

numb

Premium Sichuan Cuisine Catering

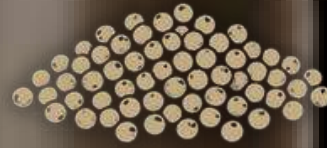
Singapore's Leading Modern Sichuan Cuisine Catering,
Elevating Corporate and Private Events with Authentic, Premium Cuisine.

numb.restaurant@gmail.com

+65 9460 1960



Modern Sichuan Cuisine:



Blending traditional Sichuan techniques with contemporary presentation to create distinctive flavor profiles.



The Ma La Experience:

Our signature numbing-spicy sensation creates a memorable culinary journey unique to authentic Sichuan cuisine.

Restaurant-Quality Catering:



Delivering the same exceptional standards from our restaurant directly to your corporate and private events.



Beyond Conventional Offerings:

Featuring signature dishes and flavor combinations rarely found in standard catering menus.



THE NUMB PHILOSOPHY



Catering Options for Every Occasion

川麻记


MOST POPULAR



Full Set-up Catering

Premium buffet setup with warmers ensuring restaurant quality presentation for 30+ pax.



Mini Buffet Solutions

Convenient drop-off catering in quality disposable trays, perfect for casual gatherings of 10+ pax.



Curated Bento Boxes

Individual meal solutions combining signature flavors with balanced nutrition for corporate events.



Interactive Live Stations

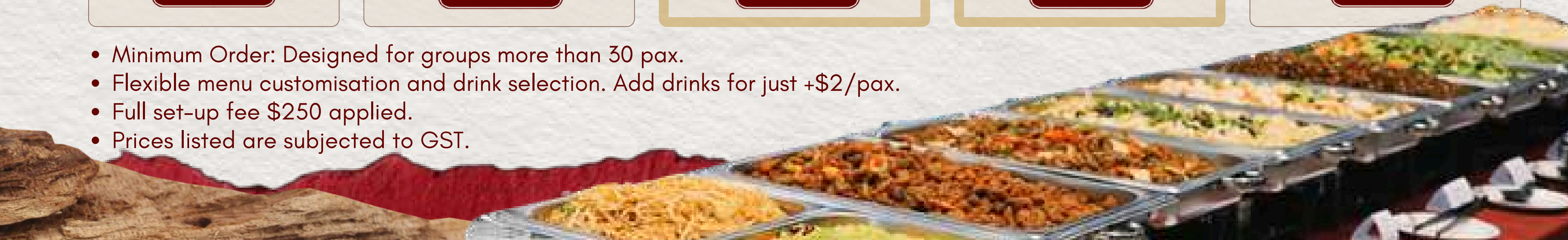
On-site chefs creating freshly prepared specialties such as dumplings and noodles for memorable guest experiences.

Premium Full Set-up Catering

Tiered pricing and professional set-up for your events. **Includes warmers** to offer restaurant-quality temperature and presentation.

<p>A Prelude of NUMB</p> <hr/> <p>1 Starter 2 Main Courses 1 Vegetable Dish 1 Dessert 1 Staple</p> <p>\$26.8/pax set</p>	<p>Flavours of NUMB</p> <hr/> <p>2 Starters 2 Main Courses 1 Vegetable Dish 1 Dessert 1 Staple</p> <p>\$29.8/pax set</p>	<p>MOST POPULAR</p> <p>A Medley of NUMB Specialties</p> <hr/> <p>2 Starters 3 Main Courses 1 Vegetable Dish 1 Dessert 1 Staple</p> <p>\$34.8/pax set</p>	<p>MOST POPULAR</p> <p>Chef's Signature Sichuan Selection</p> <hr/> <p>2 Starters 3 Main Courses 2 Vegetable Dishes 1 Dessert 1 Staple</p> <p>\$37.8/pax set</p>	<p>The Grand NUMB Feast</p> <hr/> <p>2 Starters 4 Main Courses 2 Vegetable Dishes 1 Dessert 1 Staple</p> <p>\$42.8/pax set</p>
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- Minimum Order: Designed for groups more than 30 pax.
- Flexible menu customisation and drink selection. Add drinks for just +\$2/pax.
- Full set-up fee \$250 applied.
- Prices listed are subjected to GST.



Mini Buffet (Disposable Trays)

A compact buffet experience, offering greater flexibility and easy setup for smaller gatherings and office events.



A Prelude of NUMB

1 Starter
2 Main Courses
1 Vegetable Dish
1 Dessert
1 Staple

\$20.8/pax set

Flavours of NUMB

2 Starters
2 Main Courses
1 Vegetable Dish
1 Dessert
1 Staple

\$23.8/pax set



MOST POPULAR

A Medley of NUMB Specialties

2 Starters
3 Main Courses
1 Vegetable Dish
1 Dessert
1 Staple

\$28.8/pax set



MOST POPULAR

Chef's Signature Sichuan Selection

2 Starters
3 Main Courses
2 Vegetable Dishes
1 Dessert
1 Staple

\$31.8/pax set

The Grand NUMB Feast

2 Starters
4 Main Courses
2 Vegetable Dishes
1 Dessert
1 Staple

\$36.8/pax set

- Convenient Disposable Packaging: All mini buffets delivered in high-quality disposable trays for hassle-free setup and clean up.
- Minimum Order: Ideal for smaller groups with a minimum order for 15+ pax and minimum order value of \$300.
- Flexible menu customisation and drink selection. Add drinks for just +\$2/pax.
- Prices listed are subjected to GST.



Interactive Live Stations

A dynamic culinary station featuring freshly prepared dishes cooked live, creating an engaging dining experience for guests.

Station Type	Description	Price (Per Pax)	Min Pax	Setup Fee (Per Station)	Staff Fee (Mandatory)
Dumpling/Wonton	Fresh hand-made dumplings prepared on-site with customised fillings	\$3	80	\$80	\$200
Mala Tang/Mala Ban	Authentic Sichuan-style spicy soup or dry mix with personalised heat levels	\$5.5	50	\$80	\$200
DIY Noodle Station	Interactive noodle experience where guests create their own combinations	\$5.5	50	\$80	\$200

- Prices listed are subjected to GST.

川麻记



川麻记

Curated Bento Box

Individually curated bento sets offering a convenient and refined dining solution for team gatherings and events.

Minimum Order: Designed for groups more than 10 pax. Minimum order is 5 sets per combination.

- Prices listed are subjected to GST.















Executive Bento

2 Mains
2 Sides
1 Staple
1 Soup

\$20/bento

Menu Selection

Starters




- Street Style Fried Mini Potatoes   
- Tofu Skin with Scallion  
- Cold Beancurd Salad  
- Cucumber Salad  
- Sichuan Pork Belly with Garlic Sauce (+\$3) 
- Prawn with Celtuce in Umami Sauce (+\$3)
- Mouth-watering Spicy Chicken (+\$3)  
- Crunchy Beef Tripe with Yamakurage (+\$3)  

Mains

- Spicy Chilli Chicken   
- Chongqing Chicken Pot  
- Classic Orange Chicken
- Chengdu Fish Fillet in Sour Pickled Soup  
- Green Sichuan Pepper Fish 
- Sweet and Sour Fish Fillet
- Braised Pork Belly with Sichuan Pickles
- Sweet and Sour Pork Fruit Platter
- Sichuan Inspired Homemade Ma Po Tofu   
- Sichuan Spiced Grilled Beef 
- Hunan-style Stir-fried Beef 
- Spicy Snowflake Wagyu Cubes (+\$5)  
- Garlic Shrimp on Vermicelli Noodles with Thai Chili Sauce (+\$3)
- Sichuan Beer-Braised Duck with Potatoes (+\$3)



Vegetables

- Stir-fried Tomato & Egg 
- Stir-fried Jack Beans with Red Chilli  
- Dry Pot Cauliflower  
- Sichuan-Style Stir-Fried Cabbage  
- Stir-fried Baby Bok Choy 



Soup

- Hearty Pork Ribs Soup with Corn and Radish
- Yunnan Wild Mushroom Black Chicken Soup  (+\$4)



Dessert

- Pumpkin Pancake
- Oozy Brown Sugar Mochi



Drinks

- Classic Plum Drink
- Coke Zero
- Sprite
- Wang Lo Kat
- Kumquat Lemon Drink

Staples

- Egg Fried Rice 
- White Rice
- Brown Rice (+\$2)
- Shanghai Fried Rice



Mild



Medium



Hot



Signature



Vegetarian Option Available

(Spice level can be adjusted. Non-spicy options are available)


菜单

前菜


- 叫花土豆 🍷🌿🌶️
- 凉拌豆皮 🌿🌶️
- 凉拌腐竹 🌿🌶️
- 凉拌黄瓜 🌿🌶️
- 蒜泥白肉 (+\$3) 🌶️
- 莴笋虾球 (+\$3) 🌿
- 口水鸡 (+\$3) 🍷🌶️
- 冷吃双脆 (+\$3) 🍷🌶️🌶️




主菜

- 霸道麻辣辣子鸡 🍷🌶️🌶️ 
- 重庆鸡公煲 🍷🌶️
- 酸甜陈皮鸡
- 成都老坛酸菜鱼 🍷🌶️
- 江湖特色青椒鱼 🌶️
- 糖醋鱼块
- 梅菜扣肉
- 酸甜咕咾肉 
- 麻婆豆腐 🍷🌿🌶️
- 四川烧烤牛肉 🌶️
- 小炒黄牛肉 🌶️
- 香辣雪花和牛粒(+\$5) 🍷🌶️
- 蒜蓉焗粉丝虾球(+\$3)
- 绝味土豆烧鸭(+\$3)

时蔬

- 经典番茄炒蛋 🌿
- 干煸四季豆 🌿🌶️
- 干锅花菜 🌿🌶️ 
- 手撕包菜 🌿🌶️
- 清炒小白菜 🌿

汤品

- 养生玉米萝卜排骨汤 
- 云南野山菌乌鸡汤(+\$4) 🍷


主食

- 蛋炒饭 🍷
- 糙米饭 (+\$2)
- 白饭
- 上海炒饭

饮料

- 酸梅汤
- 零度可乐
- 王老吉
- 雪碧
- 金桔柠檬

甜点

- 南瓜饼
- 爆浆红糖糍粑 



(辣度可根据需求调节)

Why Choose NUMB Catering?

川 Restaurant-Grade Quality

Our dishes maintain the same premium quality and authentic flavors as our renowned restaurant.

川 Unique Sichuan Culinary Experience

Featuring signature Sichuan dishes not found in conventional catering menus for a memorable event

川 Media Recognition

Featured in major Singapore publications, validating our position as a premier catering choice.

川 Flexible Service Options

From full-service catering to bento boxes and live stations, tailored to meet diverse event needs.

川 Professional Event Management

Our experienced team ensures seamless execution from planning to service for event success.



OUR IMPACT

LUXE SOCIETY
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Numb Restaurant: A Delightfully Numbing Experience in the Heart of Downtown

March 24, 2023 / No Comments



RESTAURANT

1 Restaurant
2 Marina One
its View
pore 018935
460 1960
for lunch and dinner Mon to
1 am to 3 pm; 5 pm to 10 pm.
d on Sun.

G at Numb is a bit like going to
i and choosing your own puni-
nt. Full flogging, gentle lashing,
n the wrist, what's it going to be?
ver it is, you know by the name
meal here is not going to be a lan-
delicately poised affair.
act, the challenge here isn't about
g off as lightly as possible, but to
to can suffer the most.

mb dishes up tasty torture in the
office tower of Marina One, part of
ster of semi-casual eateries
ed around landscaped greenery
water fountain – which looks in-
ngly more inviting the further you
to the chilli oil depths of Sichuan
ng that it's created.

arge bar takes the spotlight as
styles itself as a place to set your
alight and put it out with booze.
n nurse an after-work craft beer
bble on Numb Numb truffle fries
you contemplate the interior de-
chich looks as if a bunch of slate
some cement screed and wicker
got together and didn't know
o coordinate with each other.
i what it lacks in design polish –
rder by QR code too – Numb
i up for with some gutsy, tongue-
ng Chengdu-inspired fare that hits
here it hurts. But you don't hold it
it them. There's nothing subtle or
scaused – just bold, in-your-face
its that prove there are so many
to try.

l. Numb doesn't go for the kill. It
enough mild options for you to
ate your suffering. But no pain, no
because the hotter it is, the tastier.
of of the pudding is a simple-yet-
punchy pork belly with classic
and chilli sauce (\$518.80). Cold
of boiled pork belly with ample
e and marbling are layered with
ber slices and doused in garlic
oil. This one comes with a two-
medium) warning.
re's enough heat to make your
protest, with that familiar mala
creeping up on you. But you won't
fousing the pork and cucumber
ith the sauce until it's all gone.
ou like your spice journey in baby
the intriguingly named mashed
r with century egg and eggplant
80) combines just a bit of heat and
showmanship.
o wooden bowls appear with a
for you to mash an odd combina-
f jellied black eggs, meltingly soft
int, garlic, green and red chillis in-
savoury, but not spicy. spread.
s something about the century
hat lends a rich umami to the pep-



DINING OUT

Numb Restaurant spices things up with fiery Sichuan fare

The CBD restaurant takes pleasure in diners' pain with its modern take on Chengdu-style cooking. BY JAIME EE



Slices of cold pork belly and cucumbers are doused in a tasty spicy sauce.

per-eggplant mix, but falls just a little short.

The staff are really friendly and helpful, even if they have no concept of spacing out your dishes.

Maybe they don't like seeing empty spots on a table, so ours are very quickly covered by everything we order, all at once.

A cloud of smoke clears to reveal a mountain of shredded applewood-smoked chicken (\$533.80), tossed in a jumble of preserved vegetables, chilli, caramelised onions and peanuts. It's

more smoky than spicy, and more mala-numbing than chilli-spicy. It's fine for some short-term chewing of jammy onions, crunchy peanuts, salty pickle and dry-ish chicken bits, but the novelty dies very quickly.

We much prefer fishing for smooth, slinky slices of sea bass (\$539.80) in the deep, murky, evil-looking depths of mala-infused chilli oil.

With its three-chilli warning, this is the real deal, where your tongue dies happy from the melt-in-the-mouth oil-poached fish, alternated with enoki

mushrooms and soya bean sprouts. The bones left from filleting the fish are deep fried and dunked in too, but aren't really worth the trouble to gnaw.

You can resuscitate your tongue with balls of sweet sour pork (\$532.80) shocked by an ice bath into crunchy cold nuggets – more sharp than sweet – and nestled with fresh strawberries and blueberries. Pretty, but nothing more.

Numb may know how to spice things up, but it doesn't do too badly in the sweet department either.

Brown sugar ice jelly (\$56.80) is a quivering, refreshing treat of clear jelly, shaved ice, peanut powder, cubes of hawthorn and raisins. Another offering, brown sugar mochi (\$513.80) are crunchy-chewy deep-fried sticks dipped in brown sugar syrup, like you tiao and mochi in perfect matrimony.

It isn't often that you choose to eat out and suffer, but at Numb, there's a perverse pleasure that comes with it. Maybe not too often, but this is one punishment we're almost happy to get.

Rating: 6.5

jaime@sph.com.sg



Above, left: Applewood smoked crispy chicken. Above: Numb's semi-casual interior. Below: Century eggs live up a mixture of green chillis and eggplant. PHOTOS: NUMB



WHAT OUR RATINGS MEAN

- 10: The ultimate dining experience
- 9-9.5: Sublime
- 8-8.5: Excellent
- 7-7.5: Good to very good
- 6-6.5: Promising
- 5-5.5: Average

Our review policy: The Business Times pays for all meals at restaurants reviewed on this page. Unless specified, the writer does not accept hosted meals prior to the review's publication.



DANIELFOODDIARY.COM

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Numb Restaurant



Numb Restaurant

CONTACT US



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Phone Number

+65 9460 1960



Store Locations

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One Raffles Quay: #B2-06/07, Singapore S048583

