



— Exclusively for —

JUMBO  
Rewards

Complimentary  
Salmon Yu Sheng

(S Size worth \$48)

Minimum spend of \$88\*.  
For dine-in only. Limited to  
1 redemption per member.  
Not available on 16 Feb 2026.

\*Price before service charge  
and prevailing GST

15% OFF\* Yu Sheng

— Exclusively for —

CITI

OCBC

With minimum spend \$188.

For dine-in only. Not available on 16 Feb 2026.

\*Price before service charge and prevailing GST.



## 发·财·鱼·生

Prosperity Yu Sheng

Salmon

\$68 | \$98  
中/M 大/L

Sliced 3-head Abalone

\$98 | \$128  
中/M 大/L

贺·年·盆·菜

Dine-in Festive Pen Cai

Exclusively for JUMBO Rewards Members

\$298 | U.P.\$328

Promotion is valid from 2 February – 8 March 2026 (both dates inclusive). Valid at all JUMBO Seafood and JUMBO Premium outlets. For non-JUMBO Rewards members, payment must be made with a valid Citi Credit Card, Citibank Debit Card, or valid OCBC Credit or Debit Card to enjoy the offer. Prices are subject to service charge and prevailing government taxes. Not valid in conjunction with other discounts, promotions and vouchers. Redemption of JUMBO Dollars (J\$) is not allowed from 16 February - 3 March 2026. Photos are for illustration purposes only. The management reserves the right to change the terms and conditions without prior notice.

# 新春精选

## FESTIVE DISHES

### 干贝鲍鱼花胶海味煲

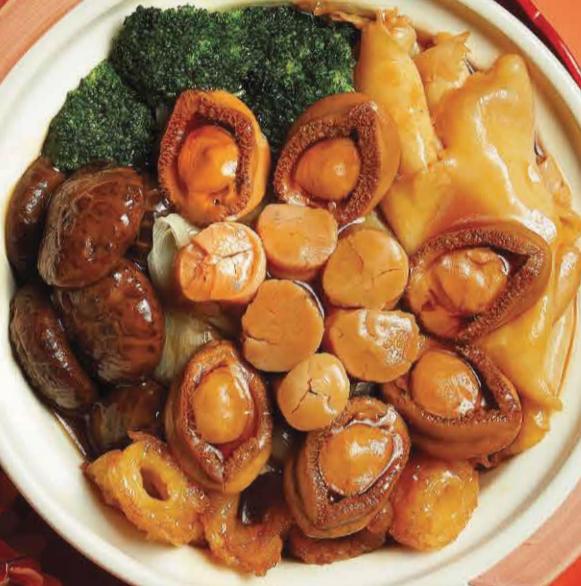
Braised 10-Head Abalones, Premium Fish Maw and Conpoy in Claypot

**\$118**  
小/S | **\$177**  
中/M | **\$236**  
大/L

### 芦笋黑松露酱炒带子

Asparagus Sautéed with Black Truffle Sauce and Scallops

**\$42**  
小/S | **\$63**  
中/M | **\$84**  
大/L



### 全家乐酱蒸笋壳

Soon Hock Steamed with Chinchalok Sauce

**\$12.80** 克 / per 100g



### 沙茶粉丝大虾煲

King Prawn Braised with Glass Vermicelli and Sha Cha Sauce in Claypot

**\$68**  
小/S | **\$102**  
中/M | **\$136**  
大/L

# 外带庆功宴套餐

## TAKE HOME FESTIVE BUNDLE

2 - 27 Feb 2026



SCAN TO ORDER  
ONLINE

Extended Early-bird specials exclusively for

JUMBO  
Rewards

citi

OCBC



**\$628** (Good for 4-6 persons)

- 1 干贝藜麦蟹肉海皇羹 Braised Seafood Soup with Crab Meat, Conpoy and Quinoa
- 2 芦笋黑松露炒带子 Asparagus Sautéed with Black Truffle Sauce and Scallops
- 3 菜脯蒸龙虎斑 Long Hu Garoupa Steamed with Preserved Radish
- 4 干贝鲍鱼花胶海味煲 Braised 10-Head Abalones, Premium Fish Maw and Whole Conpoy in Claypot
- 5 获奖辣椒蟹配馒头 Award-winning Chilli Crab with Man Tou
- 6 波士顿龙虾滑蛋生面 Boston Lobster with Silky Egg and Crispy Noodle
- 7 杨枝甘露 Chilled Mango Pomelo Sago

# 外带盆菜

## TAKEAWAY FESTIVE PEN CAI

Vacuum-packed and **FROZEN**

Pre-order 3 days in advance

**\$298** | U.P.\$328



Promotion is valid from 2 February - 8 March 2026 (both dates inclusive). For JUMBO Festive eShop valid from 2 - 27 February (both dates inclusive). Online orders must be placed at least 3 days in advance. Valid at JUMBO Festive eShop, JUMBO Seafood and JUMBO Premium outlets. Valid for self pick-ups at select outlets. For non-JUMBO Rewards members, payment must be made with a valid Citi Credit Card, Citibank Debit Card, or valid OCBC Credit or Debit Card to enjoy the offer. Prices are subject to service charge and prevailing government taxes. Not valid in conjunction with other discounts, promotions and vouchers. Redemption of JUMBO Dollars (J\$) is not allowed from 16 February - 3 March 2026. Photos are for illustration purposes only. The management reserves the right to change the terms and conditions without prior notice.



# “新加坡式海鲜”的起源

## THE BIRTH OF SINGAPORE-STYLE SEAFOOD

新加坡素有“狮城”之美誉，以华人，马来人，印度人三大族群为主，其他族群还包括欧洲人和欧亚裔。多元种族并存的社会历史，加上新移民涌入，构成了如今独特风味，多元化的新加坡美食。这不仅是珍宝海鲜的特色，更是我们的骄傲。

“新加坡式海鲜”的最大特点，就是运用东南亚辛香料，调出风味独具的酱料，将其与海鲜相互搭配，衬托出食材之鲜美，丰富了多层次的口感。作为新加坡式海鲜文化的结晶，珍宝辣椒螃蟹已经成为了其中一道必点佳肴。它美味的核心秘诀就是酱料，其中完美融合了印度菜，马来菜日常不可或缺的香辛料，主要有辣椒，黄姜粉，香茅，石栗果等，再结合华人历史悠久的豆腐乳，亦糅合最具欧美口味特制的番茄酱。以此打造出的辣椒螃蟹酱料，辣中带有酸甜，挟着蛋丝的香味，从而形成跨种族，跨文化，跨国界，自成独具一格的“新加坡式海鲜”精髓。

此种别具特色的海鲜烹饪方式，征服了来自世界各国美食家的味蕾，更造就了如今享誉海外的珍宝海鲜。我们承诺提供您难忘的用餐体验，并且确保您在每一口中享受到浓浓的道地风味。

Singapore, the *Lion City*, is made up chiefly of three races – the Chinese, Malay and Indian along with other races including Caucasian and Eurasian. Set against the backdrop of this multicultural background, JUMBO Seafood prides itself on bringing diners the very best of Singapore-style seafood cuisine. An island nation with a rich, melting pot of ethnicities and races; each diverse culture brings its own traditional flavours that have come together to form a uniquely Singaporean taste.

This taste – the very highlight of Singapore-style seafood – finds its origins in the unique sauces that result from the mingling of different Southeast Asian spices. Our Award-Winning Chilli Crab recipe, for example, boasts a combination of Malay and Indian essential spices (such as chillies, turmeric, lemongrass and candlenuts), Chinese fermented bean paste and the tomato sauce highly favoured by Westerners. A myriad of ingredients come together in this recipe, straddling different races, cultures and continents to gel into a unique flavour, lending the sauce a spiciness tinged with a sweet sourness that enfolds a subtle eggy fragrance. It is truly an iconic dish of Singapore.

Singapore-style seafood marries the rich flavours of carefully spice-concocted sauces with fresh seafood to achieve scrumptious perfection. At JUMBO Seafood, we promise a mouthful of surprises with every bite – each a distinctive flavour you are sure to remember for a very long time.

# 珍宝海鲜的故事

## THE JUMBO SEAFOOD STORY

创始于1987年的珍宝海鲜，是珍宝餐饮集团最响亮的品牌，也是一切的开始。当时在东海岸海鲜中心的一间店面（如今也是我们的旗舰餐馆），以新鲜美味的海鲜美食，如辣椒螃蟹和黑胡椒螃蟹，吸引本地与海外饕客，逐步打响珍宝海鲜品牌知名度，以此开始设立更多分店。

除了得奖的招牌菜色如著名的辣椒螃蟹，黑胡椒螃蟹，咸蛋金沙炒虾球和脆炸苏东仔，珍宝海鲜其他餐馆也推出其他创新及季节性的特色菜肴。

珍宝海鲜多年来不论在菜肴或服务方面屡获殊荣。

珍宝海鲜也致力于研发创新，推出了一系列颇受好评的调味酱零售包装，好让食客们在家中能再创珍宝独特的风味。这包括我们的金牌辣椒螃蟹酱，黑胡椒螃蟹香料，麦片配料，以及 X. O. 酱和叁巴酱调料等。

JUMBO Group of Restaurants' most prominent brand had humble beginnings in 1987, with JUMBO Seafood operating from a single outlet (now our flagship restaurant) in East Coast Seafood Centre. The restaurant soon gained a loyal following, garnering a reputation for serving only the freshest seafood cooked to perfection, with iconic dishes such as the Singapore Chilli Crab and Black Pepper Crab capturing the hearts of local and overseas gastronomes. As its reputation grew, so did the number of outlets.

In addition to serving our Award-Winning Chilli Crab, Signature Black Pepper Crab, Golden Salted Egg Prawns and Crispy Fried Baby Squid, the chain of restaurants offers other innovative and distinctive menu items, including other seasonal dishes.

JUMBO Seafood has garnered many prestigious culinary and service accolades over the years. These include Singapore Tatler's Best of Singapore, Excellent Service Award, TripAdvisor Certificate of Excellence and the Ctrip Food Award [Singapore Choice: JUMBO Seafood (Dempsey Hill)], just to name a few.

As a result of our research, development and continuous innovation, JUMBO Seafood introduced the JUMBO Chilli Crab Paste, JUMBO Black Pepper Crab Spice, JUMBO Cereal Premix and JUMBO X.O. and Sambal sauces in the form of retail packs, allowing customers to recreate the signature flavours of JUMBO in the comfort of their own home.



30 年 经 典 招 牌 菜  
Years of Classic Signature Dishes



# 新加坡获奖 辣椒螃蟹

SINGAPORE AWARD-WINNING CHILLI CRAB



辣椒螃蟹无可置疑的是珍宝最有名的一道料理。这道获得殊荣的配方始于1987年，并已通过多轮微调以展现完美。挑选最上等的鲜活青蟹，并加入超过10种的东南亚辛香料与西方的番茄酱调制，这无懈可击的融合实实在在的代表了非常新加坡式的多元美食文化的传承。螃蟹保留其多汁又结实的肉质，散发着自然鲜甜的气息。

Live crabs drenched in a mouth-watering sauce expertly fused by our chefs with a myriad of over 10 different Southeast Asian spices, this flavourful blend of spiciness tinged with a sweet sourness enfolds a subtle eggy fragrance that brings out the freshness of crab. Featuring ingredients that straddle different races and cultures, this is one dish that epitomises the multi-faceted culinary culture that is uniquely Singapore.

经过30年矢志不渝，用心创造的经典招牌菜

*A selection of our best-selling, unique culinary creations which are must-haves to complete your gastronomic experience at JUMBO Seafood.*



新加坡招牌 黑胡椒蟹

SINGAPORE SIGNATURE  
BLACK PEPPER CRAB

鲜活青蟹成为上上之选，并融合精挑优质的黑胡椒以细工炒至香，再辅以店家特调的奶油以及浓香醇厚的酱料，将充满着镬气的螃蟹给裹个严严实实。新鲜螃蟹特有的海鲜气息，加上辛辣熏香的黑胡椒的“霸道”，无所忌惮地侵占你味蕾的触觉。

Cooked in an ingenious marinade concocted by stir-frying sweet butter with an ambrosial premium pepper mixture that has been specially selected and roasted, the fragrantly piquant black and white pepper bring out the freshness of the crab to delight any spice lover.



# 30 年 经 典 招 牌 菜

## Years of Classic Signature Dishes



### 饅仔牛柳

#### BEEF FILLET WITH BLACK PEPPER SAUCE

牛柳微辛辣带甜，辅以焦糖洋葱圈，浓郁的牛油香味混合黑胡椒的微辣，更增添了丰富的口感。

The fillet is mixed with ground black pepper and seasoning, then sautéed to ignite a smoky fragrance with slight fieriness and subtle sweetness.

\$18 每件 / Per piece

### 麦片活虾

#### FRIED LIVE PRAWNS WITH CEREAL

特调的香烤麦片包裹虾仁，口感酥脆，指天椒和咖喱叶点缀其间，色香味俱全，令人垂涎欲滴。

Coated with toasted cereal for an additional crispy dimension, experience a myriad of flavours with its garnish of chilli padi and curry leaves.

\$28 小 / Small

### 荔茸带子

#### SCALLOPS WRAPPED IN YAM RING

柔软绵滑，口感丰富的荔茸包围着整只鲜甜的带子，经油炸后与甜蜜的“五香”酱一同上桌。

Fresh, juicy whole scallops embedded in soft, flavourful yam paste, deep fried and served with traditional sweet *Ngh Hiang* sauce.

\$28 小 / Small

### 上汤焗波士顿活龙虾

#### LIVE BOSTON LOBSTER BRAISED WITH SUPERIOR BROTH

这道菜看似简单，却是一道须费工夫才能完整无暇地端出的精美菜肴。使用上等猪肉，云南火腿，猪皮及各种材料熬出的上汤来焖新鲜的活龙虾不仅凸显了龙虾的鲜甜味，也带出活龙虾肉的扎实弹性。

A deceptively simple dish that truly exhibits the natural nectar of fresh, live seafood; Boston lobster is carefully braised in superior stock, the sweet broth itself brewed for at least 6 hours with a variety of rich ingredients including premium pork, Yunnan ham and pig skin.

\$14.80 每100克 / Per 100g

### 娘惹炸活尼罗红

#### LIVE RED TILAPIA DEEP FRIED WITH NONYA SAUCE

娘惹风味酱是不可或缺的重头戏，赋予彩虹鲷一定的香气。片糖和淡奶也加入阵容，让味道带有甜酸，微辣的清新。

The Nonya inspired sauce takes centre stage with this dish of deep-fried Tilapia. Raw sugar and milk balances the mild spiciness with some sweet and tangy that is instantly refreshing.

\$6.80 每100克 / Per 100g





## 沙律烟肉卷

SEAFOOD BACON ROLL TOSSED WITH SALAD CREAM

利用层层的咸香培根条裹着新鲜的海鲜馅料是最佳的中西合拼。再沾上清爽的沙拉酱，保证让爱吃肉和海鲜的食客们难以忘怀。

A match made in heaven for meat and seafood lovers, experience a symphony of flavours with fresh seafood paste wrapped in savoury bacon strips and layered with a dollop of refreshing salad cream – a delight for all the senses.

+\$18 小 / Small

## 苏东油条

DONUT WITH SEAFOOD PASTE

脆炸过的金黄色苏东油条撒上香浓的芝麻后，再沾些香气扑鼻的花生虾酱，保证让食客们回味无穷，再想咬一口。

Dough fritters stuffed with cuttlefish paste, coated with fragrant sesame seeds before deep frying to a delightful, golden crisp and served with sweet peanut shrimp paste.

+\$20 小 / Small



## 马来炒面

MEE GORENG - FRIED NOODLES MALAY STYLE

虽是大众美食，马来炒面却成为珍宝最畅销的佳肴之一。热气腾腾的面食运用了我们独家制作的香料作为调味，干湿适中，再搭配鸡蛋、海鲜和豆芽营造出丰富多样的口味。

One of JUMBO's best-selling dishes and made with our own unique blend of spices, this fiery noodle dish is perfectly balanced between spicy and savoury; scrambled with eggs, fresh seafood and bean sprouts to create a kaleidoscope of flavours.

+\$24 小 / Small

## 剁椒菜脯蒸鳕鱼

COD FISH STEAMED WITH PRESERVED RADISH AND DICED CHILLI

鳕鱼白嫩滑腻入口即化，配上令人惊艳的炸制蒜蓉菜脯碎，滋味简单，质朴，令人回味无穷。

Fillet of cod is steamed atop a silky bed of egg whites, with diced chilli padi and toppings of minced preserved radish and garlic sautéed to a taste mélange. The succulent cod simply melts in your mouth.

+\$32 每件 / Per piece



## 咸蛋金沙虾球

SHELLED PRAWNS FRIED WITH GOLDEN SALTED EGG

咸蛋海鲜选择中最受欢迎的其中一道菜肴非咸蛋虾球莫属。外酥内嫩的虾球，配搭咸而不腻的金黄咸蛋沙，是个老少咸宜的选择。

A crowd favourite amidst a sea of salted egg yolk offerings, this JUMBO signature dish features prawns skillfully wok fried to achieve a delicate crispy exterior, whilst preserving the tender crustacean within.

+\$28 小 / Small

舌尖至宝

# 开胃小菜

103. 咸蛋金沙虾吧  
Golden Salted Egg Prawn Chins



炸至外皮酥脆金黃的虾吧，并加入咸而不腻的咸蛋拌炒。每一口都让人上瘾。它绝对是餐前必点的开胃菜。

Coated in a crispy and golden exterior, stir-fried in heaps of deliciously sweet and savoury salted egg yolk. Every bite gives a satisfying crunch and an addictive burst of flavour. It is the perfect appetiser before any meal.

## Appetiser

每份 / Per Portion

101. 香芒火鸭丝 \$20

Chilled Mango Shredded Roasted Duck Salad



102. 鲜果生汁油条 \$16

Seafood Donut Tossed in Salad Cream

103. 咸蛋金沙虾吧 \$9.80

Golden Salted Egg Prawn Chins

101. 香芒火鸭丝  
Chilled Mango Shredded Roasted Duck Salad



102. 鲜果生汁油条  
Seafood Donut Tossed in Salad Cream

④ 202. 金罗海皇羹  
Seafood Pumpkin Soup



# 汤 鲍鱼

## Soup / Abalone

在厨师们的巧手之下，金黄色的南瓜和新鲜的上等海鲜，如扇贝和虾，都会摇身一变成香甜诱人的金汤，保证让食客们胃口大增。

**Whet your appetite with a pot of liquid sunshine: this rich, velvety golden soup showcases a medley of premium seafood ingredients; the sweetness of fresh scallops and prawns against a backdrop of creamy, ambrosial pumpkin.**



206. 生捞鲍片  
Chilled Sliced Abalone with Chef's Special Sauce

	每份 / Per Person	小/S	中/M	大/L
201. 蟹肉鱼鳔羹 Braised Crab Meat and Fish Maw Soup	\$16	\$48	\$72	\$96
④ 202. 金罗海皇羹 Seafood Pumpkin Soup	\$16	\$40	\$60	\$80

	小/S	中/M	大/L
203. 冬阴海鲜汤 Seafood Tom Yum Soup	\$32	\$48	\$64
204. 海鲜豆腐汤 Seafood Beancurd Soup	\$20	\$30	\$40

	每份 / Each
206. 生捞鲍片 Chilled Sliced Abalone with Chef's Special Sauce	\$42

205. 津白啦啦汤 Clams and Napa Cabbage in Superior Soup	\$38/portion
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	每粒 / Each
207. 红煨四头鲜鲍片花菇扒时蔬 Sliced 4-Head Abalone Braised with Shiitake Mushroom and Seasonal Vegetable	\$50



207. 红煨四头鲜鲍片花菇扒时蔬  
Sliced 4-Head Abalone Braised with Shiitake Mushroom and Seasonal Vegetable

208. 红煨原只四头鲜鲍  
Whole 4-Head Abalone Braised with Abalone Sauce and Seasonal Vegetable

208. 红煨原只四头鲜鲍  
Whole 4-Head Abalone Braised with Abalone Sauce and Seasonal Vegetable

# 肉类

## Meat



302. 摩卡排骨  
Mocha Pork Ribs

猪排烹饪之前佐以各种香料悉心腌制再炸至外脆里嫩，最出彩的是，由大厨淋上焦香扑鼻的独家摩卡酱汁，风味盈溢，唇齿余韵。

The pork ribs are marinated in a secret blend, then fried till crispy on the outside and juicy on the inside, before being coated with a robust mocha sauce.

每件 / Per Piece

301. 馒仔牛柳 \$18  
Beef Fillet with Black Pepper Sauce



小/S 中/M 大/L

302. 摩卡排骨 \$28 \$42 \$56  
Mocha Pork Ribs

303. 蜜柚橙香排骨 \$28 \$42 \$56  
Pork Ribs Glazed with Tangerine Honey

304. 姜葱炒鹿肉 \$26 \$39 \$52  
Venison (Deer Meat)  
Stir Fried with Ginger and Spring Onions

305. 咕噜肉 \$20 \$30 \$40  
Sweet and Sour Pork

301. 馒仔牛柳  
Beef Fillet with Black Pepper Sauce

# 家禽 Poultry



306. 金龙鸡  
Golden Phoenix Chicken

半只 / Half 一只 / Whole

306. 金龙鸡 \$26 \$48

Golden Phoenix Chicken

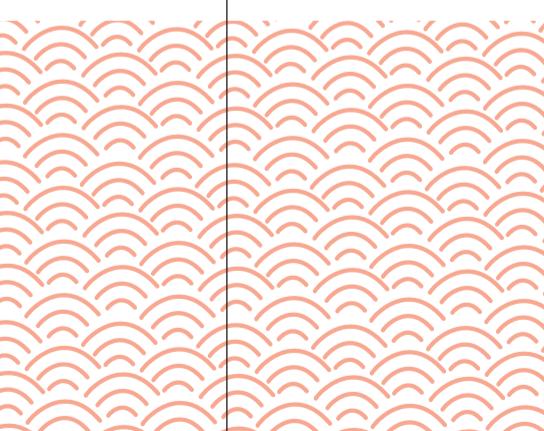
Not available at Jewel Changi Airport Outlet

307. 蒜香炸子鸡 \$24 \$44

Garlic Fried Chicken



307. 蒜香炸子鸡  
Garlic Fried Chicken



# 豆腐

Beancurd



403. 海鲜豆腐煲

Beancurd and Assorted Seafood  
Braised in Claypot

④ 401. 蟹肉扒翡翠豆腐

Home-made Vegetable Beancurd  
Braised with Crab Meat

④ 401. 蟹肉扒翡翠豆腐

Home-made Vegetable  
Beancurd Braised with  
Crab Meat

小/S 中/M 大/L

\$28 \$42 \$56

402. 鲜菌翡翠豆腐

Home-made Vegetable  
Beancurd Braised with  
Fresh Mushrooms

\$24 \$36 \$48

403. 海鲜豆腐煲

Beancurd and Assorted  
Seafood Braised in Claypot

\$26 \$39 \$52

自制豆腐铺一层芥兰蓉，辅以鲜折蟹肉煨煮，鲜香浓郁，碧白相间，滋味隽永难忘。

Topped with a vegetable paste, the home-made beancurd is fried to a golden hue then simmered in a flavourful stock of fresh succulent crab meat and egg whites.

408 & 411. 芦笋 / 青龙菜  
Asparagus / Chinese Chives

# 蔬菜 Vegetable

小/S 中/M 大/L

404. 带子炒芦笋/西兰花  
Asparagus / Broccoli  
Stir Fried with Scallops

405. 马来风光  
Kang Kong Stir Fried with Sambal

406. 干贝皮蛋苋菜苗  
Chinese Spinach Braised with  
Conpoy and Century Egg

407. 花菇扒时蔬  
Seasonal Vegetables Braised with  
Shiitake Mushroom

408. X.O. 酱炒芦笋  
Asparagus Stir Fried with X.O. Sauce

409. 蒜蓉炒西兰花  
Broccoli Stir Fried with Minced Garlic

410. 四季苗炒菜脯虾米  
Baby French Beans Stir Fried with  
Preserved Radish and Dried Shrimps

411. 银芽菇丝炒青龙菜  
Chinese Chives Stir Fried with  
Bean Sprouts and Shredded Mushroom

412. 脆香油麦菜  
You Mai Cai Stir Fried with  
Crispy Salted Fish, Pork Lard  
and Dried Shrimps



404. 带子炒西兰花  
Broccoli Stir Fried with Scallops



406. 干贝皮蛋苋菜苗  
Chinese Spinach Braised with Conpoy  
and Century Egg

# 海产 Seafood

每份 / Per Portion

501. 酱爆鳕鱼 \$36

Cod Fish Wok Fried with  
Chef's Special Spicy Sauce

502. 辣椒蟹肉汁配炸馒头 \$24

Chilli Crab Meat Sauce with  
Sliced Fried Man Tou



每件 / Per Piece

503. 刀椒菜脯蒸鳕鱼 \$32

Cod Fish Steamed with  
Preserved Radish and Diced Chilli

503. 刀椒菜脯蒸鳕鱼

Cod Fish Steamed with  
Preserved Radish and Diced Chilli



505. 脆炸苏东仔  
Crispy Fried Baby Squid

		小/S	中/M	大/L
504.	荔茸带子 Scallops Wrapped in Yam Ring	\$28	\$42	\$56
505.	脆炸苏东仔 Crispy Fried Baby Squid	\$22	\$33	\$44
506.	苏东油条 Donut with Seafood Paste	\$20	\$30	\$40
507.	沙律烟肉卷 Seafood Bacon Roll Tossed with Salad Cream	\$18	\$27	\$36



501. 酱爆鳕鱼  
Cod Fish Wok Fried with  
Chef's Special Spicy Sauce

色泽金黄的鳕鱼块辅以辛辣的东南亚特色酱料，外层香辣酥脆，内里细腻鲜美！

This delicious creation of golden cod fish ingots is glazed with a piquant sauce made from a blend of exotic Southeast Asian spices, crusty on the outside, whilst moist and tender within.

# 生猛龙虾



602D. 上汤焗波士顿龙虾  
Boston Lobster Braised with Superior Broth

这道菜表面上看似简单，但是是一道须费工夫才能完整无暇地端出的精美菜肴。使用上等猪肉，云南火腿，猪皮及各种材料熬出的上汤来焗煮新鲜的活龙虾不仅凸显了龙虾的鲜甜味，也带出活龙虾肉的扎实弹性。

A deceptively simple dish that truly exhibits the natural nectar of fresh, live seafood; Boston lobster is carefully braised in superior stock, the sweet broth itself brewed for at least 6 hours with a variety of rich ingredients including premium pork, Yunnan ham and pig skin.



601A. 澳洲龙虾刺身  
Australian Lobster Sashimi

## Live Lobster

### 活龙虾选择 Choice of Live Lobster

每100克 / Per 100g

601. 澳洲龙虾 Australian Lobster	\$26.80
602. 波士顿龙虾 Boston Lobster	\$14.80

### 活龙虾煮法 | Live Lobster Cooking Style

- A. 刺身  
Sashimi **601 ONLY**
- B. 自灼  
Blanched **601 ONLY**
- C. 花雕蛋白蒸  
Steamed with Chinese Wine and Egg White
- D. 上汤焗  
Braised with Superior Broth
- E. 姜葱炒  
Stir Fried with Ginger and Spring Onions
- F. 咸蛋金沙炒  
Stir Fried with Golden Salted Egg
- G. 芝士牛油  
Stir Fried with Cheese and Butter
- H. 椒盐炒  
Stir Fried with Pepper and Spiced Salt
- \* I. 沙茶粉丝煲  
Braised with Glass Vermicelli and Sha Cha Sauce in Claypot 另加 Add: \$12
- \* J. 泡饭  
Rice Boiled in Superior Broth 另加 Add: \$16



# 活蚌

Live Clam

## 603. 象拔蚌刺身

Geoduck Clam Sashimi

象拔蚌刺身以其细腻爽脆的口感著称，突显出蚌肉的天然甘甜与清新海味。这款多样化的食材亦可采用不同烹调方式，既可搭配浓郁鲜美的上汤呈现，亦可香炒X.O.酱，带来浓厚鲜香的风味升华。

**Geoduck Clam Sashimi, characterized by its delicate and crisp texture, emphasizes the clam's natural sweetness and the refreshing flavour of the ocean. This versatile clam can also be prepared through various cooking methods, either served in a rich and flavourful superior stock or stir-fried with X.O sauce, which provides a bold and savoury enhancement to the dish.**

每100克 / Per100g

小/S 中/M 大/L

### 603. 象拔蚌刺身

Geoduck Clam Sashimi

\$22.80

### 606. 甘香啦啦

Stir Fried Clams in  
Kum Hiong Style

\$28 \$42 \$56

### 604. 自灼象拔蚌

Geoduck Clam Served with  
Superior Stock

\$22.80

### 605. X.O.酱炒象拔蚌

Geoduck Clam Stir Fried with  
X.O. Sauce

\$22.80

每只 / Each

## 607. 蒜蓉蒸竹蚌

Bamboo Clam Steamed with Minced Garlic

约 70克 – 90克  
approx. 70g - 90g

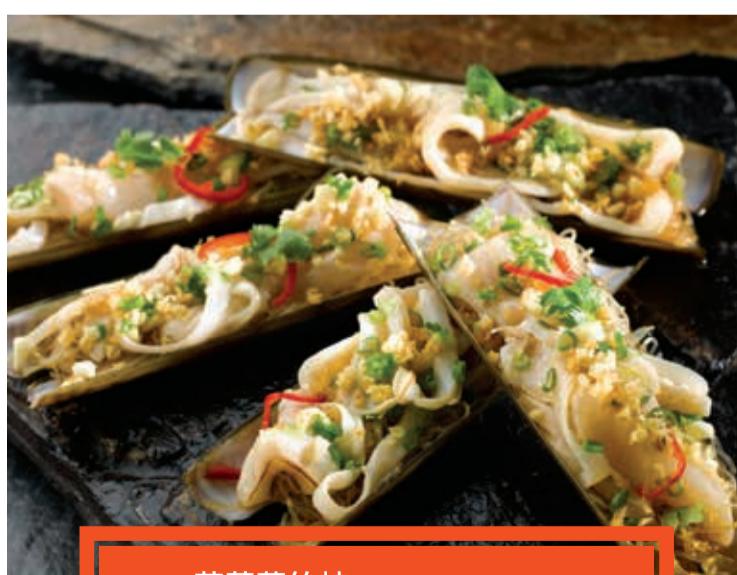
\$16

约 91克 – 109克  
approx. 91g - 109g

\$18

约 110克 – 130克  
approx. 110g - 130g

\$20



### 607. 蒜蓉蒸竹蚌

Bamboo Clam Steamed with Minced Garlic



食 703D. 油浸筍壳

Soon Hock (Marble Goby)

Deep Fried with Oyster Sauce

鲜嫩的筍壳在厨师的巧手下不仅多汁，还保持了筍壳的鲜甜味。细腻的肉质经过油炸后更有弹性，保证让食客们爱不释手。

Live Marble Goby boasts of juicy, white flesh rich in albumin protein, skillfully deep fried with just a dash of oyster sauce to preserve its sweet, delicate taste and the natural succulence of the meat.

# 游水活鱼

## Live Fish

### 游水活鱼选择

Choice of Live Fish

每100克 / Per 100g

701. 星斑	\$14.80
Garoupa	
702. 龙虎斑	\$10.80
Long Hu Garoupa	
703. 筍壳	\$12.80
Soon Hock (Marble Goby)	
704. 尼罗红	\$6.80
Red Tilapia	
705. 金目鲈	\$6.80
Sea Bass	



食 704E. 娘惹炸尼罗红

Red Tilapia Deep Fried with Nonya Sauce

### 活鱼煮法 | Live Fish Cooking Style

- A. 清蒸  
Steamed with Soya Sauce
- B. 蒜蓉蒸  
Steamed with Minced Garlic
- C. 菜脯蒸  
Steamed with Preserved Radish
- D. 油浸  
Deep Fried with Oyster Sauce
- E. 娘惹炸  
Deep Fried with Nonya Sauce



703A. 清蒸筍壳

Soon Hock (Marble Goby) Steamed with Soya Sauce

# 活虾

## Live Prawn



### 709. 麦片活虾

Live Prawns Fried with Cereal

特调的香烤麦片包裹虾仁，口感酥脆，指天椒和咖喱叶点缀其间，色香味俱全，令人垂涎欲滴。

Coated with toasted cereal for an additional crispy dimension, experience a myriad of flavours with its garnish of chilli padi and curry leaves.

小/S 中/M 大/L

706. 药材醉活虾 \$32 \$48 \$64  
Herbal Drunken Live Prawns

707. 白灼活虾 \$28 \$42 \$56  
Boiled Live Prawns

708. 椒盐活虾 \$28 \$42 \$56  
Live Prawns Fried with Pepper and Spiced Salt

709. 麦片活虾 \$28 \$42 \$56  
Live Prawns Fried with Cereal

710. 蒜蓉蒸活虾 \$28 \$42 \$56  
Live Prawns Steamed with Minced Garlic



### 708. 椒盐活虾

Live Prawns Fried with Pepper and Spiced Salt

# 鲜虾

## Fresh Prawn



小/S 中/M 大/L

711. 咸蛋金沙虾球 \$28 \$42 \$56  
Shelled Prawns Fried with Golden Salted Egg

712. 麦片虾球 \$28 \$42 \$56  
Shelled Prawns Fried with Cereal

713. 芥末沙律虾球 \$28 \$42 \$56  
Deep Fried Shelled Prawns with Wasabi-Mayo

714. 酸甜虾球 \$28 \$42 \$56  
Shelled Prawns Fried with Sweet and Sour Sauce

715. 椒盐虾球 \$28 \$42 \$56  
Shelled Prawns Fried with Pepper and Spiced Salt

### 711. 咸蛋金沙虾球

Shelled Prawns Fried with Golden Salted Egg

# 生猛活蟹

Choice of  
Live Crab

801. 阿拉斯加帝王蟹  
Alaskan Crab



802. 青蟹  
Mud Crab



803. 珍宝蟹  
Dungeness Crab



阿拉斯加帝王蟹一般源自于白令海的原始水域，以庞大的身形和标志性长腿闻名于世。此蟹类的肉具有与众不同的独特甜味；质感非常爽口，肉质细嫩，咬嚼时更为柔软。

Commonly sourced from the pristine waters of the Bering Sea, the Alaskan King Crab earns its namesake with its sumptuous size and iconic, long legs – the meat of this crab boasts a distinctive sweetness unlike any other; its texture exceedingly fresher, more delicate and softer in bite.

每100克 / Per 100g

801. 阿拉斯加帝王蟹 \$29.80  
Alaskan Crab

推荐煮法 Recommended Cooking Style:

- B. 招牌黑胡椒蟹 Signature Black Pepper Crab
- C. 咸蛋金沙蟹 Stir Fried with Golden Salted Egg Crab
- D. 花雕蛋白蒸蟹 Steamed Crab with Chinese Wine and Egg White
- E. 甘香蟹 Stir Fried Crab Kum Hiong Style

青蟹原产于多个国家，例如斯里兰卡、印度、菲律宾和澳洲。青蟹虽然以它雪白鲜甜的肉而闻名，但也因肥厚多汁的肉质广受喜爱。

With origins rooted in a variety of countries including, but not limited to, Sri Lanka, India, Philippines and Australia: The Mud Crab is heralded for its snow-white flesh with just a tinge of sweetness – exceptionally juicy and meaty, this succulent crustacean soaks up every ounce of rich, piquant flavour.

每100克 / Per 100g

802. 青蟹 \$11.80  
Mud Crab  
(1公斤以下 / Below 1 Kg)

\$12.80  
(1公斤以上 / 1 Kg and above)

推荐煮法 Recommended Cooking Style:

- A. 获奖辣椒蟹 Award-Winning Chilli Crab
- B. 招牌黑胡椒蟹 Signature Black Pepper Crab
- C. 咸蛋金沙蟹 Stir Fried with Golden Salted Egg Crab
- D. 花雕蛋白蒸蟹 Steamed Crab with Chinese Wine and Egg White
- E. 甘香蟹 Stir Fried Crab Kum Hiong Style

本餐馆的珍宝蟹均源自加拿大以及北美区域，肉质不仅嫩中饱满，还具有淡淡似坚果的咸甜味。珍宝蟹的独特口感保证让食客们回味无穷。

Our Dungeness Crabs come from Canada and the Northern parts of USA. Though the flesh in its body is often tender, the meat in the legs remain firm and delectable. With its lighter, uniquely nutty taste, the Dungeness offers a fresh, premium crab meat – delightfully salty-sweet and flavourful.

每100克 / Per 100g

803. 珍宝蟹 \$11.80  
Dungeness Crab

推荐煮法 Recommended Cooking Style:

- B. 招牌黑胡椒蟹 Signature Black Pepper Crab
- C. 咸蛋金沙蟹 Stir Fried with Golden Salted Egg Crab
- D. 花雕蛋白蒸蟹 Steamed Crab with Chinese Wine and Egg White
- E. 甘香蟹 Stir Fried Crab Kum Hiong Style

# 活蟹料理 Live Crab Cooking Styles



A. 获奖辣椒蟹

Award-Winning Chilli Crab

B. 招牌黑胡椒蟹

Signature Black Pepper Crab



A. 获奖辣椒蟹

Award-Winning Chilli Crab

B. 招牌黑胡椒蟹

Signature Black Pepper Crab

C. 咸蛋金沙蟹

Stir Fried with Golden Salted Egg Crab

D. 花雕蛋白蒸蟹

Steamed Crab with Chinese Wine and Egg White

E. 甘香蟹

Stir Fried Crab Kum Hiong Style

鮮為王



### C. 咸蛋金沙蟹

Stir Fried with Golden Salted Egg Crab

这咸蛋酱采用优质咸蛋黄和芬芳的奶油，丰富却不腻口。它的蟹肉口感不仅十分爽口，蟹壳也非常酥脆，口口都弥漫着螃蟹的鲜味。

A dish that speaks for itself, JUMBO Seafood's salted egg yolk recipe uses only quality egg yolks; robust yet not too creamy, a light, briny crisp envelopes each crab, promising a burst of umami flavour with every bite.



### D. 花雕蛋白蒸蟹

Steamed Crab with Chinese Wine and Egg White

爱吃螃蟹的行家都会以螃蟹的鲜甜味为主，坚决选择吃蒸蟹。厨师们采用了豆浆，花雕酒和蛋白让蒸蟹显得更为突出。花雕酒不仅提升螃蟹的鲜味，也带出豆浆和蛋白的纤细口感，凸显出蟹肉的甜味。

Recommended for the crab connoisseur; this dish spotlights the crustacean's own natural sweetness, with a splash of soya milk adding a delicate, creamy texture to the base, balanced against the airy lightness of egg white and the fragrance of 'Hua Diao' (Chinese wine).



### E. 甘香蟹

Stir Fried Crab  
Kum Hiong Style

蟹為傲

# 饭 / 面 / 河粉

Rice / Noodle / Hor Fun

901. 海鲜皇炒饭

Supreme Seafood Fried Rice

这道招牌菜象征着珍宝海鲜的原理：优质海鲜和非凡厨艺。厨师们的高超烹饪手法不仅把炒饭炒得粒粒分明，也炒出闻名于世的“镬气”。再配搭鲜甜弹牙的海鲜，保证食客们会回味无穷。

Not your ordinary fried rice, JUMBO Seafood brings you nothing but a composition of the highest quality seafood ingredients; sweetness counterbalanced against the fragrance of wok hei – a complex charred aroma achieved only by the most skillful of chefs.



小/S 中/M 大/L

901. 海鲜皇炒饭  
Supreme Seafood Fried Rice

\$24 \$36 \$48

902. 扬州炒饭  
Yangzhou Fried Rice

\$20 \$30 \$40



903. 鸡蛋炒饭  
Egg Fried Rice

\$16 \$24 \$32

904. 马来炒面  
Mee Goreng -  
Fried Noodles Malay Style

\$24 \$36 \$48

904. 马来炒面  
Mee Goreng - Fried Noodles Malay Style

905. 桂花炒面  
Fried Noodles Hong Kong Style

\$18 \$27 \$36

906. 海鲜河粉/生面  
Fried Hor Fun / Crispy Noodles  
with Seafood

\$24 \$36 \$48

907. 贵妃泡饭  
King Prawns and Fragrant Rice  
in Rich Seafood Broth

\$32 \$48 \$64

每碗 / Per Bowl

908. 白饭  
Steamed Rice \$1.50

每粒 / Each

909. 炸/蒸迷你馒头  
Deep Fried / Steamed Mini Man Tou \$1

# 甜品

## Dessert



1002. 杨枝甘露

Chilled Mango Sago Pomelo

每位 / Per Person

1001. 金瓜白果芋泥 \$6

Sweet Yam Paste with Gingko Nuts and Pumpkin

1002. 杨枝甘露 \$6

Chilled Mango Sago Pomelo

1003. 清汤炖桃胶(热/冷) \$6

Cheng Teng with Peach Gum (Hot/Cold)



1004. 鲜果青柠冻 \$6

Chilled Lime Jelly with Mixed Fruits

1005. 榴莲布丁 \$8

Chilled Durian Pudding

1001. 金瓜白果芋泥  
Sweet Yam Paste with Gingko Nuts and Pumpkin

小/S 中/M 大/L

1006. 时新什果 \$18 \$27 \$36

Mixed Fresh Fruit Platter