

香港,就像港剧一样,让您时刻充满期待,想知道下一刻是什么。樂天小 香港以活泼亮丽的内部装潢凸显出粤菜馆充满活力的特征。开放式的 厨房让食客能一览厨师灵巧的烤肉技巧和精美的港式甜点制作过程。 除此之外,樂天小香港也提供最受欢迎的传统小吃如粥、饭、烧腊以及 食客们想吃到的各色美食。津津乐道的粤菜,活泼愉悦的就餐环境,食客 们在樂天小香港就犹如 置身于充满浓浓爱意的香港。

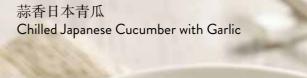
Like Hong Kong dramas, Canton Paradise keeps you in anticipation, wanting to know what the next moment brings. Canton Paradise spells oriental chic with vibrant chirpy interiors akin to the bustling activities present in Cantonese eateries. Savour a slice of Shunde (Guangdong province), the birthplace of Cantonese fare at Canton Paradise. Serving an assortment of roasted meats, a signature of our restaurant, our extensive menu also features dim sum delights and traditional favourites like congee, rice dishes which will amaze and delight diners.

Relish the finest Cantonese fare, soak in the bustling atmosphere and pursue the love affair with the best of Hong Kong at Canton Paradise.

X0酱炒萝卜糕 Stir-fried Carrot Cake in XO Sauce



清爽黑云耳 Chilled Black Fungus with Minced Garlic and Chilli





肉松炸茄子 Crisp-fried Eggplant with Pork Floss



烧椒皮蛋 Century Egg with Vinaigrette and Chilli Oil



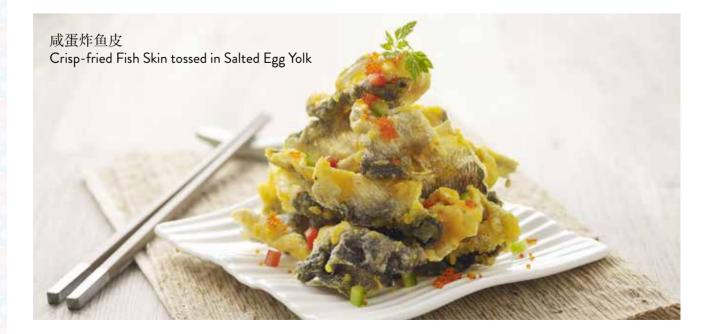
脆皮椒盐豆腐 Crisp-fried Tofu with Salt and Pepper

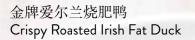




## 小食 APPETISER

	每份 Per Portion
烧椒皮蛋 Century Egg with Vinaigrette and Chilli Oil	\$8.00
蒜香日本青瓜 Chilled Japanese Cucumber with Garlic	\$9.30
清爽黑云耳 Chilled Black Fungus with Minced Garlic and Chilli	\$9.30
脆皮椒盐豆腐 Crisp-fried Tofu with Salt and Pepper	\$11.80
■ XO酱炒萝卜糕 Stir-fried Carrot Cake in XO Sauce (Contains Prawn)	\$12.80
肉松炸茄子 Crisp-fried Eggplant with Pork Floss	\$12.80
酥炸咸蛋鱼皮 Crisp-fried Fish Skin tossed with Salted Egg Yolk	\$13.80





水晶真味鸡 Steamed Kampong Chicken in Canton Style

脆皮烧腩肉 Crackling Pork Belly





烧味双拼 BBQ Combination (2 varieties)

秘制黑叉烧 Charred BBQ Pork

#### 港式烧味 H.K. ROAST FARE

秘制黑叉烧 Charred BBQ Pork with Honey Sauce

脆皮烧腩肉 Crackling Pork Belly

▲ 金牌爱尔兰烧肥鸭 Crispy Roasted Irish Fat Duck

> 水晶真味鸡 Steamed Kampong Chicken in Canton Style

烧味双拼 <sup>♀</sup> BBQ Combination (2 varieties) \$18.30

每份 Per Portion

\$17.30

\$20.80 例 Regular<sup>◆</sup> \$38.90 半只 Half

\$15.80 例 Regular<sup>◆</sup> \$27.80 半只 Half

\$26.80

#### <sup>◎</sup>烧味选择 Selection of roast specialties:

- 秘制黑叉烧 Charred BBQ Pork with Honey Sauce
- 金牌爱尔兰烧肥鸭 Crispy Roasted Irish Fat Duck
- 水晶真味鸡 Steamed Kampong Chicken in Canton Style

♥更换选择 Upgrade options:	另加 Additional:
● 鸡腿 Chicken Drumstick	\$2.00
● 鸭腿 Duck Drumstick	\$3.00
● 脆皮烧腩肉 Crackling Pork Belly	\$2.00

虫草花炖鸡汤 Double-Boiled Superior Chicken Soup with Cordyceps Flower

西洋菜炖排骨 Pork Rib Soup with Watercress

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# 汤品 SOUP

	每位 Per Person
海鲜酸辣汤 Seafood Hot and Spicy Soup (Contains Prawn)	\$10.80
▲ 清炖鸡汤 Double-Boiled Superior Chicken Soup	\$12.80
重 电草花炖鸡汤     Double-Boiled Superior Chicken Soup with Cordyceps Flower	\$14.80
西洋菜炖排骨 Pork Rib Soup with Watercress	\$13.80



辣辣地酸菜沸腾鱼 Poached Sliced Fish with Pickled Cabbage in Szechuan Style

川味水煮肥牛 Poached Marbled Beef in Szechuan Style

#### 四川菜 SZECHUAN SPECIALTY

	每份 Per Portion
■ 辣辣地酸菜沸腾鱼 Poached Sliced Fish with Pickled Cabbage in Szechuan Style	\$35.80
川味沸腾水煮鱼 Poached Sliced Fish in Szechuan Style	\$35.80
川味水煮肥牛 Poached Marbled Beef in Szechuan Style	\$35.80

可选择 Choice of:

- 小辣 Mild Spicy ♥
- 中辣 Spicy 👖
- 大辣 Extra Spicy 🚻



黄金焗波士顿龙虾 Boston Lobster Tossed with Salted Egg Yolk 黑椒波士顿龙虾 Stir-fried Boston Lobster with Black Pepper Sauce



港蒸星斑 Steamed Star Garoupa with Supreme Soya Sauce

油浸笋壳鱼 Deep-fried Soon Hock

师傅蒸笋壳鱼 Steamed Soon Hock with Minced Garlic and Ginger

#### 活海鲜 LIVE SEAFOOD

波士顿龙虾 Boston Lobster	<b>\$68.00</b> 每只 per pc (Approximately 600g)
烹饪法 Methods of preparation: • 姜葱焗 Stir-fried with Ginger and Shallots • 黄金焗 Tossed with Salted Egg Yolk • 黑椒 Stir-fried with Black Pepper Sauce 另加 Additional Top Up: 伊面Ee-Fu Noodles	\$10.00 (R) \$15.00 (M) \$20.00 (L)
笋壳鱼 Soon Hock	<b>\$11</b> 每100克 per 100g
星斑 Star Garoupa	<b>\$14</b> 每100克 per 100g
烹饪法 Methods of preparation: • 港蒸 Steamed with Supreme Soya Sauce	

- 油浸 Deep-fried
- 糖醋酱 Sweet and Sour Sauce
- 豉汁蒸 Steamed with Black Bean Sauce
- 蒜香蒸 Steamed with Minced Garlic
- 师傅蒸 Steamed with Minced Garlic and Ginger



咸蛋虾球 Crisp-fried Crystal Prawns tossed with Salted Egg Yolk

砂锅药材明<mark>虾</mark> Drunken Sea Prawns with Chinese Herbs in Claypot



油浸鲽鱼 Crisp-fried Flounder with Superior Soya Sauce

豉油皇明虾 Wok-fried Sea Prawns in Supreme Soya Sauce



胡椒焗明虾 Wok-fried Sea Prawns tossed with Pepper

## 海鲜 SEAFOOD

	姜葱炒鱼片 Stir-fried Sliced Fish with Ginger and Spring Onion	例 Regular \$22.80
	豉椒炒鱼片 Stir-fried Sliced Fish with Black Bean Sauce	\$22.80
	清蒸鲽鱼 Steamed Flounder in Hong Kong Style	\$28.80
	师傅蒸鲽鱼 Steamed Flounder with Minced Garlic and Chilli	\$28.80
	油浸鲽鱼 Crisp-fried Flounder with Supreme Soya Sauce	\$28.80
	豉油皇明虾 Wok-fried Sea Prawns in Supreme Soya Sauce	\$25.80
	上海焗明虾 Baked Sea Prawns tossed with Superior Stock	\$25.80
	胡椒焗明虾 Wok-fried Sea Prawns tossed with Pepper	\$25.80
	砂锅药材明虾 Drunken Sea Prawns with Chinese Herbs in Claypot	\$27.80
香	咸蛋虾球 Crisp-fried Crystal Prawns tossed with Salted Egg Yolk	\$25.80
	芥末虾球 Crisp-fried Crystal Prawns tossed with Wasabi Mayonnaise	\$25.80
	沙律虾球 Crisp-fried Crystal Prawns tossed with Salad Sauce	\$25.80

 ■ 厨师推荐 CHEFS RECOMMENDATION
 菜单上标明价格的份量为例,中份为1.5倍,大份为2倍。

 MENU LISTED PRICES ARE FOR REGULAR SERVINGS, PRICES FOR MEDIUM SERVINGS ARE AT 1.5 TIMES AND LARGE SERVINGS ARE AT 2 TIMES OF THE LISTED PRICES.
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京都排骨王 Imperial Sweet and Sour Pork Ribs 咕噜肉 Sweet and Sour Pork

避风塘蒜香骨 Deep-fried Pork Ribs with Minced Garlic

黑椒爆肥牛 Stir-fried Sliced Marbled Beef with Black Pepper

## 肉类 MEAT AND POULTRY

		例 Regular
	咕噜肉 Sweet and Sour Pork	\$17.80
	京都排骨王 Imperial Sweet and Sour Pork Ribs	\$18.80
	豉油皇炒猪颈肉 Stir-fried Tender Pork Collar with Supreme Soya Sauce	\$19.80
香	避风塘蒜香骨 Deep-fried Pork Ribs with Minced Garlic	\$22.80
	蜜汁黑椒排骨 Honey Black Pepper Pork Ribs	\$22.80
	豉椒鸡柳 Stir-fried Chicken Fillet with Black Bean Sauce	\$17.80
	宫保鸡柳 Stir-fried Gong Bao Chicken Fillet	\$17.80
	姜葱炒美国肥牛 Stir-fried Sliced US Marbled Beef with Ginger and Spring Onion	\$26.80
香	黑椒爆美国肥牛 Stir-fried Sliced US Marbled Beef with Black Pepper	\$26.80

客家煎酿豆腐 Pan-seared Hakka Stuffed Tofu

清蒸山水豆腐 Steamed Spring Water Tofu in Supreme Soya Sauce 虾酱腩肉山水豆腐 Steamed Spring Water Tofu with Shrimp Paste and Pork Belly



野菌焖豆腐 Braised Firm Tofu with Assorted Mushrooms

# 豆腐 TOFU

		例 Regular
	清蒸山水豆腐 Steamed Spring Water Tofu in Supreme Soya Sauce	\$11.80
香	] 鱼香肉汁山水豆腐 Steamed Spring Water Tofu with Minced Pork and Salted Fish	\$16.80
	虾酱腩肉山水豆腐 Steamed Spring Water Tofu with Shrimp Paste and Pork Belly	\$16.80
	客家煎酿豆腐 Pan-seared Hakka Stuffed Tofu	\$15.80
香	] 虾酱火腩豆腐煲 Braised Tofu with Shrimp Paste and Pork Belly in Claypot	\$20.80
	野菌焖豆腐 Braised Firm Tofu with Assorted Mushrooms	\$18.80

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 唐师推荐 CHEF'S RECOMMENDATION
 東 食 VEGATARIAN
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肉碎上汤金银蛋苋菜 Poached Chinese Spinach with Trio Eggs 蒜茸炒菠菜 Stir-fried Spinach with Garlic

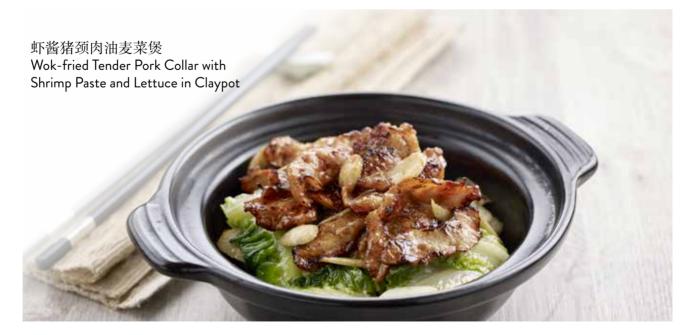
榄菜四季豆 Stir-fried French Beans with Minced Pork and Preserved Olive Vegetables (Contains Prawn)

蒜片松菌青龙菜 Stir-fried Chinese Chives and Wild Mushrooms with Garlic

恭蓉炒香港芥兰 Stir-fried Hong Kong Kai Lan with Garlic

# 蔬菜 VEGETABLE

		例 Regular
	清炒油麦菜 Stir-fried Lettuce	\$15.80
	蒜子粒炒菜心 Stir-fried Cai Xin with Garlic	\$15.80
	蒜茸炒菠菜 Stir-fried Spinach with Garlic	\$15.80
	蒜蓉炒香港芥兰 Stir-fried Hong Kong Kai Lan with Garlic	\$16.80
香	榄菜四季豆 Stir-fried French Beans with Minced Pork and Preserved Olive Vegetables (Contains Prawn)	\$16.80
	蒜片松菌青龙菜 Stir-fried Chinese Chives and Wild Mushrooms with Garlic	\$16.80
	肉碎上汤金银蛋苋菜 Poached Chinese Spinach with Egg Trio and Minced Pork	\$17.80
香	虾酱猪颈肉油麦菜煲 Wok-fried Tender Pork Collar with Shrimp Paste and Lettuce in Claypot	\$19.80



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XO酱玻璃虾焖米粉 Stewed Vermicelli with Crystal Prawns in XO Sauce

虾仁炒饭 Shrimp Fried Rice

海鲜滑蛋河粉 Braised Hor Fun with Seafood

扬州炒饭 Yang Zhou Fried Rice 虾籽焖伊面 Stewed Ee-Fu Noodles with Shrimp Roe

# 饭面 RICE & NOODLE

	彻 Regular
扬州炒饭 Yang Zhou Fried Rice (Contains Prawn)	\$16.80
咸鱼鸡粒炒饭 Fried Rice with Salted Fish and Diced Chicken	\$16.80
虾仁炒饭 Shrimp Fried Rice	\$16.80
干烧伊面 Stewed Ee-Fu Noodle	\$17.80
虾籽焖伊面 Stewed Ee-Fu Noodle with Shrimp Roe	\$17.80
干炒牛肉河 Stir-fried Hor Fun with Sliced Beef	\$18.80
海鲜滑蛋河粉 Braised Hor Fun with Seafood (Contains Prawn)	\$18.80
XO酱玻璃虾焖米粉 Stewed Vermicelli with Crystal Prawn in XO Sauce	\$18.80
	Yang Zhou Fried Rice (Contains Prawn) 咸鱼鸡粒炒饭 Fried Rice with Salted Fish and Diced Chicken 虾仁炒饭 Shrimp Fried Rice 干烧伊面 Stewed Ee-Fu Noodle 虾籽焖伊面 Stewed Ee-Fu Noodle with Shrimp Roe 干炒牛肉河 Stir-fried Hor Fun with Sliced Beef 海鲜滑蛋河粉 Braised Hor Fun with Seafood (Contains Prawn) XO酱玻璃虾焖米粉

# 甜品 DESSERT

芦荟酸柑梅子冻 Chilled Aloe Vera with Lime Juice and Sour Plum	每位 Person <b>\$5.30</b>
牛油果布丁 Avocado Pudding	\$5.80
杨枝甘露 Mango Purée with Sago and Pomelo	\$5.80
银耳炖桃胶(热/冷) Double-boiled Peach Resin (Hot/Cold)	\$5.80



# 饮料 BEVERAGE

至尊奶茶 ( 热/冷 ) Milk Tea (Hot/Cold)	\$3.90 (热)每杯 Per Glass \$4.60 (冷)每杯 Per Glass
鲜柠檬蜜糖水 (热/冷 ) Fresh Honey Lemon (Hot/Cold)	<b>\$3.90</b> 每杯 Per Glass
柠檬西洋菜蜜 ( 热/冷 ) Watercress Honey Lemon Drink (Hot/Cold)	<b>\$3.90</b> 每杯 Per Glass
薏米水 ( 热/冷 ) Barley (Hot/Cold)	<b>\$3.20</b> 每杯 Per Glass
马蹄水 ( 热/冷 ) Water Chestnut (Hot/Cold)	<b>\$3.20</b> 每杯 Per Glass
港式冻柠茶 Ice Lemon Tea	<b>\$3.90</b> 每杯 Per Glass
可乐 Coke	<b>\$3.60</b> 每罐 Per Can
零度可乐 Coke Zero	<b>\$3.60</b> 每罐 Per Can
雪碧 Sprite	<b>\$3.60</b> 每罐 Per Can
苹果汁 Fruit Tree Apple Juice	\$3.60 每瓶 Per Bottle
瓶装食用水 Bottled Drinking Water	<b>\$2.30</b> 每瓶 Per Bottle
嘉士伯啤酒 Carlsberg Pilsner	<b>\$9.00</b> 每罐 Per Can
中国花雕酒 Shaoxing Wine	\$88.00 每瓶 Per Bottle
糯米沱普洱茶 Glutinous Rice Pu-Erh Tea	\$2.50 每位 Per Person
菊普茶 Chrysanthemum Pu-Erh Tea	\$2.50 每位 Per Person
菊花茶 Chrysanthemum Tea	\$2.30 每位 Per Person
开水 ( 温/冷 ) Water (Warm/Cold)	\$0.30 每位 Per Person



#### Creating New Dimensions of Dining Pleasure

Poised as a diners' paradise, Paradise Group offers gourmet menus of exceptional value in a wide variety of restaurant concepts together with a catering arm.

Promising a sensorial experience with service from the heart, every concept immerses the diner in an atmosphere that captures the finer points of its unique culture, particularly the finest from its rich array of culinary delights.

True to our mission to improve, enhance and create for our customers' ultimate experiential enjoyment, Paradise Group marries tradition with innovation - a match that, as they say, is made in heaven.

Serving you from more than 100 restaurants globally across multiple dining concepts.

