

HOLY menu CRAB

STARTERS

Mini Squirters

\$14

Fried baby squids caramelized in spicy fish sauce and infused with curry leaves

Har Cheong Pork Belly

\$14

Deep fried pork belly with prawn paste

MAINS

Hooked on Mee (Hokkien Mee)

\$15

Superior 'wok hei' flavoured yellow mee braised in seafood broth, deep fried egg white, pork, squid & prawns served with generous portion of pork crackle on the side

Succumb to Mee (Fried Clam Bee Hoon)

\$15

Sautéed with seasonal fresh clams, deep fried egg white, yellow chives & spring onions

Signature Holycrab Fried Rice

\$15

Real crab meat from the deep sea, fried with refreshing spring onions

Holycow (Bone in Ribeye)

\$22

Sous vide for six hours and seared to succulence with a caramelised crust (24hrs Pre-order)

/100g

CRABS

Holy

Crabs in rich crab broth, thick vermicelli, curry leaf infusion

Devil's

Crabs in butter sauce, curry leaf infusion

Green Chilli Crab

Scallions, lemongrass, candlenuts, green chilli. Stir fried over low fire into Holycrab's signature green paste

Balsamic

Crabs in a savory balsamic vinegar sauce, fresh herbs & spices

Singapore Chilli Crab

Holycrab's version of our Classic national dish

Succumb

Braised crabs in rich crab broth, charred bed of fine vermicelli, fried eggs, yellow chives & spring onion

Orgasmic

Crabs in a lite cream sauce of salted egg yolk & curry leaf

The Reaper

Crabs in a black pepper sauce with a fiery kick using only freshly ground black pepper, blue ginger and our signature crab stock

The Peppa

Crabs laden with freshly ground pink and white peppercorn, blue ginger and our signature crab stock

Level of heat 

SIDES

Seasonal Vegetables Fried Bun (Mantou)

\$14

\$1 (for 1), \$4 (for 5)