

潮樂軒

Paradise Teochew Restaurant

6 Scotts Road, Scotts Square, #03-04 | Tel: 6538 0644

Set Menu Per Person

\$88++

潮式卤水三拼盘

(卤香鸭片、卤香墨鱼、卤香五花肉)

Braised Trio Combination

(Braised Sliced Irish Fat Duck, Braised Octopus, Braised Sliced Pork Belly)

砂锅潮州翅

Teochew Style Braised Shark's Fin in Casserole

方鱼焗大虾

Braised Live Prawn with Dried Flat Fish

翡翠石榴鸡

Steamed Diced Chicken and Chestnut Wrapped in Egg White Crepe

干炒海鲜面线

Stir-fried Seafood Mee Sua in Teochew Style

福果芋泥

Mashed Yam with Gingko

潮樂軒

Paradise Teochew Restaurant

6 Scotts Road, Scotts Square, #03-04 | Tel: 6538 0644

Set Menu Per Person

\$128++

潮式三拼盘

(卤香鸭片、卤香墨鱼、潮式蟹枣)

Braised Trio Combination in Teochew Style

(Braised Sliced Irish Fat Duck, Braised Octopus, Teochew Crab Meat Roll)

砂锅潮州翅

Teochew Style Braised Shark's Fin in Casserole

潮式蒸鲳鱼片

Steamed Pomfret Fillet in Teochew Style

红焖澳洲青边鲍舖

Braised Sliced Australian Green Lip Abalone

大虾焖伊面

Stewed Ee-fu Noodles with King Prawn

福果芋泥

Mashed Yam with Gingko

潮樂軒

Paradise Teochew Restaurant

6 Scotts Road, Scotts Square, #03-04 | Tel: 6538 0644

Set Menu for 10 Persons

\$688++

潮式卤三拼

(卤香鸭片、卤分蹄、卤墨鱼)

Braised Trio Combination Platter in Teochew Style

(Braised Sliced Irish Fat Duck, Braised Sliced Pork Knuckle, Braised Octopus)

蟹肉鱼鳔羹

Crab Meat with Fish Maw Broth

潮式半煎煮笋壳鱼

Braised and Fried Marble Goby in Teochew Style

方鱼焗大虾

Baked Live Prawns with Dried Flat Fish

潮式蚝仔烙

Pan-fried Omelette with Oyster in Teochew Style

玉兰菜莆河粉

Wok-fried Hor Fun with Kai Lan and Preserved Turnip

福果芋泥

Mashed Yam with Gingko

桂花糕

Chilled Osmanthus Jelly

潮樂軒

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6 Scotts Road, Scotts Square, #03-04 | Tel: 6538 0644

Set Menu for 10 Persons

\$788++

潮式冻黄膏蟹

Chilled Yellow Roe Crab in Teochew Style

潮式卤味三拼

(卤香鸭片、卤香分蹄、卤香墨鱼)

Braised Trio Combination in Teochew Style

(Braised Sliced Irish Fat Duck, Braised Sliced Pork Knuckle, Braised Octopus)

每日师傅炖汤

Chef Recommendation Double-boiled Soup of the Day

潮式蒸笋壳鱼

Steamed Marble Goby in Teochew Style

潮州四宝蔬

Braised Quadruple Seasonal Vegetables with Chinese Ham in Teochew Style

玉兰菜莆河粉

Wok-fried Hor Fun with Kai Lan and Preserved Turnip

福果芋泥

Mashed Yam with Gingko

桂花糕

Chilled Osmanthus Jelly

潮樂軒

Paradise Teochew Restaurant

6 Scotts Road, Scotts Square, #03-04 | Tel: 6538 0644

Set Menu for 10 Persons

\$1088++

潮式烧卤猪

Teochew Style Roasted Suckling Pig

卤水三拼

(卤香鸭片、卤香分蹄、卤墨鱼)

Braised Trio Combination Platter in Teochew Style

(Braised Sliced Irish Fat Duck, Braised Sliced Pork Knuckle, Braised Octopus)

潮式砂锅翅

Teochew Style Braised Shark's Fin in Casserole

潮式半煎煮笋壳鱼

Braised and Fried Marble Goby in Teochew Style

方鱼炒青龙菜

Sautéed Green Dragon Vegetable with Dried Flat Fish

潮式海鲜炒长寿面线

Stir-fried Seafood Mee Sua in Teochew Style

福果芋泥

Mashed Yam with Gingko Paste

桂花糕

Chilled Osmanthus Jelly

潮樂軒

Paradise Teochew Restaurant

6 Scotts Road, Scotts Square, #03-04 | Tel: 6538 0644

Set Menu for 10 Persons

\$1198++

潮州卤香爱尔兰鸭片
Braised Sliced Irish Fat Duck

原盅鸡炖中鲍翅
Double-boiled Superior Shark's Fin Soup with Chicken

黄金焗虾球
Crisp-fried Crystal Prawn Tossed with Salted Egg Yolk

青边鲍甫北菇扒时蔬
Braised Sliced Green Lip Abalone with Mushrooms and Seasonal Vegetables

潮州蒸鲳鱼
Teochew Style Steamed Pomfret

方鱼炒青龙菜
Sautéed Green Dragon Vegetable with Dried Flat Fish

玉兰菜圃炒河粉
Wok-fried Hor Fun with Kai Lan and Preserved Turnip

福果绿豆爽
Tao Suan with Gingko

潮樂軒

Paradise Teochew Restaurant

6 Scotts Road, Scotts Square, #03-04 | Tel: 6538 0644

Set Menu for 10 Persons

\$1288++

潮式三喜拼盘

(五香肉枣、炸虾丸、蟹枣)

Trio Combination Platter in Teochew Style

(Pork Roll, Prawn Ball, Crab Roll)

潮州沙锅翅

Teochew Style Braised Shark's Fin in Casserole

潮式半煎煮顺壳鱼

Pan-fried and Braised Marble Goby in Teochew Style

青边鲍甫北菇扒时蔬

Braised Sliced Green Lip Abalone with Mushrooms and Seasonal Vegetables

潮州蚝煎蛋

Pan-fried Oyster Omelette in Teochew Style

方鱼浓鸡汤浸津白

Sautéed White Cabbage with Dried Flat Fish in Superior Chicken Broth

海鲜炒面线

Stir-fried Seafood Mee Sua in Teochew Style

福果芋泥

Mashed Yam with Ginkgo

潮樂軒

Paradise Teochew Restaurant

6 Scotts Road, Scotts Square, #03-04 | Tel: 6538 0644

Set Menu for 10 Persons

\$1388++

潮式冻黄蟹膏

Chilled Roe Yellow Crab in Teochew Style

潮式烧烤乳猪

Teochew Style Roasted Suckling Pig

潮式四喜拼

(肉枣、虾丸、卤鸭片、卤香墨鱼)

Quadruple Combination Platter in Teochew Style

(Pork Roll, Prawn Ball, Braised Sliced Irish Fat Duck, Braised Octopus)

砂锅潮州翅

Teochew Style Braised Shark's Fin in Casserole

潮州蒸笋壳鱼

Steamed Marble Goby in Teochew Style

潮州四宝蔬

Braised Quadruple Seasonal Vegetables with Chinese Ham in Teochew Style

潮式海鲜炒面线

Stir-fried Seafood Mee Sua in Teochew Style

福果芋泥

Yam Paste with Gingko

潮樂軒

Paradise Teochew Restaurant

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Set Menu for 10 Persons

\$1488++

潮式冻食龙虾仔

Chilled Local Lobster in Teochew Style

潮式卤味三拼

(爱尔兰卤香肥鸭片、卤香墨鱼、卤香分蹄)

Braised Trio Combination in Teochew Style

(Braised Sliced Irish Fat Duck, Braised Sliced Pork Knuckle, Braised Octopus)

莆鱼蟹肉干捞鱼翅

Sautéed Shark's Fin with Crab Meat served in Superior Broth

潮式半煎煮红斑

Braised and Fried Red Goby in Teochew Style

方鱼鸡汤焖津白叶

Stewed Chinese Cabbage with Dried Flat Fish in Chicken Soup

潮州蚝煎蛋

Teochew Pan-fried Omelette with Oyster

XO酱海鲜炒鱼茸面

Sautéed Mashed Fish Noodle with Seafood in XO Sauce

金银三宝烙

Crispy Sweet Potato, Pumpkin and Yam Strips

福果桃树胶

Double boiled Peach Collagen with Gingko

Prices stated are subject to service charge and 7% GST. Corkage fee applies for BYO wines.
The management reserves the right to replace items with an item of equivalent value without prior notice.

潮樂軒

Paradise Teochew Restaurant

6 Scotts Road, Scotts Square, #03-04 | Tel: 6538 0644

Vegetarian Set Menu Per Person

\$98++

翡翠豆腐扒双菇

Braised Spinach Tofu with Mushroom

金瓜菠菜太极羹

Spinach Purée with Pumpkin Broth

竹笙鼎湖上素

Braised Mixed Vegetables with White Fungus and Mushroom

金针菇白玉卷

Cabbage with Mushroom Roll

玉兰菜圃炒河粉

Stir-fried Hor Fun with Kai Lan and Preserved Turnip

福果芋泥

Mashed Yam with Gingko