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**

**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*

All prices are subjected to 7% GST and 10% Service Charge for all diners
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  $22

脆皮炸虾佐以辣椒螃蟹蘸酱
Crispy Prawn Fritters | Chilli Crab Dip  $20

点心  Dim Sum Selections / Soup

招牌鸭肝小笼包
Chef Justin’s Signature Foie Gras Xiao Long Bao  $25

招牌野菌浓汤
Chef Justin’s Signature Mushroom Cappuccino  $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

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

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

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

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

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**Singapore Favourites**

- **Singapore Chilli Crab**
  - $MP

- **Wok Fried Kampot Black Pepper Beef**
  - $30

- **Singapore Hainanese Chicken (Half)**
  - $32

- **Pan Roasted Crispy Scales Wild Coral Cod**
  - $(200g)
  - $50

- **Chef Justin’s Signature Wok Fried Live Maine Lobster Hokkien Noodle**
  - $39

- **Sweet & Sour Pork “Guo Lou Yok”**
  - $28

- **Wok Fried Kagoshima Wagyu with Kampot Pepper**
  - $120

- **Wok Fried Soy Marinated Angus Beef Hor Fun with Osen Egg**
  - $38

**Live Seafood**

- **Whole Live Maine Lobster / Live Mud Crab**
  - $80 /pc

- **Kampot White Pepper Roasted Garlic and Chilli**

- **Steam Ocean Catch**
  - $(220g)
  - $45

- **Ponzu & Chili Dressing | Sesame and Coriander dips**

- **Cooked Live Prawns & Avocado**
  - $25

- **New Fresh Fin de Claire Oyster**
  - $6 /pc

- **Wok fried Linguine “Marco Polo”**
  - Add $5

- **Wok fried with Hor Fun**
  - Add $5

- **Market Fresh Kelong Creation**
  - $MP

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

- **Pan Roasted Crispy Scales Wild Coral Cod**
  - (200g)

- **Acid Sweet& Sour Pork**
  - “Guo Lou Yok”

- **Fish Head Curry**
  - $MP

- **Wok Fried Kampot Black Pepper Beef**

- **Wok roasted with Kampot pepper & Salt, Garlic and Chilli**

- **Wok fried with Hor Fun**

- **Market Fresh Kelong Creation**

- **Superior Sauce, Teochew Style, Thai Style**

- **Air Flown Fresh Fin de Claire Oyster**

- **Cooked Live Prawns & Avocado**

- **Steamed Ocean Catch**

- **All prices are subjected to 7% GST and 10% Service Charge for all diners**
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 | $20
Herbal Broth | Braised Beef | Beef Slices and Fresh Herbs

海鲜炒饭
Oriental Seafood Fried Rice $28

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

脆皮花椰菜做咖喱盐
Cauliflower Fritter, Curry Salt (V) $18

特选总合炒时蔬
Wok Fried Mixed Seasonal Vegetables (V) $25

额外单点蘸酱
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

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甜品  Desserts

自制热带风味冰沙/雪糕
Housemade Tropical Sorbet/Icecream  $6

榴莲焦糖布丁
Durian Crème Brulee  $12

自制椰糖香兰蛋糕
House-Made Ondeh Ondeh Cake  $10

雪糕美禄冰饮
Milo Float  $10

脆炸香蕉雪糕盘
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

现烤苹果塔(备时20分钟)
Baked Apple Tart a la Mode (20min)  $18

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## Coffee & Tea

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<thead>
<tr>
<th>Coffee</th>
<th>Cup</th>
<th>Monogram Fine Teas</th>
<th>Pot</th>
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<tbody>
<tr>
<td>黑咖啡</td>
<td>$5</td>
<td>英式红茶</td>
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<td>Morning English</td>
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<tr>
<td>美式黑咖啡</td>
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<td>橘香灰伯爵</td>
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<td>Earl Grey Neroli</td>
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<td>花香正山小种</td>
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<td>紫薄荷</td>
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<td>Shiso Mint</td>
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<td>拉铁</td>
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<td>开水（可续杯）</td>
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*Plain water (refillable)*

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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

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