

bostonian

SEAFOOD & GRILL

FRESH OYSTERS ON ICE

Mignonette Dressing

White Pearl 78 Per Piece

Irish Rock 68 Per Piece

Fine De Claire 60 Per Piece

HOT OYSTERS

Add 8 Per Piece

Rockefeller

Spinach Béchamel, Parmesan Cheese

Bruce Lee

Tempura Oyster with XO Sauce

Mardi Gras

Crispy Smoked US Bacon, Aged Cheddar, Cajun Sauce

HOT APPETIZERS

Cape Cod Crab Cakes 288
Corn Salsa

Pan-seared Scallop with Prosciutto Ham 238
Melon, Citrus Dressing

Fresh Seasonal Mussels in Pot 500g with Fries 328
Crustacean Sauce, Brandy, Cream / Classic
Marinière, Cooked with White Wine

Grilled Corn on the Cob 128

COLD APPETIZERS

Boston Lobster Salad, Avocado, Tropical Salad 338

Steak Tartare 288
A Classic Preparation,
Served with Toasted Sourdough

Scallop and Salmon Carpaccio 258
Lemon Vinaigrette

The Bostonian Classic Caesar Salad 188
Add Sautéed Prawn 60

SEAFOOD

Seafood Tower 1,580
Served over Ice
Boston Lobster, Oyster, King Crab Cocktail,
Scallop, King Prawn, Jade Whelk, Abalone,
House Cured Salmon

New England Seafood Stew 1,128
Served at the Table
A Complex, Rich and Aromatic Seafood Stew of
Boston Lobster, Ling Fillet, Squid, Black Mussel,
Pike and Crab Quenelle, Sweetcorn, Chestnut,
Sun-dried Tomato, Rouille Sauce, Garlic Bread

Boston Lobster Thermidor (1lb) 628
Lightly Glazed Lobster in Creamy Sauce,
Hint of Mustard and Cognac
or
Grilled / Steamed Natural Boston Lobster,
Lemon Caper Butter

Italian Seabass Fillet 458
Baby Artichoke, Sun-dried Tomato,
Preserved Lemon, Radish, Fennel, Olive

Alaskan Black Cod 200g 458
Pan-fried
or
Beer Battered (Fish and Chips)

SOUP FOR THE SOUL

The Bostonian Lobster Bisque 188
A Rich, Creamy Bisque,
Flambéed Tableside with Brandy

Creamy Mushroom and Barley Soup 138
Mushroom, Barley, Cream

Ox-Tail Consommé 138
A Richly Flavoured, Clarified, Soup of Beef

PASTA

Linguine Pasta with Fruit de Mer 328
Tomato Veloute

Wild Mushroom Risotto 268
Truffle Oil

Linguine with Clams 328

SURF AND TURF

US Prime Striploin 200g with Half Boston Lobster 728

FROM THE GRILL

US Prime
Rib Eye 350g 780
Striploin 300g 650
Tenderloin 180g 620

Westholme
Wagyu Beef Rib Eye M7 980
Baked New Potato, Mascarpone Cheese,
Mixed Salad

Wagyu Beef Striploin M7 860
Confit Garlic, Wild Mushroom Fricassee

Wagyu Beef Tenderloin M7 840
Potato Rosti, Seasonal Vegetables

Wagyu Oxtail Roulade 420
Red Wine Sauce

Dry Aged, on the Bone, Tallow Cured
Dry Aged Tomahawk Steak 1.1kg, with two sides 1,988

All Steaks are served with your Choice of Sauce:

Béarnaise
Black Truffle Sauce
Bourbon Peppercorn
Chimichurri
Madeira Mushroom Sauce
Red Wine Sauce

OTHERS FROM THE GRILL

Australian Lamb Cutlets 270g 528

Iberian Pork Loin Bone-in 350g 438

Roast Chicken 358

BBQ Pork Ribs 328
Memphis Style, Tender U.S. Pork Ribs,
BBQ Jack Daniel Moppin Sauce

Stewed Beef Short Rib in Red Wine Sauce 358
Petit Vegetables

BSG Cheeseburger with Fries 268
Angus Beef, Cheese, Braised Onion, Lettuce,
Tomato, Pickled Cucumber

Add On
Portobello Mushroom 25
Bacon or Change to Impossible Meat 30

Sides 88
Mashed Potato and Mashed Sweet Potato
Buttered Corn and Cheese Corn
Trio Fries (Standard/ Seaweed/ Sweet Potato)
Macaroni and Cheese
Sautéed Mushrooms
Potato Wedges
Seasonal Vegetables

Please inform your server of any food related allergies

 Contains Pork

 Signature Dish

 Vegetarian

 20mins Preparation Time

A 10% service charge will be added to your bill.