



Catering MENU — 2026 —

From elegant buffets to grand banquets,
our diverse catering options are thoughtfully
crafted to suit every celebration style.





Singapore's favourite flavours CRAFTED FOR EVERY OCCASION

Let us 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 **Cereal Prawns** and **Mocha Pork Ribs**, these perennial favourites are must tries for any tourist to Singapore.

Signature
DISH

— Mocha Pork Ribs —



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.

Award
WINNING
— JUMBO Chilli Crab —



Classic SET MENU A

A well-balanced selection of classic favourites, thoughtfully curated to offer a satisfying and enjoyable dining experience.

\$28⁺
per pax

Signature SET MENU B

An elevated menu featuring a wider variety of signature dishes, combining rich flavours and comforting favourites.

\$48⁺
per pax

Premium SET MENU C

Showcasing an indulgent spread of dishes, meticulously crafted to deliver a memorable and elevated dining experience.

\$68⁺
per pax



Classic Set Menu A

Choose one from each category



01 APPETISER

金丝海鲜卷

Golden Seafood Roll

苏东油条

Donut with Seafood Paste

面包虾球

Deep-fried Breaded Prawn Ball

02 PRAWNS

麦片虾球

Shelled Prawns Stir-fried with Cereal

椒盐虾球

Shelled Prawns Stir-fried with Pepper and Spiced Salt

鲜果沙律虾球

Shelled Prawns Tossed with Salad Cream

03 MEAT

酸甜鸡柳

Sweet and Sour Chicken

葱油走地鸡

Steamed Chicken with Scallion Sauce

金蒜脆皮鸡

Garlic Fried Chicken

04 VEGETABLE

北菇扒西兰花

Braised Broccoli with Shiitake Mushrooms

北菇扒小白菜

Stir-fried Bok Choy with Shiitake Mushrooms

上汤瑶柱银鱼扒小白菜

Bok Choy Braised in Superior Stock

05 BEANCURD

鲜菌翡翠豆腐扒菠菜

Home-made Vegetable Beancurd with Fresh Mushrooms and Spinach

彩椒虾仁豆腐

Beancurd with Capsicums and Shrimp

06 FISH

姜葱鱼片

Spring Onion and Ginger Fish Fillet

酸甜鱼片

Sweet and Sour Fish Fillet

泰式鱼片

Fried Fish Fillet with Thai Sauce

07 RICE/NOODLE

肉松凤梨鸡粒炒饭

Pineapple Fried Rice with Diced Chicken

瑶柱干烧伊面

Braised Ee-fu Noodle with Conpoy

干炒米粉

Fried Bee Hoon

08 DESSERT

雪耳炖桃胶 (热)

Double Boiled Peach Resin

杨枝甘露 (冷)

Chilled Mango Sago Pomelo

鲜果青柠冻 (冷)

Chilled Lime Jelly with Aloe Vera

09 DRINKS

薏米水

Barley

马蹄水

Water Chestnut

葡萄柚冷饮

Grapefruit Pomelo Juice

\$28⁺

per pax
(min. 30 pax)

Classic
FAVOURITE

Shelled Prawns Stir-fried with Cereal



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.

Signature Set Menu B

Choose one from each category



01 APPETISER

苏东油条

Donut with Seafood Paste

生炸五香枣

Deep-fried Ngh Hiang

面包虾球

Deep-fried Breaded Prawn Ball

02 PRAWNS

麦片虾球

Shelled Prawns Stir-fried with Cereal

椒盐虾球

Shelled Prawns Stir-fried with Pepper and Spiced Salt

青芥末虾球

Deep-fried Shelled Prawns with Wasabi-mayo

03 MEAT

酸甜肉

Sweet and Sour Pork

烧鸭

Roasted Duck

陈醋脆皮鸡

Roasted Chicken with Chef Dressing

04 VEGETABLE

野菌带子炒芦笋

Asparagus Sauteed with Wild Mushrooms and Scallops

带子炒西兰花

Broccoli Stir-fried with Scallops

豉香芦笋炒带子

Stir-fried Scallops with Asparagus and Black Bean Sauce

05 BEANCURD

鲜菌翡翠豆腐扒菠菜

Home-made Vegetable Beancurd with Fresh Mushrooms and Spinach

蟹肉翡翠豆腐扒菠菜

Home-made Vegetable Beancurd with Crab Meat and Spinach

06 FISH

酸甜鱼片

Sweet and Sour Fish Fillet

姜葱鱼片

Spring Onion and Ginger Fish Fillet

泰式鱼片

Fried Fish Fillet with Thai Sauce

07 RICE/NOODLE

海鲜皇炒饭

Supreme Seafood Fried Rice

瑶柱干烧伊面

Braised Ee-fu Noodle with Conpoy

扬州炒饭

Yang Chow Fried Rice

08 DESSERT

金瓜白果芋泥 (热)

Yam Paste with Pumpkin and Gingko Nuts

杨枝甘露 (冷)

Chilled Mango Sago Pomelo

椰糖珍露冰 (冷)

Chendol

陈皮莲子红豆沙 (热)

Red Bean Soup with Tangerine Peel and Lotus Seed

09 DRINKS

薏米水

Barley

马蹄水

Water Chestnut

葡萄柚冷饮

Grapefruit Pomelo Juice

\$48⁺

per pax
(min. 30 pax)



Signature
SPECIALS
Asparagus Stir-fried with Scallops

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。

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Premium Set Menu C

Choose one from each category



01 APPETISER

生炸五香枣

Deep-fried Ngoh Hiang

苏东油条

Donut with Seafood Paste

腐皮虾卷

Fried Beancurd Skin
with Prawn Paste

02 PRAWNS

麦片虾球

Shelled Prawns Stir-fried
with Cereal

椒盐虾球

Shelled Prawns Stir-fried
with Pepper and Spiced Salt

青芥末虾球

Deep-fried Shelled Prawns
with Wasabi-mayo

03 MEAT

酸甜排骨

Sweet and Sour Pork Ribs

摩卡排骨

Mocha Pork Ribs

黑椒锅仔牛柳

Beef Fillet with
Black Pepper Sauce

04 VEGETABLE

豉香芦笋炒带子

Asparagus Sauteed with Scallops
in Black Bean Sauce

带子炒西兰花

Broccoli Stir-fried with Scallops

野菌带子炒芦笋

Asparagus Sauteed with
Wild Mushrooms and Scallops

05 BEANCURD

鲜菌翡翠豆腐扒菠菜

Home-made Vegetable
Beancurd with Fresh
Mushrooms and Spinach

蟹肉翡翠豆腐扒菠菜

Home-made Vegetable
Beancurd with Crab Meat
and Spinach

06 SEAFOOD

获奖珍宝辣椒螃蟹

JUMBO Award-Winning
Chilli Crab

金沙咸蛋螃蟹

Stir-fried Crab with
Golden Salted Egg

辣椒蟹肉汁配炸馒头

Chili Crab Meat Sauce
with Fried Mantou

07 RICE/NOODLE

X.O. 海鲜皇炒饭

X.O. Supreme Seafood Fried Rice

松露油瑶柱伊面

Braised Ee-fu Noodles and
Conpoy with Truffle Oil

南洋拉沙

Signature Laksa

08 DESSERT

杨枝甘露 (冷)

Chilled Mango Sago Pomelo

雪耳炖桃胶 (热)

Double Boiled Peach Resin

椰糖珍露冰 (冷)

Chendol

陈皮莲子红豆沙 (热)

Red Bean Soup with
Tangerine Peel and
Lotus Seed

09 DRINKS

薏米水

Barley

马蹄水

Water Chestnut

葡萄柚冷饮

Grapefruit Pomelo Juice

\$68⁺

per pax
(min. 30 pax)



Premium
SELECTION

JUMBO Award-Winning Chilli Crab /
Stir-fried Crab with Golden Salted Egg

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。

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Additional CHARGES

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.**

LOGISTICS

Rental of full buffet **porcelain** and **silverware setup**
\$8.00+ per person

Rental of **4ft x 2ft table**
with tablecloth
\$33.00+ each

Rental of **5ft round table**
with tablecloth
\$22.00+ each

Rental of **cushion chair**
with seat cover
\$8.50+ each

Rental of **plastic PVC chair**
\$3.00+ each

SERVICE STAFF

Service staff available for **3 hours** (per event)
\$120.00+ per staff

Chef-on-site is chargeable for **3 hours** (per event)
\$250.00+ per chef

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

OTHER LOGISTICS INFORMATION

Minimum Order Per Trip **\$250.00+**

Transport Charges are **\$250.00+** to **\$400.00+**
(Subject to location)

After Office Hours **\$650.00+** onward
(Subject to time and location)

For more information, please contact sales team.

FREQUENTLY ASKED *Questions*

WHEN SHOULD I PLACE MY ORDER?

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

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.

HOW DO I PLACE MY ORDER?

Email us at
catering@jumbogroup.com.sg

Whatsapp/Call
+65 8182 2837

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.

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.

HAVE A
Question?



FEEL FREE TO REACH OUT TO
EVENTS CONCIERGE TEAM BELOW.

+65 8182 2837

catering@jumbogroup.com.sg

www.jumbocatering.com.sg

OFFICE OPERATING HOURS:

Monday to Friday

9am – 6pm