厨师精选
CHEF'S RECOMMENDATIONS

ORDER 2 DISHES
— TO ENJOY —
15%* OFF

1. **津白啦啦汤**
Clams and Napa Cabbage in Superior Soup
$32 每份 Per Portion

2. **金蒜杏香风味排骨**
Crispy-fried Pork Ribs with Garlic and Almond Flakes
$28 小 S | $42 中 M | $56 大 L

3. **芝士黑松露酱澳洲龙虾**
Australian Lobster tossed with Cheese and Truffle Sauce
$18.80 每100克 Per 100g
(U.P. $26.80)

4. **全家乐酱大虾皇**
King Prawns Stir-fried with *Chinchalok* Sauce
$18 每只 Per Piece
(Min. Order 2 pcs)

5. **明太子烤鲜扇贝**
Scallops Baked with Mentaiko
$9.80 每粒 Per Piece
(Min. Order 2 pcs)

6. **菜脯蒸鲜扇贝**
Scallops Steamed with Preserved Radish
$9.80 每粒 Per Piece
(Min. Order 2 pcs)

7. **泰式香芒炸金目鲈**
Deep-fried Sea Bass with Thai Mango Dressing
$6.80 每100克 Per 100g

8. **啦啦焖米粉**
Braised *Bee Hoon* with Clams
$28 小 S | $42 中 M | $56 大 L



***Terms & Conditions:** Promotion is valid at all JUMBO Seafood outlets. Valid from 1 Sep 2026 - 31 Dec 2026 (both dates inclusive) Valid for dine-in only with a minimum purchase of 2 different dishes from the Chef Recommendations menu. Not valid in conjunction with other discounts, promotions and vouchers. Limited to a single transaction, per table, per bill, per visit. No splitting of bills and tables allowed. Price subject to prevailing service charge and GST. Promotion is valid for JUMBO Rewards and Citibank cardmembers only. For Non-JUMBO member, payment must be charged to a Citibank Credit Card or Citibank Debit Card to enjoy the offer. Australian Lobster tossed with Cheese and Truffle Sauce is not eligible for the promotion. Where a 50% promotional discount is applied to the Australian lobster, the discount will be based on the usual price of $26.80/100g and no further discounts will be applicable. Photos are for illustration purposes only. The management reserves the right to change the terms and conditions without prior notice.

Exclusively for

JUMBO食 Rewards citi®

PRESENTING

SINGAPORE CHILLI CRAB TO THE WORLD



全球餐厅分布 OUR NETWORK OF OUTLETS

新加坡 SINGAPORE

East Coast Seafood Centre
东海岸海鲜中心
Block 1206 East Coast Parkway, #01-07/08,
East Coast Seafood Centre, Singapore 449883
Tel: +65 6442 3435

Riverside Point
河滨坊
30 Merchant Road, #01-01/02,
Riverside Point, Singapore 058282
Tel: +65 6532 3435

ION Orchard
爱雍・乌节
2 Orchard Turn, #04-09/10,
ION Orchard, Singapore 238801
Tel: +65 6737 3435

The Riverwalk
河畔
20 Upper Circular Rd, #B1-48,
The Riverwalk, Singapore 058416
Tel: +65 6534 3435

Dempsey Hill
登喜丘
Block 11 Dempsey Road, #01-16,
Dempsey Hill, Singapore 249673
Tel: +65 6479 3435

Jewel Changi Airport
星耀樟宜
78 Airport Boulevard, #03-202/203/204,
Jewel Changi Airport, Singapore 819666
Tel: +65 6388 3435

Resorts World Sentosa (JUMBO Premium)
圣淘沙名胜世界 (珍宝甄选)
26 Sentosa Gateway, #B1-202/203,
Singapore 098138
Tel: +65 6049 3435

北京 BEIJING

Beijing SKP Mall
北京 SKP 商场
87 Jian Guo Road, Beijing SKP
L6-D6005, Chaoyang District,
Beijing 100025, China
Tel: +86 10 6501 3435

武汉 WUHAN

Wuhan SKP Outlet
武汉 SKP 店
L5-D5015, No. 18 Shahu Avenue,
Wuchang District, Wuhan, Hubei
Tel: +86 027 5995 7788

厦门 XIAMEN

JFC
厦门JFC 品尚中心
5F,B Hall JFC,
1703 Huandao East Road,
Siming Disctrict, Xiamen, China
Tel: +86 592 550 3435

福州 FUZHOU

Rong Qiao The Bund
融侨外滩
136 Liaoyuan Road, Jinshan Street,
Rong Qiao Bund One, Tower D, L2-28/29,
Cangshan District, Fuzhou, China
Tel: +86 591 8786 3435

三亚 SANYA

Summer Station Sanya
三亚夏日站
4th floor, Tower 1,
No.2 of Yu Xiu Road,
Sanya, Hainan, China
Tel: +86 898 3180 1666

上海 SHANGHAI

IAPM Mall
环贸 IAPM 商场
999 Huaihai Middle Road, IAPM L5-502,
Xu Hui District, Shanghai 200030, China
Tel: +86 21 6466 3435

IFC Mall
上海国金中心商场
8 Century Avenue IFC, L3-10, Pudong
New District, Shanghai 200000, China
Tel: +86 21 6895 3977

L'Avenue Mall
尚嘉中心店
99 Xian Xia Road, L'Avenue Mall, LG1-LG101,
Changning District, Shanghai 200051, China
Tel: +86 21 6218 3035

曼谷 BANGKOK

Siam Paragon
991 Rama I Rd, Khwaeng Pathum Wan,
Khet Pathum Wan, Krung Thep Maha Nakhon
Bangkok 10330, Thailand
Tel: +662 162 0520 / +668 7785 7997

Iconsiam
299 Charoen Nakhon 5 Alley,
Khlong Ton Sai, Khlong San,
Bangkok 10600, Thailand
Tel: +662 118 6290 1 / +669 9110 5888

首尔 SEOUL

IFC Mall
L3 IFC Mall, 10 Gukjegeumyung-ro,
Yeongdeungpo-gu, Seoul, South Korea
Tel: +82 02 6137 5510

金边 PHNOM PENH

Chip Mong Mega Mall 271
225 to 227, Yothapol Khemarak Phoumin Blvd (271),
Sangkat Boeung Tumpon, Khan Meanchay,
Phnom Penh, Cambodia
Tel: +855 8731 3435

雅加达 JAKARTA

Aloha PIK 2
ALOHA Unit #AL-N-01 Jalan Laksamana Yos Sudarso Kav A 01-05,
Pantai Indah Kapuk 2, Kelurahan Kosambi Timur, Kecamatan Dadap,
Kabupaten Tangerang, Provinsi Banten, Indonesia 15213

荣誉奖 AWARDS & CERTIFICATES

- MEITUAN-DIANPING 2025 — Certificate of Popularity
- EPICUREAN STAR AWARD 2024 — Best Chain Restaurant (Finalist) JUMBO Seafood
- EXCELLENT SERVICE AWARD 2024 & 2025 — JUMBO Group of Restaurant
- TATLER SINGAPORE 2023 — Best Southeast Asian Cuisine Award JUMBO Seafood
- TASTEATLAS AWARD 2023 — 150 Most Legendary Restaurant in the World JUMBO Seafood
- FLA AWARDS 2023 — International Franchisor of the Year JUMBO Seafood
- TRIPADVISOR 2017 — Certificate of Excellence
- CTRIP FOOD AWARD 2016 — JUMBO Seafood Dempsey
- SINGAPORE FOOD FESTIVAL 2006 — Awarded The Best Chilli Crab

The Genesis of Singapore-style seafood

“新加坡式海鲜”的起源

新加坡，这座被誉为“狮城”的多元熔炉，融合了华裔、马来裔、印度裔与欧亚裔四大族群文化的饮食智慧，孕育出独树一帜的新加坡美食。在这片土地上，每一道菜都是文化交融的产物，而“新加坡式海鲜”正是这场味觉盛宴的代表。

其中最具代表性的，正是新加坡辣椒螃蟹。它以东南亚辛香料——辣椒、黄姜、香茅、石栗果等为基底，融入华人的豆酱，西式番茄酱，熬出一锅层次丰富的“灵魂酱汁”，与鲜活海产相遇，成就独特的鲜美与多维的口感。酱汁酸甜带辣、香气四溢，蛋丝缠绕其间，保留蟹肉的鲜甜，又赋予热烈奔放的南洋气息。每一口，都是一场跨种族、跨文化、跨国界的味觉之旅。

三十多年来，珍宝海鲜始终坚持用一口地道风味，讲述一个真实的新加坡故事。这不仅是我们的拿手好菜，更是对多元文化的深情致敬。

Singapore, known as the Lion City, is a vibrant melting pot where Chinese, Malay, Indian and Eurasian culinary wisdom converge to create a cuisine uniquely its own. On this land, every dish reflects the harmony of cultures, and Singapore-style seafood stands as a prime representative of this flavorful convergence.

Among its most iconic dishes is Singapore Chilli Crab. The essence of Singapore-style seafood masterfully blend Southeast Asian spices, chilli, turmeric, lemongrass, and candlenut-with Chinese fermented bean paste and Western-style tomato ketchup, simmering into a complex and soulful sauce. The sauce is tangy, sweet, mildly spicy, and the crab is coated in the fragrance of egg. It preserves the crab’s natural sweetness while delivering tropical boldness in every bite.

For over 30 years, JUMBO Seafood has remained dedicated to delivering an authentic Singapore story through every bite of local flavour. From live crabs to signature dishes, each creation is a heartfelt tribute to the nation’s multicultural heritage.







A Single Crab, An Enduring Legacy

一只螃蟹 开启了一段传奇

1987年，在新加坡东海岸，一家濒临关门的海鲜餐厅，被一群朋友接手。原本只是想有个可以聚餐聊天的小地方，谁曾想，这家“无心插柳”的小馆，竟一步步成长为新加坡家喻户晓的国民品牌—珍宝海鲜(JUMBO SEAFOOD)。

创业之初，举步维艰，老板们亲力亲为，只为把一只螃蟹做到极致。那道香辣浓郁的新加坡辣椒螃蟹，自此成为镇店之宝，也成为三代人“吃海鲜来珍宝”的味觉记忆。

除了屡获殊荣的辣椒螃蟹，珍宝还推陈出新，推出黑胡椒螃蟹、麦片虾、摩卡排骨与苏东仔等经典菜品，每一道都凝聚了对食材的执着和对新加坡味道的深刻理解。

如今，珍宝已在新加坡、中国及亚洲多地开设门店。为让这份地道的新加坡味道走向世界，珍宝始终坚持使用鲜活海产，并由新加坡中央工厂统一调配酱料，确保全球门店，口味一致。

我们相信，真正的味道没有国界。一只螃蟹的故事，也可以连接世界的餐桌。

In 1987, a seafood restaurant on the verge of closing down on Singapore's East Coast was taken over by a group of friends. What started as a humble spot for friends to gather and share a meal unexpectedly blossomed into a beloved national brand-JUMBO SEAFOOD.

In the early days, things were far from easy. The founders personally handled everything, driven by a singular focus: perfecting the art of cooking crab to the utmost. That rich and spicy Singapore Chilli Crab soon became the restaurant's signature treasure and a taste memory shared across three generations - "For seafood, it's always JUMBO."

Beyond the Award-winning Chilli Crab, JUMBO has innovatively created other signature dishes, such as black pepper crab, cereal prawns, salted egg yolk prawns, and crispy baby squid. Each creation reflects our obsession with premium ingredients and a deep understanding of authentic Singaporean flavor.

Today, JUMBO has expanded across Singapore, China, and other parts of Asia. To bring the authentic taste of Singapore to the world, we insist on using live seafood and centralized sauce prepared in Singapore, ensuring consistent flavor across all our outlets worldwide.

We believe that true flavor knows no borders. Indeed, the story of a single crab can connect dining tables around the world.



OVER 30 YEARS

OF CLASSIC SIGNATURE DISHES

三十余年经典招牌菜

AWARD-WINNING SINGAPORE CHILLI CRAB

新加坡获奖辣椒螃蟹



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 bring together different races and cultures, this is one dish that epitomises the multi-faceted culinary culture that is uniquely Singapore.

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。



SIGNATURE SINGAPORE BLACK PEPPER CRAB
招牌新加坡黑胡椒螃蟹

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.

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，将充满着馥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。

OVER 30 YEARS

OF CLASSIC SIGNATURE DISHES

三十余年经典招牌菜



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 *Ngoh Hiang* sauce.

$26 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



麦片活虾

Live Prawns Stir-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.

$26 小 / Small



镬仔牛柳

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.

$16 每件 / Piece



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



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



上汤焗澳洲龙虾

Australian 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; 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.

$26.80 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



蜜椒羊扒

Baby Lamb Rack Grilled
with Pepper and Honey Sauce

以蜂蜜和胡椒酱腌制的羊排煎的恰到好令人禁不住大快朵颐。

Marinated in a honey and black pepper blend, the lamb is seared on the outside but tender on the inside.

$18 每件 / Piece



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.

$30 每件 / Piece

开胃小菜
APPETISERS

101 食

手撕波士顿龙虾鲜果沙律

Live Boston Lobster Chilled with Fresh Fruit in Sesame Dressing

冰镇呈现的波士顿龙虾搭配清新时令鲜果，拌以香浓芝麻酱汁，酸甜爽口，清新开胃。

Served chilled with fresh seasonal fruits, the live Boston lobster is tossed in a fragrant sesame dressing for a refreshing balance of sweetness and tang.

$ 78 份 *(约500克)* / Portion *(approx. 500g)*





102
咸蛋金沙虾吧
Golden Salted Egg Prawn Chins
$ 9.80 份 / Portion

103
鲜果生汁油条
Seafood Donut
tossed in Salad Cream
$14 份 / Portion

食 104. 鱼子酱龙珠果龙虾沙律
Dragonfruit Lobster Salad with Lumpfish Caviar
$ 24 份 / Portion

105. 香芒火鸭丝
Chilled Mango Shredded Roasted Duck Salad
$ 20 份 / Portion

中国茶 Chinese Tea: $1.50 每人/per person | 花生 Nuts: $1.20 每碟/per plate | 中国茶品及花生均为收费项目，如您并不需要茶品及 / 或花生，请通知我们的服务员。
Chinese Tea and Nuts are chargeable, please let our staff know if you would prefer not to have one/both served to you. | 照片只供参考使用。Photos are for illustration purposes only.

食 Signature Dish



201

冬阴海鲜汤
Seafood Tom Yum Soup

酸辣开胃的冬阴功汤汇聚鲜虾、蛤蜊与鲜鱼，
融合香茅与多款香料，层次分明，香辣醒胃。

A bold and tangy Tom Yum soup with prawns, clams, and fish,
infused with aromatic herbs and spices for a vibrant, invigorating flavour.

$28 小/S | $42 中/M | $56 大/L

	每位 / Portion	小/S	中/M	大/L
202. 蟹肉鱼鳔羹 Braised Crab Meat and Fish Maw Soup	$16	$48	$72	$96
食 203. 金罗海皇羹 Seafood Pumpkin Soup	$16	$36	$54	$72
204. 津白啦啦汤 Clams and Napa Cabbage in Superior Soup	$32			
205. 海鲜豆腐汤 Seafood Beancurd Soup		$18	$27	$36

服务费与消费税另计。Prices are subject to service charge and prevailing GST. | 我们的食物可能含有或接触过（包含但不局限于）牛奶，鸡蛋，鱼，贝类，坚果，花生，小麦和大豆。如果您有任何担忧，请与我们的服务员联系。
Our food may contain or come into contact with (but not limited to) milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans. Please speak to our service staff if you have any concerns.

汤 / 鲍 鱼
SOUP / ABALONE



301
红煨四头鲜鲍片花菇扒时蔬
Sliced 4-head Abalone
Braised with Shiitake Mushroom
and Seasonal Vegetable

$ 46 每粒 / Piece



302
红煨原只四头鲜鲍
Whole 4-head Abalone
Braised with Abalone Sauce and
Seasonal Vegetable

$ 38 每粒 / Piece

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

$ 38 份 / Portion

中国茶 Chinese Tea: $1.50 每人/per person | 花生 Nuts: $1.20 每碟/per plate | 中国茶品及花生均为收费项目，如您并不需要茶品及 / 或花生，请通知我们的服务员。
Chinese Tea and Nuts are chargeable, please let our staff know if you would prefer not to have one/both served to you. | 照片只供参考使用。Photos are for illustration purposes only.

食 Signature Dish

肉类
MEAT



401

摩卡排骨
Mocha Pork Ribs

$ 26 小 / S
$ 39 中 / M
$ 52 大 / L



402

蜜柚橙香排骨
Pork Ribs Glazed with Tangerine Honey

$ 26 小 / S
$ 39 中 / M
$ 52 大 / L



403

咕噜肉
Sweet and Sour Pork

$ 22 小 / S
$ 33 中 / M
$ 44 大 / L

肉类
MEAT



404
蜜椒羊扒
Baby Lamb Rack
Grilled with Pepper and Honey Sauce
$ 18 每件 / Piece

405 食
镶仔牛柳
Beef Fillet with Black Pepper Sauce
$ 16 份 / Piece



406
姜葱炒鹿肉
Venison (Deer Meat) Stir-fried
with Ginger and Spring Onions
$ 24 小 / S
$ 36 中 / M
$ 48 大 / L



中国茶 Chinese Tea: $1.50 每人/per person | 花生 Nuts: $1.20 每碟/per plate | 中国茶品及花生均为收费项目，如您并不需要茶品及 / 或花生，请通知我们的服务员。
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食 Signature Dish

家禽
POULTRY



特制沙爹

407

JUMBO Satay (Chicken / Pork)

Available at East Coast Seafood Centre, Dempsey Hill and The Riverwalk Outlets.

以多种香料腌制的沙爹肉串，香气浓郁，风味鲜明，搭配经典花生酱，尽显东南亚特色。

Marinated in a fragrant blend of spices, these chicken or pork satay skewers deliver a bold Southeast Asian punch, perfectly paired with classic peanut sauce.

$16 6串 / Sticks



408
蒜香炸子鸡
Garlic Fried Chicken
$ 22 半只 / Half
$ 40 一只 / Whole

409
金龙鸡
Golden Phoenix Chicken
$ 24 半只 / Half
$ 46 一只 / Whole

410
宫保鸡柳
Chicken Stir-fried *Gong Bao* Style
$ 18 小 / S
$ 27 中 / M
$ 36 大 / L

中国茶 Chinese Tea: $1.50 每人/per person | 花生 Nuts: $1.20 每碟/per plate | 中国茶品及花生均为收费项目，如您并不需要茶品及 / 或花生，请通知我们的服务员。
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食 Signature Dish

豆腐
BEANCURD



501
鲜菌翡翠豆腐
Homemade Vegetable Beancurd
Braised with Fresh Mushrooms
$ 22 小 / S
$ 33 中 / M
$ 44 大 / L

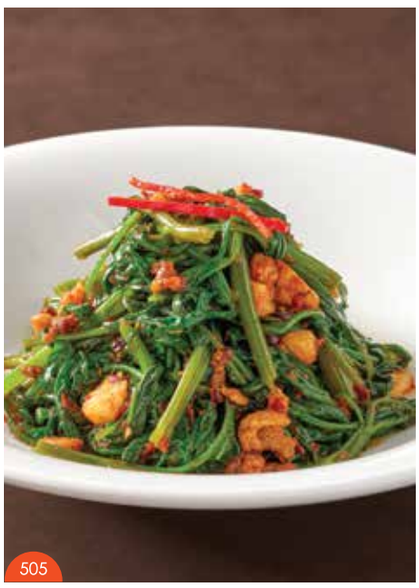
502
海鲜豆腐煲
Beancurd and Assorted
Seafood Braised in Claypot
$ 24 小 / S
$ 36 中 / M
$ 48 大 / L

503 食
蟹肉扒翡翠豆腐
Homemade Vegetable Beancurd
Braised with Crab Meat
$ 26 小 / S
$ 39 中 / M
$ 52 大 / L

504
铁板豆腐
Beancurd on Hotplate
$ 20 小 / S
$ 30 中 / M
$ 40 大 / L

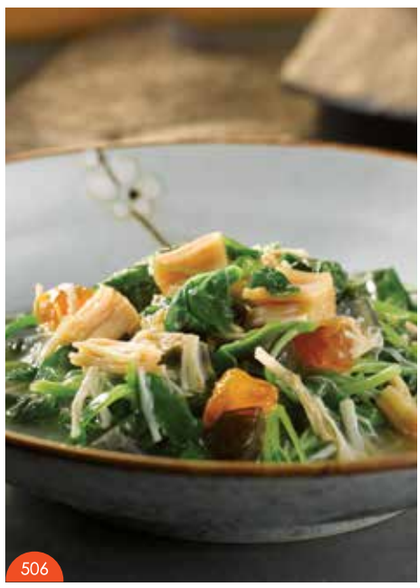
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蔬菜
VEGETABLE


505

马来风光
Kang Kong Stir-fried
with Sambal

$16 小/S | $24 中/M | $32 大/L


506

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

$22 小/S | $33 中/M | $44 大/L


507

带子炒芦笋/西兰花
Asparagus / Broccoli Stir-fried
with Scallops

$36 小/S | $54 中/M | $72 大/L

		小/S	中/M	大/L
508.	花菇扒时蔬 Seasonal Vegetables Braised with Shiitake Mushroom	$22	$33	$44
509.	X.O. 酱炒芦笋 Asparagus Stir-fried with X.O. Sauce	$24	$36	$48
510.	蒜蓉炒西兰花 Broccoli Stir-fried with Minced Garlic	$20	$30	$40
511.	四季苗炒菜脯虾米 Baby French Beans Stir-fried with Preserved Radish and Dried Shrimps	$20	$30	$40
512.	银芽菇丝炒青龙菜 Chinese Chives Stir-fried with Bean Sprouts and Shredded Mushroom	$16	$24	$32
513.	脆香油麦菜 *You Mai Cai* Stir-fried with Crispy Salted Fish, Pork Lard and Dried Shrimps	$16	$24	$32

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食 Signature Dish

海产
SEAFOOD

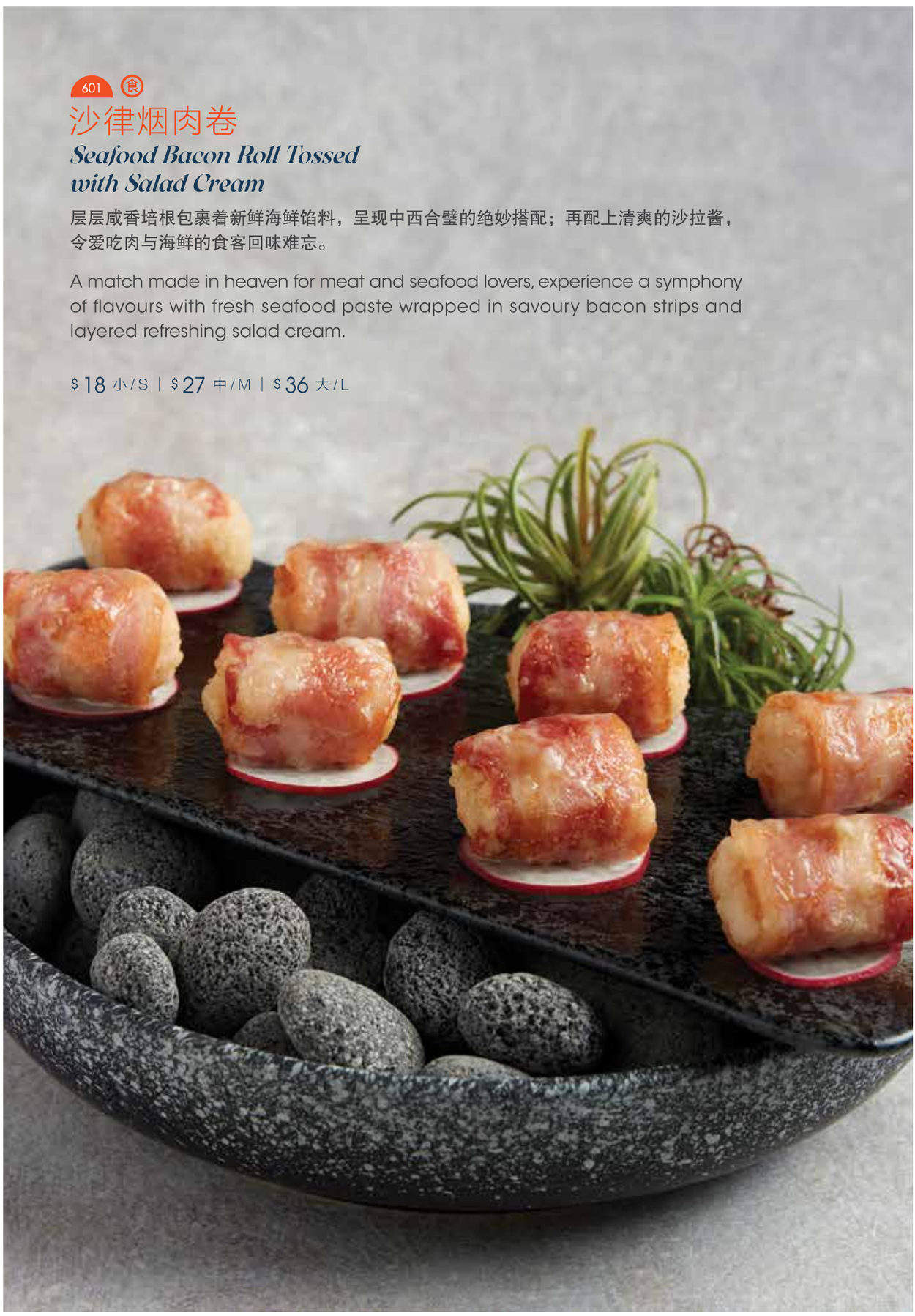
601 食

沙律烟肉卷
Seafood Bacon Roll Tossed with Salad Cream

层层咸香培根包裹着新鲜海鲜馅料，呈现中西合璧的绝妙搭配；再配上清爽的沙拉酱，令爱吃肉与海鲜的食客回味难忘。

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 refreshing salad cream.

$18 小/S | $27 中/M | $36 大/L





脆炸苏东仔
Crispy-fried Baby Squid

$ 22 小 / S | $ 33 中 / M | $ 44 大 / L



苏东油条
Donut with Seafood Paste

$ 20 小 / S | $ 30 中 / M | $ 40 大 / L



荔茸带子
Scallops wrapped in Yam Ring

$ 26 小 / S | $ 39 中 / M | $ 52 大 / L



酱爆鳕鱼
Cod Fish Wok-fried with Chef's Special Spicy Sauce

$ 36 每份 / Portion

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食 Signature Dish

海产
SEAFOOD



608 食

辣椒蟹肉汁配炸馒头
Chilli Crab Meat Sauce
with Sliced Fried *Man Tou*

$ 20 份 / Portion



606 食

剁椒菜脯蒸鳕鱼
Cod Fish Steamed with
Preserved Radish and Diced Chilli

$ 30 每件 / Piece



607

娘惹脆香鳕鱼
Crispy-fried Cod Fish with Nonya Sauce

$ 30 每件 / Piece

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7011

澳洲龙虾沙茶粉丝
Australian Lobster Braised with Glass Vermicelli and Sha Cha Sauce

铺在爽滑有弹性的粉丝之上，是鲜嫩多汁的澳洲龙虾，淋上浓郁的沙茶酱。
酱汁咸香微甜，带有芝麻与花生的馥郁香气。

Resting on a bed of delightfully springy glass vermicelli, juicy Australian lobster is braised in a rich *Sha Cha* sauce which is savoury, mildly sweet, and fragrant with notes of sesame and peanut.

中国茶 Chinese Tea: $1.50 每人/per person | 花生 Nuts: $1.20 每碟/per plate | 中国茶品及花生均为收费项目，如您并不需要茶品及／或花生，请通知我们的服务员。
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食 Signature Dish

生猛活龙虾
LIVE LOBSTER





可选龙虾
Choice of Live Lobster

701.
澳洲龙虾
Australian Lobster
$ 26.80 100克 / Per 100g

702.
波士顿龙虾
Boston Lobster
$ 14.80 100克 / Per 100g

烹调法 Methods of Preparation

A. 刺身 701 ONLY
Sashimi

B. 自灼 701 ONLY
Blanched

C. 花雕蛋白蒸
Steam with Chinese Wine and Egg White

D. 上汤焗
Braise with Superior Broth

E. 姜葱炒
Stir-fry with Ginger and Spring Onions

F. 咸蛋金沙炒
Stir-fry with Golden Salted Egg

G. 芝士牛油
Stir-fry with Cheese and Butter

H. 椒盐炒
Stir-fry with Pepper and Spiced Salt

I. 沙茶粉丝
Braise with Glass Vermicelli and *Sha Cha* Sauce
另加 Add: $12 (小 S) | $18 (中 M) | $24 (大 L)

J. 泡饭
Rice Boil in Superior Broth
另加 Add: $16 (小 S) | $24 (中 M) | $32 (大 L)
Available at ION Orchard / Jewel Changi Airport and Resorts World Sentosa (JUMBO Premium) Outlets

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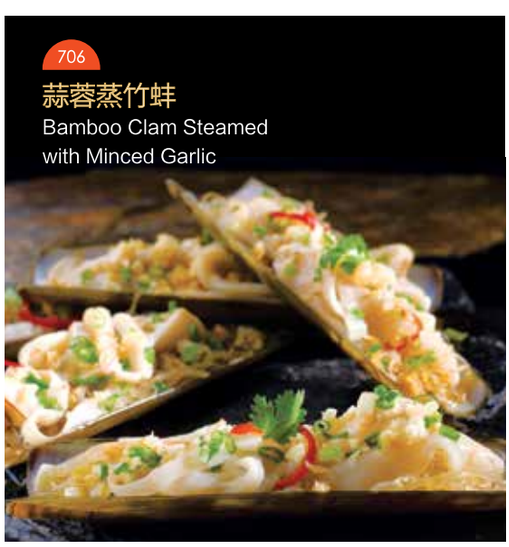
活蚌
LIVE CLAM



703. 象拔蚌刺身
Geoduck Clam Sashimi
$ 22.80 100克 / Per 100g

704. 自灼象拔蚌
Geoduck Clam served with Superior Stock
$ 22.80 100克 / Per 100g

705. X.O. 酱炒象拔蚌
Geoduck Clam Stir-fried with X.O. Sauce
$ 22.80 100克 / Per 100g



706. 蒜蓉蒸竹蚌
Bamboo Clam Steamed with Minced Garlic

约70克–90克	约91克–109克	约110克–130克
approx 70g–90g	approx 91g–109g	approx 110g–130g
$ 16 每只 / Each	$ 18 每只 / Each	$ 20 每只 / Each

	小/S	中/M	大/L
707. 甘香啦啦 Stir-fried Clams in *Kum Hiong* Style	$ 28	$ 42	$ 56
708. 姜葱啦啦 Stir-fried Clams with Ginger and Spring Onions	$ 28	$ 42	$ 56

中国茶 Chinese Tea: $1.50 每人/per person | 花生 Nuts: $1.20 每碟/per plate | 中国茶品及花生均为收费项目，如您并不需要茶品及／或花生，请通知我们的服务员。
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食 Signature Dish

游水活鱼
LIVE FISH

803B

蒜蓉蒸笋壳
Live Soon Hock Steamed with Minced Garlic

以清蒸手法保留笋壳鱼细嫩的肉质与天然鲜甜，铺以蒜蓉提味，衬托出鱼肉纯净细致的风味。入口湿润鲜嫩，口感细腻雅致。

Expertly steamed to preserve its tender flesh and natural sweetness, the live marble goby is generously finished with minced garlic to enhance its clean, delicate flavours. Each mouthful is moist, succulent, and refined.





805E 食

娘惹炸尼罗红
Red Tilapia Deep-fried
with Nyonya Sauce



805D

油浸笋壳
Soon Hock (Marble Goby)
Deep-fried with Soya Sauce

可选活鱼
Choice of Live Fish

801. 星斑
Garoupa
$ 14.80 100克 / Per 100g

802. 龙虎斑
Long Hu Garoupa
$ 9.80 100克 / Per 100g

803. 笋壳
Soon Hock (Marble Goby)
$ 11.80 100克 / Per 100g

804. 尼罗红
Red Tilapia
$ 6.80 100克 / Per 100g

805. 金目鲈
Sea Bass
$ 6.80 100克 / Per 100g

烹调法 Methods of Preparation

A. 清蒸
Steam with Soya Sauce

B. 蒜蓉蒸
Steam with Minced Garlic

C. 菜脯蒸
Steam with Preserved Radish

D. 油浸
Deep-fry with Oyster Sauce

E. 娘惹炸
Deep-fry with Nonya Sauce

F. 泰式香芒炸
Deep-fry with Mango Dressing Thai-Style

中国茶 Chinese Tea: $1.50 每人/per person | 花生 Nuts: $1.20 每碟/per plate | 中国茶品及花生均为收费项目，如您并不需要茶品及／或花生，请通知我们的服务员。
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食 Signature Dish

活虾
LIVE PRAWN



806 食
麦片活虾
Live Prawns Stir-fried with Cereal
$ 26 小 / S
$ 39 中 / M
$ 52 大 / L



807
药材醉活虾
Herbal Drunken Live Prawns
$ 30 小 / S
$ 45 中 / M
$ 60 大 / L



808
白灼活虾
Poached Live Prawns
$ 26 小 / S
$ 39 中 / M
$ 52 大 / L

809. 椒盐活虾
Live Prawns Stir-fried with
Pepper and Spiced Salt
$ 26 小 / S | $ 39 中 / M | $ 52 大 / L

810. 蒜蓉蒸活虾
Live Prawns Steamed
with Minced Garlic
$ 26 小 / S | $ 39 中 / M | $ 52 大 / L

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鲜虾
FRESH PRAWN



咸蛋金沙虾球
Shelled Prawns Stir-fried with Golden Salted Egg
$ 26 小 / S | $ 39 中 / M | $ 52 大 / L



芥末沙律虾球
Deep-fried Shelled Prawns with Wasabi-Mayo
$ 26 小 / S | $ 39 中 / M | $ 52 大 / L



椒盐虾球
Shelled Prawns Stir-fried with Pepper and Spiced Salt
$ 26 小 / S | $ 39 中 / M | $ 52 大 / L

	小/S	中/M	大/L
814. 麦片虾球 Shelled Prawns Stir-fried with Cereal	$ 26	$ 39	$ 52
815. 酸甜虾球 Shelled Prawns Stir-fried with Sweet and Sour Sauce	$ 26	$ 39	$ 52

	每只 / Each
816. 芝士明太子焗大虾 Cheese Baked Mentaiko King Prawn	$ 18

中国茶 Chinese Tea: $1.50 每人/per person | 花生 Nuts: $1.20 每碟/per plate | 中国茶品及花生均为收费项目，如您并不需要茶品及 / 或花生，请通知我们的服务员。
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食 Signature Dish



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食 Signature Dish



生猛螃蟹
CHOICE OF LIVE CRAB

901. 阿拉斯加帝王蟹
Alaskan Crab

$ 29.80 100克 / g

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.

烹调法	METHODS OF PREPARATION
B. 招牌黑胡椒炒	Signature Black Pepper
C. 咸蛋金沙炒	Stir-fry with Golden Salted Egg
D. 花雕蛋白蒸	Steam with Chinese Wine and Egg White
E. 甘香炒	Stir-fry *Kum Hiong* Style

902. 青蟹
Mud Crab

$ 10.80 100克 / g
(1公斤以下 / Below 1 Kg)

$ 11.80 100克 / g
(1公斤以上 / Above 1 Kg)

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.

烹调法	METHODS OF PREPARATION
A. 获奖辣椒炒	Award-Winning Chilli
B. 招牌黑胡椒炒	Signature Black Pepper
C. 咸蛋金沙炒	Stir-fry with Golden Salted Egg
D. 花雕蛋白蒸	Steam with Chinese Wine and Egg White
E. 甘香炒	Stir-fry *Kum Hiong* Style

903. 珍宝蟹
Dungeness Crab

$ 10.80 100克 / g

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.

烹调法	METHODS OF PREPARATION
B. 招牌黑胡椒炒	Signature Black Pepper
C. 咸蛋金沙炒	Stir-fry with Golden Salted Egg
D. 花雕蛋白蒸	Steam with Chinese Wine and Egg White
E. 甘香炒	Stir-fry *Kum Hiong* Style

中国茶 Chinese Tea: $1.50 每人/per person | 花生 Nuts: $1.20 每碟/per plate | 中国茶品及花生均为收费项目，如您并不需要茶品及／或花生，请通知我们的服务员。
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食 Signature Dish

JSJE



A. 获奖辣椒蟹
Award-Winning Chilli Crab

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 bring together different races and cultures, this is one dish that epitomises the multi-faceted culinary culture that is uniquely Singapore.



B. 招牌胡椒螃蟹
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.

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活蟹料理

LIVE CRAB COOKING STYLES

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

以指天椒、咖喱叶、香茅、虾米、豆酱及咖喱粉快炒出浓郁香气，香辣咸鲜，层次丰富，带出食材原本的鲜甜与鲜明风味。

Wok-tossed with chilli padi, curry leaves, lemongrass, dried shrimp, soy bean paste and curry powder, this Kum Hiong stir-fry delivers a fragrant, spicy-savoury punch that highlights the natural sweetness and vibrant flavour of the ingredients.



中国茶 Chinese Tea: $1.50 每人/per person | 花生 Nuts: $1.20 每碟/per plate | 中国茶品及花生均为收费项目，如您并不需要茶品及／或花生，请通知我们的服务员。
Chinese Tea and Nuts are chargeable, please let our staff know if you would prefer not to have one/both served to you. | 照片只供参考使用。Photos are for illustration purposes only.

食 Signature Dish

1001 食

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。热腾腾的面条融入独家香料，干湿适中，再搭配鸡蛋、鲜海鲜与爽脆豆芽，口味丰富、回味无穷。

One of JUMBO's best-selling dishes, this fiery noodle dish blends our unique spices with perfectly balanced noodles, eggs, fresh seafood, and crisp bean sprouts for a rich, unforgettable medley of flavours.

$24 小/S | $36 中/M | $48 大/L



服务费与消费税另计。Prices are subject to service charge and prevailing GST. | 我们的食物可能含有或接触过（包含但不局限于）牛奶，鸡蛋，鱼，贝类，坚果，花生，小麦和大豆。如果您有任何担忧，请与我们的服务员联系。
Our food may contain or come into contact with (but not limited to) milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans. Please speak to our service staff if you have any concerns.

饭 / 面 / 河粉
RICE / NOODLE / HOR FUN



1002 食

海鲜皇炒饭
Supreme Seafood Fried Rice

$ 24 小 / S
$ 36 中 / M
$ 48 大 / L



1003

桂花炒面
Fried Noodles Hong Kong Style

$ 16 小 / S
$ 24 中 / M
$ 32 大 / L



1004

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

$ 24 小 / S
$ 36 中 / M
$ 48 大 / L

1005. 扬州炒饭
Yangzhou Fried Rice
$ 20 小 / S | $ 30 中 / M | $ 40 大 / L

1006. 咸鱼鸡粒炒饭
Fried Rice with Diced Chicken and Salted Fish
$ 18 小 / S | $ 27 中 / M | $ 36 大 / L

1007. 鸡蛋炒饭
Egg Fried Rice
$ 16 小 / S | $ 24 中 / M | $ 32 大 / L

1008. 贵妃泡饭
King Prawns and Fragrant Rice in Rich Seafood Broth
$ 32 小 / S | $ 48 中 / M | $ 64 大 / L
Available at ION Orchard / Jewel Changi Airport and Resorts World Sentosa (JUMBO Premium) Outlets

1009. 白饭
Steamed Rice
$ 1.50 每碗 / Bowl

1010. 炸 / 蒸迷你馒头
Deep-fried / Steamed Mini *Man Tou*
$ 1 每粒 / Piece

中国茶 Chinese Tea: $1.50 每人/per person | 花生 Nuts: $1.20 每碟/per plate | 中国茶品及花生均为收费项目，如您并不需要茶品及 / 或花生，请通知我们的服务员。
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食 Signature Dish



甜品
DESSERT

		每位 / Per Person
1001.	金瓜白果芋泥 *Orh Nee* with Gingko Nuts and Pumpkin	$6
食 1002.	杨枝甘露 Chilled Mango Sago Pomelo	$6
1003.	清汤炖桃胶 (热/冷) *Cheng Teng* with Peach Gum (Hot/Cold)	$6
1004.	鲜果青柠冻 Chilled Lime Jelly with Mixed Fruits	$6
1005.	榴莲布丁 Chilled Durian Pudding	$8
1006.	芋泥冰淇淋 *Orh Nee* Ice Cream	$6.80

		小/S	中/M	大/L
1007.	时新什果 Mixed Fresh Fruits Platter	$18	$27	$36

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饮料
BEVERAGES



果汁
JUICE

	每粒 Each
椰子 Coconut	$6.80

	每杯 Per Glass
西瓜 Watermelon	$5.80
橙 Orange C 8% sugar	$5.80
桔子 Calamansi D 13% sugar	$5.80
芦荟酸柑 Aloe Vera with Lime D 13% sugar	$5.80



意大利苏打
ITALIAN SODA

	每杯 Per Glass
青苹果 Green Apple	$5.80
芒果 Mango	$5.80
荔枝 Lychee	$5.80



饮用/气泡水
STILL / SPARKLING WATER

	每瓶 Per Bottle
纯净水 JUMBO Drinking Water	$3.20
普娜天然矿泉水 Acqua Panna	$6
圣培露 San Pellegrino	$6

NUTRI-GRADE A B C D

Nutri-Grade is based on preparation before addition of ice.

Scan QR Code for Nutrition Info

JSJE

饮料
BEVERAGES



自制饮料
HOMEMADE DRINKS

	每杯 Per Glass	每壶 Per Jug
薏米水 Barley (D 10% sugar)	$3.80	$15
罗汉果 Luo Han Guo (C 7% sugar)	$3.80	$15



汽水
SOFT DRINKS

	每罐 Per Can
可乐 Coca-Cola®	$4
可乐 (无糖) Coca-Cola® Zero	$4
雪碧 Sprite®	$4
冰柠檬茶 Fuze Tea™ Ice Lemon Tea	$4
汤力水 Schweppes® Tonic Water	$4

啤酒
BEER

	每杯 Per Glass	每壶 Per Jug
虎牌啤酒 Tiger Beer	$10.80	$42
		每罐 Per Can
喜力啤酒 Heineken		$12
健力士黑啤酒 Guinness Stout		$13
		每瓶 Per Bottle
科罗娜 Corona		$11.80



NUTRI-GRADE A B C D *Nutri-Grade is based on preparation before addition of ice.*

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