



JUMBO LOBSTER

KING OF SEAFOOD

Extra Size Extra Flavors

MENU





OUR STORY

Originally, Jumbo Lobster is the first luxury seafood restaurant in Yaowarat.

We are attentive every detail of the cuisine and outstanding in premium ingredient that has been carefully selected which are fresh, clean and imported from overseas. Combined with a delicious, mellow flavor which is mouth-watering to both Thais and foreigners.

Nowadays, Jumbo Lobster is expanding the size of our company into extra seafood premium restaurant to the new location in the heart of Charoen Krung city that more convenient transportation to enjoy and full fill your vibes. Jumbo Lobster Riverside Bangkok is suitable for all of your special occasions.



Shrimp Wonton

Our homemade shrimp wonton, marine shrimp mixed with minced pork and spices, eat with soy sauce and homemade vinegar sauce

370.-

Appetizer

[All price are subject to 7% Vat and 10% service charge]

Crab Roll

Homemade crab roll,
stuffed minced pork mixed with lump crab meat
and then deep fried Eat with plum sauce

470.-

Appetizer

Spring Roll (Crab Meat & Taro)

Filled with Taro mixed with crab meat and cashew nut

300.-



Appetizer

Three King Dumpling

Siu Mai filled with minced pork, shrimp, scallop and crab meat

380.-



(All price are subject to 7% Vat and 10% service charge)

Chive Cake Stick

180.-

Homemade Chive Cake Deep fried to crispy, a must try appetizer

Spicy Faco Fern with Tiger Prawn Salad

420.-

Crispy Faco Fern (Eatable Fern) and Tiger prawn branched then mixed with spicy dressing, The dish is best to fresh up your appetite if you like spicy food.

Deep Fried Crab Meat & Minced Pork Toast

470.-

Spread made from Crab meat and fine minced pork, egg on Toast



Mango Salad with Tiger Prawn

Fresh Mango Salad with Tiger Prawn and Shrimp fat broth,
slightly spices but very refreshing

420.-



Appetizer

The Stimpson surf clam Salad

Surf clam mixed with Kohlrabi, also known as German turnip and Thai spicy dressing topped with pork crackling. Recommended to try.

450.-



Scallop fruit Salad

Seared scallop mixed with tropical fruit and Thai Dressing, topped with crispy coconut flake

280.-

Thai Oyster from Suratthani Small Set (2 pcs)

280.-

Jumbo size oyster from south of Thailand, rich and creamy set of 2 pieces serve with Thai style condiment

Thai Oyster from Suratthani Large Set (5 pcs)

650.-

Jumbo size oyster from south of Thailand, rich and creamy set of 5 pieces serve with Thai style condiment

Ostra Regal, Ireland Half Dozen

900.-

Gold Selection Oyster, First iodized and mineral, then a strong algal long finish, it is a sweet and sour oyster.

Fresh Oysters



(All price are subject to 7% Vat and 10% service charge)

Grill Rainbow Lobster

Rainbow Lobster cook to your selection, either grill with our homemade garlic butter or bake with cheese or our signature Half & Half Lobster, serving in Heart shape plate

Grill Rainbow Lobster with Garlic Herb

Small	1,750.-	Medium	1,950.-	Big	2,150.-
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Grill Rainbow Lobster Half & Half

Small	1,800.-	Medium	2,000.-	Big	2,200.-
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Grill Rainbow Lobster Bake with Cheese

Small	1,850.-	Medium	2,050.-	Big	2,250.-
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*Rainbow Lobster Jumbo size,
price is calculated by actual weight

2,500.- / Kg.

(All price are subject to 7% Vat and 10% service charge)

Rainbow Lobster

A la Carte menu

Lobster with Stir Fried Noodle in Thick Broth

Stir fried Lobster with Noodle, ginger and scallion in thick broth

2,250.-

Lobster in Chili Suace

Lobster stir fried with homemade chili sauce, serve with Fried bun

2,450.-

[All price are subject to 7% Vat and 10% service charge]

Rainbow Lobster

A la Carte menu

Lobster Bake with Cream and Cheese

2,450.-

กุ้งมังกรอบนมครีมซอสโปะหน้าด้วยชีสแล้วเอาไปอบให้เกรียมสวย

Lobster Stir Fried with Black Pepper

2,250.-

Stir fried with Black paper, onion and bell pepper

Lobster Stir Fried with Curry Powder

2,250.-

Stir fried with curry powder sauce

Lobster Stir Fried with Chili Salt Garlic

2,250.-

Stir fried in Crispy garlic and chili

Lobster Tonyum Soup

3,200.-

Lobster and mix seafood in Tomyum soup (spices and sour soup) with Noodle



(All price are subject to 7% Vat and 10% service charge)

Live Canadian Lobster A la Carte menu

Canadian Lobster Stir Fried with Chili Salt Garlic

Stir fried in Crispy garlic and chili

3,000.-



[All price are subject to 7% Vat and 10% service charge]

Live Canadian Lobster

Ala Carte menu

Canadian Lobster (available only with Jumbo size) 2,800.- / Kg.

Canadian Lobster with Stir Fried Noodle in Thick Broth 3,000.-

Stir fried Canadian Lobster with Noodle, ginger and scallion in thick broth

Canadian Lobster in Chili Suace 3,000.-

Canadian Lobster stir fried with homemade chili sauce, serve with Fried bun

Canadian Lobster Bake with Cream and Cheese 3,000.-

Canadian Lobster in Cream sauce and top with golden brown baked cheese

Canadian Lobster Stir Fried with Black Pepper 3,000.-

Stir fried Canadian Lobster with Black paper, onion and bell pepper

Canadian Lobster Stir Fried with Curry Powder 3,000.-

Stir fried Canadian Lobster with curry powder sauce

Canadian Lobster Stir Fried with Chili Salt Garlic 3,000.-

Stir fried Canadian Lobster in Crispy garlic and chili

Canadian Lobster Tonyum Soup 3,200.-

Canadian Lobster and mix seafood in Tomyum soup(spices and sour soup) with Noodle

From our
Grill Kitchen

Grill Thai River Prawn Grill (each)

In Thailand, this giant freshwater river prawns is very popular- it is considered a delicacy and a prestigious food. These giant prawns are special treat for special occasion. It is tender and its creamy yellow fatty paste is so tasty, full of flavor for all Thai. It is recommended to eat it with spices seafood sauce

950.-

Bake Thai River Prawn with Cheese

In Thailand, this giant freshwater river prawns is very popular- it is considered a delicacy and a prestigious food. These giant prawns are special treat for special occasion. It is tender and its creamy yellow fatty paste is so tasty, full of flavor for all Thai. It is recommended to eat it with spices seafood sauce

1,050.-



Grill Scallop with Butter & Garlic

280.-



Bake Scallop with Cheese

280.-

From our
Grill Kitchen

Bake Oyster with Cheese

230.-



Grill Oyster
with Butter & Garlic

230.-

Main Dish



Giant Mud Crab

Giant Mud Crab (Advance booking only)

4,990.-

(All price are subject to 7% Vat and 10% service charge)

A hand is shown at the top of the frame, sprinkling small, golden-brown fried garlic pieces onto a dish. The dish, presented in a white oval bowl, features large, succulent river prawns coated in a dark, rich sauce, topped with a generous amount of fried garlic and garnished with fresh green herbs. In the background, several whole heads of garlic are visible, suggesting the freshness of the ingredients. The overall scene is set against a dark, moody background, emphasizing the textures and colors of the food.

River Prawn with Pepper & Garlic

Stir fried River prawn with shrimp
fat paste sauce and pepper & garlic

850.-

Main Dish

Main Dish

River Prawn with Shrimp Fat paste and Crab Meat

Fried river prawn in house special sauce
made of shrimp fat and Thai spies, top with lump crab meat

1,100.-



[All price are subject to 7% Vat and 10% service charge]

Main Dish

Tiger Prawn with Chili Salt & Garlic

Stir fried Tiger prawn with crispy chili salt & garlic

950.-



(All price are subject to 7% Vat and 10% service charge)

Tomyum Noodle soup with minced pork and seafood

Thai spices soup and sour soup with mix seafood and minced pork

480.-



[All price are subject to 7% Vat and 10% service charge]

Main Dish

Seafood soup with pickled mustard greens

Spices clear soup with seafood and pickled mustard greens

550.-



(All price are subject to 7% Vat and 10% service charge)

Main Dish

Tomyum Kung

550.-

Spices and sour soup with Thai River Prawn

River Prawn with Chili Salt Garlic

850.-

Stir fried River Prawn with crispy chili salt & garlic

Mud Crab Stir Fried with Curry Powder Sauce and Onion

1,300.-

Mud Crab Stir Fried with Shrimp Chili Paste

1,300.-

Mud Crab Stir Fried with Black Pepper, Onion and Bell Pepper

1,300.-

Mud Crab Stir Fried with Homemade Chili Sauce with Fried Bun

1,450.-

Main Dish

Crab Meat Stir Fried
Fresh Chili and Onion

580.-



Crab Meat Stir Fried
with Black Pepper,
Onion and Bell Pepper

580.-



Crab Meat Stir Fried
with Shrimp Chili Paste

580.-



Crab Meat Stir Fried
with Curry Powder Sauce
and Onion

580.-



Crab Meat Stir Fried Fresh Yellow Chili and Onion

580.-

Crab Meat Stir Fried
with Homemade Chili Sauce with Fried Bun

650.-

Main Dish

Thai Moring Glory Stir Fried

Thai Morning Glory shredded and stir fried with oyster sauce, fermented bean and chili

160.-



French Bean Stir Fried with Shrimp

Paste and minced pork mixed With Shrimp

280.-

Water Mimosa Stir Fried

Young Water Mimosa stir fried with oyster sauce and chili

220.-



Sole with Sweet Chili Sauce

550.-

Deep fried sole with homemade sweet chili sauce

Sole with Garlic and Shrimp Fat Paste

550.-

Deep fried sole with crispy garlic and shrimp paste

Sole Stir Fried with Soy Sauce and Leek

550.-

Stir fried Sole with homemade sauce and leek

Sole Filet Steam with Soy Sauce Spring Onion and Ginger

550.-



(All price are subject to 7% Vat and 10% service charge)

Squid with Salted Egg Yolk 380.-

Stir fried squid in rich creamy salt egg yolk sauce

Squid with Shrimp paste 380.-

Stir fried squid in shrimp paste and onion

Squid Stuff 400.-

with Minced Pork in Clear Soup

Razer Clam Steam with Glass Noodle 580.-

Braised in soy sauce and seasoning with shopped ginger, garlic and chili

Razer Clam Sautee with Garlic Butter, 580.-

Black Pepper and Spring Onion

Coral Grouper in Spicy Clear Soup 900.-






Pork Cartilage in Teriyaki Sauce 350.-

Pork Cartilage Stir Fried with Shrimp Paste 350.-

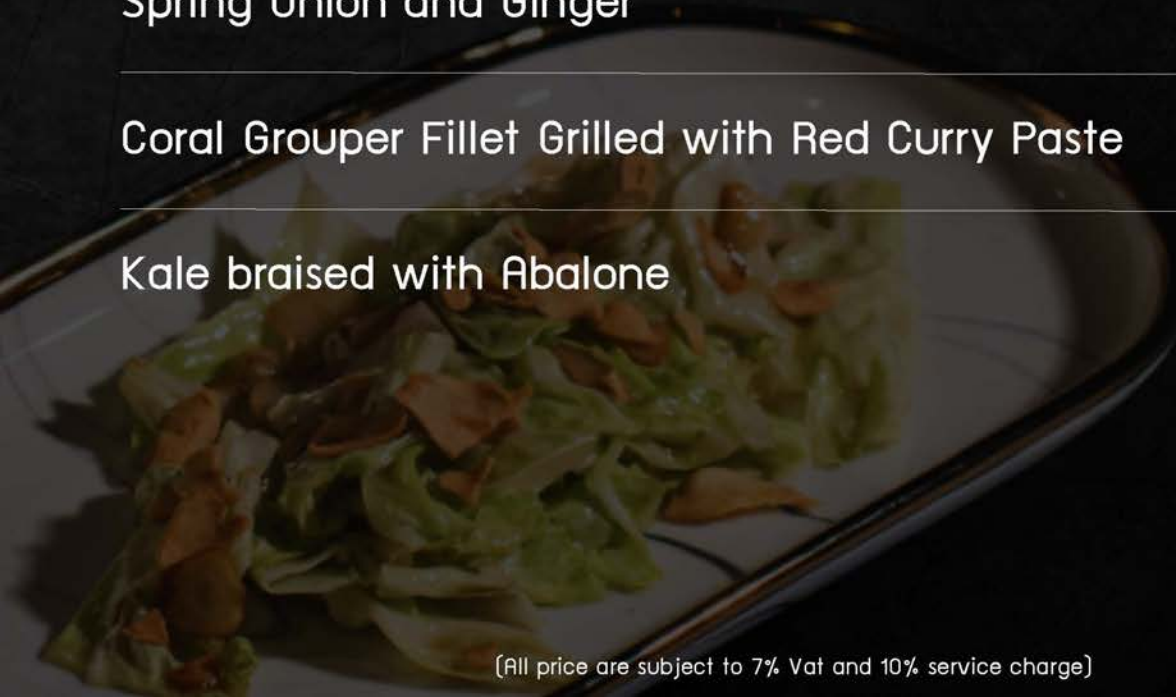
Pork Cartilage Stir Fried with Chili Salt Garlic 350.-



Main Dish



Cabbage Stir Fried with Fish Sauce and Garlic	220.-
Kale Stir Fried with River Prawn Claw Meat	350.-
Kale Stir Fried with Salted Salmon	350.-
Salmon Fillet with Teriyaki Sauce and Fresh Mango Salad	490.-
Salmon Fillet Stir Fried with Chili Salt Garlic	490.-
Coral Grouper Fillet Steam with Soy Sauce, Spring Onion and Ginger	900.-
Coral Grouper Fillet Grilled with Red Curry Paste	900.-
Kale braised with Abalone	950.-



(All price are subject to 7% Vat and 10% service charge)

Rice & Noodle

Chicken Clay Pot Rice

250.-



[All price are subject to 7% Vat and 10% service charge]

Fried Rice with Salted Salmon and Kale 250.-

Rice Vermicelli Noodle Stir Fried with Shrimp,
Chili and Water Mimosa 280.-

Fried Rice with Salmon and Pork Cracking 300.-

Yellow Noodle Stir Fried with Mix Seafood 350.-

Shrimp Fried Rice Small 350.- | Big 600.-

Crab Meat Fried Rice Small 450.- | Big 950.-

Kao Kayam Poo 450.-

Rice sauté with shrimp paste, to be mixed with condimen
(Crab meat and roe, crispy pork lard, chili, garlic and fried shallot)

Noodle Stir Fried with Beef 450.-

Emperor Clay Pot Rice 1,000.-

Claypot Rice with Abalone, Prawn & Crab Meat

Clay pot rice with Beef, Scallop and Foie Gras 1,250.-

Side Dish & Kid Menu

Steam Rice 40.-

French Fried 120.-

Fried Bun 180.-

Chicken Fried Rice 180.-

Omelet with Minced Pork 180.-



Deep Fried Shrimp

300.-

(All price are subject to 7% Vat and 10% service charge)

Dessert & Ice Cream

Valcano Ovaltine

100.-

Ume Plum

100.-

Sweet Yellow Marian Plum

100.-

Santol

100.-

Mix Fruits

240.-

Ice Shaved with Mango

240.-



Ice Shaved with Melon

240.-

Softdrink & Juice

Water	40.-
Coke	90.-
Coke Zero	90.-
Evian	90.-
Soda Water	90.-
Orange Juice	140.-
Coconut Juice	140.-
Honey Lemon	150.-
Calamondin	150.-

Signature Cocktail

BUTTERFLY PEA GIMLET

Sweet & Sour Aperitif

Tanqueray London Dry, Butterfly Pea Syrup, Lychee juice, Lime Cordial, Lime Juice

CECILIA MULES

Refreshing Aperitif

Ketel One, Limon Cell, Passionfruit Syrup, Ginger Ale, Soda Water, Lime Juice

FLORAL SPRITZ

Fizzy and Refreshing Aperitif

Tanqueray infused Chamomile Tea, Elderflower Syrup, Tonic, Lime Juice

PINA LIMONADA

Tropical Refreshing Aperitif

Don Julio Blanco, Pineapple Syrup, Coconut Juice, Lime Juice, Green Tabasco, Fresh Pineapple

ORANGE ROBROY

Digestif

Johnnie Walker Black Label, Sweet Vermouth, Blood Orange Syrup, Lime Cordial, Angostura Bitters

TIKI DUFFTOWN

Digestif

Singleton of Dufftown 12 Yrs., Cointreau, Lime Juice, Apple Juice, Orgeat Syrup, "Floated" Capt. Morgan Dark, Angostura Bitters

Classic Cocktail

Cosmopolitan	400.-
Bee's Knees	400.-
Whiskey Sour	400.-
Mojito	400.-
Mai Tai	400.-
Margarita	400.-
Old Fashion	400.-

[All price are subject to 7% Vat and 10% service charge]

Liquor, Vodka, Tequila, Rum

Sipirit


Gin	300.-
Ketel One	300.-
TQ Don Julio Blanco	300.-
Pampero Rum Blanco	300.-

Whiskey & Single malt

J.W. Black Label (Glass)	300.-
J.W. Black Label (Bottle)	2,500.-
J.W. Gold Label (Glass)	400.-
J.W. Gold Label (Bottle)	3,000.-
Singleton Dufftown 12 Years (Glass)	500.-
Singleton Dufftown 12 Years (Bottle)	3,500.-

Beer & House Wine

Singha	180.-
Chang	180.-
Leo	180.-
Hieneken	200.-
Budwieser	250.-
Asahi	250.-
Tiger	250.-
White Wine	350.-
Red Wine By Glass	350.-



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@RIVERSIDE

