

“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 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、日本东京和大阪有分店。”

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.

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★ ★ ★ **TRENDING NOW 流行必点** ★ ★ ★

Available FOR A LIMITED
TIME ONLY

限时供应，别错过！



Contains Peanut Sauce 含有花生酱 🥜

TN1. CENTURY EGG CARBONARA 皮蛋卡邦尼

\$22.8

Fried codfish floss, seared crab leg meat, century egg, onsen egg, grated cheese and spring onions.
炸鳕鱼酥丝、煎蟹腿肉、皮蛋、温泉蛋、奶酪粉和葱花。

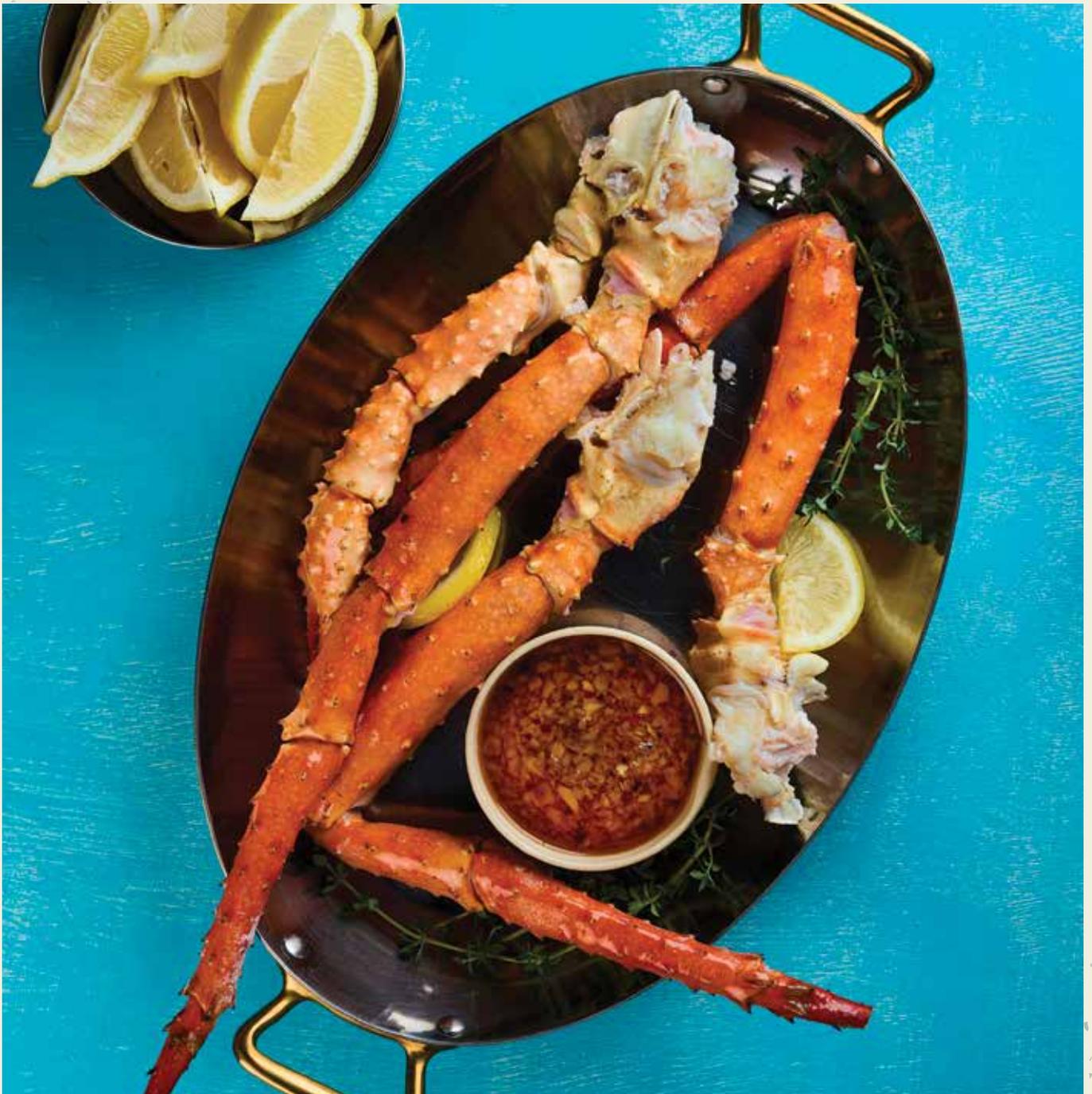
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★ ★ ★ **SEASONAL PICKS 时令推荐** ★ ★ ★



SP1. **ALASKA KING CRAB LEG (APPROX. 1KG)** 阿拉斯加蟹脚 (约一公斤)

\$138.0

★ ★ ★ **SAUCE CHOICES 酱料选择** ★ ★ ★

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”		Garlic Chilli Crisps Sauce 蒜蓉香脆辣椒酱
	White Pepper Cream 奶油白胡椒		Zesty Garlic Butter 有滋味牛油蒜香
		Beurre Blanc 白酒奶油	

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★ ★ ★ SEASONAL PICKS 时令推荐 ★ ★ ★



SP2. OYSTER OF THE DAY 每日生蚝

Seasonal Price / 时价

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



RC1. Live Crab Combo 鲜活青蟹海鲜包 🌶️

\$127.0 (bag / 包)

1 Live Crab (approx. 700g), 350g Prawn, 500g Hamaguri 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, 500克蛤蜊, 半壳扇贝(4只), 玉米, 鸡肉香肠, 配搭自选酱汁。

🌶️ Strongly Recommended 强力推荐

🌶️ Spicy 辣

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RC2. Baller Combo 巨无霸海鲜包 🍷

\$439.0 (bag / 包)

1 Dungeness Crab (approx. 1kg), 1 Boston Lobster (approx. 750g), 2 Live Crab (each approx. 700g), 700g Prawn, 1kg Hamaguri 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), 700克虾, 1公斤蛤蜊, 半壳扇贝 (8只), 玉米, 鸡肉香肠, 配搭自选酱汁。

🍷 Strongly Recommended 强力推荐

🌶️ Spicy 辣

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



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

\$147.0 (bag / 包)

1 Boston Lobster (approx. 750g), 350g Prawn, 500g Hamaguri Clam, Corn, Arabiki Chicken Sausage, with choice of sauce.

1只波士顿龙虾 (约750克), 350克虾, 500克蛤蜊, 玉米, 鸡肉香肠, 配搭自选酱汁。



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

\$184.0 (bag / 包)

1 Dungeness Crab (approx. 1kg), 350g Prawn, 500g Hamaguri Clam, Corn, Arabiki Chicken Sausage, with choice of sauce.

1只珍宝蟹 (约1公斤), 350克虾, 500克蛤蜊, 玉米, 鸡肉香肠, 搭配自选酱汁。

🍷 Strongly Recommended 强力推荐

🌶️ Spicy 辣

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



RC5. Brazil Green Lobster Combo 巴西龙虾海鲜包 🍷

\$68.0 (bag / 包)

1 Green Lobster (approx. 300g), 150g Prawn, 500g Hamaguri Clam, Half-shell Scallop (2pcs), Corn Cheese Chicken Meatball, with choice of sauce.

一只青龙虾 (约300克), 150克虾, 500克蛤蜊, 半壳扇贝 (2只), 玉米, 芝士鸡肉球, 配搭自选酱汁。



RC6. #2 Combo Bag 二号海鲜包 🍷

\$60.0 (bag / 包)

350g Prawn, 500g Hamaguri Clam, Half-shell Scallop (4pcs), Corn, Arabiki Chicken Sausage, with choice of sauce.

350克虾, 500克蛤蜊, 半壳扇贝 (4只), 玉米, 鸡肉香肠, 搭配自选酱汁。

🍷 Strongly Recommended 强力推荐

🌶️ Spicy 辣

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★ ★ ★ SINGAPORE CLASSICS 新加坡经典蟹 ★ ★ ★



SG1. 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’。



SG2. 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。

 Strongly Recommended 强力推荐

 Spicy 辣

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BUILD A COMBO 自创海鲜包



① PICK YOUR MAIN ITEM 选择主食



LIVE CRAB
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)

② PICK YOUR SECONDARY ITEM 选择主食



LIVE PRAWN
鲜虾

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



OCTOPUS TENTACLES
章鱼须

\$12.0
(150g / 克)



HAMAGURI CLAM
蛤蜊

\$12.0
(500g / 克)



ARABIKI CHICKEN SAUSAGE
鸡肉香肠

\$6.5
(4 pcs / 条)



STEAMED CORN
蒸玉米

\$4.0
(stalk / 条)



HALF-SHELL SCALLOP
半壳扇贝

\$16.8
(4 pcs / 只)

★ ★ ★ SAUCE CHOICES 酱料选择 ★ ★ ★

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”



Garlic Chilli Crisps Sauce
蒜蓉香脆辣椒酱



White Pepper Cream
奶油白胡椒



Zesty Garlic Butter
有滋味牛油蒜香

Beurre Blanc
白酒奶油

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★ ★ ★ **COMMUNAL DELIGHTS 聚味分享** ★ ★ ★



CD1. Poached Rice in Lobster Bisque Soup \$20.5
served with Fried Fish Fillet
炸鱼龙虾浓汤泡饭



CD2. Fresh Boston Lobster Roll \$58.8
鲜波士顿龙虾包
 Top up \$1: Change to Truffle Fries or Sweet Potato Fries
 另加\$1: 换成松露薯条或红薯条



CD3. Moonshine Vodka Live Prawn
“月光”火焰虾

\$69.8 \$39.5
 (1kg / 公斤) (500g / 克)

 Strongly Recommended 强力推荐

 Spicy 辣

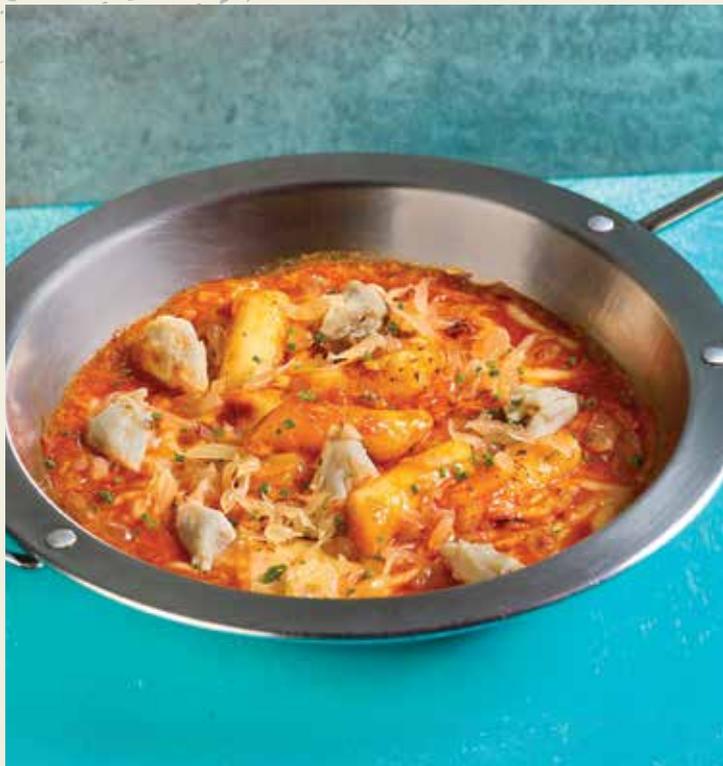
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CD4. **Chilli Crab Tteokbokki** 🌶️
辣椒蟹肉韩式年糕

\$24.0



CD5. **Crab Cake**
炸蟹饼

\$26.8



CD6. **Pacific White Fish & Chip**
鱼柳薯条

\$23.0

Top up \$1: Change to Truffle Fries or Sweet Potato Fries
另加\$1: 换成松露薯条或红薯条

🌶️ Strongly Recommended 强力推荐

🌶️ Spicy 辣

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CD7. 'Mala' Grilled Squid 麻辣烤原只鱿鱼

\$28.8



CD8. Potato Shrimp 土豆丝炸虾

\$15.8



CD9. Deep-fried Mixed Vegetable 炸脆皮蔬菜
Okra, Button Mushroom, Mini Pumpkin, Baby Romaine Lettuce
秋葵, 蘑菇, 贝贝南瓜, 小罗马生菜

\$13.8

 Strongly Recommended 强力推荐

 Spicy 辣

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★ ★ ★ SIDES 小吃 ★ ★ ★

- ★ Japan's first domestic ketchup (Since 1903)
日本第一款国产番茄酱 (至1903年)
- ★ 100% organic, additive-free
100%有机, 不含任何添加剂
- ★ Rich tomato umami
浓郁番茄鲜味



SD1. Minions Potato Hash Browns with Simizu's Tomato Ketchup
小黄人薯饼配清水番茄酱

\$11.8



SD2. Garlic Soy Sauce Wing
蒜香酱炸鸡翅

\$13.8
(3pcs / 只)



SD3. Crispy Spicy Mini Octopus 🌶️
香脆迷你八爪鱼

\$15.8

🌶️ Strongly Recommended 强力推荐

🌶️ Spicy 辣

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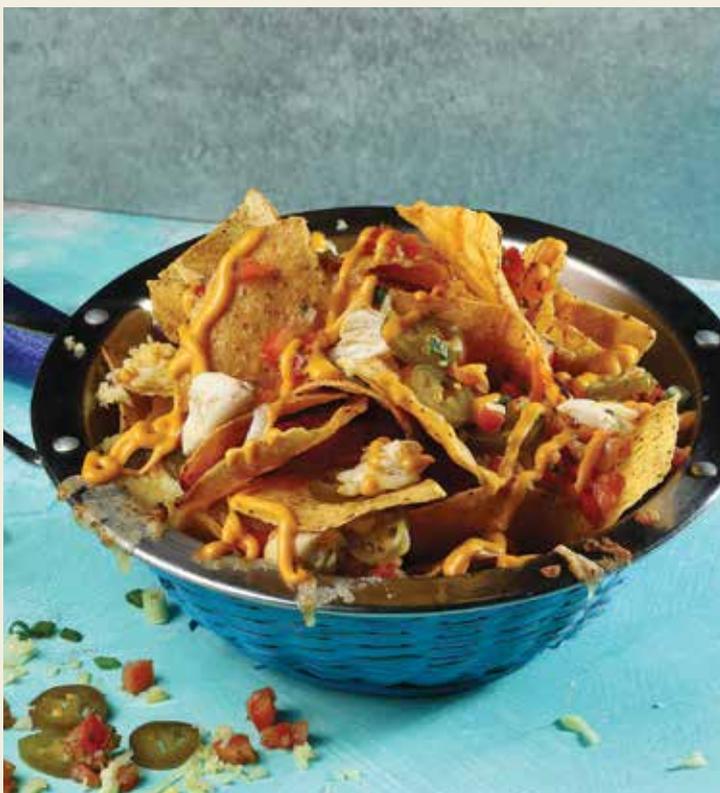
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★ ★ ★ SIDES 小吃 ★ ★ ★



SD4. Deep-fried Calamari with Salt and Pepper
椒盐鱿鱼圈

\$15.8



SD5. Nachos with Crab Meat
蟹肉玉米脆饼

\$16.8



SD6. Beer-battered Button Mushroom
啤酒脆浆炸蘑菇

\$12.8

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 Spicy 辣

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★ ★ ★ SIDES 小吃 ★ ★ ★



SD7. Sweet Potato Fries
红薯条
\$11.8

SD8. Spicy Cajun Fries 🌶️
'卡真' 辣薯条
\$11.8

SD9. Truffle Fries
松露薯条
\$11.8



**SD10. Deep-fried Spring Onion
Twisted Bread Rolls**
炸葱馒头
\$9.0 (6 pcs / 粒)

SD11. Homemade Brioche Roll
自制牛油面包
\$3.1 (1 pc / 粒)

🌶️ Strongly Recommended 强力推荐

🌶️ Spicy 辣

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★ ★ ★ SINGLE PLATES 主食 ★ ★ ★



Contains Peanut Sauce 含有花生酱 🥜

SP1. Homemade Garlic Noodles with Shrimp
自制蒜香炒面拌鲜虾

\$18.5



SP2. Exploding Crab Fried Rice
蟹肉爆浆炒饭

\$22.8

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★ ★ ★ **SALAD 沙拉** ★ ★ ★



SL1. Ice Plant Salad with Roasted Sesame Dressing
冰菜沙拉伴胡麻酱

\$15.8



SL2. Cocktail Shrimp Salad with Zesty Lemongrass Dressing
鸡尾酒虾沙拉伴香茅沙拉酱

\$18.8

Shrimp, Arugula Rocket, Fruite Granola, Yellow Frisee, Summer Radish, Cherry Tomato
虾, 芝麻菜, 水果格兰诺拉麦片, 黄皱叶菊苣, 樱桃萝卜, 樱桃番茄

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.

★ ★ ★ **DESSERT 甜点** ★ ★ ★

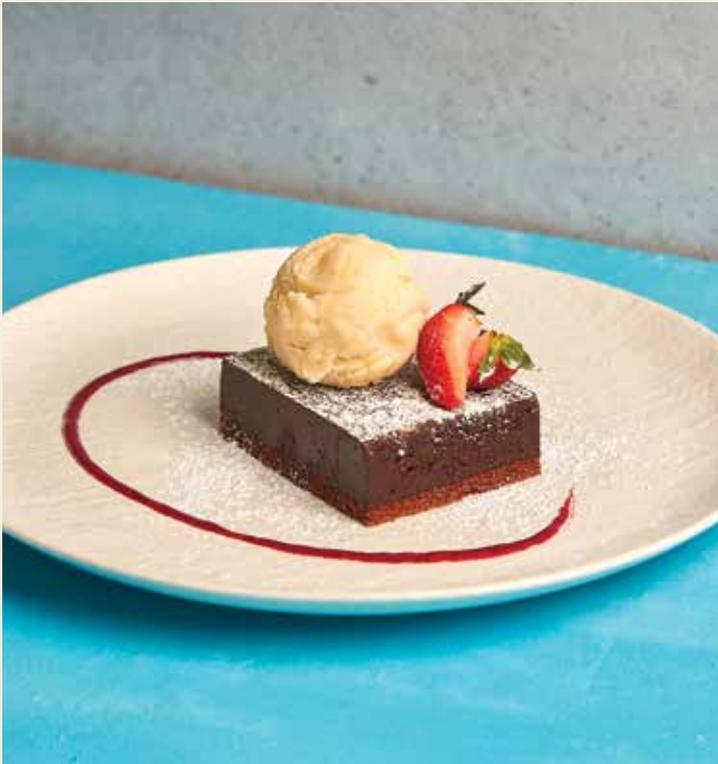


D1. Beignet
纽奥良法式甜饼

\$8.3
(6pcs / 粒)



D2. Hokkaido Cheesecake Crème Brûlée **\$13.8**
北海道焦糖芝士蛋糕



D3. Gâteau au Chocolat Cake
古典巧克力蛋糕

\$13.8



D4. Ice-cream with Crispy Waffle Biscuit **\$6.6**
风味冰淇淋配搭脆饼
(per scoop / 每粒)

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★ ★ ★ **COCKTAILS 鸡尾酒** ★ ★ ★



SC1. Tropicana

Spiced gold rum, grenadine, lime and apple juice

Per Glass **\$15.0**

Per Bowl **\$60.0** (good for 5 persons / 适合5人份)



SC2. Golden Hour

Gin, orange juice and vanilla syrup

Per Glass **\$15.0**

Per Bowl **\$60.0** (good for 5 persons / 适合5人份)



SC3. Pinky Crabby

Gin, Campari, triple sec and lemon

Per Glass **\$16.0**



SC4. Lady in Blue

Gin, blue curacao, lemon and egg white

Per Glass **\$16.0**



SC5. Aperol Fizz

Aperol, vodka, lemon and Sprite

Per Glass **\$16.0**

★ ★ ★ **SHOTS 一口乾** ★ ★ ★

SS1. Gordon London Dry Gin UK, ABV 37.5%

Per Shot **\$10.0**

SS2. Smirnoff Vodka Italy, ABV 37.5%

Per Shot **\$10.0**

SS3. Bacardi Carta Blanca (White Rum) Puerto Rico, ABV 37.5%

Per Shot **\$10.0**

SS4. Bacardi Carta Oro (Golden Rum) Puerto Rico, ABV 37.5%

Per Shot **\$10.0**

SS5. Tequila Tres Sombreros Mexico, ABV 38%

Per Shot **\$10.0**

SS6. Whiskey The Famous Grouse Scotland, ABV 40%

Per Shot **\$13.0**

SS7. Whiskey Jack Daniel USA, ABV 40%

Per Shot **\$13.0**

★ ★ ★ BEER BY THE TAP 生啤酒 ★ ★ ★

BT1. Tiger Draft Beer Singapore, ABV: 5%	Per Pint (500ml) \$11.0 Per Jug \$28.0 Per Tower \$68.0
BT2. Kirin Draft Beer Japan, ABV 5.0%	Per Pint (500ml) \$12.0 Per Jug \$32.0 Per Tower \$90.0
BT3. Erdinger Weissbier Germany, ABV: 5.3%	Per Pint (500ml) \$14.0 Per Bomber (1000ml) \$25.0 Per Jug \$35.0

★ ★ ★ BEER 啤酒 ★ ★ ★

BB1. Lindemans Pecheresse (Peach) Belgium, ABV: 2.5%	Per Bottle \$12.0
BB2. Lindemans Cassis (Apple) Belgium, ABV: 3.5%	Per Bottle \$12.0
BB3. Bernini Amber (Grape Sparkling Spritzer)	Per Bottle \$12.0
BB4. Heineken (Lager) Singapore, ABV: 5%	Per Bottle \$12.0
BB5. Guinness Draught Ireland, ABV: 4.1%	Per Bottle \$12.0
BB6. Corona Mexico, ABV: 4.5%	Per Bottle \$12.0
BB7. Sapporo Japan, ABV: 4.9%	Per Bottle \$12.0

★ ★ ★ CRAFT BEER 精釀風味啤酒 ★ ★ ★

CB1. Warsteiner Germany, ABV: 4.8%	Per Bottle \$15.0
CB2. Bavik Super Pils Belgium, ABV: 5.2%	Per Bottle \$15.0
CB3. Heart of Darkness (Tropical Lager) Vietnam, ABV: 5.0%	Per Bottle \$15.0
CB4. Heart of Darkness (Dried Irish Stout) Vietnam, ABV: 4.2%	Per Bottle \$15.0
CB5. HOD (Marlow's Mellow Pomelo IPA) Vietnam, ABV: 5.8%	Per Bottle \$15.0

★ ★ ★ WINE 葡萄酒 (RED 红 / WHITE 白) ★ ★ ★

WRW1. Elena Walch Pinot Grigio Italy	Per Bottle \$48.0
WRW2. Elena Walch Chardonnay Italy	Per Bottle \$48.0
WRW3. Ca' del Baio Moscato d'Asti DOCG Italy	Per Bottle \$42.0
WRW4. La Minga Sauvignon Blanc Chile	Per Bottle \$42.0
WRW5. La Minga Cabernet Sauvignon / Merlot Chile	Per Bottle \$42.0
WRW6. Roche Mazet Chardonnay France	Per Bottle \$45.0

★ ★ ★ **LEMONADE & ICED TEA 檸檬汽水和冰茶** ★ ★ ★



B 4.5%
sugar

LT1. Green Thyme Lemonade
Freshly squeezed lemon juice, soda, lime and thyme leaves.
\$5.8



B 3.5%
sugar

LT2. Fizzy Lemonade
Freshly squeezed lemon juice and soda with fresh lemon slices.
\$5.8



B 4.4%
sugar

LT3. Lavender Lemonade
Freshly squeezed lemon juice and soda with lavender flower.
\$5.8



B 3.2%
sugar

LT4. Ultraviolet Berry Lemonade
Freshly squeezed lemon juice with blue pea flower.
\$5.8



B 4.2%
sugar

LT5. Strawberry Lemonade
Freshly squeezed lemon juice and soda with fresh strawberry.
\$5.8



C 8.8%
sugar

LT6. Yuzu Lemonade
Freshly squeezed lemon juice, yuzu juice, soda and yuzu jam.
\$5.8



C 6.7%
sugar

LT7. Pink Thyme Lemonade
Freshly squeezed lemon juice and soda with grenadine syrup.
\$5.8



C 5.9%
sugar

LT8. Southern Iced Sweet Tea
A blend of earl grey and english breakfast tea topped with mint leaf.
\$5.8



B 4.2%
sugar

LT9. Homemade Iced Lemon Tea
Freshly squeezed lemon juice and fragrant black tea with fresh lemon slices.
\$5.8



B 1.8%
sugar

LT10. Hibiscus Lime Lemonade
Freshly squeezed lemon juice, soda lime and cold brew hibiscus tea.
\$5.8

Nutri-Grade Info



★ ★ ★ FRESH FRUIT JUICE 鲜榨果汁 ★ ★ ★

FF1. Orange		Per Glass \$5.0
FF2. Apple		Per Glass \$5.0
FF3. Lime		Per Glass \$5.0
FF4. Yuzu		Per Glass \$5.0

★ ★ ★ SOFT DRINK 汽水 ★ ★ ★

SD1. Coke		Per Can \$4.5
SD2. Coke Light		Per Can \$4.5
SD3. Sprite		Per Can \$4.5
SD4. Ginger Ale		Per Can \$4.3
SD5. Bundaberg Ginger Beer		Per Bottle \$5.0
SD6. San Pellegrino Sparkling Water (500ml)		Per Bottle \$7.0
SD7. Alkaline Water		Per Box \$1.5

★ ★ ★ TEA 茶 ★ ★ ★

TE1. Rosehip & Hibiscus		Per Cup \$5.0
TE2. Earl Grey		Per Cup \$5.0
TE3. English Breakfast		Per Cup \$5.0

★ ★ ★ COFFEE 咖啡 ★ ★ ★

CF1. Americano		Per Cup \$4.5
CF2. Espresso		Per Cup \$4.5
CF3. Double Espresso		Per Cup \$5.0
CF4. Latte		Per Cup \$5.5
CF5. Cappuccino		Per Cup \$5.5
CF6. Mocha		Per Cup \$5.5
CF7. Hot Chocolate		Per Cup \$5.5