

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 that's 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, to the succulent and flavoursome Braised Abalone with Premium Sauce by Zui Teochew Cuisine and 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.

珍宝经典

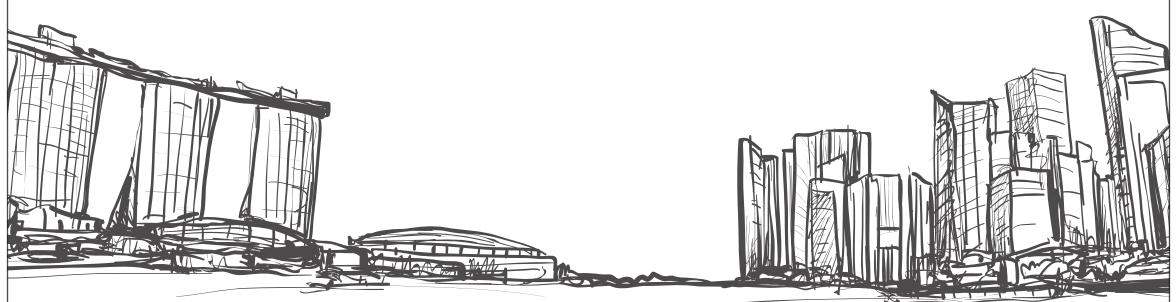
全新的进阶餐饮体验

新加坡海鲜和经典本地美食的新天地里

“珍宝集团”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。

英殖民时期的黑白颜色、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：从驰名的“黄亚细肉骨茶”精心炖煮的肉骨茶，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。



潮州发财鮆鱼鱼生

Traditional Teochew Yu Sheng with Hamachi

\$98 小/S

\$138 中/M

\$198 大/L

(3-head Sliced Abalone +\$58)



Exclusively for Paiza Members

尊享黑松露潮州发财鮆鱼鱼生

Paiza Prestige Traditional Black Truffle
Teochew Yu Sheng with Hamachi

Paiza Member \$88 (U.P. \$168)

Our food may contain or come into contact with (but not limited to) milk, egg, dish, shellfish, tree nuts, peanuts, wheat and soybeans. Please speak to our service staff if you have any concerns. Prices are subject to service charge and prevailing GST.

蟹中上品
LIVE CRAB

阿拉斯加帝皇蟹
Alaskan King Crab

29.8 per 100g 克

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)

青蟹
Mud Crab

15.8 per 100g 克

烹调煮法

Choice of Cooking Method

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



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。

珍 招牌菜 Signature



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

78

每位 per person

烹调煮法

Choice of Cooking Method

获奖辣椒

Award-Winning Chilli

招牌黑椒

Signature Black Pepper

鱼子酱芙蓉蒸

Steam with Custard Egg and Caviar

龙虾上品
LIVE LOBSTER

西澳洲龙虾
Australian Lobster

原只
Whole

26.8 per 100g 克

开边
Half Shell

72 每件 per piece

约250克, 最少2件

Approx. 250g, min. 2 pieces

烹调煮法

Choice of Cooking Method

刺身 (仅限于原只)

Sashimi (Applicable to Whole only)

蒜蓉粉丝蒸

Steam with Glass Vermicelli and Minced Garlic

咸蛋金沙

Stir-fry with Golden Salted Egg

上汤焗

Braise with Superior Stock

沙茶粉丝煲

Braise with Glass Vermicelli and Sha Cha Sauce in Claypot



Stir-fried Half Shell Australian Lobster with Golden Salted Egg

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。

招牌菜 Signature

活水蚌珍
LIVE CLAM

象拔蚌

Geoduck Clam

24.8 per 100g 克

烹调煮法

Choice of Cooking Method

刺身

Sashimi

X.O. 酱炒

Stir-fry with X.O. Sauce

蒜蓉粉丝蒸竹蚌

Bamboo Clam Steamed with Glass Vermicelli and Minced Garlic

20 每件 per piece

鲜活游鱼
LIVE FISH

per 100g 克

清蒸忘不了(需预定)

Empurau Fish Steamed with Superior Soya Sauce

(Advance order required)

108

清蒸老鼠斑(需预定)

Spotted Garoupa Steamed with Superior Soya Sauce

(Advance order required)

52

清蒸苏丹鱼

Sultan Fish Steamed with Superior Soya Sauce

20

东星斑

Coral Red Garoupa

26.8

烹调煮法

Choice of Cooking Method

清蒸

Steam with Superior Soya Sauce

蒜蓉蒸

Steam with Minced Garlic

油浸

Deep-fry with Superior Soya Sauce

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招牌菜 Signature

初味之选 STARTER

每位 per person

娘惹酿虾

虎虾 | 手打苏东胶 | 凤梨莎酱

14

Stuffed Prawn in Nonya Sauce with Pineapple Salsa

Tiger Prawn | Cuttlefish Paste | Pineapple Salsa

珍 荔茸带子

澳洲带子 | 香芋泥

8

Scallop Wrapped in Yam Ring

Australian Scallop | Yam Purée

珍 海鲜皮蛋‘豆腐’

12

手工鱼浆蒸蛋 | 皮蛋蛋黄酱 | 飞鱼子

Seafood Century Egg Salad with 'Tofu'

Handmade Kanikama Steamed Egg | Century Egg Yolk Purée | Tobiko

凉拌柚子丝瓜

22

丝瓜 | 虫草花 | 柚子酱油高汤 | 松子

Chilled Luffa Melon and Cordyceps Flower with Ponzu Sauce

Luffa Melon | Cordyceps Flower | Ponzu Dashi | Pine Nuts

白玉四喜

14

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

Freshly Shelled Crab Meat and Conpoy with Egg White

Freshly Shelled Mub Crab Meat | Japanese Conpoy | Kataifi | Osciетра Imperial Caviar



珍馐汤品 SOUP

每位 per person

珍 泰式燕窝

68

特级燕窝 | 鲜拆蟹肉 | 香菇汤 | 银芽

Savoury Bird's Nest with Thai Green Chilli

Grade AAA Cup Bird's Nest | Freshly Shelled Mud Crab Meat | Shiitake Mushroom Soup | Silver Sprouts

高汤鲜鱼鳔羊肚菌

28

鲜鱼鳔 | 干贝 | 羊肚菌

Double-boiled Superior Soup with Fish Maw and Morel Mushroom

Fresh Fish Maw | Conpoy | Morel Mushroom

海味臻品

SEA TREASURE

每位 per person

珍 鲍汁脆皮海参

78

白石猪婆参 | 香菇 | 时蔬

Crisp-fried Sea Cucumber with Abalone Sauce

White Teat Sea Cucumber | Shiitake Mushroom | Seasonal Greens

蚝皇红煨原只4头鲜鲍

78

澳洲鲍鱼 | 香菇 | 时蔬

Braised Whole 4-Head Abalone with Premium Sauce

Australian Abalone | Shiitake Mushroom | Seasonal Greens

红煨18头南非糖心干鲍

158

18头南非干鲍 | 香菇 | 时蔬

Braised Whole 18-Head Superior South Africa Dried Abalone

18-Head South Africa Dried Abalone | Shiitake Mushroom | Seasonal Greens



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珍 招牌菜 Signature

珍馐主献
MAIN DISH

每位 per person

橙香排骨

36

澳洲猪肋骨 | 橙汁酱 | 柑曼怡莓果沙拉

Orange Glazed Pork Rib

Australian Pork Rib | Orange Glaze | Grand Marnier Berry Salad

珍 黑鱼子辣椒蟹肉汁配炸馒头

42

鲜拆蟹肉 | 珍宝辣椒酱 | Oscietra 俄罗斯鱼子酱

Chilli Crab Meat Sauce with Caviar, served with Mini Man Tou

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

老菜脯蒸鳕鱼

38

鳕鱼 | 黑猪肉丝 | 蒸蛋 | 老菜脯

Cod Fish Steamed with Aged Preserved Radish

Cod Fish | Shredded Kurobuta Pork | Steamed Egg | Aged Preserved Radish

石锅藤椒三杯鸡

36

鸡蠔肉 | 姜片 | 绍兴花雕 (升级为響威士忌酒 +12)

San Bei Chicken Oyster in Stone Pot

Chicken Oyster | Ginger Slices | Shaoxing Huadiao (Upgrade to Hibiki Whisky +12)

香煎日本A4和牛扒

78

A4和牛 | 日本清酒酱

Japanese A4 Wagyu Beef Fillet

A4 Wagyu Beef | Sake Sauce



Japanese A4 Wagyu Beef Fillet

Orange Glazed Pork Rib

豆香蔬韵
VEGETABLE & BEANCURD

每位 per person

金汤蒜子豆根扒时蔬

18

南瓜汤 | 野花菜 | 樱花虾 | 豆根

Fragrant Seasonal Greens and Gluten in Golden Stew

Pumpkin Soup | Cauliflower | Sakura Ebi | Beancurd Stick

㊂ 松露蟹肉翡翠豆腐

28

手工豆腐 | 新鲜黑松露 | 鲜拆蟹肉

Homemade Jade Beancurd with Crab Meat and Truffle

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

每份 per portion

叁巴樱花虾炒应菜

16

应菜 | 叁巴酱 | 樱花虾

Stir-fried Sambal Kang Kong topped with Sakura Ebi

Kang Kong | Sambal Sauce | Sakura Ebi

百合枸杞苋菜苗

18

上汤 | 苋菜苗 | 百合 | 枸杞

Chinese Spinach in Superior Stock, Wolfberries and Lily Bulbs

Superior Stock | Chinese Spinach | Wolfberries | Lily Bulbs

芦笋

18

Asparagus

西兰苔

18

Broccolini

烹调煮法

Choice of Cooking Method

清炒

Stir-fry

蒜蓉炒

Stir-fry with Minced Garlic

X.O. 酱炒 (+2)

Stir-fry with X.O. Sauce (+2)



Fragrant Seasonal Greens and Gluten in Golden Stew

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招牌菜 Signature

饭面双绝

RICE & NOODLE

每份 per portion

珍 海鲜马来面

26

澳洲带子 | 去壳虾 | 招牌马来面酱

Signature Mee Goreng - Fried Seafood Noodles Malay Style

Australian Scallop | Shelled Prawn | Signature 'Mee Goreng' Sauce

珍 蕺麦海鲜皇炒饭

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

珍 大明虾脆筒面

38

大明虾 | 日本面

King Prawn with Crispy Japanese Noodles

King Prawn | Japanese Noodle

珍 招牌贵妃红虾泡饭

42

鲜拆蟹肉 | 阿根廷红虾 | 虾高汤

Signature Poached Fragrant Rice with Red Shrimp in Rich Seafood Broth

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

蚝皇红煨5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5头鲍脯

62

澳洲鲍鱼 | 日式清汤 | 芝麻

Sliced 5-Head Abalone with Inaniwa Udon in Clear Stock

Australian Abalone | Dashi Stock | Sesame Seeds



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。

珍 招牌菜 Signature

香茗小品 DESSERT

杨枝甘露

芒果泥 | 泰国芒果粒 | 柚子粒 | 魔芋

Chilled Mango Sago Pomelo

Mango Purée | Diced Thai Mango | Pomelo | Konjac

10 每位 per person

珍 椰盅杏仁蛋白燕窝(热)

燕窝 | 杏仁泥 | 蛋白 | 鲜椰子

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

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

48 每位 per person

香兰冻配柚子雪芭

菠萝蜜 | 草莓 | 香兰冻 | 青柠汁

Pandan Jelly with Yuzu Sorbet

Jackfruit | Strawberry | Pandan Jelly | Lime Juice

18 每位 per person

时日特选新鲜水果

新鲜水果

Seasonal Premium Fruit Platter

Fresh Fruits

14 每位 per person



Chilled Mango Sago Pomelo

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