

“ 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。”

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



Fizzy Lemonade



Ultraviolet Berry Lemonade



Grapefruit Pomelo



Oolong Milk Tea with Grass Jelly



LEMONADE & ICED TEA

Fizzy Lemonade \$ 5.8

Freshly squeezed lemon juice and soda with fresh lemon slices.

Pink Thyme Lemonade \$ 5.8

Freshly squeezed lemon juice and soda with grenadine syrup.

Lavender Lemonade \$ 5.8

Freshly squeezed lemon juice and soda with lavender flower.

Grapefruit Pomelo \$ 5.8

Fizzy soda, grapefruit and passion fruit juice with fresh pomelo.

Ultraviolet Berry Lemonade \$ 5.8

Freshly squeezed lemon juice with blue pea flower.

Oolong Milk Tea with Grass Jelly \$ 5.8

Oolong tea with fresh milk and grass jelly.

Strawberry Lemonade \$ 5.8

Freshly squeezed lemon juice and soda with fresh strawberry.

Southern Iced Sweet Tea \$ 5.8

A blend of earl grey and english breakfast tea topped with mint leaf.

Yuzu Lemonade \$ 5.8

Freshly squeezed lemon juice, yuzu juice and soda with yuzu jam.

Homemade Iced Lemon Tea \$ 5.8

Freshly squeezed lemon juice and fragrant black tea leaves with fresh lemon slices.

JUICE

Orange / Apple / Lime / Yuzu \$ 5.0

SOFT DRINK

Coke / Coke Light /
Sprite / Ginger Ale \$ 4.5

Bundaberg Ginger Beer \$ 5.0

San Pellegrino (500ml) \$ 7.0
Sparkling Water

Oxygenated Water \$ 1.5

BOTTLED BEER

Fucking Hell \$ 10.0
Germany, ABV: 4.9%

Lindemans Pecheresse (Peach) \$ 10.0
Belgium, ABV: 2.5%

Lindemans Cassis (Apple) \$ 10.0
Belgium, ABV: 3.5%

Heineken (Lager) \$ 10.0
Singapore, ABV: 5%

Kirin Beer \$ 10.0
Japan, ABV: 5%

BEER BY THE TAP

Tiger Draft Beer (glass) \$ 8.0
Singapore, ABV: 5%
(jug) \$ 23.0
(tower) \$ 60.0

Erdinger Weissbier (pint) \$ 10.0
Germany, ABV: 5.3%
(bomber) \$ 18.0

Guinness Draught (pint) \$ 10.0
Ireland, ABV: 4.1%

WINE

BTL

La Minga Cabernet Sauvignon /
Merlot, Chile \$ 42.0

La Minga Sauvignon
Blanc, Chile \$ 42.0

Roche Mazet Chardonnay,
France \$ 42.0

Roche Mazet
Cabernet Sauvignon,
France \$ 42.0

TEA

Chamomile / Earl Grey /
English Breakfast /
Gyokuro Green Tea \$ 5.0

COFFEE

Americano \$ 4.5

Espresso \$ 4.5

Double Espresso \$ 5.0

Latte \$ 5.5

Cappuccino \$ 5.5

Mocha \$ 5.5

Hot Chocolate \$ 5.5