. Seafood Mee Goreng**   
马来海鲜炒面

\$16.8



**C8. Braised Seafood Rice Vermicelli**  
海鲜焖白米粉

\$16.8



**C9. Shrimp Fried Rice with Crispy Whitebait**   
银鱼虾仁炒饭

\$16.8



# ASIAN-INSPIRED CREATIONS 亚洲风美食



**C10. Sambal 'Kang Kong'** 🌶️  
参峇蕹菜

**\$12.8**



**C11. Stir-fried Baby 'Kai Lan'**  
with Oyster Sauce  
蚝油芥兰苗

**\$14.8**



**C12. Steamed Fragrant Rice**  
白饭

**\$1.5**



# SIDES 小点



**SD1. Beer-battered Calamari**  
啤酒脆浆炸鱿鱼圈  
\$12.5

**SD2. Homemade Brioche Roll**  
自制牛油面包  
\$3.1 (1 pc/粒)

**SD3. Beer-battered Mushroom**  
啤酒脆浆炸鲜菇  
\$11.8



**SD4. Sweet Potato Fries**  
红薯条  
\$11.8

**SD5. Spicy Cajun Fries**   
“卡真”辣薯条  
\$11.8

**SD6. Truffle Fries**  
松露薯条  
\$11.8



# SIDES 小点



**SD7. Nachos with Crab Meat**  
烤玉米饼配搭蟹肉粒

**\$15.8**



**SD8. Buffalo Drumette**   
布法罗棒棒辣小鸡腿

**\$12.8** (8 pcs/只)



**SD9. Garlic Soy Sauce Mid-wing**  
蒜香酱炸鸡中翅

**\$12.8** (8 pcs/只)



## SIDES 小点



SD10. Crispy Spicy Mini Octopus 🌶️  
香脆迷你八爪鱼

\$13.8



SD11. Fish Finger Fries with Truffle-mayo  
炸鱼条配松露蛋黄酱

\$18.8



# 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



**SP3. 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** (6 pcs/粒)



**D2. Brownie Cake with a scoop of Vanilla Ice-cream**  
布朗尼蛋糕伴香草冰淇淋

**\$13.2**



## DESSERTS 甜点



**D3. Apple Crumble with a scoop of Ice-cream**  
苹果奶酥伴冰淇淋

**\$13.2**



**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** <sup>4.9%</sup><sub>sugar</sub> \$ 5.8  
Freshly squeezed lemon juice and soda with lime and cold brew hibiscus tea.

**Green Thyme Lemonade** **B** <sup>4.5%</sup><sub>sugar</sub> \$ 5.8  
Freshly squeezed lemon juice and soda with lime and thyme leaves.

**Fizzy Lemonade** **B** <sup>3.5%</sup><sub>sugar</sub> \$ 5.8  
Freshly squeezed lemon juice and soda with fresh lemon slices.

**Lavender Lemonade** **B** <sup>4.4%</sup><sub>sugar</sub> \$ 5.8  
Freshly squeezed lemon juice and soda with lavender flower.

**Ultraviolet Berry Lemonade** **B** <sup>3.2%</sup><sub>sugar</sub> \$ 5.8  
Freshly squeezed lemon juice with blue pea flower.

**Strawberry Lemonade** **B** <sup>4.2%</sup><sub>sugar</sub> \$ 5.8  
Freshly squeezed lemon juice and soda with fresh strawberry.

**Yuzu Lemonade** **C** <sup>8.8%</sup><sub>sugar</sub> \$ 5.8  
Freshly squeezed lemon juice, yuzu juice and soda with yuzu jam.

**Pink Thyme Lemonade** **C** <sup>6.7%</sup><sub>sugar</sub> \$ 5.8  
Freshly squeezed lemon juice and soda with grenadine syrup.

**Oolong Milk Tea with Grass Jelly** **C** <sup>1.1%</sup><sub>sugar</sub> \$ 5.8  
Oolong tea with fresh milk and grass jelly.

**Southern Iced Sweet Tea** **C** <sup>5.9%</sup><sub>sugar</sub> \$ 5.8  
A blend of earl grey and english breakfast tea topped with mint leaf.

**Homemade Iced Lemon Tea** **B** <sup>4.2%</sup><sub>sugar</sub> \$ 5.8  
Freshly squeezed lemon juice and fragrant black tea leaves with fresh lemon slices.

**Grapefruit Pomelo** **B** <sup>1.8%</sup><sub>sugar</sub> \$ 5.8  
Fizzy soda, grapefruit and passion fruit juice with fresh pomelo.



## JUICE

Orange	<b>C</b> 9.9% sugar	\$ 5.0
Apple	<b>C</b> 8% sugar	\$ 5.0
Lime	<b>C</b> 8.9% sugar	\$ 5.0
Yuzu	<b>C</b> 10% sugar	\$ 5.0

## SOFT DRINK

Coke	<b>B</b> 4.6% sugar	\$ 4.5
Coke Zero		\$ 4.5
Sprite	<b>B</b> 4.6% sugar	\$ 4.5
Ginger Ale	<b>B</b> 4.6% sugar	\$ 4.5
Bundaberg Ginger Beer	<b>D</b> 11% sugar	\$ 5.0
San Pellegrino Sparkling Water	<b>A</b> 0% sugar	(500ml) \$ 7.0
Alkaline Water pH 8.0	<b>A</b> 0% sugar	\$ 1.5

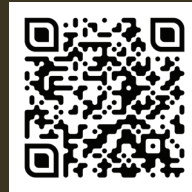
## TEA

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

## COFFEE

Americano	<b>A</b> 0% sugar	\$ 4.5
Espresso	<b>A</b> 0% sugar	\$ 4.5
Double Espresso	<b>A</b> 0% sugar	\$ 5.0
Latte	<b>C</b> 0% sugar	\$ 5.5
Cappuccino	<b>C</b> 0% sugar	\$ 5.5
Mocha	<b>D</b> 11.3% sugar	\$ 5.5
Hot Chocolate	<b>C</b> 6.7% sugar	\$ 5.5

Nutri-Grade Info





## BOTTLED BEER

---

<b>Fucking Hell</b> Germany, ABV: 4.9%	\$ 10.0
<b>Lindemans Pecheresse (Peach)</b> Belgium, ABV: 2.5%	\$ 10.0
<b>Lindemans Cassis (Apple)</b> Belgium, ABV: 3.5%	\$ 10.0
<b>Heineken (Lager)</b> Singapore, ABV: 5%	\$ 10.0
<b>Kirin Beer</b> Japan, ABV: 5%	\$ 10.0

## BEER BY THE TAP

---

<b>Tiger Draft Beer</b> Singapore, ABV: 5%	(glass) \$ 8.0	(jug) \$ 23.0	(tower) \$ 60.0
<b>Erdinger Weissbier</b> Germany, ABV: 5.3%	(pint) \$ 10.0	(bomber) \$ 18.0	
<b>Guinness Draught</b> Ireland, ABV: 4.1%	(pint) \$ 10.0		

## COCKTAIL

---

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

## WINE

---

<b>Elena Walch Pinot Grigio, Italy</b>	\$ 48.0	<b>BTL</b>
<b>Elena Walch Chardonnay, Italy</b>	\$ 48.0	
<b>Elena Walch EWA Cuvée, Italy</b>	\$ 48.0	
<b>Ca' del Baio Moscato d'Asti DOCG, Italy</b>	\$ 42.0	
<b>Finca Antigua Tempranillo, Spain</b>	\$ 48.0	
<b>Borbotón Coupage, Spain</b>	\$ 60.0	
<b>Coppi Siniscalco Primitivo IGP Puglia, Spain</b>	\$ 48.0	
<b>30 Mile Shiraz, Australia</b>	\$ 60.0	
<b>Weingut Robert Weil Riesling Troocken, Germany</b>	\$ 70.0	
<b>Liébart-Régnier Les Sols Bruns Brut NV, France</b>	\$ 80.0	
<b>La Minga Sauvignon Blanc, Chile</b>	\$ 42.0	
<b>La Minga Cabernet Sauvignon / Merlot, Chile</b>	\$ 42.0	
<b>Roche Mazet Chardonnay, France</b>	\$ 42.0	
<b>Roche Mazet Sauvignon, France</b>	\$ 42.0	