

bostonian

SEAFOOD & GRILL

THE WORLD IS YOUR OYSTER

Please ask your server for today's selection

Raw in the Half Shell

Classic condiments

6 pieces FROM 208 12 pieces FROM 408

Daily premium selections: MARKET PRICE

Cold Oysters

6 pieces each

Purple Rain 258

Beetroot velvet,
pickled red onion, purple shiso

Soba Oyster 258

Soba noodles, "mentsuyu"
sauce, wasabi and pea dressing

You and I 278

Hokkaido sea urchin, seaweed,
sesame, salmon roe

Hot Oysters

6 pieces each

Rockefeller 258

Spinach, béchamel,
parmesan cheese

Bruce Lee 258

Tempura fried oyster,
XO sauce, chilli, spring onion

Angels on Horseback 278

Baked in pancetta and porcini
mushrooms

SOUP FOR THE SOUL


New England clam chowder 145

The Bostonian lobster bisque 165 


DIVE IN AND START

Black Angus tenderloin beef tartare, sour creamy egg
yolk, shallot crisps, mustard leaves 278

Beetroot cured salmon, pomegranate molasses, crème
fraîche, orange, fennel, cilantro 268 

Bostonian lobster salad, avocado, sweet corn,
tomatillo vinaigrette 298 


Rhode Island crab cakes, chipotle mayonnaise,
shiso leaves 198

Sautéed scallops with macadamia nuts, asparagus,
baby carrots, shrimp butter 248 

The Bostonian classic Caesar salad 178

* Add char-grilled chicken or sautéed prawns 198

* Add butter poached lobster 278

"Frutti di Mare" seafood tagliatelle with red prawns,
mussels, clams, calamari and lobster-infused
tomato sauce 328 

{ DARE TO SHARE }

SEAFOOD TOWER 998

Boston lobster, oysters (MV), scallops, king prawns,
cherry stone and razor clams,
Alaskan crab legs, jade whelks

Served with house-made cocktail and mignonette sauce

SEAFOOD MIXED GRILL 888

Boston lobster, king prawns,
scallops, cherry stone clams, abalone,
calamari and cod fish skewers

Served with drawn butter and coriander pistou

MUSSELS 248

The Tiger Balm:

Spicy coconut milk broth, kaffir lime, peanuts and coriander
with house-made fries

Sailor-style:

Parsley, garlic and white wine with house-made fries

Café de Paris:

Baked mussels, garlic herb butter, mashed potatoes and crispy beetroot


LOBSTER THERMIDOR (1lb) 438 (1.5lb) 638

Grilled or Steamed


Served with lemon, garlic butter, capers, flat leaf parsley

Fishing For Seafood

Golden seafood pot pie: oven baked puff pastry crust
with turbot, oysters, ginger, fennel, chestnut, Thai
eggplant, lemongrass 358 

Black cod fish and clams in "salsa verde" sauce,
green asparagus and peas 358 

Miso-glazed Norwegian salmon, lime mayonnaise,
sesame soy sauce 338 

"Fish and Chips" Atlantic cod fish in Sam Adams beer
batter with house-made fries 328 

Served with tartar sauce and green pea and wasabi mash



Certified sustainable seafood is used.

GRILLED YOUR WAY

Imported 100% premium beef cuts

USDA prime cowboy steak (21oz) 798

Petit mignon (8oz) 498

Sirloin (10oz) 558

Rib-eye (12oz) 528

Choice of sauce: Red wine bordelaise * Bourbon peppercorn
Béarnaise * Black truffle * Creamy horseradish * Chimichurri

Toppings

Rougié pan-fried foie gras 88

Grilled jumbo shrimps 88 

"Surf and turf"

Half lobster tail with petit mignon 598

* 6oz wild beef tenderloin * Maine crab stuffed ½ Boston lobster

* Roasted fingerling potatoes * Merlot reduction

* Béarnaise sauce

KEEP CALM AND TURF ON

Provençal style roasted cornish game hen,
sweet corn, foie gras, baby spinach and brandy
spiced jus 338

Grass-fed roasted lamb rack, rosemary essence 358

Slow braised Wagyu short rib in Tempranillo wine,
black truffle mashed potatoes, glazed pearl onions,
garlic French beans 328

Charcoal-grilled Canadian 10oz pork chop, celeriac
puree, buttered baby carrots, honey roasted apricots,
grain mustard jus 398

Garden green salad

Sautéed wild mushrooms with garlic

Spinach ravioli with cheddar cheese
and rocket leaves

Mac 'N' Cheese with porcini mushrooms

Steamed or grilled fresh asparagus spears

Potatoes the way you like it:

* Baked Idaho with crème fraîche and scallions

* House-made fries with or without grated parmesan truffle oil

* Gratin * Whipped

SIDEKICKS

88



HAPPY HOUR OYSTERS DAILY 5-8P.M.

NATURAL (EACH) 15

SNACK MENU

38-month Iberico aged ham (50g) 168

House-made beetroot cured salmon,
avocado, crème fraîche, caviar 128

Mini Bostonian crab cakes with
jalapeño tartar sauce (4 pieces) 138

Baked Camembert on crostini toast 148

Stuffed “tiger” mussels (4 pieces) 128

Sesame honey glazed tempura
prawns (6 pieces) 138

BBQ pulled pork sliders, aged cheddar,
pickled red onions (2 pieces) 98

Crispy squid with spiced saffron aioli 128

Beer-fried oysters with tequila apple relish (6 pieces) 158

House-made fries dusted with truffle or Cajun salt 68

DAILY FROM 5-10P.M.

*A 10% service charge will be added to your bill
Please inform your server of any food related allergies*



DESSERT MENU

NARANJA DE VALENCIA 108

Orange confit, light citrus mousse, orange blossom and white chocolate

THE APPLE PIE 108

Baked apple pie with cinnamon and vanilla ice cream

PAVLOVA 108

Meringue, passion fruit sauce, "dulce de leche" ice cream

CHOCOLATE GALAXY 128

Li Chu 64% Vietnamese chocolate, sesame praline, black sesame ice cream and sake

DARE TO SHARE

ICE CREAM MOUNTAIN 188

Selection of 8 flavours of ice cream served with fruit and marshmallow

SIGNATURE BAKED ALASKA 228

Vanilla and raspberry ice cream, meringue flamed with Grand Marnier, fresh berries

30-minute preparation time

COFFEE SELECTION

CAPPUCCINO 68

CAFFÈ LATTE 68

ESPRESSO 58

DOUBLE ESPRESSO 68

BOSTONIAN CAPPUCCINO 118

Baileys, Frangelico and espresso topped with whipped cream

IRISH COFFEE 118

Irish whisky, brown sugar and coffee topped with whipped cream

JAMAICAN COFFEE 118

Tia Maria, dark rum and coffee topped with whipped cream

FRENCH COFFEE 118

Grand Marnier and coffee topped with whipped cream

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