



Pince and Pints

It's a lobster fest at this laidback joint tucked away along at Duxton Hill. (East-siders will appreciate that they have another outlet along East Coast Road.) Its owners get sustainably sourced crustaceans direct from fisheries in the Atlantic Coast, which not only guarantees them quality lobsters, but also helps to keep their costs lower.

Top on the list of Pince and Pints favourites is the classic lobster roll filled with generous chunks of lobster meat stuffed in a toasted buttered roll. Take it up a notch with the truffle roll, which essentially amps up your lobster roll with shaved black truffle, truffle caviar and a side of truffle butter sauce. Lobster purists can order the grilled or steamed whole live lobster that comes with a salad and straight cut fries. A variety of locally inspired dishes are also on the menu, including wok-fried egg noodles with lobster tossed in ginger and scallions, served with housemade sambal chilli on the side; and chilli lobster with fried mantou, reminiscent of that quintessential Singaporean dish, chilli crab.

Pince and Pints also offers seafood bar snacks such as a platter of crispy fish skin, fried calamari and garlic butter mussels. Diners can also order a dozen of fresh oysters to complement their meal.

32-33 Duxton Road, Singapore 089496

CASUAL

PRICE \$\$\$

\$50 to \$100/pax

BYO No

VEGETARIAN No

HALAL No

CHILD-FRIENDLY Yes

ESTABLISHED IN 2014

Mon to Fri:

12pm to 2.30pm

5.30pm to 11pm

Sat & PH:

12pm to 11pm

MUST TRY 🍷

Classic lobster roll

📞 6225 7558 / 6386 3988

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