



CATERING MENUS  
2023





# Your Catering Partner in Enjoying *Singapore* Food Culture

Come indulge with Jumbo Group of Restaurants as we take your guest on a journey to experience Singapore's mouth-watering food culture.

Savour the best of Singapore's seafood dishes with JUMBO Seafood. From our Award-Winning Chilli Crab to classic signature dishes such as Cereals Prawns and Mocha Pork Ribs, these perennial favourites are must tries for any tourist to Singapore.





# Signature Brand

# *Jumbo Seafood*



JUMBO Seafood is where it all began. Our most prominent brand had humble beginnings in 1987, 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.

# Catering Menus



## Set A

\$28.00+ per person

### Buffet

Minimum 30 Pax  
8 Course Buffet + 1 Drink

## Set B

\$38.00+ per person

### Buffet

Minimum 30 Pax  
8 Course Buffet + 1 Drink

## Set C

\$48.00+ per person

### Buffet

Minimum 30 Pax  
8 Course Buffet + 1 Drink



# Set A

\$28 per pax

Buffet: min 30

NOTE  
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.  
Our food may contain or come into contact with  
(but not limited to) milk, eggs, fish, shellfish,  
tree nuts, peanuts, wheat and soybeans.



## Appetiser

生炸五香枣  
Deep Fried 'Ngoh Hiang'  
苏东油条  
Donut with Seafood Paste

## Chicken

酸甜鸡丁  
Sweet and Sour Chicken  
普宁豆酱走地鸡  
Teochew 'Puning' Fermented  
Bean Chicken

## Fish

姜葱鱼片  
Spring Onion and Ginger Fish  
Fillet  
酸甜鱼片  
Sweet and Sour Fish Fillet

## Prawns

麦片活虾  
Live Prawns Fried with Cereal  
椒盐活虾  
Live Prawns Fried with Pepper  
and Spiced Salt

## Vegetable

北菇扒西兰花  
Braised Broccoli  
with Shiitake Mushrooms  
北菇扒小白菜  
Stir Fried "Boy Choy"  
with Shiitake Mushrooms

## Beancurd

鲜菌翡翠豆腐配西兰花  
Home-made Vegetable  
Beancurd Braised with  
Fresh Mushrooms and Broccoli  
蟹肉扒翡翠豆腐配西兰花  
Home-made Vegetable  
Beancurd Braised with  
Crabmeat and Broccoli

## Rice/Noodle

蒜香银鱼炒饭  
Garlic Fried Rice with Silver Fish  
干烧伊面  
Braised Ee-fu Noodle

# Set A

\$28 per pax

Choose one  
from each category

## Dessert

鸭母捻  
Teochew Glutinous Rice Balls  
杨枝甘露  
Chilled Mango Sago Pomelo

## Drinks

自制薏米水  
Home Made Barley  
自制罗汉果  
Home Made Herbal Tea



# Set B

\$38 per pax

Buffet: min 30



NOTE  
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.  
Our food may contain or come into contact with  
(but not limited to) milk, eggs, fish, shellfish,  
tree nuts, peanuts, wheat and soybeans.

## Appetiser

生炸五香枣  
Deep Fried 'Ngoh Hiang'

鲜果生汁油条  
Seafood Donut Tossed  
in Salad Cream

## Meat

酸甜排骨  
Sweet and Sour Pork Ribs

椒盐排骨  
Salt and Pepper Pork Ribs

## Fish

姜葱生鱼片  
Spring Onion and Ginger Fish

酸甜鱼片  
Sweet and Sour Fish

## Prawns

麦片虾球  
Shelled Prawns Fried  
with Cereal

咸蛋虾球  
Shelled Prawns Fried  
with Golden Salted Egg

## Vegetable

带子炒芦笋  
Scallops Sauteed with  
Asparagus

带子炒西兰花  
Scallops Sauteed with Broccoli

## Beancurd

鲜菌翡翠豆腐配西兰花  
Home-made Vegetable  
Beancurd Braised with  
Fresh Mushrooms and Broccoli

蟹肉扒翡翠豆腐配西兰花  
Home-made Vegetable  
Beancurd Braised with  
Crabmeat and Broccoli

## Rice/Noodle

海鲜皇炒饭  
Supreme Seafood Fried Rice

干贝香菌瑶柱干烧伊面  
Braised Ee-fu Noodle  
with Dried Scallop and Mushrooms

# Set B

\$38 per pax

Choose one  
from each category

## Dessert

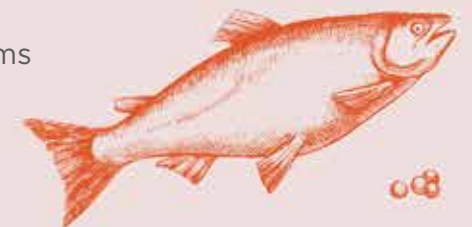
金瓜福果芋泥  
Yam Paste with Pumpkin  
and Ginkgo Nuts

杨枝甘露  
Chilled Mango Sago Pomelo

## Drinks

自制薏米水  
Home Made Barley

自制罗汉果  
Home Made Herbal Tea







# Set C

\$48 per pax

Buffet: min 30



NOTE  
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.  
Our food may contain or come into contact with  
(but not limited to) milk, eggs, fish, shellfish,  
tree nuts, peanuts, wheat and soybeans.

## Appetiser

海鲜豆付卷  
Fried Beancurd Stuffed  
with Prawns

苏东油条  
Donut with Seafood Paste

## Meat

酸甜排骨  
Sweet and Sour Pork Ribs

摩卡排骨  
Mocha Pork Ribs

## Seafood

获奖珍宝辣椒螃蟹  
JUMBO Award-winning Chilli  
Crab

咸蛋金沙螃蟹  
Stir Fried Crab with Golden  
Salted Egg

## Prawns

麦片虾球  
Shelled Prawns Fried  
with Cereal

咸蛋虾球  
Shelled Prawns Fried  
with Golden Salted Egg

## Vegetable

带子炒芦笋  
Asparagus Stir Fried with  
Scallops

带子炒西兰花  
Broccoli Stir Fried with  
Scallops

## Beancurd

鲜菌翡翠豆腐配西兰花  
Home-made Vegetable  
Beancurd Braised with  
Fresh Mushrooms and Broccoli

蟹肉扒翡翠豆腐配西兰花  
Home-made Vegetable  
Beancurd Braised with  
Crabmeat and Broccoli

## Rice/Noodle

X.O 海鲜皇炒饭  
X.O Supreme Seafood Fried Rice

海鲜干炒面线  
Wok Fried 'Mee Sua'  
with Seafood

# Set C

\$48 per pax

Choose one  
from each category



## Dessert

雪蛤芋泥  
Yam Paste with Hashima

杨枝甘露  
Chilled Mango Sago Pomelo

## Drinks

自制薏米水  
Home Made Barley

自制罗汉果  
Home Made Herbal Tea



## Set up includes:

01

Buffet tables and linen, with full set of chaffing dish and display for food and beverage.

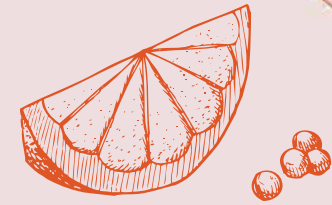
02

Provision of bio-degradable disposable ware.

03

All prices are subject to prevailing GST.

## Additional Charges



### Transportation

Transportation charges for 30 – 80 pax, includes both set up and tear down	\$80.00+ / per trip
Transportation charges for 81 pax and above, includes both set up and tear down	\$100.00+ / per trip
An additional transportation charge is applicable to Central Business District (CBD) areas with postal code starting 01, 04, 05, 06, 07, 08, 03, 17, 22, 23, 18 and 19	\$15.00+ / per trip

### Logistics

Rental of full buffet porcelain and silverware setup	\$8.00+ / per person
Rental of 3ft x 3ft table with tablecloth	\$10.00+ / each
Rental of 5ft round table with tablecloth	\$22.00+ / each
Rental of cushion chair with seat cover	\$8.00+ / each

### Service Staff

Service Staff available for 4 hours per event	\$120.00+ / per chef
Chef-on-site is chargeable for 4 hours per event	\$250.00+ / per chef



# Frequently Asked Questions

## When should I place my orders?

Orders should be placed at least **5 working days** in advance.

## How do I place my orders?

Email us at  
**catering@jumbogroup.com.sg**  
Whatsapp/Call  
**+65 8182 2837**

## How can I pay?

Full Payment to be collected 3 working days before the event via Bank Transfer, PayNow, Credit Card.

Payment Details will be sent once order is confirmed.

## What happens if I need to change my order?

Reach out to us at **+65 8182 2837** at least **3 working days before the event.**

## What happens if I need to cancel my order?

Cancellation charges applicable for any cancellation less than 3 working days before the event.

## How long will the buffet food last?

According to SFA regulations, food is only safe for consumption up to 3 hours. Please refer to the time stamp cert on the buffet line.

### TERMS & CONDITIONS

^All prices are subject to prevailing GST.

^Catering menu items are subject to changes without prior notice.

^Menu is valid till 31st Dec 2023.

^Menus not applicable during festive period.



## HAVE A QUESTION?

Feel free to reach out to events  
concierge team below.

**+65 8182 2837**

**[catering@jumbogroup.com.sg](mailto:catering@jumbogroup.com.sg)**

**[www.jumbogroup.sg](http://www.jumbogroup.sg)**

Operating Hours:  
Monday to Sunday  
9am – 6pm