

NUMB Catering Intro

A New Chinese Catering Experience with a Modern Touch.



ABOUT

numb 川麻记

NUMB Restaurant is an Authentic Sichuan Restaurant with a Modern Touch.

Welcome to NUMB, where we bring you the unique flavors of Sichuan cuisine with a modern twist. Our name, "NUMB," is derived from the Chinese term 麻辣(ma la), which translates to "numb."





In the Sichuan dialect, the word "Ma" (NUMB) carries a dual significance. It not only describes a particular taste but also conveys the state of being tipsy. This linguistic duality captures the essence of Sichuan people's lifestyle, which is characterized by a blend of spiciness and relaxation. The term "NUMB" embodies their fondness for flavorful cuisine while embracing a laid-back approach to life.

麻不仅代表一种味道，更是四川文化的一个缩影。闲逸、风韵、有进有退的生活态度，与麻辣鲜香的川菜和回味无穷的茶酒文化，共同打造一个川式生活方式。



DROP-OFF CATERING

\$40/pax set

- 3 starter
- 5 main courses
- 2 vegetable dish
- 1 fried rice
- 1 dessert

\$35/pax set

- 2 starter
- 4 main courses
- 2 vegetable dish
- 1 fried rice
- 1 dessert

\$30/pax set

- 2 starter
- 3 main courses
- 2 vegetable dish
- 1 fried rice



*** Fruit & Cold drinks are both separately charged at \$2/pax**

*** Min for 15 pax and price is before GST**

*** Feel free to reach out to our staff for a more customized catering option**

FULL EVENTS SET UP CATERING

\$45/pax set

- 3 starter
- 5 main courses
- 2 vegetable dish
- 1 fried rice
- 1 dessert

\$40/pax set

- 2 starter
- 4 main courses
- 2 vegetable dish
- 1 fried rice
- 1 dessert

\$35/pax set

- 2 starter
- 3 main courses
- 2 vegetable dish
- 1 fried rice

*** Fruit & Cold drinks are both separately charged at \$2/pax**

*** Min for 30 pax and price is before GST**

*** Additional set-up fee and two way delivery fee will apply**

*** Feel free to reach out to our staff for a more customized catering option**



CATERING MENU

Starter

- Street Style Fried Mini Potatoes
- Mouth-watering Spicy Chicken
- Crunchy Beef Tripe with Yamakurage
- Tofu Skin with Chili Oil
- Prawn with Asparagus in Umami Sauce
- Iberico Pork Belly with Garlic Sauce

川式凉菜

Numb · 叫花土豆 🍷 🌿 🌶️

Numb · 口水双椒鸡 🍷 🌶️

冷吃双脆 (贡菜+毛肚) 🍷 🌶️ 🌶️

红油豆腐皮 🌶️

鲜翠芦笋拌虾球

蒜泥白肉(伊比利亚黑猪肉)



🌶️ Mild 微辣 🌶️🌶️ Medium 中辣 🌶️🌶️🌶️ Hot 特辣 🍷 Signature 招牌 🌿 Vegetarian Option Available 可素

CATERING MENU

Main Course

- Spicy Chilli Chicken w Fried Dough Twist
- Sichuan Beer-Braised Duck with Potatoes
- Chongqing Chicken Pot
- Chengdu Seabass in Sour Pickled Soup
- Braised Pork Belly with Sichuan Pickles
- Sweet and Sour Pork Fruit Platter
- Sichuan Inspired Homemade Ma Po Tofu
- Stir-Fried Beef with Fresh Chili and Ginger
- Beijing-style Roasted Duck Cubes

川式主菜

霸道麻花辣子鸡 🌶️🌶️

绝味啤酒土豆烧鸭 🌶️

重庆鸡公煲 🌶️

成都老坛酸菜鱼 🍷 🌶️

家常梅菜扣肉

菠萝咕咾肉 🍷

古法.麻婆豆腐 🍷 🌿 🌶️

鲜椒仔姜牛肉 🌶️

京酱烤鸭粒



🌶️ Mild 微辣 🌶️🌶️ Medium 中辣 🌶️🌶️🌶️ Hot 特辣 🍷 Signature 招牌 🌿 Vegetarian Option Available 可素

CATERING MENU

Vegetables

- Stir-Fried Tomato Egg
- Cauliflowers Dry Pot
- Stir-fried Jack Beans with Red Chilis and Sichuan Pickles
- Poached Chinese Lettuce

田园时蔬

- 经典番茄炒蛋 
- 干锅盆盆花菜 
- 干煸四季豆  
- 白灼油麦菜

 Mild 微辣  Medium 中辣  Hot 特辣  Signature 招牌  Vegetarian Option Available 可素

CATERING MENU

Staple Rice 主食

- Yangzhou Fried Rice 扬州炒饭
- Egg Fried Rice 蛋炒饭

Cold drinks 冷饮

- Classic Plum Drink 经典酸梅汤
- Coke 可乐
- Coke Zero 零度可乐
- Sprite 雪碧
- Wang Lo Kat 王老吉

Dessert & Fruit 甜品 & 水果

- Pumpkin Pancake 南瓜饼 
- Oozy Brown Sugar Mochi 爆浆红糖糍粑 
- Osmanthus Coconut Cake 桂花椰汁糕
- Ice Jelly with Rice Balls 红糖冰粉
- Seasonal Fruit 时令水果

 Signature 招牌  Vegetarian Option Available 可素



CATERING BENTO BOX

Bento Box

- Special Selection
- Classic Sichuan Mains
- Vegetable
- Appetizer
- Base

Features



















- Customized Choices
- Healthy Combination
- Specialty Flavors
- Top-up Choices

Top-up

Premium Meat | Brown Rice | Add-on Soup | Add-on Dessert

- * Prices are before GST
- * Minimum order of 15 persons with the same set menu
- * Reach out for bento box menu selections

BENTO BOX

\$25/Bento						
1 甄选主菜 + 1 经典川味 + 2 田园时蔬 + 1 主食 + 1 炖汤 or 甜品						
甄选主菜 Special Main (Select 1)	菠萝咕老肉 Sweet and Sour Pork Fruit Platter 	家常梅菜扣肉 Tender Pork Belly with Meicai	鲜椒仔姜牛肉 Stir-Fried Beef With Fresh Chili and Ginger 	蒜泥白肉 Iberico Pork Belly with Garlic Sauce 	金汤鲜虾丝瓜煲 Prawn with Luffa in Golden Broth 	黑胡椒和牛粒 Black Pepper Wagyu Beef Cubes Top Up \$6
经典川味 Classic Sichuan (Select 1)	啤酒土豆烧鸭 Sichuan Beer-Braised Duck with Potatoes 	古法·麻婆豆腐 Classic Ma Po Tofu   	霸道麻花辣子鸡 Spicy Chilli Chicken  	口水双椒鸡 Numb Mouth-watering Spicy Chicken  	经典酸菜鱼 Seabass in Sour Pickled Soup 	香辣和牛粒 Wagyu Beef Cubes Top Up \$6  
田园时蔬 Vegetable (Select 2)	干煸四季豆 Stir-fried Jack Beans with Red Chillis and Pickles  	Numb·叫花土豆 Sichuan Street Style Fried Mini Potatoes	蒜蓉西蓝花 Stir Fried Broccoli with Garlic	清炒小白菜 Stir-Fried Baby Bok Choy	经典番茄炒蛋 Stir-Fried Tomato Egg 	干锅盆盆花菜 Cauliflowers Dry Pot Top Up \$2

BENTO BOX

\$25/Bento 1 甄选主菜 Special Main + 1 经典川味 Classic Sichuan + 2 田园时蔬 Vegetables + 1 主食 Staple Rice + 1 炖汤 or 甜品 Soup or Dessert

主食 
Staple Rice

(Select 1)

珍珠白米饭
White Pearl Rice

薏仁糙米饭
Brown Rice with Barley

Top Up \$2

锅气炒面
Wok Hei Chow Mein

Top Up \$3

暖心煲汤
Hearty Soup

(Choose Soup or Dessert)

养生玉米萝卜排骨汤
Hearty Pork Ribs Soup w
Corn and Raddish

清爽甜点 
Dessert

(Choose Soup or Dessert)

桂花椰汁糕 Osmanthus
Coconut Cake

经典红糖冰粉 Traditional
Brown Sugar Ice Jelly

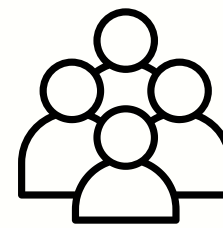
爆浆红糖糍粑 
Oozy Brown Sugar Mochi

- Prices are before GST
- Minimum order of 15 persons with the same set menu
- Reach out for bento box menu selections



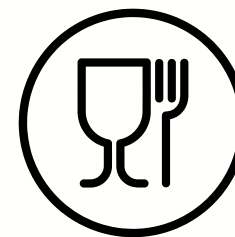
LIVE COOKING STATION

Enhance your guests' culinary experience by featuring an on-site chef, showcasing exquisite workmanship, and serving your guests with a personalized touch.



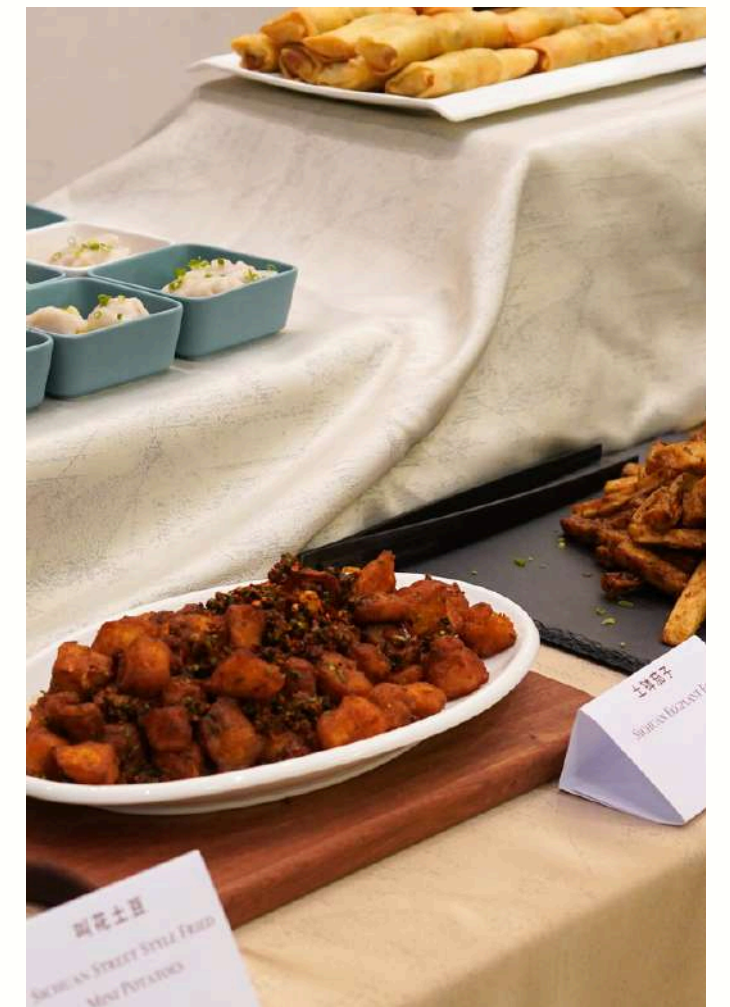
Min Ordering

From 50 Pax



Live Station

- Ma La Tang
- Noodle
- Dumpling
- Wonton



numb

OUR IMPACT



LUXE SOCIETY
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LIVING

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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 a doctor and choosing your own punishment. Full flogging, gentle lashing, or the wrist, what's it going to be? Whatever it is, you know by the name of the meal here is not going to be a land delicately poised affair. In fact, the challenge here isn't about going off as lightly as possible, but to so can suffer the most. Numb dishes up tasty torture in the office tower of Marina One, part of a cluster of semi-casual eateries nestled around landscaped greenery and a water fountain - which looks intriguingly more inviting the further you get to the chilli oil depths of Sichuan than that it's created. The large bar takes the spotlight as it styles itself as a place to set your alight and put it out with booze. In a nurse an after-work craft beer bubble on Numb Numb truffle fries you contemplate the interior which looks as if a bunch of slate some cement screed and wicker got together and didn't know how to coordinate with each other. What it lacks in design polish - order by QR code too - Numb is up for with some gutsy, tongue-tonguing Chengdu-inspired fare that hits here it hurts. But you don't hold it against them. There's nothing subtle or stiticated - just bold, in-your-face dishes that prove there are so many to cry. In Numb doesn't go for the kill. It's enough mild options for you to stave your suffering. But no pain, no pleasure the hotter it is, the tastier. One of the puddings is a simple-yet-punchy pork belly with classic and chilli sauce (\$18.80). Cold of boiled pork belly with ample oil and marbling are layered with other slices and doused in garlic oil. This one comes with a two-medium warning. There's enough heat to make your protest, with that familiar mala creeping up on you. But you won't be losing the pork and cucumber with the sauce until it's all gone. You like your spice journey in baby steps the intriguingly named mashed root with century egg and eggplant 80 combines just a bit of heat and showmanship. Wooden bowls appear with a for you to mash an odd combination of jellied black eggs, meltingly soft onion, garlic, green and red chillis in savoury, but not spicy, spread. It's something about the century

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 (\$53.80), tossed in a jumble of preserved vegetables, chilli, 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 (\$53.80) 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-



Above, left: Applewood smoked crispy chicken. Above: Numb's semi-casual interior. Below: Century eggs liven 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.



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Numb Restaurant



Numb Restaurant

AUGUST 2025

STAY IN TOUCH WITH US, THANK YOU!



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Phone Number

+65 9460 1960



Store Locations

NUMB Restaurant:

Marina One: #01-12, 5 Straits View, Marina One West Tower, Singapore S018935

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

