

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

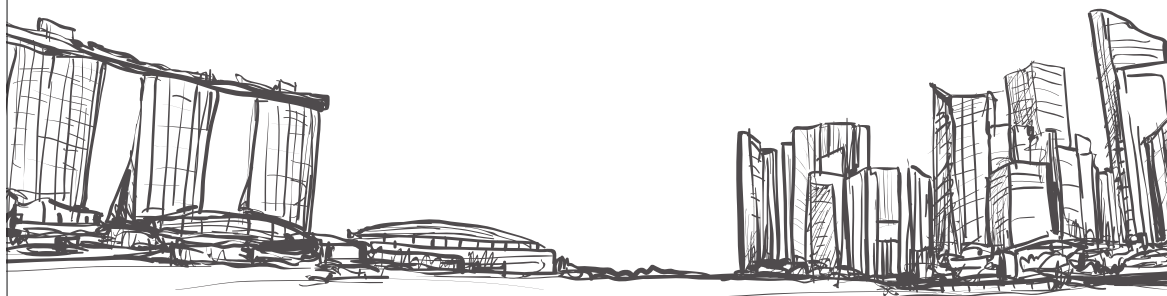
全新的进阶餐饮体验

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。



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



* All 3 cooking styles are shown for illustration. Each serving includes half a crab in ONE cooking style of your choice, 图片展示三种烹调方式, 仅供参考。每份为半只蟹, 可任选一种烹调方式。



贴心经典蟹 (半只)

Fuss-Free JUMBO Signatures Crab (Half Crab)

78

每份 per portion

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 Kaluga Queen Osetra 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

刺身 (仅限于原只)

蒜蓉粉丝蒸

咸蛋金沙

上汤焗

沙茶粉丝煲

Choice of Cooking Method

Sashimi (Applicable to Whole only)

Steam with Glass Vermicelli and Minced Garlic

Stir-fry with Golden Salted Egg

Braise with Superior Stock

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

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 8
去壳虾 | 谷物片 | 咖喱叶
Shelled Prawn Fried with Cereal
Shelled Prawn | Cereal Mix | Curry Leaf

珍 荔茸带子 8
澳洲带子 | 香芋泥
Scallop wrapped in Yam Ring
Australian Scallop | Yam Purée

海鲜皮蛋 ‘豆腐’ 14
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

白玉四喜 14
鲜拆蟹肉 | Osetra卡露伽鱼子酱 | 日本干贝 | 卡塔菲小麦饼
Freshly Shelled Crab Meat and Conpoy with Egg White
Freshly Shelled Mub Crab Meat | Kaluga Queen Osetra Caviar | Japanese Conpoy | Kataifi

熟醉罗氏虾 48
罗氏虾 | 花雕酒 (含有酒精)
Chilled Giant Freshwater Prawns Marinated in Hua Diao
Giant Freshwater Prawns | Hua Diao Wine (contains alcohol)

手撕活澳洲龙虾配水果沙律 78
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

Osetra卡露伽鱼子酱 (30克) 90
Kaluga Queen Osetra Caviar (30g)



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

32

鲜花胶 | 羊肚菌 | 枸杞

Double-boiled Fish Maw Soup with Morel Mushroom

Fresh Fish Maw | Morel Mushroom | Wolfberry

当归白玉春鸡汤

48

春鸡 | 当归 | 羊肚菌 | 贡菜

Double-boiled Spring Chicken Soup with *Dang Gui*

Spring Chicken | Dang Gui | Morel Mushroom | Stem Lettuce

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



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

橙香排骨 36
澳洲猪肋骨 | 橙汁酱 | 柑曼怡梅果沙拉 (含有酒精)
Orange Glazed Pork Rib
Australian Pork Rib | Orange Glaze | Grand Marnier Berry Salad (contains alcohol)

石锅藤椒三杯鸡 36
鸡蠔肉 | 姜片 | 绍兴花雕 (含有酒精) (升级为響威士忌酒 +12)
San Bei Chicken Oyster in Stone Pot
Chicken Oyster | Ginger Slices | Shaoxing Huadiao (contains alcohol) (Upgrade to Hibiki Whisky +12)

橙皮黑蒜蒸鳕鱼 38
鳕鱼 | 黑蒜 | 陈皮 | 蒸蛋
Cod Fish Steamed with Black Garlic and Tangerine Peel
Cod Fish | Black Garlic | Tangerine Peel | Steamed Egg

泰式甜酱炸鳕鱼 38
鳕鱼 | 泰国芒果 | 脆皮鳕鱼条 | 泰式甜酱
Fried Cod Fish with Thai Sweet Sauce
Cod Fish | Thai Mango | Crispy Cod Strips | Thai Sweet Sauce

黑鱼子辣椒蟹肉汁配炸馒头 42
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 | Kaluga Queen Osetra Caviar

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



San Bei Chicken Oyster in Stone Pot

Japanese A4 Wagyu Beef Fillet

豆香蔬韵

VEGETABLE & BEANCURD

每位 per person

金汤蒜子扒娃娃菜18

娃娃菜 | 蒜子 | 南瓜炖汤

Baby Cabbage with Garlic in Golden Stew

Baby Cabbage | Garlic | Golden Pumpkin Stew

珍松露蟹肉翡翠豆腐28

手工豆腐 | 新鲜松露 | 鲜拆蟹肉

Homemade Jade Beancurd with Crab Meat and Truffle

Kai Lan Purée Topped Tofu | Fresh 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)



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

海鲜马来面 28

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

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

蚝皇红煨五头鲍鱼梅子紫苏饭 58

澳洲鲍鱼 | 时蔬 | 米饭
5-Head Abalone with Premium Sauce and Ume Shiso Rice
Australian Abalone | Seasonal Greens | Fragrant White 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



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

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

14 每位 per person

清汤雪蛤炖桃胶 (冷/热)

桃胶 | 雪蛤

Cheng Teng with Peach Gum and Hashima (Cold/Hot)

Peach Gum | Hashima

28 每位 per person

🍯 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