

樂天

小香港

CANTON
PARADISE



ESSENCE OF HONG KONG

套餐

SET MENU A

小食拼盘

(XO萝卜糕, 脆皮椒盐豆腐)

APPETISER PLATTER

(WOK-FRIED CARROT CAKE IN XO SAUCE,
CRISP-FRIED TOFU WITH SALT AND PEPPER)

鲜虾蒸肠粉

STEAMED RICE ROLLS WITH FRESH PRAWN FILLING

水晶真味鸡 (例)

STEAMED KAMPONG CHICKEN IN CANTON STYLE

蒜茸炒波菜

STIR-FRIED SPINACH WITH GARLIC

扬州炒饭

YANG ZHOU FRIED RICE

清凉椰子露

CHILLED JELLY WITH SHREDDED COCONUT IN COCONUT MILK

\$68.80 (FOR 2 PERSONS, 二位)

*Price is subject to service charge and 7% GST. Items in set menu are available while stocks last.
Corkage fee applies for BYO wines. P\$ accumulation entitlement not valid with ordering of set menus.
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套餐

SET MENU B

南乳炸松菇

CRISP-FRIED SHIMEJI MUSHROOM
IN FERMENTED BEAN PASTE

鲜虾蒸肠粉

STEAMED RICE ROLLS WITH FRESH PRAWN FILLING

虫草花炖鸡汤

DOUBLE-BOILED SUPERIOR CHICKEN SOUP
WITH CORDYCEPS FLOWER

金牌烧肥鸭 (例)

CRISPY ROASTED IRISH DUCK

上汤金银蛋苋菜

POACHED CHINESE SPINACH WITH EGG TRIO IN SUPERIOR STOCK

虾籽焖伊面

STEWED EE-MIAN NOODLES WITH DRIED SHRIMPS

杨枝甘露

MANGO PURÉE WITH SAGO AND POMELO

\$96.80 (FOR 2 PERSONS, 二位)

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套餐

SET MENU C

鲜虾蒸肠粉

STEAMED RICE ROLLS WITH FRESH PRAWN FILLING

虫草花炖鸡汤

DOUBLE-BOILED SUPERIOR CHICKEN SOUP
WITH CORDYCEPS FLOWER

烧味双拼

(水晶真味鸡, 脆皮烧腩肉)

BBQ COMBINATION PLATTER

(STEAMED KAMPONG CHICKEN IN CANTON STYLE
AND CRACKLING PORK BELLY)

樱花虾葱油手工豆腐

DRIED SAKURA SHRIMPS WITH SCALLION OIL TOFU

蒜茸炒菠菜

STIR-FRIED SPINACH WITH GARLIC

咸鱼鸡粒炒饭

FRIED RICE WITH SALTED FISH AND DICED CHICKEN

芦荟酸柑梅子冻

CHILLED ALOE VERA
WITH LIME JUICE AND SOUR PLUM

\$158.00 (FOR 4 PERSONS, 四位)

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套餐

SET MENU D

小食拼盘

(XO萝卜糕, 酥炸咸蛋鱼皮)

APPETISER PLATTER

(WOK-FRIED CARROT CAKE IN XO SAUCE,
CRISP-FRIED FISH SKIN WITH SALTED EGG YOLK)

虫草花炖鸡汤

DOUBLE-BOILED SUPERIOR CHICKEN SOUP
WITH CORDYCEPS FLOWER

烧味双拼

(秘制肥婆叉烧, 金牌烧肥鸭)

BBQ COMBINATION PLATTER

(BBQ PORK BELLY WITH HONEY SAUCE,
CRISPY ROASTED IRISH DUCK)

咸鱼鸡粒豆腐煲

STIR-FRIED DICED CHICKEN WITH TOFU
AND SALTED FISH IN CLAYPOT

蒜茸炒芥兰

STIR-FRIED KAI LAN WITH GARLIC

豉油皇炒生面

WOK-FRIED EGG NOODLE IN SUPERIOR SOYA SAUCE

牛油果布丁

AVOCADO PUDDING

\$188.00 (FOR 4 PERSONS, 四位)

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SET MENU E

小食拼盘

(酱醋海蜇头, XO萝卜糕)

APPETISER PLATTER

(MARINATED JELLYFISH WITH VINAIGRETTE, WOK-FRIED CARROT CAKE IN XO SAUCE)

鲜虾蒸肠粉

STEAMED RICE ROLLS WITH FRESH PRAWN FILLING

虫草花炖鸡汤

DOUBLE-BOILED SUPERIOR CHICKEN SOUP
WITH CORDYCEPS FLOWER

烧味双拼

(水晶真味鸡, 蜜汁靚叉烧)

BBQ COMBINATION PLATTER

(STEAMED KAMPONG CHICKEN IN CANTON STYLE, BBQ PORK WITH HONEY SAUCE)

虾酱腩肉蒸手工豆腐

STEAMED TOFU WITH PRAWN PASTE PORK BELLY

蒜茸炒波菜

STIR-FRIED SPINACH WITH GARLIC

樱花虾炒饭

FRIED RICE TOPPED WITH SAKURA SHRIMPS

清凉椰子露

CHILLED JELLY WITH SHREDDED COCONUT IN COCONUT MILK

\$208.00 (FOR 6 PERSONS, 六位)

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SET MENU F

小食拼盘

(普醋海蜇头, 烧椒皮蛋)

APPETISER PLATTER

(MARINATED JELLYFISH WITH VINAIGRETTE, CENTURY EGG WITH VINAIGRETTE AND CHILLI OIL)

鲜虾腐皮卷

BEANCURD SKIN PRAWN FRITTERS

虫草花炖鸡汤

DOUBLE-BOILED SUPERIOR CHICKEN SOUP
WITH CORDYCEPS FLOWER

烧味双拼

(秘制肥婆叉烧, 金牌烧肥鸭)

BBQ COMBINATION PLATTER

(BBQ PORK BELLY WITH HONEY SAUCE, CRISPY ROASTED IRISH DUCK)

樱花虾葱油手工豆腐

DRIED SAKURA SHRIMPS WITH SCALLION OIL TOFU

上汤金银蛋苋菜

POACHED CHINESE SPINACH WITH EGG TRIO IN SUPERIOR STOCK

虾籽焖伊面

STEWED EE-MIAN NOODLES WITH DRIED SHRIMPS

牛油果布丁

AVOCADO PUDDING

\$248.00 (FOR 6 PERSONS, 六位)

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套餐

SET MENU G

小食拼盘 (XO萝卜糕, 酱醋海蜇头, 烧椒皮蛋)

APPETISER PLATTER

(XO CARROT CAKE, MARINATED JELLYFISH WITH VINAIGRETTE,
CENTURY EGG WITH VINAIGRETTE AND CHILLI OIL)

海鲜粟米豆腐羹

ASSORTED SEAFOOD WITH SWEET CORN IN TOFU SOUP

烧味双拼

(脆皮烧腩肉, 水晶真味鸡)

BBQ COMBINATION PLATTER

(CRACKLING PORK BELLY, STEAMED KAMPONG CHICKEN IN CANTON STYLE)

港式蒸顺壳

HONG KONG STYLE STEAMED MARBLE GOBY
WITH SUPERIOR SOYA SAUCE

樱花虾葱油手工豆腐

DRIED SAKURA SHRIMPS WITH SCALLION OIL TOFU

咸蛋虾球

CRISP-FRIED CRYSTAL PRAWNS TOSSED WITH SALTED EGG YOLK

八头鲜鲍扣野菌西兰花

BRAISED 8-HEAD ABALONE WITH WILD MUSHROOMS AND BROCCOLI

虾籽焖伊面

STEWED EE-MIAN NOODLES WITH DRIED SHRIMPS

芦荟酸柑梅子冻

CHILLED ALOE VERA WITH LIME JUICE AND SOUR PLUM

\$728.00 (FOR 10 PERSONS, 十位)

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SET MENU H

小食拼盘 (脆皮椒盐豆腐, 酥炸咸蛋鱼皮, XO萝卜糕)

APPETISER PLATTER

(CRISP-FRIED TOFU WITH SALT AND PEPPER, CRISP-FRIED FISH SKIN WITH SALTED EGG YOLK,
WOK-FRIED CARROT CAKE IN XO SAUCE)

虫草花炖鸡汤

DOUBLE-BOILED SUPERIOR CHICKEN SOUP
WITH CORDYCEPS FLOWER

烧味双拼

(秘制肥婆叉烧, 金牌烧肥鸭)

BBQ COMBINATION PLATTER

(BBQ PORK BELLY WITH HONEY SAUCE, CRISPY ROASTED IRISH DUCK)

港式蒸红斑

HONG KONG STYLE STEAMED RED GAROUPA

蒜茸蒸本地竹龙虾

STEAMED BAMBOO LOBSTER WITH DICED GARLIC

上汤金银蛋苋菜

POACHED CHINESE SPINACH WITH EGG TRIO IN SUPERIOR STOCK

虾酱火腩豆腐煲

BRAISED TOFU WITH SHRIMP PASTE AND PORK BELLY IN CLAYPOT

樱花虾炒饭

FRIED RICE TOPPED WITH SAKURA SHRIMPS

杨枝甘露

MANGO PURÉE WITH SAGO AND POMELO

\$898.00 (FOR 10 PERSONS, 十位)

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