

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。

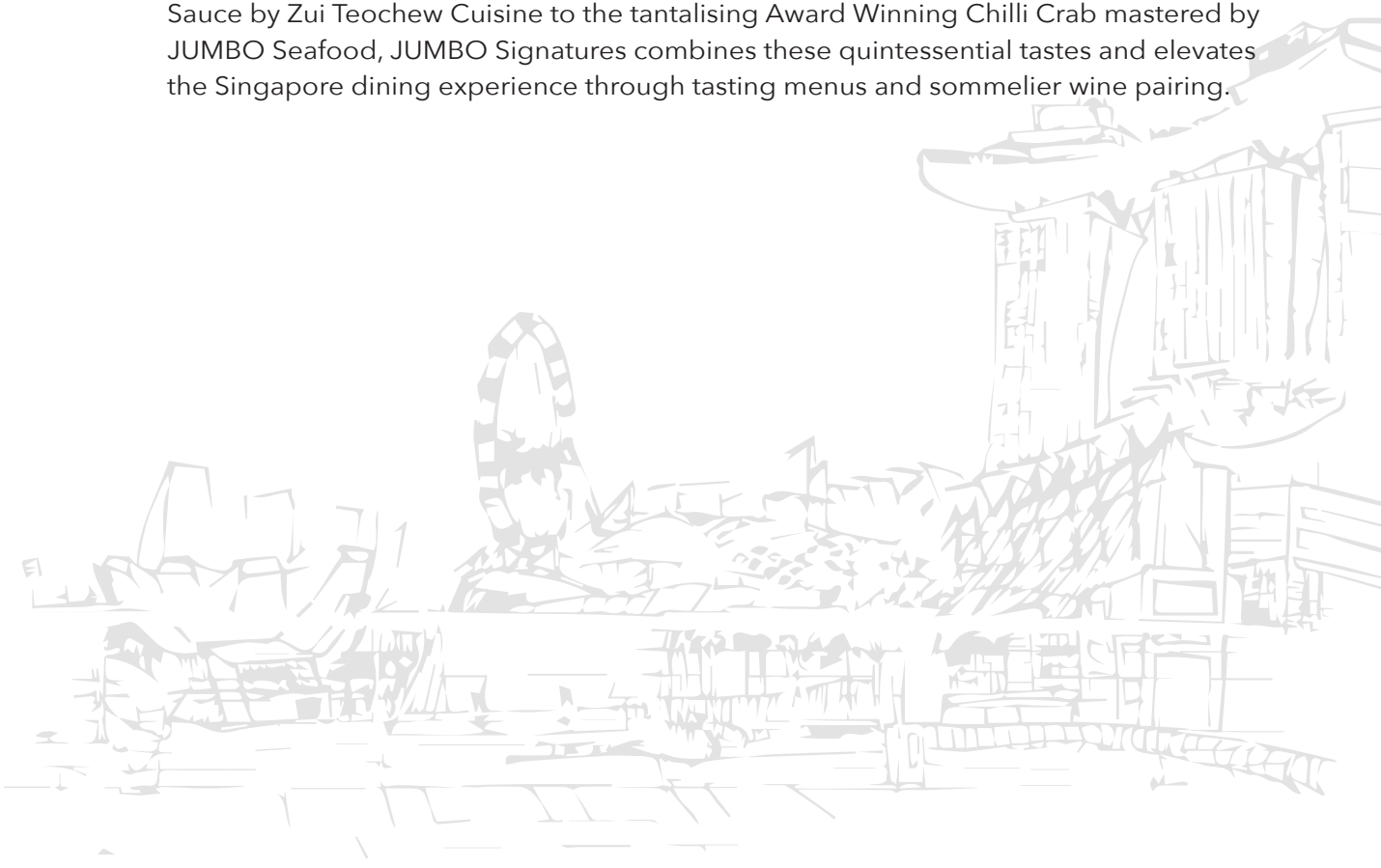
JUMBO Signatures - An elevated dining experience awaits

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.



Tasting Menu

品珍菜单

前菜 STARTER

手撕龙虾配水果沙律	Chilled Hand-Shredded Live Lobster with Fruit Salad in Sesame Dressing
荔茸带子	Scallop Wrapped in Yam Ring
沙律烟肉卷	Seafood Bacon Roll Tossed with Salad Cream

主菜 (选一) MAIN (CHOOSE 1)

黑鱼子辣椒螃蟹肉汁配炸馒头	Chilli Crab Meat Sauce Topped with Caviar served with Mini Bun
或	or
原只摩卡排骨	Mocha Pork Rib
或	or
香煎日本A4和牛扒 (+36)	Japanese A4 Wagyu Beef Fillet (+36)
或	or
贴心经典蟹 (半只) (煮法: 获奖辣椒 / 招牌黑胡椒 / 松露蛋白 (+36))	Fuss-Free JUMBO Signatures Crab (Half Crab) (Cooking Style: Award-Winning Chilli / Signature Black Pepper / Steamed with Truffle and Egg White) (+36)

蔬菜 VEGETABLE

松露蟹肉蛋白翡翠豆腐	Homemade Vegetable Beancurd with Freshly Shelled Crab Meat and Truffle
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饭/面 (选一) RICE | NOODLE (CHOOSE 1)

藜麦海鲜皇炒饭	Supreme Seafood Fried Rice with Quinoa
或	or
海鲜马来面	'Mee Goreng' - Fried Seafood Noodles Malay Style

甜品 (选一) DESSERT (CHOOSE 1)

夏日松露爱上咖啡雪糕	The Truffle Coffee Ice Cream
或	or
椰盅杏仁蛋白燕窝 (热) (+20)	Bird's Nest with Almond Purée in Young Coconut (Hot) (+20)

168 每位 / per person

Wine Pairing

葡萄酒配搭

葡萄酒配搭 | **88** 每位 / per person

开胃菜
WELCOME APERITIF

Satellite Sauvignon Blanc

前菜
STARTER

Kaiken Terroir Series Torrontés

主菜
MAIN

Kalleske 'Elenore' Single Vineyard Semillon
配搭 黑鱼子辣椒螃蟹肉汁配炸馒头 或 贴心经典蟹 (半只)
(煮法: 获奖辣椒/ 招牌黑胡椒/松露蛋白)
Pair with Chilli Crab Meat Sauce Topped with Caviar served with Mini Bun or Fuss-Free JUMBO Signatures Crab (Half Crab) (Cooking Style: Award-Winning Chilli / Signature Black Pepper / Steamed with Truffle and Egg White)

or

Château Boutisse Saint-Emilion Grand Cru
配搭 原只摩卡排骨 或 香煎日本A4和牛扒
Pair with Mocha Pork Rib or Japanese A4 Wagyu Beef Fillet

饭/面
RICE | NOODLE

Santa Rita 120 Reserva Especial Chardonnay

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 Cooking Styles:

- ~ 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

12.8 每100克 / per 100g

煮法 Cooking Styles:

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

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

68 份 / portion

煮法 Cooking Styles:

- ~ 获奖辣椒
Award-Winning Chilli
- ~ 招牌黑椒
Signature Black Pepper
- ~ 松露蛋白
Steamed with Truffle and Egg White

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 Cooking Styles:

~ 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 Cooking Styles:

~ 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

^{NEW}

泰式冻竹蚌

Chilled Bamboo Clam in Thai Style

22 只 / piece

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。

Live Fish

游水活鱼

西星斑
Coral Garoupa

14.8 每100克 / per 100g

东星斑
Coral Red Garoupa

26.8 每100克 / per 100g

煮法 Cooking Styles:

- ~ 清蒸
Steamed with Soya Sauce
- ~ 蒜茸蒸
Steamed with Minced Garlic
- ~ 菜脯蒸
Steamed with Preserved Radish
- ~ 油浸
Deep Fried with Soya Sauce

清蒸忘不了 (需预定)
Empura Fish Steamed with Soya Sauce
(Advance order required)

108 每100克 / per 100g

清蒸苏丹鱼
Sultan Fish Steamed with Soya Sauce

20 每100克 / per 100g

Starter

前菜

每位 / per person

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)

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

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

沙律烟肉卷

培根 | 手打花枝胶 | 海葡萄藻

6

Seafood Bacon Roll Tossed with Salad Cream

Bacon | Hand-Beaten Cuttlefish Paste | Sea Grape

荔茸带子

澳洲带子 | 香芋泥

8

Scallop Wrapped in Yam Ring

Australian Scallop | Yam Purée

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

「NEW」

紫菜肉松虾球

去壳虾 | 猪肉松 | 紫菜

6

Shelled Prawn Fried with Seaweed and Pork Floss

Shelled Prawn | Pork Floss | Seaweed

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。
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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」} 椰盅冬阴海皇汤

澳洲带子 | 龙虾汤 | 红脚虾 | 鲜椰子

28

Seafood Tom Yum Soup in Coconut

Australian Scallop | Lobster Broth | Red-legged Prawn | Fresh Coconut

Delicacies of the Sea

海味

每位 / per person

鲍汁脆皮海参

白石猪婆参 | 时蔬 | 香菇

58

Crispy Fried Sea Cucumber with Abalone Sauce

White Teat Sea Cucumber | Seasonal Greens | Shiitake Mushroom

蚝皇红煨原只三头鲜鲍

澳州鲍鱼 | 时蔬 | 香菇

88

Braised 3-Head Whole Abalone with Premium Sauce

Australian Abalone | Seasonal Greens | Shiitake Mushroom

红煨南非糖心八头干鲍

八头吉品干鲍 | 时蔬

288

Braised Whole Superior South Africa Dried Abalone

8-Head South Africa Dried Abalone | Seasonal Greens

Main

主菜

每位 / per person

- | | | |
|-------|---|----|
| | 香煎日本A4和牛扒
A4和牛 日本清酒酱 | 68 |
| | Japanese A4 Wagyu Beef Fillet
A4 Wagyu Beef Sake Sauce | |
| 「NEW」 | 蜜椒羊排
腌羊排 阿塞托-巴萨姆黄金香醋 薄荷沙拉 | 32 |
| | Pan-Fried Lamb Chop with Pepper Sauce
Marinated Lamb Chop Aceto Balsamico Gold Mint Salad | |
| | 原只摩卡排骨
澳洲猪肋骨 特制摩卡酱 大马尼尔莓果沙拉 | 32 |
| | Mocha Pork Rib
Australian Pork Rib Mocha Glaze Grand Marnier Berry Salad | |
| | 黑鱼子辣椒蟹肉汁配炸馒头
珍宝辣椒酱 鲜拆蟹肉 Oscietra 俄罗斯鱼子酱 | 32 |
| | Chilli Crab Meat Sauce Topped with Caviar served with Mini Bun
JUMBO Chilli Sauce Freshly Shelled Mud Crab Oscietra Imperial Caviar | |
| | 香芒菊花炸鳕鱼
泰国芒果 脆皮鳕鱼条 泰式辣椒酱 | 38 |
| | Chrysanthemum Cod Fish with Thai Sauce
Thai Mango Crispy Cod Strip Thai Chilli Sauce | |
| 「NEW」 | 冬菇酱蒸鳕鱼
蒸蛋 冬菇 鳕鱼 | 32 |
| | Cod Fish Steamed with Mushroom Sauce
Steamed Egg Shiitake Mushroom Cod Fish | |

Vegetable / Beancurd

蔬菜豆腐

每位 / per person

金汤蒜子扒娃娃菜

娃娃菜 | 蒜子 | 南瓜炖汤

18

Baby Cabbage with Garlic in Golden Stew

Baby Cabbage | Garlic | Golden Pumpkin Stew

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

上汤枸杞苋菜苗

Chinese Spinach in Superior Stock and Wolfberries

14

芦笋

Asparagus

16

西兰苔

Broccolini

16

煮法 Cooking Styles:

~ 清炒

Stir Fried

~ 蒜茸炒

Stir Fried with Minced Garlic

~ X.O. 酱炒 (+ 2)

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

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Rice / Noodles

饭 / 面

每位 / per person

^{NEW}	X.O. 海鲜皇炒饭 自制X.O.酱 澳洲带子 Supreme Seafood Fried Rice with X.O. Sauce <i>Homemade X.O. Sauce Australian Scallop</i>	18
	蚝皇红煨三头鲜鲍片捞饭 半粒澳洲鲍鱼 时蔬 米饭 3-Head Abalone with Premium Sauce & Fragrant Rice <i>Half Australian Abalone Seasonal Greens Fragrant White Rice</i>	48
	招牌贵妃泡饭 虾高汤 鲜拆蟹肉 日本牡丹虾 Signature Fragrant Rice in Rich Seafood Broth <i>Prawn Broth Freshly Shelled Mud Crab Meat Botan Ebi</i>	38
	藜麦海鲜皇炒饭 澳洲带子 炸鸡蛋花丝 飞鱼子 Supreme Seafood Fried Rice with Quinoa <i>Australian Scallop Egg Floss Tobiko</i>	18
	海鲜马来面 招牌马来面酱 澳洲带子 去壳虾 'Mee Goreng' - Fried Seafood Noodles Malay Style <i>Signature 'Mee Goreng' Sauce Australian Scallop Shelled Prawn</i>	18
	清汤稻庭乌冬面配3头鲍脯 半粒澳洲鲍鱼 日式清汤 芝麻 Inaniwa Udon with 3-Head Sliced Abalone <i>Half Australian Abalone Dashi Stock Sesame</i>	52

Dessert

甜品

每位 / per person

时日特选新鲜水果

新鲜水果

Seasonal Premium Fresh Fruits

Fresh Fruits

12

椰盅杏仁蛋白燕窝(热)

杏仁泥 | 燕窝 | 蛋白 | 鲜椰子

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

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

38

NEW

金瓜白果芋泥(热)

芋泥 | 银杏果 | 蒸南瓜片

Traditional Teochew Sweet Yam Paste with Pumpkin (Hot)

Yam Paste | Ginkgo Nut | Steamed Pumpkin

8

NEW

来杯煎蕊冰

椰子糖 | 煎蕊 | 红豆 | 椰奶 | 亚答籽

Iced Chendol

Gula Melaka | Chendol | Red Bean | Coconut Milk | Attap Seeds

10

NEW

夏日松露爱上咖啡雪糕

松露 | 咖啡沫 | 榛子雪糕

The Truffle Coffee Ice Cream

Truffle | Coffee Foam | Hazelnut Ice Cream

18