



JU *Signatures*

Cantonese Dim Sum & Cuisine



聚 (JU) MEANS GET TOGETHER



Our philosophy is to gather people and connect them over authentic dim sum and cantonese wok-fried delights in a contemporary and social setting.

We aim to bridge tradition and modernity in local food culture as well as among different generations.

About the Chef

Chef Wong is formerly the Group Dim Sum Chef for the past 13 years in one of the top Chinese restaurants in Singapore.

With 3 decades of culinary experience, the former MICHELIN Plate holder is a veteran in Chinese cuisine, particularly dim sum.

Specialising in dim sum and mooncakes, his masterful repertoire has delighted the most discerning taste buds of overseas and local customers, during his tenure in international five-and six-star hotels in Jakarta and Singapore such as St.Regis Hotel and Majestic Bay Restaurant.



Specialties

招牌点心齐聚



JU1

聚三宝: 三式鲜虾饺



JU Treasures Trio: Tri Colored Har Gao Gems

7.8



JU2

千恩万蟹: 辣汁蟹窝包带盖盅



Wok fried Chilli Crab In Mantou Tureen with a Lid

8.8

Specialties
招牌点心齐聚



心想四成：
六菇包，流沙煎堆仔，米网煎锅贴，凤尾烧卖



JU4

Quintessential Four:
JU 6 Mushroom Vegetarian Pau, Lavalicious Orh Nee Salted
Egg Sesame Ball, Crisp fried Pork and Chives Dumpling in
California Roll Style, Phoenix Tail Siew Mai

8.8

Specialties

招牌点心齐聚



JU3

心心相印: 鸳鸯天鹅酥荔枝球 
Yuan Yang Love Swans with Golden 'Lychee' Ball

10.8



JU5

红芋当头: 红毛榴莲白果芋泥挞双拼 
Signature Duo Platter: Baked Orh Nee Tart with Gingko Nut &
Chilled Soursop Delight (V)

9.8

Steamed Dim Sum

蒸点心



S1	瑶柱灌汤饺 Scallop Dumpling in Double Boiled Soup (1pc) (20 min prep time)	10.8	S4	蜜汁叉烧包 Steamed Honey Glazed BBQ Pork Bun (2pcs)	4.8
S2	水晶鲜虾饺 Steamed Har Gao (3pcs)	5.8	S5	鼓椒蒸凤爪 Steamed Phoenix Feet in Sichuan Black Bean Paste	5.2
S3	鱼子蒸烧卖 Steamed Siew Mai (3pcs)	5.2	S6	豆腐卜蒸排骨 Steamed Spare Ribs on a Bed of Tau Pok	5.8

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Steamed Dim Sum
蒸点心



S9

S10 六菇包  JU 6-Mushroom Vegetarian
Pau (2pcs) ① 6.8

S11 XO 萝卜糕  XO Carrot Cake with Prawns 10.8

S12 素煎面线糕 Pan-Fried Vegetarian Mee
Sua Kueh (5 pcs) ① 6.8

-
- 珍珠糯米鸡
S7 Steamed Glutinous Rice with
Chicken wrapped in Lotus Leaf
(2pcs) 6.8
- 香软黄金流沙包 
S8 Japanese Bamboo Charcoal
Salted Egg Lava Buns (Liu Sha
Bao) (3pcs) 5.8
- 京川辣饺子  
S9 Steamed Prawn & Pork
Dumpling in Sichuan Spicy
Sauce (3pcs) 5.2



S10

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Deep-fried / Pan-fried Dim Sum

炸, 煎点心



- F1 鲜虾腐皮卷 Crisp-fried Beancurd Skin Roll with Fresh Prawns (3pcs) 6.8
- F2 香蕉炸虾筒 Crisp-fried Prawn Roll with Banana (3pcs) 5.2
- F3 脆皮明虾饺 Golden Brown Crisp Prawn Dumplings (3pcs) 5.8
- F4 罗汉斋春卷 Deep-fried Vegetarian Spring Roll (3pcs) ⑤ 5.2



- F5 龙须鲜虾卷 Dragon Beard Fresh Prawn Roll (3pcs) 7.8
- F6 煎锅贴 Crisp-fried Pork and Chives Dumpling (3pcs) 5.8
- F7 香煎萝卜糕 Pan-fried Carrot Cake (3pcs) 5.2
- F8 流沙煎堆仔 Lavalicious Orh Nee Salted Egg Sesame Ball (3pcs) ⑤ 5.8

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Chee Cheong Fun & Porridge

肠粉 / 粥 类



-
- 菲王鲜虾肠粉
- CP1 Chee Cheong Fun with Prawns & Chives (3pcs) 6.8
- 香苗叉烧肠粉
- CP2 Chee Cheong Fun with Char Siew (3pcs) 5.8

- 花生肉圆柴鱼粥
- CP3 Pork Balls & Peanuts Porridge with Bonito Flakes 5.8

- 皮蛋肉丝粥
- CP4 Porridge with Minced Meat and Century Egg 5.8



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Oven-baked
烘点



B1	酥皮蛋挞仔 Signature Egg Tart (2pcs) ⑤	4.8
B2	白果芋泥挞 Baked Orh Nee Tart with Gingko Nut (1pc) ⑤	4.2
B3	菠萝叉烧包 Bolo Char Siew Pau (2pcs)	5.2
B4	菠萝油 Original Bolo Pau with Butter (2pcs) ⑤	4.8

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Appetizers & Soup

小吃 & 汤羹



CA1	咸蛋鱼皮 	12.8	CA5	鲍鱼鲨鱼骨汤 	20.8
	Salted Egg Fish Skin			Double-boiled Abalone with Shark Cartilage (20 min prep time) per pax	
CA2	椒盐白饭鱼	12.0	CA6	蟲草花炖鸡汤 	10.8
	Fried White Bait with Salt & Pepper			Double-boiled Chicken Soup with Cordyceps Flower (per pax)	
CA3	肉松茄子	10.0	CA7	蟹肉鱼鳔羹 	12.8/ 32.8
	Eggplant with Meat Floss			Fish Maw Soup with Crab Meat (1 pax / 4 pax)	
CA4	干贝无花果鸡汤	9.8	CA8	黄瓜拌木耳	6.8
	Scallop & Chicken Soup (per pax)			Chill Garlic Cucumber & Black Fungus	

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Seafood
海鲜



CS8

CS2

CS6

CS4 麦片虾球 🍷 🌶️ 20.8
Cereal Prawn Balls (8 pcs)

CS5 金沙虾球 20.8
Salted Egg Prawn Balls (8 pcs)

CS6 芥末虾球 20.8
Wasabi Prawn Balls (8 pcs)

CS1 鳕鱼 (清蒸, 油浸) 20.8
Cod Fish (Steamed / Fried) per pc

姜葱鱼片 🍷
CS2 Stir Fried Sliced Fish with Spring 16.8
Onions and Ginger

CS3 糖醋鱼片 16.8
Sweet and Sour Sliced Fish



CS6

Seafood
海鲜



CS10



CS11

姜酒花蛤				笋壳 (港蒸 / 油焗 / 糖醋)		👍	
CS7	Stir Fried Clams (Lala) with Ginger Wine	15.8		CS10	Soon Hock Fish (Steam in Hong Kong Style / Deep Fried with Soya Sauce / Deep Fried with Sweet and Sour Sauce)	时价 Seasonal Price	
辣椒花蛤				金目卢 (油焗 / 糖醋)		👍	
CS8	Stir Fried Clams (Lala) with Chili	15.8		CS11	Deep Fried Sea Bass with Soya Sauce / Sweet and Sour Sauce	时价 Seasonal Price	
姜葱花蛤							
CS9	Stir Fried Clams (Lala) with Spring Onion & Ginger	15.8					

Meat
肉类



CM1	脆皮烧鸡	20 / 38	CM6	椒盐排骨	16.8
CM2	姜葱鸡	14.8	CM7	京都排骨	16.8
CM3	麦片鸡粒	16.8	CM8	咖啡排骨	16.8
CM4	金沙鸡粒	16.8	CM9	咕鲁肉	15.8
CM5	虾酱鸡	8.8	CM10	梅香咸鱼蒸肉饼	14.8
	Prawn Paste Chicken (4 pcs)			Steam Minced Pork With Salted Fish	

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Tofu & Egg
豆腐 & 蛋

	松菇苋菜豆腐	👍	
CT1	Braised Tofu with Pine Mushrooms & Spinach	14.8	
CT2	海鲜焖豆腐	16.8	
	麦片咸蛋豆腐	👍🌶️	
CT3	Deep Fried Tofu with Salted Egg & Cereal ㊟	14.8	
CT4	虾仁蛋	11.8	
	Prawn Omelette		
CT5	大葱蛋	8.8	
	Classic Onion Omelette ㊟		
CT6	煎蛋	7.8	
	Traditional Omelette ㊟		

Vegetables
菜

	鲍鱼冬菇海参时蔬	👍	
CV1	Braised Abalone, Mushroom & Sea Cucumber with Vegetables	48.8	
	金银蛋苋菜	👍	
CV2	Poached Chinese Spinach with Trio Eggs	13.8	
	蒜炒青龙菜		
CV3	Stir Fried Royale Chive with Garlic	13.8	
	奶白		
	Milk Cabbage		12.8
	西兰花		
	Broccoli		
CV4	苋菜		
	Spinach		
	芥兰		
	Kai Lan		

1. Choose a vegetable ㊟
2. Select a cooking method:
清炒 Stir Fry / 蒜炒 Garlic /
耗油 Oyster Sauce / XO 炒
Sauce



Rice & Noodles

炒饭 & 面类



CR1	扬州炒饭 Yang Zhou Fried Rice (per pax)	12.8
CR2	虾仁炒饭 Prawn Fried Rice	14.8
CR3	蟹肉鱼子炒饭 Fried Rice with Crab Meat & Fish Roe (per pax)	16.8
CR4	龙虾泡饭 Lobster Crispy Rice Soup (20 mins prep time) per pax	30.8
CR5	干烧伊面 Braised Ee Fu Noodles with Mushrooms & Chives (per pax)	14.8
CR6	鱼片滑蛋河粉 Sliced Fish Hor Fun in Egg Gravy	14.8
CR7	鸳鸯海鲜滑蛋河粉 Yuan Yang Hor Fun with Seafood in Egg Gravy (per pax)	18.8
CR8	龙虾伊面 Lobster Ee Fu Noodles (20 mins prep time) per pax	30.8
CR9	丝苗白饭 Steamed White Rice	1.5

Desserts
甜品



DE1 香茅芦荟冻
Refreshing Lemongrass Jelly
with Aloe Vera 4.8

DE4 陈皮红豆沙
Red Bean Dessert with
Mandarin Peel 5.8

DE2 香芒西米露
Mango Pomelo Sago 5.8

DE5 白果芋泥 
Traditional Yam Paste with
Ginkgo Nut 4.8

DE3 红毛榴莲 
Chilled Soursop Delight 5.8

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Beverages

饮料

DR1	可乐 Coke (Can)	2.6	DR10	啤酒 Beer (Tiger / Heineken Can)	6.5
DR2	雪碧 Sprite (Can)	2.6	DR11	咖啡(乌) Coffee “O”	2.5
DR3	冻顶茉莉花茶 Pokka Jasmine Green Tea (Can)	2.6	DR12	茶(乌) Teh “O”	2.5
DR4	薏米水  Homemade Barley (Hot/Cold)	2.6	DR13	咖啡  Coffee	2.8
DR5	罗汉果水  Homemade Luo Han Guo (Hot/Cold)	2.6	DR14	奶茶  MilkTea	2.8
DR6	中国茶 Chinese Tea (Per Cup Refillable)	2.6	DR15	冷咖啡 Ice Coffee	3.6
DR7	矿泉水 Dasani Mineral Water	2.0	DR16	冰奶茶 Ice Milk Tea	3.6
DR8	柚子茶 Yuzu Tea (Hot)	3.0	D17	热巧克力 Premium Hot Chocolate	2.8
DR9	柚子茶 Yuzu Tea (Cold)	3.8	D18	冰巧克力 Premium Ice Chocolate	3.6
			DR19	白开水 Plain Water	1.0