

厨师精选

CHEF'S RECOMMENDATIONS



1

泰式脆皮豆腐

Fried Beancurd with Thai Dressing

\$18 小S | \$27 中M | \$36 大L

2

榄菜四季苗

French Beans Stir Fried with
Minced Pork and Preserved Olive Leaves

\$20 小S | \$30 中M | \$40 大L

3

泰式九层塔啦啦

Stir Fried Clams with Thai Basil

\$28 小S | \$42 中M | \$56 大L

4

泰式香芒金目鲈

Deep Fried Sea Bass with
Thai Mango Dressing

\$6.80 每100克 Per 100g

5

黑松露鸳鸯蟹肉炒饭

Fried Rice with Black Truffle Sauce
and Crab Meat

\$28 小S | \$42 中M | \$56 大L

6

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

Resorts World Sentosa (JUMBO Premium)
圣淘沙名胜世界 (珍宝甄选)
26 Sentosa Gateway, #B1-202/203,
Singapore 098138
Tel: +65 6049 3435

首尔 SEOUL

IFC Mall
L3 IFC Mall, 10 Gukjegeumyung-ro,
Yeongdeungpo-gu,
Seoul, South Korea
Tel: +82 02 6137 5510

曼谷 BANGKOK

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

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

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

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

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

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

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

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

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

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

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 District, Xiamen, China
Tel: +86 592 550 3435

荣誉奖 AWARDS & CERTIFICATIONS



Epicurean Star Award 2024
Best Chain Restaurant
(Singapore)
JUMBO Seafood



Excellent Service Award 2024
JUMBO Group of Restaurants



Best Southeast Asian Cuisine Award 2023
JUMBO Seafood



150 Most Legendary Restaurants in the World 2023
JUMBO Seafood



International Franchise of the Year 2023
JUMBO Seafood



Certificate of Popularity 2019
Awarded by
Mantuan-Dianping



TripAdvisor Certificate of Excellence 2017



Chin Food Award 2016
(Singapore Choice)
JUMBO Seafood Dempsey



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

“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。

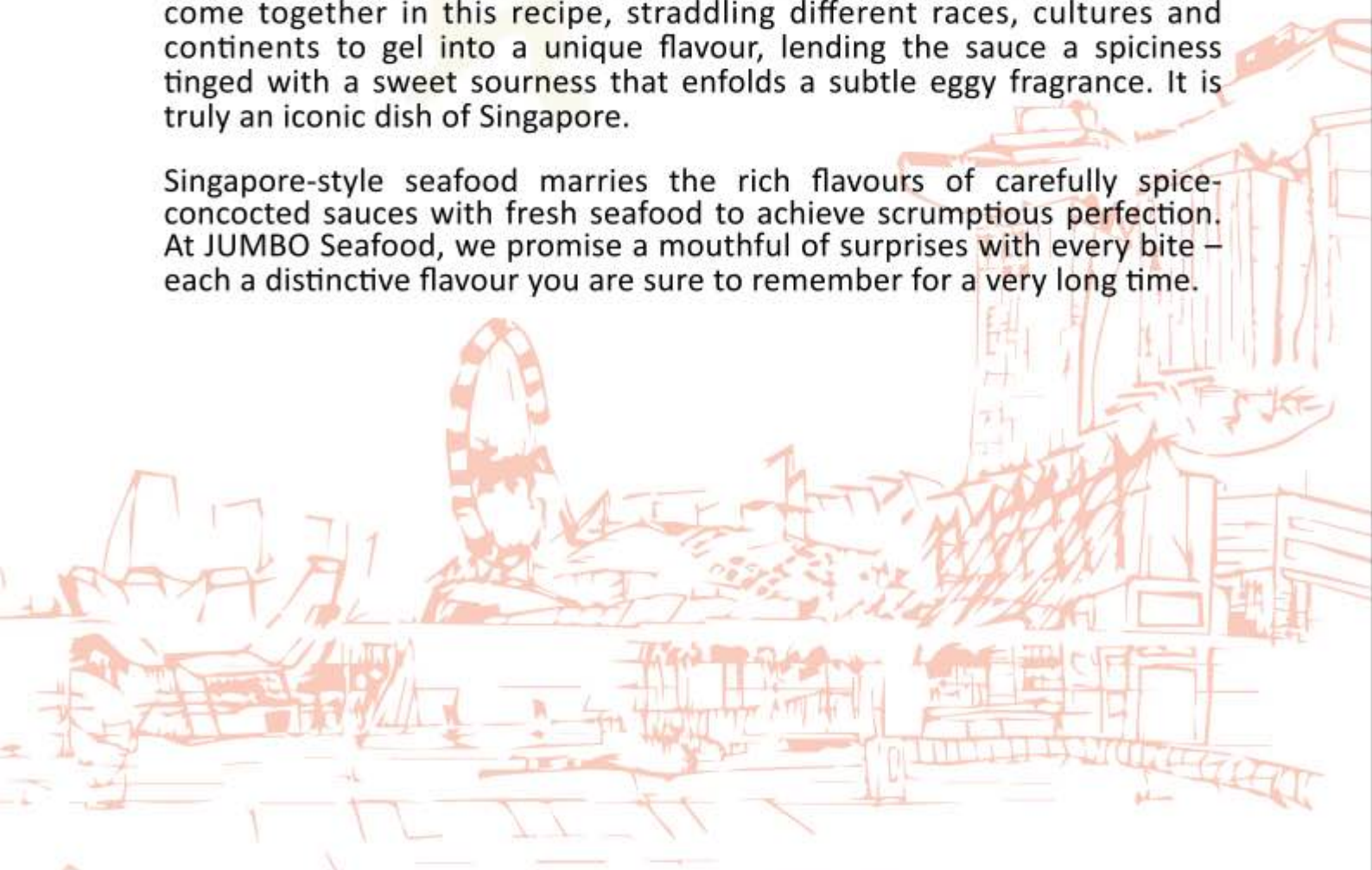
“新加坡式海鲜”的最大特点，就是运用东南亚辛香料，调出风味独具的酱料，将其与海鲜相互搭配，衬托出食材之鲜美，丰富了多层次的口感。作为新加坡式海鲜文化的结晶，珍宝辣椒螃蟹已经成为了其中一道必点佳肴。它美味的核心秘诀就是酱料，其中完美融合了印度菜，马来菜日常不可或缺的香辛料，主要有辣椒，黄姜粉，香茅，石栗果等，再结合华人历史悠久的豆腐乳，亦糅合最具欧美口味特制的番茄酱。以此打造出的辣椒螃蟹酱料，辣中带有酸甜，挟着蛋丝的香味，从而形成跨种族，跨文化，跨国界，自成独具一格的“新加坡式海鲜”精髓。

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% 泰国椰子 \$6.80
Siam Coconut

每杯 / Per Glass

B 5% 西瓜 \$5.80
Watermelon

C 8% 橙 \$5.80
Orange

D 13% 桔子 \$5.80
Calamansi

D 13% 芦荟酸柑 \$5.80
Aloe Vera With Lime

意大利苏打

Italian Soda

每杯 / Per Glass

B 2% 青苹果 \$5.80
Green Apple

B 2% 芒果 \$5.80
Mango

B 4% 荔枝 \$5.80
Lychee



饮用 / 气泡水

Still/Sparkling Water

每瓶 / Per Bottle

饮用纯净水 50cl \$3.00
JUMBO Mineral Water 50cl

普娜天然矿泉水 50cl \$5.80
Acqua Panna 50cl

圣培露 50cl \$5.80
San Pellegrino 50cl



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
 薏米水 Barley	\$3.80	\$15.00
 罗汉果 Luo Han Guo	\$3.80	\$15.00

汽水 Soft Drinks



	每罐 / 每杯 Per Can / Per Glass
 可口可乐 Coke	\$3.80
 雪碧 Sprite	\$3.80
 无糖可乐 Coke Zero	\$3.80
 姜汁汽水 Ginger Ale	\$3.80
 苏打 Soda	\$3.80
 汤力水 Tonic Water	\$3.80
 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 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

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 enfold a subtle eggy fragrance that brings out the freshness of crab. Featuring ingredients that bring together different races and cultures, this is one dish that epitomises the multi-faceted culinary culture that is uniquely Singapore.

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.



30年经典招牌菜

Years of Classic Signature Dishes



鑊仔牛柳

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 spiciness 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 and 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

芝士牛油焗龙虾

LOBSTER BAKED WITH CHEESE AND BUTTER

龙虾焗烤至金黄香浓，覆上一层融化芝士，浓郁奶香与咸香交织，衬托出龙虾肉的自然甜美。每一口都是奢华又满足的味蕾享受。

Halved and baked to perfection with a rich, golden layer of melted cheese, the lobster is elevated by the creamy, savoury topping that enhances its natural sweetness, creating a decadent and satisfying indulgence in every bite.



澳洲龙虾 Australian Lobster

\$26.80 每100克 / Per 100g

波士顿龙虾 Boston Lobster

\$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 balance the mild spiciness with some sweet and tangy that is instantly refreshing.

\$6.80 每100克 / Per 100g





沙律烟肉卷

SEAFOOD BACON ROLL TOSSED
WITH SALAD CREAM

利用层层咸香培根条裹着新鲜的海鲜馅料是最佳的中西合拼。再沾上清爽的沙律酱，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 are stuffed with cuttlefish paste and 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

舌尖至宝

开胃小菜

106. 脆炸苏东仔 Crispy Fried Baby Squid



经高温脆炸的新鲜苏东仔，裹上薄薄一层的特制蚝油酱后，再撒上芝麻增添风味，成为最佳开胃前菜！

Fresh baby squids are deep-fried until delectably crispy and crunchy, then tossed in a sweet and savoury oyster sauce blend, before finishing it with a sprinkle of sesame seeds for added fragrance.

Appetiser

每份 / Per portion

101. 香芒火鸭丝 \$20
Chilled Mango and Shredded Roasted Duck Salad

102. 泰式柚子鲜虾沙拉 \$18
Chilled Prawns and Pomelo Salad in Thai Style

103. 鲜果生津油条 \$14
Seafood Donut Tossed in Salad Cream

104. 凉拌黑木耳 \$14
Chilled Black Fungus Salad

105. 冰镇小番茄 \$14
Chilled Cherry Tomatoes

106. 脆炸苏东仔 \$22
Crispy Fried Baby Squid

107. 咸蛋金沙虾吧 \$9.80
Golden Salted Egg Prawn Chins

103. 鲜果生津油条 Seafood Donut Tossed in Salad Cream



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




汤

Soup

205. 津白啦啦汤
Clams and Napa Cabbage
in Superior Soup

高汤以花蟹和辛香料慢煨熬制，鲜啦啦与嫩津白完美融合，佐以乳酪与花奶提味，瞬间唤醒舌尖的海洋鲜香。

This heart-warming soup features a flavourful broth made by simmering succulent flower crabs with aromatic spices. Each spoonful offers a creamy touch from evaporated milk, while fresh clams and tender Napa cabbage highlight their natural sweetness.

每位 / Per person		小/S	中/M	大/L	
201.	蟹肉鱼鳔羹 Braised Crab Meat and Fish Maw Soup	\$16	\$46	\$69	\$92
 202.	金罗海皇羹 Seafood Pumpkin Soup	\$16	\$36	\$54	\$72
203.	冬阴海鲜汤 Seafood Tom Yum Soup	—	\$32	\$48	\$64
204.	海鲜豆腐汤 Seafood Beancurd Soup	—	\$18	\$27	\$36

每份 / Per portion	
205.	津白啦啦汤 Clams and Napa Cabbage in Superior Soup
	\$38

 202. 金罗海皇羹
Seafood Pumpkin Soup

203. 冬阴海鲜汤
Seafood Tom Yum Soup

鲍鱼

Abalone

301. 红煨原只四头鲜鲍

Whole 4-Head Abalone Braised with
Abalone Sauce and Seasonal Vegetable



这道原只四头鲍鱼以浓郁鲜美的鲍鱼汁慢火焖煮至软嫩入味，搭配时令蔬菜，味道相得益彰。

Slow-cooked to succulence in a decadent and savoury abalone sauce, this whole 4-head abalone is beautifully complemented with seasonal vegetables.

每份 / Per portion

301. 红煨原只四头鲜鲍

\$38

Whole 4-Head Abalone Braised with
Abalone Sauce and Seasonal Vegetable

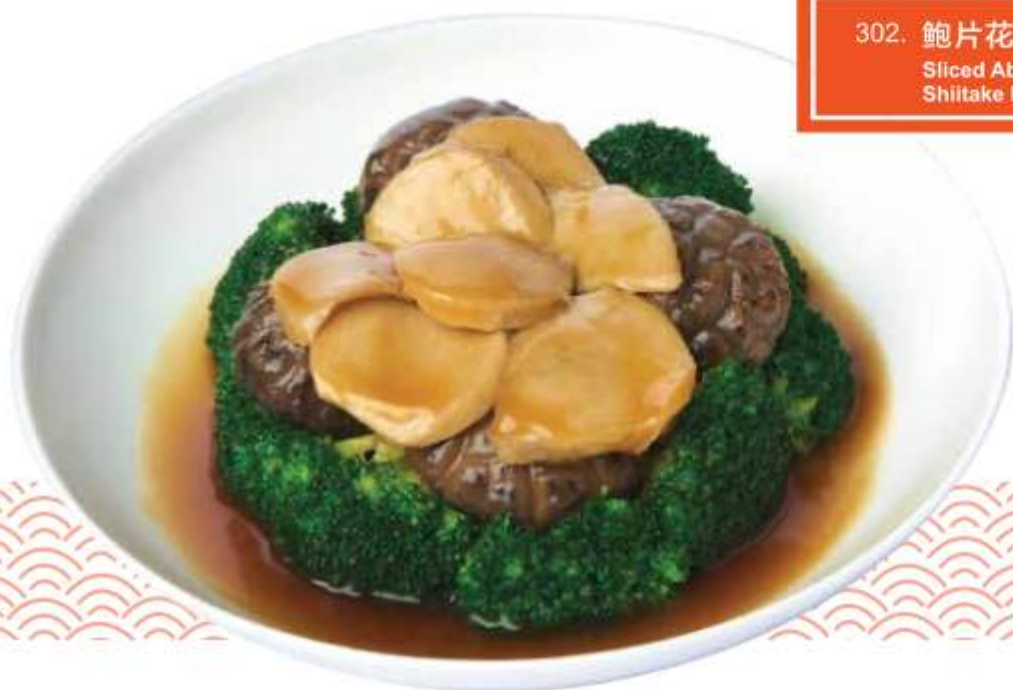
302. 鲍片花菇扒时蔬

\$46

Sliced Abalone Braised with
Shiitake Mushroom and Seasonal Vegetable

302. 鲍片花菇扒时蔬

Sliced Abalone Braised with
Shiitake Mushroom and Seasonal Vegetable



肉类 / 家禽

Meat / Poultry



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.

403. 摩卡排骨
Mocha Pork Ribs

每件 / Per piece

401. 蜜椒羊扒 \$18
Baby Lamb Rack Grilled with Pepper and Honey Sauce

402. 镬仔牛柳 \$16
Beef Fillet with Black Pepper Sauce



407. 金龙鸡
Golden Phoenix Chicken

	小/S	中/M	大/L
403. 摩卡排骨 Mocha Pork Ribs	\$26	\$39	\$52
404. 蜜柚橙香排骨 Pork Ribs Glazed with Tangerine Honey	\$26	\$39	\$52
405. 姜葱炒鹿肉 Venison (Deer Meat) Stir Fried with Ginger and Spring Onions	\$24	\$36	\$48
406. 咕嚕肉 Sweet and Sour Pork	\$20	\$30	\$40

	半只 / Half	一只 / Whole
407. 金龙鸡 Golden Phoenix Chicken	\$24	\$46
408. 蒜香炸子鸡 Garlic Fried Chicken	\$22	\$40

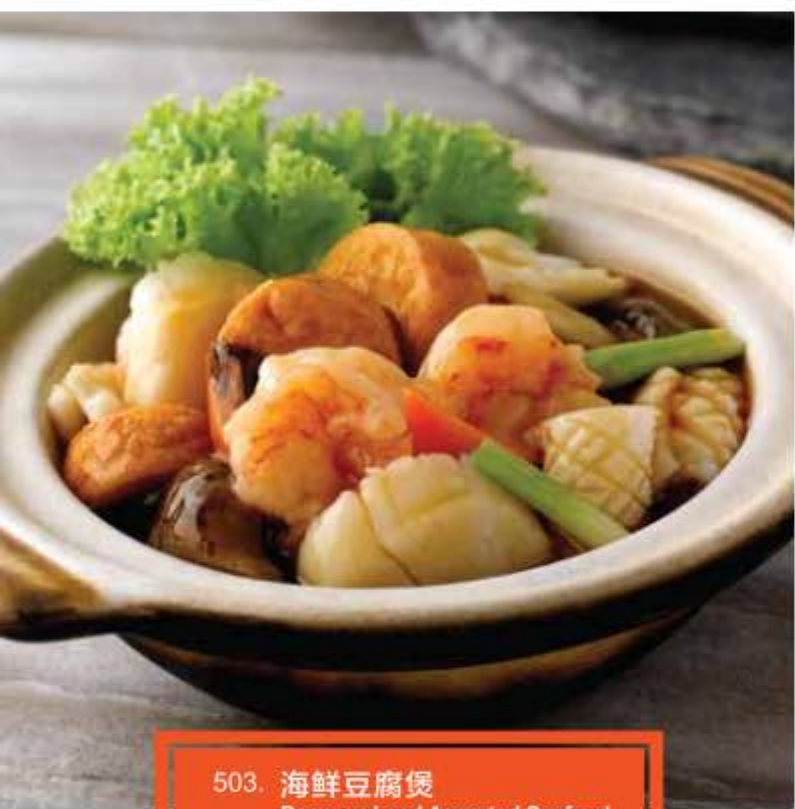
豆腐

Beancurd

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 homemade beancurd is fried to a golden hue and then simmered in a flavourful stock of fresh succulent crab meat and egg whites.

501. 蟹肉扒翡翠豆腐 Homemade Vegetable Beancurd Braised with Crab Meat



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

	小/S	中/M	大/L
501. 蟹肉扒翡翠豆腐 Homemade Vegetable Beancurd Braised with Crab Meat	\$26	\$39	\$52
502. 鲜菌翡翠豆腐 Homemade Vegetable Beancurd Braised with Fresh Mushrooms	\$22	\$33	\$44
503. 海鲜豆腐煲 Beancurd and Assorted Seafood Braised in Claypot	\$24	\$36	\$48



507 & 509. **X.O. 酱炒芦笋 / 银芽菇丝炒青龙菜**
Asparagus Stir Fried with X.O. Sauce /
Chinese Chives Stir Fried with Bean Sprouts
and Shredded Mushroom

蔬菜

Vegetable

	小/S	中/M	大/L
504. 马来风光 Kang Kong Stir Fried with Sambal	\$16	\$24	\$32
505. 干贝皮蛋苋菜苗 Chinese Spinach Braised with Conpoy and Century Egg	\$22	\$33	\$44
506. 花菇扒时蔬 Seasonal Vegetables Braised with Shiitake Mushroom	\$22	\$33	\$44
507. X.O. 酱炒芦笋 Asparagus Stir Fried with X.O. Sauce	\$24	\$36	\$48
508. 蒜茸炒西兰花 Broccoli Stir Fried with Minced Garlic	\$20	\$30	\$40
509. 银芽菇丝炒青龙菜 Chinese Chives Stir Fried with Bean Sprouts and Shredded Mushroom	\$16	\$24	\$32

504. **马来风光**
Kang Kong Stir Fried with Sambal



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



604. 辣椒蟹肉汁配炸馒头
Chilli Crab Meat Sauce with
Sliced Fried Man Tou



以创新的呈现方式，让您更便利的享用珍宝获奖辣椒蟹。由多种东南亚香料调制而成的酱汁，加入鲜嫩的蟹肉一起烹煮。多层次味道的酱汁酸甜中带有微微蛋香，搭配炸得外脆内软的馒头更是锦上添花！
Satisfy your crab cravings without the hassle. With this innovative take on our Award-Winning Chilli Crab, lavish chunks of crab meat are served in our signature sauce. Savour the sweet-sour flavours with a subtle eggy fragrance, perfectly complemented by crispy fried Man Tou.

每件 / Per piece

601. 剁椒菜脯蒸鳕鱼
Cod Fish Steamed with Preserved Radish and Diced Chilli \$30
602. 娘惹脆香鳕鱼
Crispy Fried Cod Fish with Nonya Sauce \$30

每份 / Per portion

603. 酱爆鳕鱼
Cod Fish Wok Fried with Chef's Special Spicy Sauce \$36
604. 辣椒蟹肉汁配炸馒头
Chilli Crab Meat Sauce with Sliced Fried Man Tou \$20

小/S 中/M 大/L

605. 芦笋黑松露炒带子
Asparagus Sautéed with Black Truffle Sauce and Scallops \$38 \$57 \$76
606. 带子炒芦笋/西兰花
Asparagus / Broccoli Stir Fried with Scallops \$36 \$54 \$72
607. 荔茸带子
Scallops Wrapped in Yam Ring \$26 \$39 \$52
608. 甘香啦啦
Stir Fried Clams in Kum Hiong Style \$28 \$42 \$56
609. 苏东油条
Donut with Seafood Paste \$20 \$30 \$40
610. 沙律烟肉卷
Seafood Bacon Roll Tossed with Salad Cream \$18 \$27 \$36

602. 娘惹脆香鳕鱼
Crispy Fried Cod Fish
with Nonya Sauce



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



701A. 澳洲龙虾刺身
Australian Lobster Sashimi

生猛龙虾

Live Lobster

品尝澳洲龙虾刺身是一种真正的享受，尽显其天然甜美与紧致通透的肉质。每一口都带来清新纯净的海洋风味，仿佛置身于海岸之畔。若非生食，这道顶级食材亦可通过多种烹调方式呈现其非凡风味——如红焗、清蒸或快炒，每种做法都展现出龙虾不同层次的美味。

Savouring Australian lobster sashimi is a true delight, highlighting the natural sweetness and firm, translucent flesh of this delicacy. Each bite offers a clean and refined taste of the ocean, transporting you to coastal shores with its fresh flavour. Alternatively, this exquisite lobster can be prepared using various cooking techniques, each revealing a different aspect of its remarkable flavour profile, such as braising, stir-frying, or steaming.

H. 芝士牛油焗龙虾
Lobster Baked with
Cheese and Butter



I. 手撕龙虾鲜果沙律
Lobster Tossed with Fresh Fruit
in Sesame Dressing



活龙虾选择

Choice of Live Lobster

每100克 / Per 100g

- | | |
|---------------------------------|---------|
| 701. 澳洲龙虾
Australian Lobster | \$26.80 |
| 702. 波士顿龙虾
Boston Lobster | \$14.80 |

活龙虾煮法 | Live Lobster Cooking Styles

- A. 刺身
Sashimi **701 ONLY**
* 2nd cooking styles available | 二度煮法可选
- B. 自灼
Blanched **701 ONLY**
* 2nd cooking styles available | 二度煮法可选
- 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. 椒盐炒
Stir Fried with Pepper and Spiced Salt
- H. 芝士牛油焗
Baked with Cheese and Butter
- I. 鲜果沙律
Tossed with Fresh Fruit in Sesame Dressing
- * J. 沙茶粉丝煲
Braised with Glass Vermicelli and
Sha Cha Sauce in Claypot
另加 Add: \$12 (S) \$18 (M) \$24 (L)
- * K. 泡饭
Rice Boiled in Superior Broth
另加 Add: \$16 (S) \$24 (M) \$32 (L)
- * L. 浓汤
Braised in Thick Broth
另加 Add: \$12 (S) \$18 (M) \$24 (L)

活蚌

Live Clam

703. 象拔蚌刺身 Geoduck Clam Sashimi

象拔蚌刺身以其细腻爽脆的口感著称，突显出蚌肉的天然甘甜与清新海味。这款多样化的食材亦可采用不同烹调方式，既可搭配浓郁鲜美的上汤呈现，亦可香炒X.O.酱，带来浓厚鲜香的风味升华。

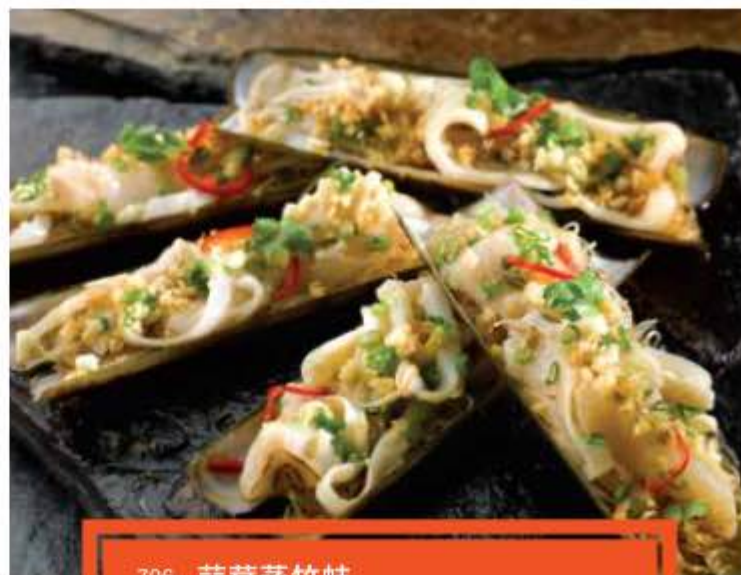
Geoduck Clam Sashimi, characterized by its delicate and crisp texture, emphasizes the clam's natural sweetness and the refreshing flavour of the ocean. This versatile clam can also be prepared through various cooking methods, either served in a rich and flavourful superior stock or stir-fried with X.O. sauce, which provides a bold and savoury enhancement to the dish.

每100克 / Per 100g

每只 / Each

- | | |
|--|---------|
| 703. 象拔蚌刺身
Geoduck Clam Sashimi | \$22.80 |
| 704. 自灼象拔蚌
Geoduck Clam Served with
Superior Stock | \$22.80 |
| 705. X.O.酱炒象拔蚌
Geoduck Clam Stir Fried with
X.O. Sauce | \$22.80 |

- | | |
|--|------|
| 706. 蒜茸蒸竹蚌
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 |



706. 蒜茸蒸竹蚌 Bamboo Clam Steamed with Minced Garlic



803E. 油浸笋壳
Soon Hock (Marble Goby)
Deep Fried with Oyster Sauce

笋壳鱼经巧手油炸至金黄酥脆，外脆内嫩，外皮香脆包裹着鲜嫩多汁的鱼肉。搭配浓郁蚝油，释放出丰富的鲜香滋味，完美衬托鱼肉的天然鲜甜，为味蕾带来难忘的美食体验。

The Live Marble Goby is expertly deep-fried to achieve a golden, crispy crust that encases tender, juicy flesh. The fish is drizzled with a rich oyster sauce, renowned for its luscious umami flavour, which beautifully enhances its natural sweetness.

游水活鱼

Live Fish

游水活鱼选择 Choice of Live Fish 每100克 / Per 100g

- | | | |
|------|-------------------------------|---------|
| 801. | 星斑
Garoupa | \$14.80 |
| 802. | 龙虎斑
Long Hu Garoupa | \$9.80 |
| 803. | 笋壳
Soon Hock (Marble Goby) | \$11.80 |
| 804. | 尼罗红
Red Tilapia | \$6.80 |
| 805. | 金目鲈
Sea Bass | \$6.80 |



804D. 娘惹炸尼罗红
Red Tilapia Deep Fried with Nonya Sauce

活鱼煮法 | Live Fish Cooking Styles

- A. 清蒸
Steamed with Soya Sauce
- B. 蒜茸蒸
Steamed with Minced Garlic
- C. 娘惹蒸
Steamed with Nonya Sauce
- D. 娘惹炸
Deep Fried with Nonya Sauce
- E. 油浸
Deep Fried with Oyster Sauce



活虾

Live Prawn

810. 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。

Succulent prawns are coated in a specially prepared crispy cereal, delivering a delightful crunch. Wok-fried with chilli padi and curry leaves, this dish is fragrant and full of flavour.

	小/S	中/M	大/L
806. 药材醉活虾 Herbal Drunken Live Prawns	\$30	\$45	\$60
807. 白灼活虾 Boiled Live Prawns	\$26	\$39	\$52
808. 蒜茸蒸活虾 Live Prawns Steamed with Minced Garlic	\$26	\$39	\$52
809. 椒盐活虾 Live Prawns Fried with Pepper and Spiced Salt	\$26	\$39	\$52
810. 麦片活虾 Live Prawns Fried with Cereal	\$26	\$39	\$52



806. 药材醉活虾
Herbal Drunken Live Prawns

鲜虾

Fresh Prawn



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

	小/S	中/M	大/L
811. 咸蛋金沙虾球 Shelled Prawns Fried with Golden Salted Egg	\$26	\$39	\$52
812. 麦片虾球 Shelled Prawns Fried with Cereal	\$26	\$39	\$52
813. 芥末沙律虾球 Deep Fried Shelled Prawns with Wasabi-Mayo	\$26	\$39	\$52
814. 酸甜虾球 Shelled Prawns Fried with Sweet and Sour Sauce	\$26	\$39	\$52

每只 / Each

815. 芝士明太子焗大虾
Cheese Baked Mentaiko King Prawn \$18

生猛活蟹

Choice of Live Crab

901. 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

901. 阿拉斯加帝王蟹 \$29.80
Alaskan Crab

- 推荐煮法 Recommended Cooking Styles:
- B. 招牌黑胡椒蟹 Signature Black Pepper
 - C. 咸蛋金沙蟹 Stir Fried with Golden Salted Egg
 - D. 花雕蛋白蒸蟹 Steamed with Chinese Wine and Egg White
 - E. 甘香蟹 Stir Fried Kum Hiong Style

902. 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。

Mud crabs are native to several countries, including, but not limited to, Sri Lanka, India, the Philippines, and Australia. Known for their snow-white flesh with a hint of sweetness - exceptionally juicy and meaty, this succulent crustacean soaks up every drop of rich, piquant flavour.

每100克 / Per 100g

902. 青蟹 \$10.80
Mud Crab (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 Styles:
- A. 获奖辣椒蟹 Award-Winning Chilli
 - B. 招牌黑胡椒蟹 Signature Black Pepper
 - C. 咸蛋金沙蟹 Stir Fried with Golden Salted Egg
 - D. 花雕蛋白蒸蟹 Steamed with Chinese Wine and Egg White
 - E. 甘香蟹 Stir Fried Kum Hiong Style

903. 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 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

903. 珍宝蟹 \$10.80
Dungeness Crab

- 推荐煮法 Recommended Cooking Styles:
- B. 招牌黑胡椒蟹 Signature Black Pepper
 - C. 咸蛋金沙蟹 Stir Fried with Golden Salted Egg
 - D. 花雕蛋白蒸蟹 Steamed with Chinese Wine and Egg White
 - E. 甘香蟹 Stir Fried Kum Hiong Style

活蟹料理

Live Crab Cooking Styles



A. 获奖辣椒蟹
Award-Winning Chilli Crab

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 bring together different races and cultures, this is one dish that epitomises the multi-faceted culinary culture that is uniquely Singapore.

以
鲜
为
王



B. 招牌黑胡椒蟹
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.

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



尽情品尝香炒甘香蟹，体验层次丰富的风味魅力！此道美饌融合香浓咖喱叶、咸香虾米与辣椒等香料，螃蟹经巧手爆炒，充分吸收甘香酱料的浓郁滋味，带来令人垂涎的味觉享受。

Experience the vibrant flavours of Stir Fried Crab *Kum Hiong* Style! This captivating dish brings together a delightful mix of spices, featuring fragrant curry leaves, savoury dried shrimp, and zesty chillies. The crab is expertly stir-fried, then fully immersed in a rich blend of flavourful spices, creating a truly mouthwatering experience.

以蟹為傲

饭 / 面 / 河粉

Rice / Noodle / Hor Fun



🍽️ 1001. 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”。再搭配鲜甜弹牙的海鲜，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 chefs.

	小/S	中/M	大/L		每份 / Per portion
🍽️ 1001. 海鲜皇炒饭 Supreme Seafood Fried Rice	\$24	\$36	\$48	1009. 啦啦香酥米粉 Braised Clams and Crispy Bee Hoon with Aromatic Broth	\$28
1002. 扬州炒饭 Yangzhou Fried Rice	\$20	\$30	\$40	1010. 白饭 Steamed Fragrant Rice	\$1.50 每碗 / Per bowl
1003. 咸鱼鸡粒炒饭 Fried Rice with Diced Chicken and Salted Fish	\$18	\$27	\$36	1011. 炸/蒸迷你馒头 Deep Fried / Steamed Mini Man Tou	\$1 每粒 / Each
1004. 鸡蛋炒饭 Egg Fried Rice	\$16	\$24	\$32		
🍽️ 1005. 马来炒面 Mee Goreng - Fried Noodles Malay Style	\$24	\$36	\$48		
1006. 桂花炒面 Fried Noodles Hong Kong Style	\$18	\$27	\$36		
1007. 海鲜河粉/生面 Fried Hor Fun / Crispy Noodles with Seafood	\$24	\$36	\$48		
1008. 贵妃泡饭 King Prawns and Fragrant Rice in Rich Seafood Broth	\$32	\$48	\$64		



甜品



1105. 杨枝甘露
Chilled Mango Sago Pomelo

Dessert

		每位 / Per person
1101.	金瓜白果芋泥 Sweet Orh Nee with Gingko Nuts and Pumpkin	\$6
1102.	芋泥冰淇淋 Orh Nee Ice Cream	\$6.80
1103.	榴莲布丁 Chilled Durian Pudding	\$8
1104.	芒果布丁 Chilled Mango Pudding	\$6
🍽️ 1105.	杨枝甘露 Chilled Mango Sago Pomelo	\$6
1106.	清汤炖桃胶(热/冷) Cheng Teng with Peach Gum (Hot/Cold)	\$6
1107.	鲜果青柠冻 Chilled Lime Jelly with Mixed Fruits	\$6
		小/S 中/M 大/L
1108.	时新什果 Mixed Fresh Fruit Platter	\$18 \$27 \$36



1101. 金瓜白果芋泥
Sweet Orh Nee with
Gingko Nuts and Pumpkin



1102. 芋泥冰淇淋
Orh Nee Ice Cream



1103. 榴莲布丁
Chilled Durian Pudding