



CHATTERBOX'S CHILLI CRAB

168 per portion

(Served with 8 Mini Mantous. Approximately 1.2kg, suitable for 2-3 guests)

A celebrated icon of Singapore's culinary legacy, chilli crab is said to have been created in the 1950s, when stir-fried crab got a bold twist – tomato and chilli sauce were used instead of plain seasoning, resulting in a sweet, spicy, and tangy flavour that quickly won people over.

Over time, the dish evolved with the addition of fresh tomatoes, garlic, ginger, egg ribbons, and chillies, creating a richer sauce. Despite its name, chilli crab isn't overly spicy – it's all about that perfect balance of sweet, savoury, and just the right amount of heat. Don't forget the mini mantous – perfect for soaking up every drop of the bold, flavour-packed gravy.

C CHATTERBOX CAFÉ

All prices are subject to service charge and GST.
Dish may contain nuts, wheat, milk and eggs. Please speak to your team to find out more.