

*Singapore's most iconic chef
redefines the quintessential
Singaporean gourmet experience here.
Our all-day, all-occasion dining concept is for
everyone – from local families to overseas friends
seeking a Singaporean taste. And here, local classics
are elevated with choice ingredients and precise
cooking methods; authentic flavours are presented
with a delicious difference. Rediscover the essence of
Singaporean cuisine here.*



家庭式套餐 (4人供用)
JUSTIN Family Meal Set

\$320++ (4 persons)
(Sharing portions)

Wine Pairing Suggestion JQ Schloss Riesling & Asahi Draft Beer

小吃
Snacks

亚洲式脆饼 | 特制蘸酱
Asian Crackers, House Made Dips

星洲鱼生
Singapore YuSheng

招牌鸭肝小笼包
Foie Gras Xiao Long Bao

酥炸樱花鸡 | 柠檬蛋黄酱
Fried Sakura Chicken | Lemon Mayo

或 OR

镬炒牛肋骨
Wok Fired Beef Short Ribs

镬炒福建缅因龙虾面
Wok Fried Maine Lobster Hokkien Noodle

主菜
Mains:

柬埔寨白胡椒螃蟹
Kampot White Pepper Crab

或 OR

星洲辣椒螃蟹
Singapore Chilli Crab

咖喱鱼头
Ocean Fish Head Curry

或 OR

特级酱油清蒸野生鳕鱼 (半只)
Steamed Wild Coral Cod in Superior Soya Sauce (Half)

时蔬
Seasonal Vegetables

茉莉香饭
Steamed Jasmine Rice

甜品
Desserts

榴莲焦糖布丁
Durian Creme Brûlée

马来风味脆炸香蕉佐以咸香椰糖雪糕 | 香草雪糕 | 巧克力酱 | 焦糖脆米
**Goreng Pisang | Salted Gula Java Ice Cream & Vanilla Ice Cream
| Chocolate Sauce and Crispy Rice**

风味套餐 (最少两人)
JUSTIN Experience Menu

\$68++ pp (Minimum 2 pax)

Wine Paring Suggestion JQ Schloss Riesling & Asahi Draft Beer

星洲鱼生 | 芝麻酱油姜香酱
Singapore Yusheng | Ginger | Sesame & Soy Dressing

招牌鸭肝小笼包
Chef Justin's Signature Foie Gras Xiao Long Bao

镬炒蒜香椒盐安格斯短肋骨
Wok Fried Angus Short Ribs | Sea Salt | Garlic and Chilli

招牌镬炒缅因龙虾福建炒面
Chef Justin's Signature Wok Fried Live Maine Lobster Hokkien Noodle

或 OR

生猛青蟹 | 柬埔寨黑椒
Live Mud Crab | Kampot Black Pepper

自制椰糖香兰蛋糕
House-Made Ondeh Ondeh Cake

咖啡和茶
Coffee or Tea



家庭式套餐 (4人供用)
Justin's Family Meal Set

All prices are subjected to 7% GST and 10% Service Charge for all diners

小吃 Snacks

亚洲式脆饼 特制蘸酱 Asian Crackers House-Made Dips	\$10
星洲鱼生 芝麻酱油姜香酱 Singapore Yusheng Ginger Sesame & Soy Dressing	\$20
嫩芒果、凤梨、黄瓜沙拉佐以姜花 (斋) Green Mango, Pineapple & Cucumber Salad Ginger Flower (V)	\$16
脆炸樱花鸡佐以柠檬蛋黄酱、泰国辣酱 Fried Sakura Chicken Lemon Mayo Sesame and Coriander Dip	\$19
镬炒蒜香椒盐安格斯短肋骨 Wok Fried Angus Short Ribs Sea Salt Garlic and Chilli 10	\$22
脆皮炸虾佐以辣椒螃蟹蘸酱 Crispy Prawn Fritters Chilli Crab Dip	\$20
炭烤新西兰小羊肉串佐以花生酱 Charcoal-Grilled New Zealand Lamb Leg Satay Peanut Sauce	\$22

点心 Dim Sum Selections / Soup

招牌鸭肝小笼包 Chef Justin's Signature Foie Gras Xiao Long Bao 10	\$25
招牌野菌浓汤 Chef Justin's Signature Mushroom Cappuccino 10	\$15
扇贝海胆虾饺 Scallop and Sea Urchin Har Gow	\$12
猪肉鲜虾飞鱼籽烧卖 Prawns and Doroc Pork Shaomai with Tobiko	\$8
每日靓汤 Double Boiled Soup of the Day	\$15
主厨秘製扣肉包 Kong Bah Bao <i>Soya Braised Doroc Pork Belly Bun, Lettuce and English Mustard</i>	\$18
卷心菜春卷包法式油封鸭佐以芝麻香菜蘸酱 French Duck Confit and Cabbage Spring Rolls Sesame and Coriander Dip	\$8

嫩芒果、凤梨、黄瓜沙拉佐以姜花 (斋)
Green Mango, Pineapple & Cucumber Salad |
Ginger Flower (V)



脆炸樱花鸡佐以柠檬蛋黄酱、泰国辣酱
Fried Sakura Chicken | Lemon Mayo | Sesame and Coriander Dip



镬炒蒜香椒盐安格斯短肋骨

Wok Fried Angus Short Ribs | Sea Salt | Garlic and Chilli



炭烤新西兰小羊肉串佐以花生酱
Charcoal-Grilled New Zealand Lamb Leg Satay
| Peanut Sauce



星洲经典 Singapore Favourites

星洲辣椒螃蟹 (市价)
Singapore Chilli Crab MP

镬炒柬埔寨黑椒牛肉
Wok Fried Kampot Black Pepper Beef 10 \$30

星洲海南风味白斩鸡 (半只)
Singapore Hainanese Chicken (Half) \$32

招牌镬炒缅因龙虾福建炒面
Chef Justin's Signature Wok Fried Live Maine 10 \$39
Lobster Hokkien Noodle

酸甜咕嚕肉
Sweet & Sour Pork "Guo Lou Yok" \$28

鱼头咖喱
Fish Head Curry MP

镬炒柬埔寨胡椒鹿儿岛和牛
Wok Fried Kagoshima Wagyu with Kampot Pepper \$120

仓谷蛋乾炒安格斯牛河
Wok Fried Soy Marinated Angus Beef Hor Fun with
Osen Egg \$38



柬埔寨白胡椒
Kampot White Pepper Crab



镬炒柬埔寨黑椒牛肉
Wok Fried Kampot Black Pepper Beef

生猛海鲜 Live Seafood

生猛波士頓龍蝦 / 斯里蘭卡大螃蟹
Whole Live Maine Lobster / Live Mud Crab 10 \$80 / pc

柬埔寨特製白/黑胡椒佐蒜蓉辣椒
Kampot White Pepper/ Black Pepper Roasted Garlic and Chilli

烹煮方式: 柬埔寨黑椒 | 柬埔寨白胡椒 | 蒜香椒盐
Cooking Methods: Kampot Black Pepper |
Kampot White Pepper 10 | Salt, Garlic and Chilli

馬可波羅式義大利細粉
Wok fried Linguine "Marco Polo" Add \$5

乾鍋河粉
Wok fried with Hor Fun Add \$5

是日奎筍海鮮
Market Fresh Kelong Creation MP

Superior Sauce, Teochew Style,
Thai Style (Fresh lime juice, ginger, chilli and garlic)

脆鱗鱈魚佐以星洲酸甜醬
Pan Roasted Crispy Scales Wild Coral Cod (200g) \$50

Peranakan Sweet & Sour Sauce, Oriental Greens
Shao Xing Cream, Sauteed Mushrooms, Mashed Potato

新鮮空運芬蒂克雷生蠔
Air Flown Fresh Fin de Claire Oyster \$6 / pc
Ponzu & Chili Dressing | Sesame and Coriander dips

鮮蝦鱸梨佐蝦仔醬捲
Cooked Live Prawns & Avocado, \$25
Cucumber tossed in Tobiko Mayo, Tortilla

泰式蒸海鮮佐主廚特製醬汁
Steamed Ocean Catch (220g) \$45
Pu Ling Fermented Beans broth, Superior soya and garlic oil,
Thai Style (Lime, garlic, chilli and ginger)



鲜虾五花肉汤面
Prawn and Pork Belly
Noodle Soup



面食、米饭 Noodles and Rice

鲜虾五花肉汤面 Prawn and Pork Belly Noodle Soup	\$18
星洲大虾叻沙 粗米粉 香辣椰浆汤 Singapore Live Prawn Laksa Thick Rice Vermicelli Spicy Coconut Soup	\$20
和牛汤面 药材牛肉上汤 牛筋 排骨 牛肉片 Chef Justin's Signature Angus Beef Noodle Herbal Broth Braised Beef Beef Slices and Fresh Herbs	\$20
海鲜炒饭 Oriental Seafood Fried Rice	\$28
特選有機雞蛋炒飯 Barn Laid Egg Fried Rice (V)	\$25

时蔬 Vegetables / Sides

中式时蔬 Seasonal Oriental Greens	\$15
生抽蒜香油蒸油麦菜 (斋) Steamed "You Mai" Lettuce in Superior Soya Sauce and Garlic Oil (V)	\$15
炸薯條佐檸檬美乃滋 / 主廚特製沾醬 French Fries-Lemon Mayo/ Asian Dips	\$12
脆皮花椰菜做咖哩鹽 Cauliflower Fritter, Curry Salt (V)	\$18
特選總合炒時蔬 Wok Fried Mixed Seasonal Vegetables (V)	\$25
額外单点蘸醬 Additional Housemade Condiments	\$ 1
白饭 (纯米饭) Steamed Rice (per bowl)	\$ 1
鸡饭 (纯米饭) Chicken Rice (per bowl)	\$ 2
面包 / 馒头 Bread / Mantou	\$ 3



雪糕美祿冰飲
Milo Float



脆炸香蕉雪糕盤
Goreng Pisang "Split"

甜品 Desserts

自制热带风味冰沙/雪糕

Housemade Tropical Sorbet/Icecream

\$6

榴蓮焦糖布丁

Durian Crème Brulee

\$12

自制椰糖香兰蛋糕

House-Made Ondeh Ondeh Cake

\$10

雪糕美祿冰飲

Milo Float

\$10

脆炸香蕉雪糕盤

Goreng Pisang "Split"

\$15

马来风味脆炸香蕉佐以咸香椰糖雪糕 |
香草雪糕 | 巧克力酱 | 焦糖脆米

Crispy Banana Fritter | Salted Gula Java Ice Cream |

Vanilla Ice Cream | Chocolate Sauce | Caramelised Crispy Rice

雪糕三文治

Ice Cream Sandwich

\$10

烤法式甜面包夹咸香椰糖雪糕

Toasted Brioche Bread with Salted Gula Java Ice Cream

当令热带水果拼盘

Fresh Seasonal Tropical Fruit Platter

\$15

現烤蘋果塔(備時20分鐘)

Baked Apple Tart a la Mode (20min)

\$18

咖啡和茶 Coffee & Tea

<i>Coffee</i>	<i>Cup</i>	<i>Monogram Fine Teas</i>	<i>Pot</i>
黑咖啡 Black	\$ 5	英式红茶 Morning English	\$ 8
美式黑咖啡 Americano	\$ 5	橘香灰伯爵 Earl Grey Neroli	\$ 8
意式黑咖啡 Espresso	\$ 5	花香正山小种 Lapsang Florale	\$ 8
卡布奇诺 Cappuccino	\$ 6	紫薄荷 Shiso Mint	\$ 8
拉铁 Latte	\$ 6	香醇乌龙 Milky Oolong	\$ 8
		开水 (可续杯) <i>*Plain water (refillable)</i>	\$1

JUSTIN
FLAVOURS OF ASIA
星洲老爷

Happy HOUR

\$55

for a bucket
of 5 Beers

\$10

for house pour
red or white wine



3pm - 9pm

EVENTS

An iconic landmark. An iconic cityscape. Iconic Singaporean classics from the hands of Singapore's most iconic chef. JustIN boasts an inimitable trifecta that offers you a multi-sensorial Singapore dining experience.

Having helped to create one of Singapore's first independent fine dining restaurant and served heads of state and other dignitaries, Justin Quek is widely considered as the leading celebrity chef of Singapore. And now, you can enjoy his cuisine right at the boardwalk of the iconic Marina Bay Sands, while taking in the breathtaking view of the Spectra - the magnificent water and light show.

Limited bookings for private events are available for groups of 8 - 100 people. To find out more, talk to our service manager or email events@justinquek.com