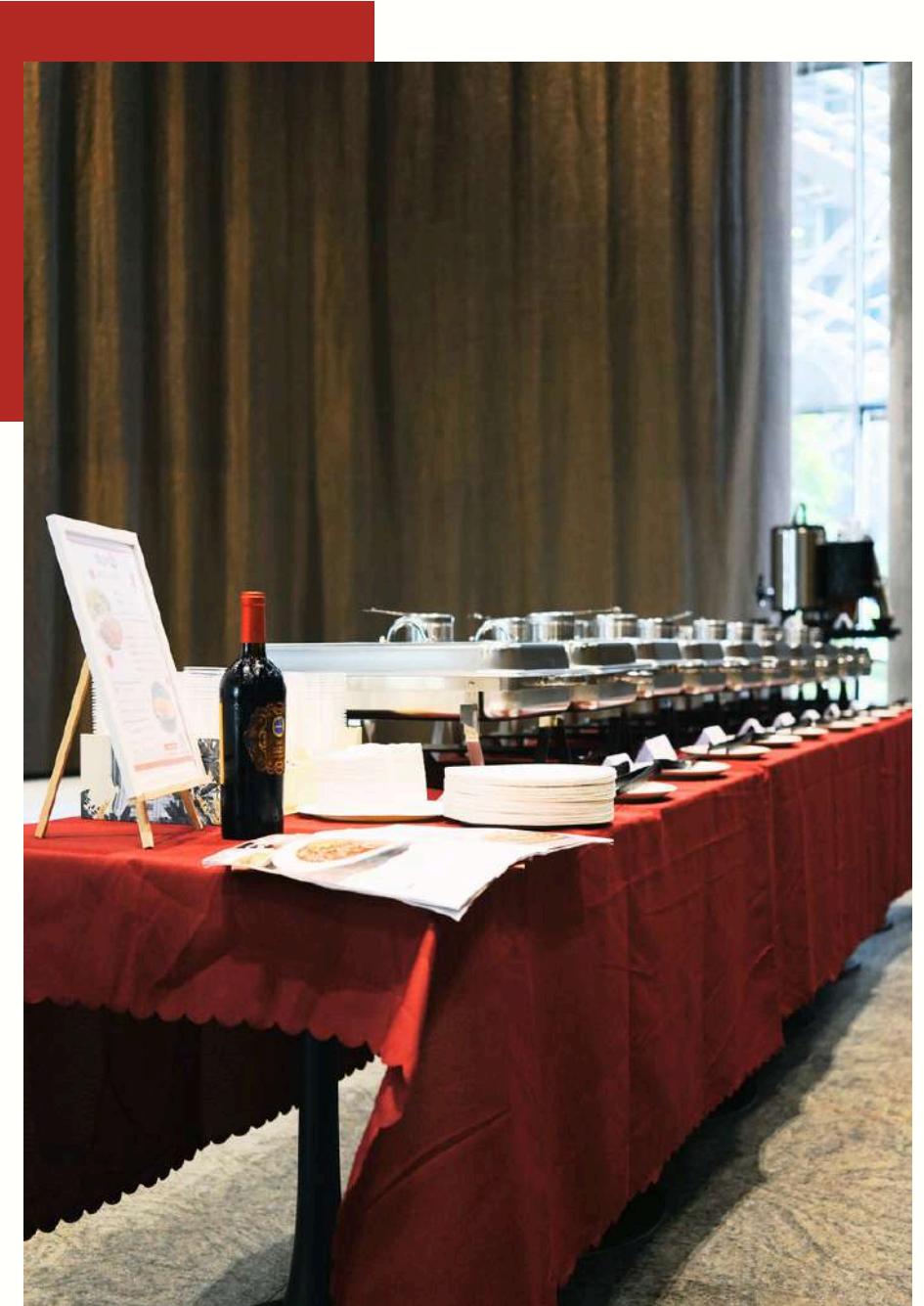




NUMB Catering Intro

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
- Egg Fried Rice

扬州炒饭
蛋炒饭

Cold drinks 冷饮

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

经典酸梅汤
可乐
零度可乐
雪碧
王老吉

Dessert & Fruit 甜品 & 水果

- Pumpkin Pancake
- Oozy Brown Sugar Mochi
- Osmanthus Coconut Cake
- Ice Jelly with Rice Balls
- Seasonal Fruit

南瓜饼 
爆浆红糖糍粑 
桂花椰汁糕
红糖冰粉
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
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

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 Chillies 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 焖汤 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

锅气炒面
Wok Hei Chow Mein

Top Up \$2

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 Radish

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

 Signature 捷牌  Vegetarian Option Available 可素

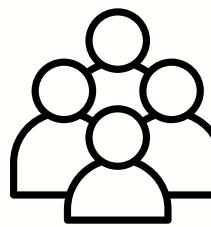
AUGUST 2025

- 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.

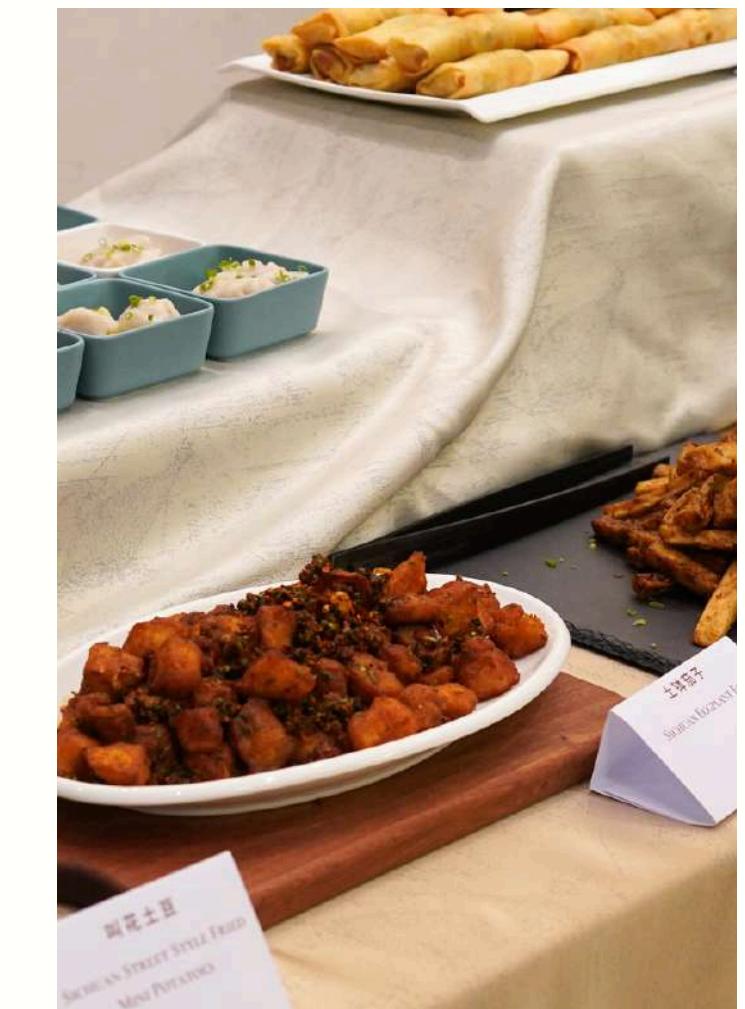


**Min Ordering
From 50 Pax**



Live Station

- Ma La Tang
- Noodle
- Dumpling
- Wonton



numb

OUR IMPACT



LIVING STYLE WINE & DINE ENTERTAINMENT TRAVEL

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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,
 Sun

G at Numb is a bit like going to and choosing your own punishment. Full flogging, gentle lashing, in the wrist, what's it going to be? ever it is, you know by the name meal here is not going to be a languidly poised affair. fact, the challenge here isn't about g off as lightly as possible, but to so can suffer the most. mb dishes up tasty torture in the tower of Marina One, part of a cluster of semi-casual eateries around landscaped greenery water fountain - which looks inly more inviting the further you into the chilli oil depths of Sichuan 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.

in nurse an after-work craft beer

ible on Numb Numb truffle fries

you contemplate the interior de-

hich looks as if a bunch of slate

some cement screed and wicker

got together and didn't know

o coordinate with each other.

what it lacks in design polish -

order by QR code too - Numb

up for some gutsy, tongue-

Chengdu-inspired fare that hits

here it hurts. But you don't hold it

it there. There's nothing subtle or

stated - just bold, in-your-face

that prove there are so many

to cry.

I, Numb doesn't go for the kill. It

enough mild options for you to

ste your suffering. But no pain, no

because the hotter it is, the tastier.

of the pudding is a simple-yet-

punchy pork belly with classic

and chilli sauce (\$18.80). Cold

of boiled pork belly with ample

and marbling are layered with

iber 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 male

creeping up on you. But you won't

lounging the pork and cucumber

ith the sauce until it's all gone.

ou like your spice journey in baby

80 combines just a bit of heat and

showmanship.

o wooden bowls appear with a

for you to mash an odd combin-

jellied black eggs, meltingly soft

int, garlic, green and red chillis in-

avoury, but not spicy, spread.

'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.

more smokey than spicy, and more 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.

May be 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 (\$33.80), tossed in a

jumble of preserved vegetables, chilli,

With its three-chilli warning, this is

the real deal, where your tongue dies

happy from the melt-in-the-mouth oil-

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 (\$32.80) 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 (\$13.80) are crunchy-chewy deep-fried sticks dipped into brown sugar syrup, like you tao 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



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
 Newest In Singapore, Best Around The World | "They all ate & were satisfied" | Daniel Ang

Numb Restaurant



Numb Restaurant



STAY IN TOUCH WITH US, THANK YOU!



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numb.restaurant@gmail.com



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

numb 川麻記