

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

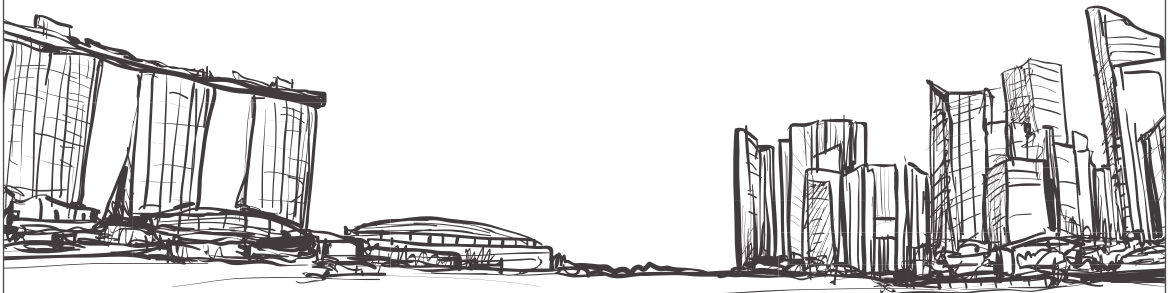
全新的进阶餐饮体验

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”里蚝皇红焗原只鲜鲍，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。



蟹中上品
LIVE CRAB

阿拉斯加帝皇蟹
Alaskan King Crab

32.8 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

- 🏆 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



Alaskan King Crab Steamed
with Chinese Wine and Egg White



Award-Winning Chilli Mud Crab



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

78
每位 per person

烹调煮法

获奖辣椒

招牌黑椒

Osetra卡露伽鱼子酱芙蓉蒸

Choice of Cooking Method

Award-Winning Chilli

Signature Black Pepper

Steam with Custard Egg and Osetra Kaluga Queen Caviar

龙虾上品 LIVE LOBSTER

西澳洲龙虾 Australian Lobster

原只
Whole

28.8 per 100g 克

开边
Half Shell

78 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

另加 Add: \$6 (开边 Half Shell) | \$12 (原只 Whole)



Stir-fried Half Shell Australian Lobster with Golden Salted Egg

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

初味之选 STARTER

每位 per person

麦片虾球

去壳虾 | 谷物片 | 咖喱叶

Shelled Prawn Fried with Cereal

Shelled Prawn | Cereal Mix | Curry Leaf

8

珍 荔茸带子

澳洲带子 | 香芋泥

Scallop wrapped in Yam Ring

Australian Scallop | Yam Purée

8

海鲜皮蛋‘豆腐’

手工鱼浆蒸蛋 | 皮蛋蛋黄酱 | 飞鱼子

Seafood Century Egg with 'Tofu'

Handmade Kanikama Steamed Egg | Century Egg Yolk Purée | Tobiko

14

白玉四喜

鲜拆蟹肉 | 日本干贝 | 卡塔菲小麦饼 | Osetra卡露伽鱼子酱

Freshly Shelled Crab Meat and Conpoy with Egg White

Freshly Shelled Mub Crab Meat | Japanese Conpoy | Kataifi | Kaluga Queen Osetra Caviar

14

桃太郎日式番茄

日式芝麻酱 | 冰菜 | 脆饼

Chilled Japanese Momotaro Tomato

Japanese Sesame Dressing | Ice Plant | Crisps

15

手撕活澳洲龙虾配水果沙律

半只活澳洲龙虾 | 当季水果 | Osetra卡露伽鱼子酱

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

Half Live Australian Lobster (approx. 250g) | Seasonal Fruits | Kaluga Queen Osetra Caviar

78

Osetra卡露伽鱼子酱(30克)

Kaluga Queen Osetra Caviar (30g)

90



Freshly Shelled Crab Meat and Conpoy
with Egg White

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

珍馐汤品 SOUP

每位 per person

高汤鲜鱼鳔羊肚菌

鲜花胶 | 羊肚菌 | 枸杞

Double-boiled Fish Maw Soup with Morel Mushroom

Fresh Fish Maw | Morel Mushroom | Wolfberry

32

金盅活龙虾羹

澳洲活龙虾 | 龙虾汤 | 杏鲍菇

Golden Lobster Soup

Australian Live Lobster | Lobster Broth | King Oyster Mushroom

79

海味臻品

SEA TREASURE

每位 per person

珍 鲍汁脆皮海参

白石猪婆参 | 香菇 | 时蔬

Crisp-fried Sea Cucumber with Abalone Sauce

White Teat Sea Cucumber | Shiitake Mushroom | Seasonal Greens

78

蚝皇红焗原只4头鲜鲍

澳洲鲍鱼 | 香菇 | 时蔬

Braised Whole 4-Head Abalone with Premium Sauce

Australian Abalone | Shiitake Mushroom | Seasonal Greens

78

红焗18头南非糖心干鲍

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

158



Crisp-fried Sea Cucumber with Abalone Sauce



Braised Whole 4-Head Abalone with Premium Sauce

Our food may contain or come into contact with (but not limited to) milk, egg, fish, 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.

珍 招牌菜 Signature

珍馐主献 MAIN DISH

每位 per person

原只摩卡排骨

澳洲猪肋骨 | 特制摩卡酱 | 柑曼怡莓果沙拉

Mocha Pork Rib

Australian Pork Rib | Mocha Glaze | Grand Marnier Berry Salad

36

石锅藤椒三杯鸡

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)

36

冬菇酱蒸鳕鱼

鳕鱼 | 冬菇 | 蒸蛋

Cod Fish Steamed with Mushroom Sauce

Cod Fish | Shiitake Mushroom | Steamed Egg

38

黑鱼子辣椒蟹肉汁配炸馒头

鲜拆蟹肉 | 珍宝辣椒酱 | Osetra卡露伽鱼子酱

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

Freshly Shelled Mud Crab | JUMBO Chilli Sauce | Osetra Kaluga Queen Caviar

42

蜜椒羊扒配鹅肝

羊扒 | 鹅肝 | 红酒葡萄

Pan-fried Lamb Rack and Foie Gras with Balsamic Vinegar

Lamb Rack | Foie Gras | Red Wine Grapes

58

香煎日本A4和牛扒

A4和牛 | 日本清酒酱

Japanese A4 Wagyu Beef Fillet

A4 Wagyu Beef | Sake Sauce

78



Mocha Pork Rib

Japanese A4 Wagyu Beef Fillet

豆香蔬韵 VEGETABLE & BEANCURD

每位 per person

樱花虾干贝丝瓜条 18

丝瓜条 | 樱花虾 | 南瓜炖汤

Sliced Luffa Melon in Golden Stew

Luffa Strips | Sakura Ebi | Golden Pumpkin Stew

珍 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)



Sliced Luffa Melon in Golden Stew

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珍 招牌菜 Signature

饭面双绝 RICE & NOODLE

每份 per portion

珍 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

鳕鱼鸳鸯炒饭 28

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

生拆蟹肉焖米粉 58

鲜拆蟹肉 | 米粉 | 韭葱

Braised Bee Hoon with Freshly Shelled Crab

Freshly Shelled Mud Crab Meat | Bee Hoon | Leek

每位 per person

珍 招牌贵妃泡饭 42

虾高汤 | 鲜拆蟹肉 | 阿根廷红虾

Signature Fragrant Rice in Rich Seafood Broth

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

5头鲍鱼金袋糯米饭 58

澳洲鲍鱼 | 日式豆腐金袋 | 糯米饭

Glutinous Rice in Inari with Whole 5-Head Abalone

Australian Abalone | Japanese Aburaage Tofu Pouch | Glutinous Rice

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



Supreme Seafood Fried Rice with Quinoa

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。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

时日特选新鲜水果

新鲜水果
Seasonal Premium Fruit Platter
Fresh Fruits
14 每位 per person

发糕配花生雪糕

发糕 | 花生雪糕 | 巧克力沙 | 焦糖
Sticky Date *Huat Kueh* paired with Peanut Ice Cream
Sticky Date *Huat Kueh* | Peanut Buttercrunch Ice Cream | Chocolate Crumbs | Caramel Sauce
16 每位 per person

金盅雪蛤芋泥

芋泥 | 雪蛤 | 金瓜
Yam Paste with Hashima in Mini Pumpkin
Yam Paste | Hashima | Pumpkin
38 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

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



Chilled Mango Sago Pomelo