Jack’s Place Story

It all started when Mr Say Lip Hai arrived in Singapore from Hainan Island and started as a cookboy with the British troops in Sembawang. There he learned how to prepare the perfect roast beef and Yorkshire pudding.

Having tasted one of Mr Say’s now famous meals, a British housewife suggested that he start a catering business with her husband, Jack Hunt, in his pub at Killiney Road known as Jack’s Place, which he started in 1966. Mr Say agreed and commenced the partnership in 1968. Shortly afterwards, Jack Hunt sold his share of the business but his namesake ‘Jack the Chef’ is still running the kitchen today!

Today, Jack’s Place is Singapore’s trusted favourite for family and friends to enjoy great value sizzling steaks, specialty meals, and sumptuous cakes. Jack’s Place is committed to serving quality food and creating memorable dining experiences in a cheerful and cozy environment for our guests.
Dine Save Rewards

Be a friend of JP Pepperdine Group and start enjoying these delightful perks

$22.60 worth of e-Vouchers for new sign up

10% OFF when you spend $12 or more at any of our restaurants

FREE $20 Birthday e-Voucher

Earn JPP Points when you dine or shop with us & redeem free treats

15% OFF when you order our cakes (min. 1kg) online.

FREE Delivery + FREE 500g Cake for catering food orders above $500

Be our friend today! Sign up at www.jppepperdine.com/members

Members can login with your Mobile Number and Date of Birth.

- Update of particulars
- Check/redeem JPP points
- View past transactions
- Renewal of membership

1s apply.
LOBSTER & SEAFOOD

1 NOV – 20 DEC

20% off
STARTERS
with any order of
Promotional Main Course

Salted Egg Cereal Calamari Bites
7.5 (regular price)
6 (with promo main course)

Lobster & Seafood on Ice
68 (regular price) | 54.4 (with promo main course)
A great starter for sharing!
Whole spiny lobster (~400 g), oyster natural (3 pcs), tiger prawns (4 pcs), scallops on shell (3 pcs) & seasoned seaweed, served with mignonette & thousand island sauce.

Classic Lobster Thermidor
$43 (U.P.$45)

Lobster & Crab Stuffed Mushrooms
12 (regular price)
9.6 (with promo main course)

Enjoy a glass of house wine with these promotional dishes for $6 (U.P. $8)
**COMPLETE YOUR MEAL**

Add $6.8 for a **Hearty Set Meal**
Includes choice of Day’s Soup or
A Glass of Iced Lychee/Longan Cooler
and choice of Day’s Dessert or
A Single Scoop of Gelato.

or

Add $9.8 for a **Saver Set Meal**
Includes choice of
Day’s Soup/Lobster Bisque/
Cream of Shiitake Mushroom or
A Glass of Iced Lychee/Longan Cooler
and choice of Sliced Cakes or Gelato Sundaes
(except American cheesecake & Banana Boat Sundaes)

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**Lobster & Seafood**

Enjoy 20% off these starters with order of promo main course.

**Starters**

<table>
<thead>
<tr>
<th>Regular</th>
<th>Promo</th>
</tr>
</thead>
<tbody>
<tr>
<td>A. Lobster &amp; Seafood on Ice</td>
<td>68</td>
</tr>
<tr>
<td>B. Salted Egg Cereal Calamari Bites</td>
<td>7.5</td>
</tr>
<tr>
<td>C. Lobster &amp; Crab Stuffed Mushrooms</td>
<td>12</td>
</tr>
</tbody>
</table>

**Promotional Main Course**

1. Classic Lobster Thermidor (±400 g) | 43 |
2. Grilled Lobster (±400 g) with Cheesy Macaroni | 43 |
3. Lobster au Gratin with Garlic Butter (±400 g) | 43 |
4. Seafood Ragoût on N.Z. Tenderloin Steak | 29.5 |
5. Lobster & Crab stuffed Tiger Prawn with N.Z. Ribeye Steak | 25 |
6. Seafood Mac & Cheese | 15.5 |

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All pictures are for illustration only, actual presentation may differ. Prices are subjected to service charge & GST.
**Red Velvet Cake**

Whether you are celebrating a birthday or just want to indulge in a slice of cake, you will love our Red Velvet Cake!

A moist scarlet coloured vanilla sponge cake, layered with luscious cream cheese.

- $60 (1.5kg)
- $36 (800g)
- $4.5 per slice (Only available at restaurants)

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**Grapefruit Pomelo with Aloe Vera**

A citrusy yet lower in sugar beverage topped with aloe vera bits, a refreshing drink to perk up your day!

- $6 for 2 glasses
- $3.2 per glass

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**Stock’s Hill Shiraz**

Indulge yourselves with our sizzling steaks paired together with a glass of red wine, Pirramimma Stock’s Hill Shiraz from Australia.

*The nose shows lifted spice and pepper varietal character with a hint of sweet vanilla oak. Fine and velvety tannins that lead to a long, smooth finish.*

- $55 per bottle
- $38 per ½ carafe
- $10.8 per glass

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**Red Velvet Cake**

Whether you are celebrating a birthday or just want to indulge in a slice of cake, you will love our Red Velvet Cake!

A moist scarlet coloured vanilla sponge cake, layered with luscious cream cheese.

- $60 (1.5kg)
- $36 (800g)
- $4.5 per slice (Only available at restaurants)
MONDAYS-SUNDAYS | 11AM-5PM
VALUE SET LUNCH
Set comes with Garlic Bread, Day’s Soup, Choice of Main Course, Choice of Coke/Sprite/Coffee/Tea, & Day’s Dessert

**MONDAY**
- Grilled Fillet of Fish with Mango & Pineapple Salsa  **13.8**
- N.Z. Striploin Steak with Battered Crabmeat Stick & Brown Sauce  **16.2**

**TUESDAY**
- Half Spring Chicken with Asian Spice Dressing  **13.8**
- N.Z. Striploin Steak with Caramelised Onion Brown Sauce  **16.2**

**WEDNESDAY**
- Grilled Fillet of Fish with Lemon Tarragon Butter Cream Sauce  **13.8**
- N.Z. Striploin Steak with Diane Sauce  **16.2**

**THURSDAY**
- Deep Fried Chicken with Mango Mayonnaise  **13.8**
- N.Z. Striploin Steak with Grill King Mushroom Slices & Brown Sauce  **16.2**

**FRIDAY**
- Grilled Rosemary Chicken with Chicken Gravy  **13.8**
- Breaded Fish & Chips with Tartar Sauce  **15.8**

**SATURDAY**
- Grilled Fillet of Fish with Yuzu Cream Sauce and Mango Brunoise  **13.8**
- N.Z. Striploin Steak with Thyme & Shallot Sauce  **16.2**

**SUNDAY**
- Grilled Boneless Chicken with Lemon Mustard Sauce  **13.8**
- N.Z. Striploin Steak with Rosemary Mushroom Sauce  **16.2**

**UPGRADE / ADD-ON OPTIONS**
Applicable to Value Set Lunch, Everyday Set Lunch Treats & Healthier Choice Lunch Set

- Mushroom Soup Upgrade 1.8 | Add-On 4.5
- Lobster Bisque Upgrade 2.5 | Add-On 5
- Glass of House Red/White Wine Add-On 6
- Freshly Squeezed Watermelon Juice/ Ice Lemon Tea/ Refreshing Juice (Lime/Mango/Orange/Apple) Upgrade 2
- Hot Gourmet Coffee or Tea Upgrade 2

**HEALTHIER CHOICE SET @ $9.90**
Comes with Choice of 1 Main Course & a glass of Lemongrass with Aloe Vera Pulp Drink
Vegetarian Option available. Check with server for details. Healthier choice endorsement applies to the dishes only.

Pictures are for illustration only, actual product may differ. Prices subject to 10% service charge & prevailing government taxes.
EVENYDAY
SET LUNCH TREATS

MONDAYS-SUNDAYS | 11AM-5PM

Choice of Main Course comes with FREE

Day’s Soup + A glass of Iced Lemon Tea or Refreshing Juice (Lime/Mango/Orange/Apple) or Coffee/Tea + Single Scoop Gelato or Day’s Dessert

N.Z. Striploin Steak & Slipper Lobster | 26

N.Z. T-Bone Steak with Mushroom Sauce | 29.9

Chicken & Mushroom Alfredo | 13

Fire Combo | 25 (Chicken, Salmon & Prawn)

Grilled Barramundi with Hollandaise Sauce | 21

N.Z. Ribeye Steak | 24 with choice of Black Pepper, Sambal or Mushroom Sauce

STUDENT SET @ $9.90
MONDAYS - FRIDAYS 11AM - 5PM (excluding Public Holidays & Special Occasions)

Student Set Comes with Choice of 1 Main Course
- Chicken Cutlet
- Baked Rice with Chicken & Sausage
- Spaghetti Carbonara

+ Choice of 1 Free Side
- Day’s Soup
- Soft Drink (Coke/Sprite/Iced Lemon Tea)
- Single Scoop Gelato

ADD-ON @ $2 for every additional Side with every Student Meal.

Seniors (Aged 60 & above only)
SAVE $3 with lunch order of N.Z. Ribeye Steak or Barramundi Fish Main Course

Pictures are for illustration only, actual product may differ. Prices subject to 70% service charge & prevailing government taxes.
Happy Hour

1 FOR 1
MONDAY - FRIDAY | 2.30PM - 5.30PM

ENJOY 1 + 1 SELECTED MAIN COURSE OR
1 SELECTED MAIN COURSE + 1 COCKTAIL/MOCKTAIL

- Hibiscus Sunrise
- Hulk on the Beach
- Yuzu Mojito
- Moo Moo Cow
- Fish Fillet & Prawns | $20
- Mixed Grill | $24
- Jack's Breaded Fish & Chips | $15
- Good Ol' Grilled Chicken Steak | $16
- Chicken Cutlet with Salted Egg Sauce | $15
- Seafood Marinara | $17
- Fish Fillet & Chicken Steak | $17
- Striploin Steak & Chicken | $22
- New England's Fish & Chips | $15
- Chicken Steak & Sausage | $17
- Breaded Chicken on Caesar Salad | $11
- Carbonara | $12.5

$10 Cocktail | $8 Mocktail

Pictures are for illustration only, actual presentation may differ. Prices subject to 10% service charge & prevailing government taxes. Free item(s) must be of equal or lesser value than the item ordered. Not valid on eves of and on public holidays, special occasions and on blocked out dates. Not valid with other promotions, credit card offers, JP Pepperdine rewards program, SAFRA discount and Diners Club/JP Pepperdine cobrand Credit Card. Refer to full T&Cs on https://www.jacksplace.com.sg/happy-hour.
White Wine & Sparkling

Tempus Two Silver Series Sauvignon Blanc
Australia, Hunter Valley

42 per bottle
Nose : Tropical fruit & gooseberries
Palate : Tropical fruit, gooseberry, citrus & crisp
Pairing : Poultry, Seafood & Salad

Swartland Chenin Blanc
South Africa, Swartland

52 per bottle
Nose : Fruity, especially guava
Palate : Fruity & crisp
Pairing : Poultry, Seafood & Salad

Nua Prosecco Extra Dry
Italy, Veneto

58 per bottle
Nose : Floral, fruity & peach
Palate : Fruity, peach & crisp
Pairing : Poultry & Seafood
Red Wine

Tempus Two Silver Series Cabernet Sauvignon
Australia, Hunter Valley
42 per bottle
**Nose** : Blackberry, plum & hint of spice
**Palate** : Blackberry, plum, cinnamon & clove
**Pairing** : Beef & Lamb

Tulbagh Merlot
South Africa, Tulbagh
54 per bottle
**Nose** : Beefy, red berry with a hint of herbal
**Palate** : Ripe berry & herbacious
**Pairing** : Beef, Lamb, Poultry & Seafood

Two Tracks Pinot Noir
New Zealand, Marlborough
58 per bottle
**Nose** : Raspberry, herbacious & hint of spice
**Palate** : Dark chocolate, dark cherry & plum
**Pairing** : Poultry & Seafood

Mouton Cadet Vintage Edition Bordeaux Blend
France, Bordeaux
62 per bottle
**Nose** : Black fruits, with a hint of coffee & vanilla
**Palate** : Black fruits, with a hint of coffee & smoke
**Pairing** : Beef & Lamb

Pirramimma Stock’s Hill Shiraz
Australia, McLaren Vale
62 per bottle
**Nose** : Spices, pepper & hint of sweet vanilla oak
**Palate** : Ripe plum & cherry
**Pairing** : Beef, Lamb & Poultry

Raats Dolomite Cabernet Franc
South Africa, Stellenbosch
78 per bottle
**Nose** : Dark & red cherry
**Palate** : Dark berries, herbacious & hint of spice
**Pairing** : Beef, Lamb & Poultry

House Wine
Red Wine or White Wine
40 per bottle
30 per carafe (50cl)
8 per glass
### Cocktail/Mocktail

<table>
<thead>
<tr>
<th>Code</th>
<th>Cocktail/Mocktail</th>
<th>Alcoholic</th>
<th>Mocktail</th>
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<tbody>
<tr>
<td>AC01</td>
<td>Hibiscus Sunrise</td>
<td>10</td>
<td>8</td>
</tr>
<tr>
<td>AC02</td>
<td>Hulk on the Beach</td>
<td>10</td>
<td>8</td>
</tr>
<tr>
<td>AC03</td>
<td>Moo Moo Cow</td>
<td>10</td>
<td>8</td>
</tr>
<tr>
<td>AC04</td>
<td>Yuzu Mojito</td>
<td>10</td>
<td>8</td>
</tr>
<tr>
<td>AC05</td>
<td>Gin Lime</td>
<td>8</td>
<td>—</td>
</tr>
<tr>
<td>AC06</td>
<td>Screwdriver</td>
<td>8</td>
<td>—</td>
</tr>
<tr>
<td>AC07</td>
<td>Vodka Lime</td>
<td>8</td>
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### Beer

<table>
<thead>
<tr>
<th>Code</th>
<th>Beer</th>
<th>Percentage</th>
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<tbody>
<tr>
<td>AB01</td>
<td>Erdinger Weissbier (500 ml)</td>
<td>15.7</td>
</tr>
<tr>
<td>AB02</td>
<td>Erdinger Dunkel (500 ml)</td>
<td>15.7</td>
</tr>
<tr>
<td>AB03</td>
<td>Heineken (330 ml)</td>
<td>9.5</td>
</tr>
<tr>
<td>AB04</td>
<td>Hoegaarden Witbier (330 ml)</td>
<td>9.5</td>
</tr>
<tr>
<td>AB05</td>
<td>Tiger (330 ml)</td>
<td>9</td>
</tr>
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</table>
Jack's Premium Iced Tea

BV01  Iced Mango Tea ..................  4
BV02  Iced Citrus Tea ..................  4
BV03  Iced Peach Tea with Aloe Vera ......  4
BV04  Iced Lychee Tea ..................  4

Iced Coolers

BV05  Iced Lychee Cooler ..................  4
BV06  Iced Longan Cooler ..................  4
BV07  Lemongrass with Aloe Vera ...........  3
Fresh Fruit & Vegetable Blends
Choice of Green Apple / Honeydew / Orange
Watermelon / Carrot / Celery / Tomato

<table>
<thead>
<tr>
<th></th>
<th>Glass</th>
<th>½ Carafe</th>
<th>Carafe</th>
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<tbody>
<tr>
<td>BV08</td>
<td>4.5</td>
<td>10</td>
<td>18</td>
</tr>
<tr>
<td>BV09</td>
<td>5</td>
<td>11</td>
<td>20</td>
</tr>
</tbody>
</table>

Fruit Juice
Choice of Apple / Lime / Mango / Orange

<table>
<thead>
<tr>
<th></th>
<th>Glass</th>
<th>Carafe</th>
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</thead>
<tbody>
<tr>
<td>BV10</td>
<td>3.5</td>
<td>15</td>
</tr>
<tr>
<td>BV11</td>
<td>4</td>
<td>18</td>
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</table>

Gelato Floats

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>BV12</td>
<td>4.5</td>
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<tr>
<td>BV13</td>
<td>4.5</td>
</tr>
<tr>
<td>BV14</td>
<td></td>
</tr>
<tr>
<td>BV15</td>
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</table>

Soft Drinks

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>BV16</td>
<td>A&amp;W Sarsparilla (Root Beer) 4</td>
</tr>
<tr>
<td>BV17</td>
<td>Iced Lemon Tea 3.5</td>
</tr>
<tr>
<td>BV18</td>
<td>Coca-Cola® No Sugar 3</td>
</tr>
<tr>
<td>BV19</td>
<td>Coca-Cola® Classic 3</td>
</tr>
<tr>
<td>BV20</td>
<td>Sprite 3</td>
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Chocolate Drinks

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>BV21</td>
<td>Iced Chocolate 4.5</td>
</tr>
<tr>
<td>BV22</td>
<td>Hot Chocolate 4.5</td>
</tr>
</tbody>
</table>

Water

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td>BV23</td>
<td>Perrier (Sparkling) 5</td>
</tr>
<tr>
<td>BV24</td>
<td>Bottled Water 2</td>
</tr>
</tbody>
</table>

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Iced Gourmet Coffee

- CF01 Iced Café Mocha ......................... 5
- CF02 Iced Café Latte ........................ 4
- CF03 Iced Cappuccino ...................... 4
- CF04 Iced Black Coffee ..................... 3.5

Hot Gourmet Coffee

- CF05 Affogatto (Coffee with Gelato) ....... 5
- CF06 Café Mocha .............................. 5
- CF07 Café Latte ............................... 4
- CF08 Cappuccino .............................. 4
- CF09 Long Black .............................. 3.5
- CF10 Espresso Single Shot ................... 3
- CF11 Espresso Double Shot .................. 4
- CF20 Regular Coffee ......................... 2.5

Classic Tea & Infusions

By the Pot
- TE01 Camomile ............................... 5
- TE02 Earl Grey ................................. 5
- TE03 English Breakfast ..................... 5
- TE04 Jasmine Green ......................... 5
- TE05 Peach & Passion Fruit ............... 5
- TE06 Pure Peppermint ...................... 5

By Cup
- TE20 Regular Tea ............................. 2.5
Appetisers

AP01  Oysters Natural
Fresh oysters on a bed of ice, served with a tangy Mignonette sauce
Per 3 pieces .......................................................... 12
Per half dozen ....................................................... 23

AP02  Oysters Mornay
Oysters on the half-shell baked with cheese & sprinkled with bacon bits
Per 3 pieces .......................................................... 13
Per half dozen ....................................................... 24

AP03  Escargots in Shells 🍴
Delectable snails sautéed with creamy garlic butter
Per half dozen ....................................................... 11
Per dozen .......................................................... 21
snack on our appetisers & sip a glass of cocktail

**Appetisers**

**AP04** Crispy Sampler Platter ............................ 16
Great for sharing! Crabsticks, wings, mushroom & onion rings

**AP05** Lobster & Crab Stuffed Mushrooms .......... 12
Cheesy baked mushrooms stuffed with lobster & crab

**AP06** Prawn & Mango Delight .......................... 10
Prawn & mango tossed in homemade Thousand Island

**AP07** Crispy Calamari Bites .............................. 7

**AP08** Homemade Popcorn Chicken ................. 6.5

**AP09** Golden Chicken Wings (4 pieces) .............. 6

**AP10** Spicy Buffalo Wings (4 pieces) ................. 6
Golden wings drenched with hot sauce
Soup

SP01 Lobster Bisque 🍎.................. 6.5
Our house speciality, a smooth & creamy lobster soup, which is slowly simmered for a rich taste

SP02 Cream of Shiitake Mushroom 🍄......... 5.5
A creamy soup with blended Shiitake mushrooms & topped with sautéed Shiitake mushroom

SP03 Soup of the Day.......................... 5
Salads

SA01 Jack’s Seafood Salad .......................... 13.5
Slipper lobster, prawns, crabsticks, calamari & tuna on bed of greens. Served with Thousand Island.

SA02 Prawn & Mango Salad ..................... 13
Salad with prawn, mango, cranberries & yoghurt

SA03 Breaded Chicken on Caesar Salad .......... 11
Cajun-spiced breaded chicken on classic Caesar salad

SA04 Caesar Salad with Lava Egg ................ 9.5
Caesar salad with a modern twist, topped with a soft-boiled lava egg

SA05 Mesclun Salad ................................. 5
All greens no frills salad with a choice of dressing: Thousand Island / Honey Mustard / Vinaigrette
## Sides

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SD01</td>
<td>Curly Truffle Fries Topped with Parmesan Cheese 🍩</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td>Fluffy curly fries, doused with aromatic truffle oil &amp; sprinkled</td>
<td></td>
</tr>
<tr>
<td></td>
<td>with luscious parmesan cheese.</td>
<td></td>
</tr>
<tr>
<td>SD02</td>
<td>Curly Fries &amp; Onion Rings.</td>
<td>6</td>
</tr>
<tr>
<td>SD03</td>
<td>Cheesy Mayo Steak Fries</td>
<td>6</td>
</tr>
<tr>
<td>SD04</td>
<td>Curly Fries</td>
<td>5</td>
</tr>
<tr>
<td>SD05</td>
<td>Onion Rings</td>
<td>5</td>
</tr>
</tbody>
</table>
SIGNATURE STEAKS
THE 4 BEST CUTS of BEEF

Jack’s Place selects the freshest, most succulent chilled New Zealand beef to make into sensational steaks. Lean, healthy steaks that are tender & juicy, full of rich flavours & cooked to tantalising perfection.

What does grass-fed actually mean in New Zealand?
Here, the climate, clean air & plentiful pure water fuels year-round growth of lush, green pastures. The animals are raised year-round, on this pasture, with access if needed to conserved forages like hay & silage. It also means that they have been raised with the ability to wander & graze freely. The animals can eat & live as they would naturally – reducing stress & promoting better animal welfare.

What does that mean for red meat?
With a diet of rich grass animals grow strong, healthy and lean. The meat that is produced has a consistently delicious, distinctive flavour – the mark of red meat as it naturally should be. It’s leaner, more finely textured and nutritionally better for you. Compared to being grain-fed, grass-fed meat is lower in saturated fat, and higher in vitamins A and E, conjugated linoleic acid and omega-3 fatty acids.
enjoy your steak with a bottle of red wine
Signature Tenderloin Steak

**BT01** Jack’s Special Steak  30.5  
Our House Classic Tenderloin Steak since 1966. Tender eye fillet topped with white asparagus & black mushroom sauce

**BT02** Bacon wrapped Fillet Mignon with Truffle Butter  30.5  
Tenderloin bounded with turkey bacon & topped with a dollop of butter infused with truffle oil & herbs

**BT03** Fire Steak  29.9  
A treat like no other - a fillet steak sizzling on a hotplate set ablazed at your table

**BT04** Black Pepper Steak  29.9  
A hot favourite! Tenderloin drizzled with our Jack's House Special homemade Black Pepper Sauce

**BT05** Sambal Steak  29.9  
Have a kick with our Jack’s House Special Spicy Sambal Sauce with a sizzling tenderloin

**BT06** Creamy Mushroom Onion Steak  29.9  
A delicious accompaniment to our juicy fillet steak

**BT07** Chimichurri Steak  29.9  
Herbalicious Argentine-style salsa with tenderloin

**BT08** Garlic Steak  29.9  
Taste the all-natural flavours of our N.Z. grass-fed tenderloin, topped with fragrant fried garlic

Served with our Signature baked potato & seasonal vegetables

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**Steak Doneness Available**

<table>
<thead>
<tr>
<th>Medium Rare</th>
<th>Medium</th>
<th>Medium Well</th>
<th>Well Done</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm, Red Center</td>
<td>Warm, Pink Center</td>
<td>Slightly Pink Center</td>
<td>Cooked throughout, no pink</td>
</tr>
</tbody>
</table>

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*Jack’s Special Steak*  
*Sambal Steak*  
*Creamy Mushroom Onion Steak*  
*Garlic Steak*
Beef & Lamb

BL01  T-Bone Steak (350g) .......................... 29.9
Hearty bone-in steak that’s sure to fill your hunger

BL02  Ribeye Steak (180g) .......................... 24
Every beef lover’s treat, a flavourful & juicy steak

BL03  Striploin Steak (250g) .......................... 23
A steakhouse classic, succulent and flavoursome

BL04  Lamb Chops .......................... 22
Naturally tender & flavourful lamb chops in thick cuts
*Mint sauce available upon request*

Served with our Signature baked potato,
seasonal vegetables
& a choice of Jack's House Special Sauce
Enjoy a juicy and flavourful ribeye steak or a striploin steak that is hearty and full of flavour. Seasoned, grilled and served with our Signature Baked Potato, seasonal vegetables, and mesclun salad.

U.S. Ribeye Steak 35.8

U.S. Striploin Steak 34.8

All pictures are for illustration only, actual presentation may differ. Prices subject to 10% service charge & prevailing government tax.

Only available at Ang Mo Kio, Bras Basah Complex, 321 Clementi, NEX, JEM, Parkway Parade, SAFRA Jurong & Woodlands Civic Centre
Steak Combo

SC01  Striploin Steak & Slipper Lobster  . . . . . . 26
      Accompanied with Jack’s House Special Brown Sauce

SC02  Ribeye Steak & Fish Fillet. . . . . . . . . . . . 25
      Accompanied with creamy mushroom sauce

SC03  Striploin Steak & Cheesy Prawn. . . . . . . 23
      Accompanied with Jack’s House Special Brown Sauce

SC04  Striploin Steak & Chicken. . . . . . . . . . . . 22
      Accompanied with Jack’s House Special Sambal Sauce

Steak Doneness Available

<table>
<thead>
<tr>
<th>Medium Rare</th>
<th>Medium</th>
<th>Medium Well</th>
<th>Well Done</th>
</tr>
</thead>
<tbody>
<tr>
<td>Warm, Red Center</td>
<td>Warm,</td>
<td>Slightly</td>
<td>Cooked</td>
</tr>
<tr>
<td>Best choice for a</td>
<td>Pink Center</td>
<td>Pink Center</td>
<td>throughout, no pink</td>
</tr>
</tbody>
</table>
**Combo Grills**

**CG01**  Fire Combo  ......................... 25  
Flaming hotplate of chicken steak, salmon & prawn

**CG02**  Mixed Grill 🎄  ......................... 24  
A whopping combo cuts of beef, lamb, chicken, sausage, turkey bacon & topped with a sunny side up egg

**CG03**  Slipper Lobster & Chicken Steak 🍛  ........ 22  
Topped with aromatic fried garlic

**CG04**  Fish Fillet & Prawns  ......................... 20  
Served with creamy mushroom sauce & tossed with sautéed onions
CG05  Lamb Chops & Fish Fillet  . . . . . . . . . . . . .  19  
Served with a choice of Jack's House Special Sauce

CG06  Fish Fillet & Chicken Steak  . . . . . . . . . . .  17  
Served with chicken & onion gravy

CG07  Chicken Steak & Sausage  . . . . . . . . . . . . .  17  
Served with a choice of Jack's House Special Sauce

Served with our Signature baked potato & seasonal vegetables

Jack's House Special Sauce

Brown Sauce  Black Pepper Sauce  Sambal Sauce

Our Brown & Black Pepper sauces are made with Beef Stock. Chicken Gravy is available upon request.
some tangy refreshments alongside your great catch
Lobster

LC01 Jack’s Classic Lobster Thermidor 🍽️  45
Spiny lobster with creamy mushroom & cheese, baked
in shell till golden brown & served with butter rice

LC02 Grilled Lobster  45
Taste the all natural ocean goodness in this dish

LC03 Half Lobster & Striploin Steak  39
Grilled half lobster paired with N.Z. Striploin steak
to give you the best of seafood & meat

LC04 Half Lobster & Chicken Steak  33
Grilled half lobster paired with boneless chicken steak &
served with curly fries & Jack’s House Special Brown Sauce

LC05 Half Lobster & Fish Fillet  33
A seafood lovers’ favourite combination
enjoy your meal with a glass of white wine

Fish

FS01 Grilled Salmon .......................... 22
Served with baked potato, seasonal vegetables & sprinkled with crispy garlic

FS02 Honey Soy Salmon .................... 22
Oriental-style grilled salmon, topped with Furikake. Served with mashed potato & mesclun salad

FS03 Grilled Barramundi .................... 21
Served with baked potato & Hollandaise sauce

FS04 New England’s Fish & Chips 🍔 .... 15
Served with tartar sauce, steak fries & mesclun salad

FS05 Jack’s Breaded Fish & Chips 🍔 .... 15
Served with tartar sauce, steak fries & mesclun salad
Poultry

CK01  Jack's Spring Chicken .................. 18
Served with curly fries & seasonal vegetables

CK02  Good Ol' Grilled Chicken Steak 🍟 ...... 16
Served with baked potato, seasonal vegetables &
Jack's House Special Brown Sauce

CK03  Chicken Parmigiana .................... 16
Succulent chicken steak crusted with Parmesan cheese.
Served with baked potato & seasonal vegetables

CK04  BBQ Chicken Steak with Pineapple ..... 15
Doused in Jack's BBQ sauce, topped with grilled pineapple.
Served with curly fries & seasonal vegetables

CK05  Chicken Cutlet with Salted Egg Sauce .... 15
Accompanied with curly fries & seasonal vegetables
Pasta & Local Favourites

CF01  Seafood Marinara .......................... 17
      Spaghetti with seafood tossed in rich tomato sauce

CF02  Slipper Lobster & Aglio Olio ............ 17
      Sautéed with garlic, chilli & topped with Sakura Shrimp

CF03  Sautéed Laksa with Prawns .............. 15
      A local fusion twist, dry-style Laksa spaghetti

CF04  Chicken & Mushroom Alfredo ........... 13
      Spaghetti with chicken & mushroom in creamy sauce

CF05  Jack’s Classic Beef Bolognese .......... 13
      Traditional recipe of tomato sauce with minced beef

CF06  Carbonara .................................. 12.5
      Creamy spaghetti with mushroom & turkey bacon
CF07  Grandma’s Braised Beef Stew .......................... 18
       Served with mashed potato & seasonal vegetables

CF08  Beef Bee Hoon ........................................... 13.5
       Sliced beef wok-fried bee hoon with oyster sauce gravy

CF09  Seafood Bee Hoon ....................................... 13.5
       Medley of seafood & bee hoon fried in oyster sauce gravy

CF10  Jack’s Fried Rice with Breaded Chicken ........ 13
       Served with fried egg & Jack’s special sambal sauce

have a cuppa iced coffee to complete your meals
**Kids' Menu**

for kids under 10 years old

**KM01 Minute Steak**
A kid-friendly striploin. For the sophisticated kid!

**Price: 9.5**

**KM02 Fish Fingers**
A childhood staple. Hand-breaded fish fingers & fries

**Price: 8**

**KM03 Spaghetti Bolognese**
An all-time favourite, spaghetti with our Signature beef Bolognese sauce

**Price: 8**

**KM04 Chicken Cutlet**
Breaded chicken served with fries & nacho cheese dip

**Price: 8**

**KM05 Cheesy Spaghetti**
Cheese-baked spaghetti with Gourmet crispy chicken nuggets

**Price: 8**

**KM06 Chicken Sausage & Egg**
Cheesy chicken sausage, hash brown & a sunny side-up egg

Seasonal vegetables are included except KM03 & KM05
KM01 Minute Steak  . . . . . . . . . . . . . . . . . . . . .  9.5
A kid-friendly striploin .  For the sophisticated kid!

KM02 Fish Fingers  . . . . . . . . . . . . . . . . . . . . . .  8
A childhood staple .  Hand-breaded fish fingers & fries

KM03 Spaghetti Bolognese  . . . . . . . . . . . . . . . . . .  8
An all-time favourite, spaghetti with our Signature beef Bolognese sauce

KM04 Chicken Cutlet  . . . . . . . . . . . . . . . . . . . . . .  8
Breaded chicken served with fries & nacho cheese dip

KM05 Cheesy Spaghetti  . . . . . . . . . . . . . . . . . . . .  8
Cheese-baked spaghetti with Gourmet crispy chicken nuggets

KM06 Chicken Sausage & Egg  . . . . . . . . . . . . . . . . .  8
Cheesy chicken sausage, hash brown & a sunny side-up egg

Kids’ Meal are served with apple juice & a scoop of gelato

Popular Add-On
a dessert or a coffee? why not have both?
Cakes & Desserts

DS01 Dome Tiramisu (2-3 pax. Alcoholic) ☃️ ........ 11.5
Kahlúa-infused Tiramisu with coffee-soaked fingers covered in a rich & creamy Mascarpone Cheese

DS02 Mini Tiramisu in a Cup (Alcoholic) ........... 7.5
A personal portion of a Kahlúa-infused Tiramisu

DS03 Mango Tart à la Mode ...................... 8
Fresh mango bites & single scoop mango gelato on a custard tart

DS04 Apple Pie à la Mode ....................... 8
Chef’s Apple Pie with a scoop of French Vanilla Bean Gelato. Choice of apple pie to be served warm/cold

DS05 Brownie à la Mode ☃️ ..................... 8
Homemade Brownie served warm and topped with a scoop of French Vanilla Bean Gelato

DS06 Banana Fritters à la Mode ................. 7
Banana fritters & mango cubes with a scoop of French Vanilla Bean Gelato

DS07 Sliced Cake Selections .................. from 4.1 per pc
Please approach our staff for today’s selections

DS08 Macarons .................................. 1.9 per pc
Caramel, Chocolate, Green Tea, Lemon & Raspberry
Our Gelato is rich with a smooth texture, contains natural ingredients and is 96% fat free!

**Flavours**
- Belgium Chocolate Gelato
- Strawberry Cream Gelato
- Cookies & Cream Gelato
- French Vanilla Bean Gelato
- Sunny Mango Gelato
- Tropical Coconut Gelato
- Strawberry Cheesecake Gelato

**Toppings**
- Almond Flakes
- Chocolate Crisppearls
- Chocolate Sauce
- Raspberry Sauce
- Crushed Digestive Biscuits
- Crushed Oreo Biscuits
- Mini Marshmallows

**Jack's Gelato**
Rich and creamy with natural ingredients & 96% fat free. A sweet way to end a delicious meal!

**GE01** Single Scoop in a Bowl .......................... 3.5
Choice of 1 flavour and 1 topping

**GE02** Double Scoops in a Bowl ......................... 6.5
Choice of 2 flavours and 2 toppings

**GE03** Additional Toppings .............................. 50¢
**Gelato Sundaes**

**SU01** Jack's Place Banana Boat Sundae . . . . . . . . . . . 8.5
Belgium Chocolate, French Vanilla Bean & Strawberry Cream gelato accompanied with a banana, drizzled with chocolate & raspberry sauce. Finished with Almond Flakes toppings

**SU02** Cookies & Cream Sundae . . . . . . . . . . . . . . 7.5
2 scoops of Cookies & Cream gelato with crushed Digestive Biscuits, topped with chocolate sauce & chocolate crispearls

**SU03** Strawberry Cheesecake Sundae . . . . . . . . . . . 7.5
Scoops of Strawberry Cheesecake gelato layered with crushed Digestive Biscuits, doused in raspberry sauce & topped with spongy mini marshmallows

**SU04** Coconut & Mango Sundae . . . . . . . . . . . . 7
A cooling & refreshing sundae with Sunny Mango & Tropical Coconut gelato, topped with juicy watermelon & mango

**SU05** Heavenly Chocolate Sundae . . . . . . . . . . . 7
Treat for all chocolate lovers! 2 scoops of Belgium Chocolate gelato drenched in chocolate sauce, topped with almond flakes & chocolate crispearls

**SU06** Mango Jelly Delight Sundae . . . . . . . . . . . 7
Double scoops of Tropical Mango gelato with chewy jelly & juicy mango cubes. Finished with chocolate dipped biscuit sticks
Host a delicious party at your next event or gathering!

Private Dining Rooms & Event Spaces at Our Restaurants
whether you’re hosting a small social gathering or large business function, Jack’s Place & Eatzi Gourmet Steakhouse will custom-tailor an event worthy of the occasion.

Jack's Place Outlets with Ample Spaces:

Ang Mo Kio
Private Room for 12 pax
or Event Area for up to 40 pax
730 Ang Mo Kio Ave 6
#01-4274 Singapore 560730
Tel: 6454 9677

Toa Payoh
Event Area for up to 40 pax
Alfresco Area for up to 20 pax
430 Lor 6 Toa Payoh (OrangeTee Bldg)
#01-01A Singapore 319402
Tel: 6252 6311

Bras Basah Complex
Private Room for 10 pax
or Event Area for up to 80 pax
231 Bain Street
#01-01 Singapore 180231
Tel: 6338 6634

SAFRA Punggol
Event Area for up to 50 pax
9 Sentul Crescent
#01-01 Singapore 828654
Tel: 6386 3200

Eatzi Gourmet Steakhouse (Halal-friendly Venue)

SAFRA Yishun
Event Area for up to 90 pax
60 Yishun Ave 4
#01-01 Singapore 769027
Tel: 6852 8270
Celebrate with Our Cakes!

Add on to the special occasion with cakes from Eatzi Gourmet Bakery. Handmade with love, our bakery offers a delightful range of cakes suitable for any celebration, gathering or event.

Available for order at all Jack's Place Steakhouse & Restaurants or
Order online @ eatzigourmet.com.sg/bakery    Call our hotline 6287 6298
Get Jack's Place great value All-Time Favourites delivered to your doorstep or pick it up from our restaurants.

To-Go Delivery or Pickup

◆ **To-Go Delivery** → Islandwide delivery to your home, office or wherever you are for orders above $35.

   → Free delivery for orders with minimum spend.

◆ **To-Go Pickup** → Save time, preorder and pick it up at your selected restaurant

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