

珍宝经典 **JUMBO Signatures**

在新加坡海鲜和经典本地美食的新天地里，期待全新的进阶餐饮体验

“珍宝集团”最新打造的“珍宝经典 **JUMBO Signatures**”，是一家进阶餐饮体验的概念旗舰店，“珍宝”期盼和海内外朋友一同体验本地餐饮的新高度。

英属地时期的黑白颜色、变化多端的几何图案，都是您置身在“珍宝经典 **JUMBO Signatures**”里可以感受到的独特视觉效果；这个用餐环境，让您沉浸在新加坡的传统、文化和历史中，享用心仪已久的美食。

“珍宝经典 **JUMBO Signatures**”概念旗舰店的菜品，汇集“珍宝集团”众多富有新加坡标志性风味的餐饮概念：从被黄亚细炖至完美的“黄亚细肉骨茶”，到“醉潮膳”里蚝皇红煨原只鲜鲍，最后到精制辣椒螃蟹而获奖无数，扬名海外的“珍宝海鲜”，“珍宝经典 **JUMBO Signatures**”让这些精髓的味道，通过品珍菜单和侍酒师配酒，进一步提升了新加坡海鲜和新加坡经典美食的用餐体验。

JUMBO Signatures - An elevated dining experience awaits

A whole new world of Singapore seafood and local delicacies

JUMBO Signatures, the flagship premium dining concept by JUMBO Group, will take your dining experience to new heights.

Set in a distinctive restaurant redolent of Singapore's heritage as a British colony, the familiar black-and-white features and intricate geometric patterns offer an alluring opportunity to immerse yourself in Singapore's tradition, culture and history through food fit for royalty.

The restaurant features Singapore's iconic flavours from multiple dining concepts of JUMBO Group. From the ubiquitous Bak Kut Teh stewed to perfection by NG AH SIO Bak Kut Teh, the succulent and flavoursome Braised Abalone with Premium Sauce by Zui Teochew Cuisine to the tantalising Award Winning Chilli Crab mastered by JUMBO Seafood, JUMBO Signatures combines these quintessential tastes and elevates the Singapore dining experience through tasting menus and sommelier wine pairing.



Live Crab

活蟹

阿拉斯加帝皇蟹 Alaskan King Crab

29.8 每100克 / per 100g

原只 (任选两种煮法)
Whole (Choose up to 2 cooking styles)

半只 (任选一种煮法)
Half (Choose any 1 cooking style)

煮法 Choice of Cooking Style:

- ~ 获奖辣椒
Award-Winning Chilli
- ~ 招牌黑椒
Signature Black Pepper
- ~ 咸蛋金沙
Stir Fried with Golden Salted Egg
- ~ 花雕蛋白蒸
Steamed with Chinese Wine and Egg White
- ~ 椒盐炒
Stir Fried with Pepper and Spiced Salt

Live Crab

活蟹

青蟹 Mud Crab

14.8 每100克 / per 100g

煮法 Choice of Cooking Style:

- ~ 获奖辣椒
Award-Winning Chilli
- ~ 招牌黑椒
Signature Black Pepper
- ~ 咸蛋金沙
Stir Fried with Golden Salted Egg
- ~ 花雕蛋白蒸
Steamed with Chinese Wine and Egg White
- ~ 椒盐炒
Stir Fried with Pepper and Spiced Salt

贴心经典蟹 (半只) Fuss-Free JUMBO Signatures Crab (Half Crab)

75 份 / portion

煮法 Choice of Cooking Style:

- ~ 获奖辣椒
Award-Winning Chilli
- ~ 招牌黑椒
Signature Black Pepper
- ~ 鱼子酱芙蓉蒸
Steamed with Custard Egg and Caviar

Live Lobster

生猛龙虾

西澳洲龙虾 Australian Lobster

原只 (任选一种煮法)
Whole (Choose any 1 cooking style)

26.8 每100克 / per 100g

开边 (任选一种煮法)
Half Shell (Choose any 1 cooking style)

68 件 / piece
(约250克, 最少2件
Approx. 250g, minimum 2 pieces)

煮法 Choice of Cooking Style:

- ~ 刺身 (限使用于原只)
Sashimi (Applicable to Whole only)
- ~ 蒜茸粉丝蒸
Steamed with Vermicelli and Minced Garlic
- ~ 咸蛋金沙
Stir Fried with Golden Salted Egg
- ~ 上汤焗
Braised with Superior Stock
- ~ 沙茶粉丝煲
Braised with Glass Vermicelli and Sha Cha
Sauce in Claypot

Live Clam

活蚌

象拔蚌 Geoduck Clam

24.8 每100克 / per 100g

煮法 Choice of Cooking Style:

- ~ 刺身
Sashimi
- ~ X.O. 酱炒
Stir Fried with X.O. Sauce

蒜茸粉丝蒸竹蚌 Bamboo Clam Steamed with Minced Garlic

19.8 只 / piece

Live Fish

游水活鱼

东星斑 **Coral Red Garoupa** **26.8** 每100克 / per 100g

煮法 Choice of Cooking Style:

- ~ 清蒸
Steamed with Soya Sauce
- ~ 蒜茸蒸
Steamed with Minced Garlic
- ~ 油浸
Deep Fried with Soya Sauce

清蒸苏丹鱼 **Sultan Fish Steamed with Soya Sauce** **20** 每100克 / per 100g

清蒸老鼠斑(需预定) **Spotted Garoupa Steamed with Soya Sauce** **52** 每100克 / per 100g
(Advance order required)

清蒸忘不了(需预定) **Empurau Fish Steamed with Soya Sauce** **108** 每100克 / per 100g
(Advance order required)

Starter

前菜

每位 / per person

麦片虾球

去壳虾 | 谷物片 | 咖喱叶

6

Shelled Prawn Fried with Cereal

Shelled Prawn | Cereal Mix | Curry Leaf

荔茸带子

澳洲带子 | 香芋泥

8

Scallop Wrapped in Yam Ring

Australian Scallop | Yam Purée

海鲜皮蛋'豆腐'

手工鱼浆蒸蛋 | 皮蛋蛋黄酱 | 飞鱼子

12

Seafood Century Egg Salad with 'Tofu'

Hand-Made Kanikama Steamed Egg | Century Yolk Purée | Tobiko

水蜜桃鹅肝慕斯

冰蜜桃冻 | 黑炭脆筒

14

Foie Gras Mousse with Honey Peach Jelly

Honey Peach Jelly | Charcoal Cone

白玉四喜

鲜拆蟹肉 | 日本干贝 | 卡塔菲小麦饼 | Oscietra 俄罗斯鱼子酱

14

Freshly Shelled Crab Meat and Conpoy with Egg White

Freshly Shelled Mub Crab Meat | Conpoy | Kataifi | Oscietra Imperial Caviar

手撕活澳洲龙虾配水果沙律

半只活澳洲龙虾 | 当季水果 | Oscietra 俄罗斯鱼子酱

68

Chilled Hand-Shredded Live Australian Lobster with Fruit Salad in Sesame Dressing

Half Live Australian Lobster | Seasonal Fruits | Oscietra Imperial Caviar (approx. 250g)

Soup

汤

每位 / per person

金罗海皇羹

海参丝 | 鲜花胶 | 羊肚菌 | 干贝

28

Seafood Pumpkin Soup

Shredded Sea Cucumber | Fresh Fish Maw | Morel Mushroom | Conpoy

^{「NEW」} 白玉清汤

上汤清汤 | 莼菜 | 豆腐

32

Silken Tofu Consommé with Junsai

Superior Stock Consommé | Junsai | Tofu

Delicacies of the Sea

海味

每位 / per person

鲍汁脆皮海参

白石猪婆参 | 香菇 | 时蔬

68

Crispy Fried Sea Cucumber with Abalone Sauce

White Teat Sea Cucumber | Shiitake Mushroom | Seasonal Greens

蚝皇红煨原只四头鲍鱼

澳洲鲍鱼 | 香菇 | 时蔬

78

Braised 4-Head Whole Abalone with Premium Sauce

Australian Abalone | Shiitake Mushroom | Seasonal Greens

红煨南非糖心八头干鲍

八头南非干鲍 | 时蔬

188

Braised 8-Head Whole Superior South Africa Dried Abalone

8-Head South Africa Dried Abalone | Seasonal Greens

Main

主菜

每位 / per person

原只摩卡排骨 32

澳洲猪肋骨 | 特制摩卡酱 | 大马尼尔莓果沙拉

Mocha Pork Rib

Australian Pork Rib | Mocha Glaze | Grand Marnier Berry Salad

黑鱼子辣椒蟹肉汁配炸馒头 38

鲜拆蟹肉 | 珍宝辣椒酱 | Oscietra 俄罗斯鱼子酱

**Chilli Crab Meat Sauce Topped with Caviar,
Served with Mini Man Tou**

Freshly Shelled Mud Crab | JUMBO Chilli Sauce | Oscietra Imperial Caviar

香芒菊花炸鳕鱼 38

脆皮鳕鱼条 | 泰国芒果 | 泰式辣椒酱

Chrysanthemum Cod Fish with Thai Sauce

Crispy Cod Strip | Thai Mango | Thai Chilli Sauce

冬菇酱蒸鳕鱼 38

鳕鱼 | 冬菇 | 蒸蛋

Cod Fish Steamed with Mushroom Sauce

Cod Fish | Shiitake Mushroom | Steamed Egg

香煎日本A4和牛扒 68

A4和牛 | 日本清酒酱

Japanese A4 Wagyu Beef Fillet

A4 Wagyu Beef | Sake Sauce

Vegetable / Beancurd

蔬菜豆腐

每位 / per person

樱花虾干贝丝瓜条

丝瓜条 | 樱花虾 | 南瓜炖汤

16

Sliced Luffa Melon in Golden Stew

Luffa Noodles | Sakura Ebi | Golden Pumpkin Stew

松露蟹肉翡翠豆腐

手工豆腐 | 新鲜黑松露 | 鲜拆蟹肉

28

Homemade Vegetable Beancurd with Crab Meat and Truffle

Kai Lan Purée Topped Tofu | Fresh Black Truffle | Freshly Shelled Mud Crab Meat

Side For Sharing

蔬菜共享

叁巴樱花虾炒应菜

Kang Kong Stir Fried with Sambal and Sakura Ebi

14

百合枸杞苋菜苗

Chinese Spinach in Superior Stock with Wolfberries and Lily Bulbs

18

芦笋

Asparagus

16

西兰苔

Broccolini

16

煮法 Choice of Cooking Style:

~ 清炒

Stir Fried

~ 蒜茸炒

Stir Fried with Minced Garlic

~ X.O. 酱炒 (+ 2)

Stir Fried with X.O. Sauce (+ 2)

我们的食物可能含有或接触过（包含但不限于）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。不包括服务费及消费税。

Rice / Noodles

饭 / 面

每份 / per portion

鳕鱼鸳鸯炒饭 26

鳕鱼 | 带子 | 脆米 | 柴鱼片 | 飞鱼卵

Yuen Yeung Fried Rice with Cod Fish and Scallops

Cod Fish | Scallop | Crispy Rice | Bonito Flakes | Tobiko

^{「NEW」} **X.O. 酱樱花虾焖面卜** 26

樱花虾 | X.O. 酱

Mee Pok Stir Fried in X.O. Sauce

Sakura Ebi | X.O. Sauce

藜麦海鲜皇炒饭 28

澳洲带子 | 炸鸡蛋花丝 | 飞鱼子

Supreme Seafood Fried Rice with Quinoa

Australian Scallop | Egg Floss | Tobiko

每位 / per person

招牌贵妃泡饭 38

鲜拆蟹肉 | 阿根廷红虾 | 虾高汤

Signature Fragrant Rice in Rich Seafood Broth

Freshly Shelled Mud Crab Meat | Argentina Red Shrimp | Prawn Broth

蚝皇红煨五头鲍脯捞饭 58

澳洲鲍鱼 | 时蔬

Sliced 5-Head Abalone with Premium Sauce and Fragrant Rice

Australian Abalone | Seasonal Greens

清汤稻庭乌冬面配五头鲍脯 62

澳洲鲍鱼 | 日式清汤 | 芝麻

Inaniwa Udon with Sliced 5-Head Abalone

Australian Abalone | Dashi Stock | Sesame Seeds

Dessert

甜品

每位 / per person

杨枝甘露

芒果泥 | 泰国芒果粒 | 柚子粒 | 魔芋

8

Chilled Mango Sago Pomelo

Mango Purée | Diced Thai Mango | Pomelo | Konjac

^{NEW} 椰香西米糕

马六甲椰糖 | 椰奶 | 椰丝 | 西米

12

Sago Cake with Gula Melaka

Gula Melaka | Coconut Milk | Coconut Shreds | Sago

时日特选新鲜水果

新鲜水果

14

Seasonal Fresh Fruit Platter

Fresh Fruits

椰盅杏仁蛋白燕窝(热)

燕窝 | 杏仁泥 | 蛋白 | 鲜椰子

38

Bird's Nest with Almond Purée in Young Coconut (Hot)

Bird's Nest | Fresh Almond Purée | Egg White | Fresh Coconut

清汤炖燕窝桃胶(冷/热)

燕窝 | 桃胶 | 龙眼肉 | 膨大海 | 红枣

38

Cheng Teng with Bird's Nest and Peach Gum (Cold/Hot)

Bird's Nest | Peach Gum | Dried Longan | Malva Nut | Red Date