厨师精选
CHEF'S RECOMMENDATIONS

1
泰式香芒金目鲈
Deep Fried Sea Bass with
Thai Mango Dressing
$6.80 每100克 Per 100g

2
三宝汤
Trio Seafood Treasures
Superior Soup
$38 每份 Per Portion

3
冬阴海鲜汤
Seafood Tom Yum Soup
$32 小S | $48 中M | $64 大L

4
啦啦香酥米粉
Braised Clams and Crispy *Bee Hoon*
with Aromatic Broth
$28 每份 Per Portion

5
甘香啦啦
Stir Fried Clams in *Kum Hiong* Style
$28 每份 Per Portion

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

7
明太子烤鲜扇贝
Scallop Baked with Mentaiko
$9.80 每粒 Per Piece (Min. Order 2 pcs)

8
芒果糯米饭
Mango Sticky Rice
$9.80 每份 Per Portion

BRINGING SINGAPORE CHILLI CRAB TO THE WORLD

我们的餐厅网络 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

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

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

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

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

Universal CityWalk Beijing
北京环球影城
No. 1, Universal Boulevard,
Tongzhou District,
Beijing 101121, China
Tel: +86 10 5096 0926

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

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

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

胡志明 HO CHI MINH

DONG KHOI
2-4-6 Dong Khoi, District 1,
Ho Chi Minh City, Vietnam
Tel: +84 28 3823 9796

TRAN HUNG DAO
6A Tran Hung Dao, District 1,
Ho Chi Minh City, Vietnam
Tel: +84 93 707 78 33

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

南京 NANJING

ifc Mall
南京国金ifc店
L3-1,International Financial Center,
No. 345, Jiangdong Middle Road,
Jianye District, Nanjing, China
Tel: +86 25 8633 3435

曼谷 BANGKOK

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

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

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

台北 TAIPEI

Shin Kong Mitsukoshi Taipei Xinyi Place A8
新光三越台北信义新天地
3F, No. 12, Songgao Rd, Xinyi District,
Taipei City, Taiwan 110
Tel: +886 2 2720 7333

荣誉奖 AWARDS & CERTIFICATIONS

Superbrands
Singapore's Choice

Certificate of Popularity 2019
Awarded by
Meituan-Dianping

Best of Singapore 2023
Awarded by
Singapore Tatler

Singapore's Top Restaurants
2018 - 2019
(Jumbo Seafood East Coast)

Excellent Service Award 2018
Awarded by Singapore Productivity and Standards Board

Chope
Diners' Choice Award 2017
Best Seafood

TripAdvisor
Certificate of Excellence 2017

Ctrip Food Award 2016
(Singapore Choice:
JUMBO Seafood Dempsey)

Awarded
The Best Chilli Crab
in Tiger Beer Chilli Crab
Championship Series 2006

JS ALC
01/2025

“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.

饮品
Beverages

果汁 Juices

	每颗 / Each
B 5% sugar 泰国椰子 Siam Coconut	$6.80

	每杯 / Per Glass
B 5% sugar 西瓜 Watermelon	$5.80
C 8% sugar 橙 Orange	$5.80
D 13% sugar 桔子 Calamansi	$5.80
D 13% sugar 芦荟酸柑 Aloe Vera With Lime	$5.80

意大利苏打
Italian Soda

	每杯 / Per Glass
B 2% sugar 青苹果 Green Apple	$5.80
B 2% sugar 芒果 Mango	$5.80
B 4% sugar 荔枝 Lychee	$5.80

饮用 / 气泡水
Still/Sparkling Water

	每瓶 / Per Bottle
饮用纯净水 50cl JUMBO Mineral Water 50cl	$3.00
普娜天然矿泉水 50cl Acqua Panna 50cl	$5.80
圣培露 50cl San Pellegrino 50cl	$5.80

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

Scan QR Code for Nutrition Info

自制饮料
Homemade Drinks

	每杯 / Per Glass	每壶 / Per Jug
C 6% sugar 薏米水 Barley	$3.80	$15.00
C 6% sugar 罗汉果 Luo Han Guo	$3.80	$15.00

汽水 Soft Drinks

	每罐 / 每杯 Per Can / Per Glass
B 5% sugar 可口可乐 Coke	$3.80
B 5% sugar 雪碧 Sprite	$3.80
B 0% sugar 无糖可乐 Coke Zero	$3.80
C 9% sugar 姜汁汽水 Ginger Ale	$3.80
A 0% sugar 苏打 Soda	$3.80
B 5% sugar 汤力水 Tonic Water	$3.80
B 4% sugar 冰柠檬茶 Ice Lemon Tea	$3.80

啤酒 Beer

	每杯 / Per Glass	每壶 / Per Jug
虎牌啤酒 Tiger Beer	$10.80	$42.00
	每罐 / Per Can	
喜力啤酒 Heineken	$11.80	
健力士黑啤酒 Guinness Stout	$12.80	
	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.

Scan QR Code for Nutrition Info

30年经典招牌菜

Years of Classic Signature Dishes

新加坡获奖辣椒螃蟹

Awarded Best Chilli Crab in Singapore

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.

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.**

JSR Alc
12/2022

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.

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.

招牌菜 Signature Dish

30年经典招牌菜
Years of Classic Signature Dishes

馓仔牛柳

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 / Per piece

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处入口即化，外焦内嫩，口感甜蜜浓烈，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 / Per piece

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

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

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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.

$30 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.

$26 小 / Small

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.

招牌菜 Signature Dish

开胃小菜

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

炸至外皮酥脆金黄的虾吧，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. 手撕波士顿龙虾鲜果沙律(约500克) **Live Boston Lobster Chilled with Fresh Fruit in Sesame Dressing** (approx. 500g)	$74
食 102. 鱼子酱龙珠果龙虾沙律 **Dragonfruit Lobster Salad with Lumpfish Caviar**	$24
103. 香芒柚子活虾 **Chilled Live Prawns with Mango and Pomelo**	$20
104. 香芒火鸭丝 **Chilled Mango Shredded Roasted Duck Salad**	$20
食 105. 鲜果生汁油条 **Seafood Donut Tossed in Salad Cream**	$14
106. 咸蛋金沙虾吧 **Golden Salted Egg Prawn Chins**	$9.80

食 102. 鱼子酱龙珠果龙虾沙律
Dragonfruit Lobster Salad with Lumpfish Caviar

食 105. 鲜果生汁油条
Seafood Donut Tossed in Salad Cream

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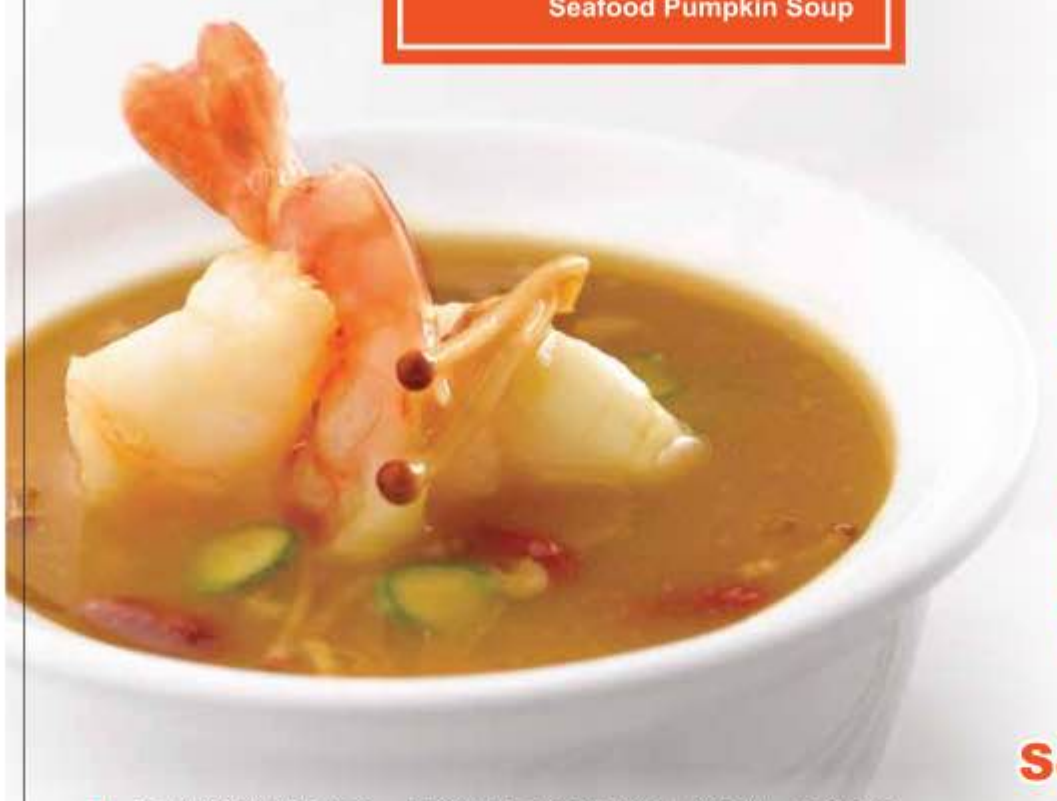
汤 鲍翅 鲍鱼

Soup / Shark's Fin / Abalone



食 204. 金罗海皇羹
Seafood Pumpkin Soup

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.

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

	每份 / Each
207. 生捞鲍片 Chilled Sliced Abalone with Chef's Special Sauce	$38

	每粒 / Each
208. 红煨四头鲜鲍片花菇扒时蔬 Sliced 4-Head Abalone Braised with Shiitake Mushroom and Seasonal Vegetable	$46
209. 红煨原只四头鲜鲍 Whole 4-Head Abalone Braised with Abalone Sauce and Seasonal Vegetable	$38
210. 红煨五头鲜鲍扒花菇 5-Head Abalone Braised with Abalone Sauce and Shiitake Mushroom	$30

	每份 / Per Person	小/S	中/M	大/L
201. 砂煲蟹肉鲍翅 Superior Shark's Fin Soup with Crab Meat	$48	–	–	–
202. 蟹肉鱼翅 Braised Shark's Fin Soup with Crab Meat	$20	$60	$90	$120
203. 蟹肉鱼鳔羹 Braised Crab Meat and Fish Maw Soup	$16	$46	$69	$92
食 204. 金罗海皇羹 Seafood Pumpkin Soup	$16	$36	$54	$72

	小/S	中/M	大/L
205. 海鲜鱼鳔汤 Seafood Fish Maw Soup	$32	$48	$64
206. 海鲜豆腐汤 Seafood Beancurd Soup	$18	$27	$36

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

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.

荐 招牌菜 Signature Dish

肉类 Meat

食 303. 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. 蜜椒羊扒 Baby Lamb Rack Grilled with Pepper and Honey Sauce	$18
食 302. 镬仔牛柳 Beef Fillet with Black Pepper Sauce	$16

	小/S	中/M	大/L
食 303. 摩卡排骨 Mocha Pork Ribs	$26	$39	$52
304. 蜜柚橙香排骨 Pork Ribs Glazed with Tangerine Honey	$26	$39	$52
305. 姜葱炒鹿肉 Venison (Deer Meat) Stir Fried with Ginger and Spring Onions	$24	$36	$48
306. 咕噜肉 Sweet and Sour Pork	$20	$30	$40

食 302. 镬仔牛柳
Beef Fillet with Black Pepper Sauce

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家禽 Poultry

307. 金龙鸡
Golden Phoenix Chicken

		半只 / Half	一只 / Whole
307.	金龙鸡 **Golden Phoenix Chicken**	**$24**	**$46**
308.	蒜香炸子鸡 **Garlic Fried Chicken**	**$22**	**$40**

		小/S	中/M	大/L
309.	宫保鸡柳 **Chicken Stir Fried *Gong Bao* Style**	**$18**	**$27**	**$36**

308. 蒜香炸子鸡
Garlic Fried Chicken

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招牌菜 Signature Dish

豆腐
Beancurd

403. 海鲜豆腐煲
Beancurd and Assorted Seafood Braised in Claypot

食 401. 蟹肉扒翡翠豆腐
Home-made Vegetable Beancurd Braised with Crab Meat

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，滋味隽永难相忘。
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.

		小/S	中/M	大/L
食 401.	蟹肉扒翡翠豆腐 **Home-made Vegetable Beancurd Braised with Crab Meat**	$26	$39	$52
402.	鲜菌翡翠豆腐 **Home-made Vegetable Beancurd Braised with Fresh Mushrooms**	$22	$33	$44
403.	海鲜豆腐煲 **Beancurd and Assorted Seafood Braised in Claypot**	$24	$36	$48
404.	铁板豆腐 **Beancurd on Hotplate**	$20	$30	$40

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蔬菜 Vegetable

		小/S	中/M	大/L
405.	带子炒芦笋/西兰花 Asparagus / Broccoli Stir Fried with Scallops	$36	$54	$72
406.	马来风光 *Kang Kong* Stir Fried with Sambal	$16	$24	$32
407.	干贝皮蛋苋菜苗 Chinese Spinach Braised with Conpoy and Century Egg	$22	$33	$44
408.	花菇扒时蔬 Seasonal Vegetables Braised with Shiitake Mushroom	$22	$33	$44
409.	X.O. 酱炒芦笋 Asparagus Stir Fried with X.O. Sauce	$24	$36	$48
410.	蒜蓉炒西兰花 Broccoli Stir Fried with Minced Garlic	$20	$30	$40
411.	银芽菇丝炒青龙菜 Stir Fried Chinese Chives	$16	$24	$32

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

406. 马来风光
Kang Kong Stir Fried with Sambal

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

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招牌菜 Signature Dish

海产 Seafood

	每份 / Per portion
食 501. 酱爆鳕鱼 Cod Fish Wok Fried with Chef's Special Spicy Sauce	$36
食 502. 辣椒蟹肉汁配炸馒头 Chilli Crab Meat Sauce with Sliced Fried *Man Tou*	$20

	每件 / Per piece
食 503. 剁椒菜脯蒸鳕鱼 Cod Fish Steamed with Preserved Radish and Diced Chilli	$30
504. 娘惹脆香鳕鱼 Crispy Fried Cod Fish with Nonya Sauce	$30

食 503. 剁椒菜脯蒸鳕鱼
Cod Fish Steamed with Preserved Radish and Diced Chilli

食 506. 脆炸苏东仔
Crispy Fried Baby Squid

	小/S	中/M	大/L
食 505. 荔茸带子 Scallops Wrapped in Yam Ring	$26	$39	$52
食 506. 脆炸苏东仔 Crispy Fried Baby Squid	$22	$33	$44
食 507. 苏东油条 Donut with Seafood Paste	$20	$30	$40
食 508. 沙律烟肉卷 Seafood Bacon Roll Tossed with Salad Cream	$18	$27	$36

食 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.

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生猛龙虾

Live Lobster

食 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焖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

活龙虾选择 Choice of Live Lobster	每100克 / Per100g
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
Braised with Glass Vermicelli and *Sha Cha* Sauce

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 招牌菜 Signature Dish

活蚌

Live Clam

	每100克 / Per100g
603. 象拔蚌刺身 **Geoduck Clam Sashimi**	**$22.80**
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
606. 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**

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

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食 703D. 油浸笋壳
Soon Hock (Marble Goby)
Deep Fried with Oyster Sauce

鲜嫩的笋壳在厨师的巧手下不仅多汁，还保持了笋壳的鲜甜味。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 / Per100g
701. 星斑 Garoupa	$14.80
702. 龙虎斑 *Long Hu* Garoupa	$9.80
703. 笋壳 *Soon Hock* (Marble Goby)	$11.80
704. 尼罗红 Red Tilapia	$6.80
705. 金目鲈 Sea Bass	$6.80

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

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

食 704E. 娘惹炸尼罗红
Red Tilapia Deep Fried with Nonya Sauce

703A. 清蒸笋壳
Soon Hock (Marble Goby) Steamed with Soya Sauce

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 招牌菜 Signature Dish

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 Herbal Drunken Live Prawns	$30	$45	$60
707. 白灼活虾 Boiled Live Prawns	$26	$39	$52
708. 椒盐活虾 Live Prawns Fried with Pepper and Spiced Salt	$26	$39	$52
709. 麦片活虾 Live Prawns Fried with Cereal	$26	$39	$52
710. 蒜蓉蒸活虾 Live Prawns Steamed with Minced Garlic	$26	$39	$52

708. 椒盐活虾
Live Prawns Fried with Pepper and Spiced Salt

鲜虾
Fresh Prawn

711. 咸蛋金沙虾球
Shelled Prawns Fried with Golden Salted Egg

	小/S	中/M	大/L
711. 咸蛋金沙虾球 Shelled Prawns Fried with Golden Salted Egg	$26	$39	$52
712. 麦片虾球 Shelled Prawns Fried with Cereal	$26	$39	$52
713. 芥末沙律虾球 Deep Fried Shelled Prawns with Wasabi-Mayo	$26	$39	$52
714. 酸甜虾球 Shelled Prawns Fried with Sweet and Sour Sauce	$26	$39	$52
715. 椒盐虾球 Shelled Prawns Fried with Pepper and Spiced Salt	$26	$39	$52
716. 参巴虾球 Shelled Prawns Stir Fried with Sambal	$26	$39	$52
717. 芝士明太子焗大虾 Cheese Baked Mentaiko King Prawn		$18 (每只 / Each)	

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生猛活蟹 Choice of Live Crab

801. 阿拉斯加帝王蟹 Alaskan 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 Alaskan Crab **$29.80**

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**

802. 青蟹 Mud Crab

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 Mud Crab **$10.80** (1 公斤以下 / Below 1 Kg)

$11.80 (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**

803. 珍宝蟹 Dungeness Crab

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 Dungeness Crab **$10.80**

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**

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招牌菜 Signature Dish

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

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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

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.**

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

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.

招牌菜 Signature Dish

饭 / 面 / 河粉
Rice / Noodle / *Hor Fun*

食 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
食 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. 咸鱼鸡粒炒饭 Fried Rice with Diced Chicken and Salted Fish	$18	$27	$36
904. 鸡蛋炒饭 Egg Fried Rice	$16	$24	$32
食 905. 马来炒面 *Mee Goreng* - Fried Noodles Malay Style	$24	$36	$48
906. 桂花炒面 Fried Noodles Hong Kong Style	$18	$27	$36
907. 海鲜河粉/生面 Fried *Hor Fun* / Crispy Noodles with Seafood	$24	$36	$48

	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

食 905. 马来炒面
***Mee Goreng* - Fried Noodles Malay Style**

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Dessert

		每位/Per Person
1001.	金瓜白果芋泥 **Sweet Yam Paste with Gingko Nuts and Pumpkin**	$6
1002.	芒果布丁 **Chilled Mango Pudding**	$6
食 1003.	杨枝甘露 **Chilled Mango Sago Pomelo**	$6
1004.	清汤炖桃胶(热/冷) ***Cheng Teng* with Peach Gum (Hot/Cold)**	$6
1005.	鲜果青柠冻 **Chilled Lime Jelly with Mixed Fruits**	$6

		小/S	中/M	大/L
1006.	时新什果 **Mixed Fresh Fruit Platter**	$18	$27	$36

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

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食 招牌菜 Signature Dish