



**CHINESE NEW YEAR
2022 SET MENU**

樂天餐飲集團旗下所有分店在农历新年期間照常營業
BUSINESS AS USUAL AT ALL PARADISE GROUP OF RESTAURANTS
THROUGHOUT CHINESE NEW YEAR

如意吉祥 AUSPICIOUS

\$288
(3-4位/persons)

NOT VALID
ON EVE OF
CHINESE
NEW YEAR

樂天撈起 (樂天鮑魚撈起)

Prosperity Abalone Yu Sheng

双喜临门 (水晶真味鸡、秘制黑叉烧)

Combination Platter of Steamed Kampong Chicken in Canton Style
and Charred BBQ Pork with Honey Sauce

招财进宝 (虫草花炖鸡汤)

Double-boiled Superior Chicken Soup with Cordyceps Flower

年年有余 (港式蒸翡翠鱼)

Steamed Jade Perch in H.K. Style

春风得意 (灵芝菇扣鱼鳔西兰花)

Braised Dried Fish Maw with Ling Zhi Mushroom and Broccoli

五谷丰收 (迷你荷叶糯米饭)

Mini Lotus Leaf Glutinous Rice

甜中带宝 (杨枝甘露)

Mango Purée with Sago and Pomelo

福寿绵绵 LONGEVITY

\$368
(3-4位/persons)

樂天撈起 (樂天鮑魚撈起)

Prosperity Abalone Yu Sheng

百鸟朝凤 (当归爱尔兰烧肥鸭(半只))

Crispy Roasted Dang Gui Irish Fat Duck (Half)

步步高升 (鮑魚炖鸡汤)

Double-boiled Abalone in Superior Chicken Soup

碧绿白玉 (XO醬芦笋炒扇贝)

Stir-fried Scallop and Asparagus in XO Sauce

年年有余 (港式蒸翡翠鱼)

Steamed Jade Perch in H.K. Style

丰衣足食 (叉烧麻辣拌面)

BBQ Pork with Noodle tossed with Mala Sauce

甜甜蜜蜜 (泡参银耳炖桃胶)

Double-boiled Peach Resin and White Fungus with American Ginseng

喜气洋洋 CELEBRATION

\$428
(4位/persons)

樂天捞起 (樂天鲍鱼捞起)

Prosperity Abalone Yu Sheng

三喜临门 (金牌爱尔兰烧肥鸭、秘制黑叉烧、水晶真味鸡)

Combination Platter of Crispy Roasted Irish Fat Duck, Charred BBQ Pork with Honey Sauce and Steamed Kampong Chicken in Canton Style

金玉满堂 (花胶炖鸡汤)

Double-boiled Fish Maw in Superior Chicken Soup

财运亨通 (师傅蒸翡翠鱼)

Steamed Jade Perch in Chef's Recipe

龙凤呈祥 (上汤焗波士顿龙虾)

Stewed Boston Lobster in Superior Broth

富贵有余 (凤梨虾仁肉松炒饭)

Fried Rice with Shrimp and Pineapple topped with Pork Floss

甜甜蜜蜜 (泡参银耳炖桃胶)

Double-boiled Peach Resin and White Fungus with American Ginseng

代代平安 (黄金豆沙炸煎堆)

Deep-fried Red Bean Paste Sesame Ball

展翅高飞 SUCCESS

\$388

(5位/persons)

(Add-on \$68/person)

樂天捞起 (樂天鲍鱼捞起)

Prosperity Abalone Yu Sheng

吉星报喜 (脆皮烧腩肉、秘制黑叉烧)

Combination Platter of Crackling Pork Belly and Charred BBQ Pork with Honey Sauce

招财进宝 (虫草花炖鸡汤)

Double-boiled Superior Chicken Soup with Cordyceps Flower

嘻哈大笑 (干煎焗海虾)

Pan-fried Sea Prawn with Supreme Soya Sauce

财源广进 (油浸翡翠鱼)

Deep-fried Jade Perch with Supreme Soya Sauce

富贵花开 (XO酱芦笋炒野菌扇贝)

Stir-fried Scallop and Wild Mushroom with Asparagus in XO Sauce

富贵有余 (凤梨虾仁肉松炒饭)

Fried Rice with Shrimp and Pineapple topped with Pork Floss

甜中带宝 (杨枝甘露)

Mango Purée with Sago and Pomelo

NOT VALID
ON EVE OF
CHINESE
NEW YEAR

福星高照 FORTUNE

\$458

(5位/persons)

(Add-on \$82.80/person)

樂天撈起 (樂天鮑魚撈起)

Prosperity Abalone Yu Sheng

百鳥朝鳳 (當歸愛爾蘭燒肥鴨(半只))

Crispy Roasted Dang Gui Irish Fat Duck (Half)

招財進寶 (虫草花炖鸡汤)

Double-boiled Superior Chicken Soup with Cordyceps Flower

展翅高飛 (10頭鮑魚鱔扣西蘭花)

Braised 10-Head Abalone and Dried Fish Maw with Broccoli

年年有餘 (港式蒸翡翠魚)

Steamed Jade Perch in H.K. Style

迎春接福 (白胡椒焗海蝦)

Baked Sea Prawns tossed with White Pepper

手衣足食 (叉燒麻辣拌面)

BBQ Pork with Noodle tossed with Mala Sauce

甜甜蜜蜜 (泡參銀耳炖桃胶)

Double-boiled Peach Resin and White Fungus with American Ginseng

合家團慶 GRAND FEAST

\$588

(5位/persons)

(Add-on \$98/person)

樂天撈起 (樂天鮑魚撈起)

Prosperity Abalone Yu Sheng

吉星報喜 (秘制黑叉燒、脆皮燒腩肉)

Combination Platter of Charred BBQ Pork with Honey Sauce and Crackling Pork Belly

金玉滿堂 (花膠炖鸡汤)

Double-boiled Fish Maw in Superior Chicken Soup

鵬程展翅 (黃金波士頓龍蝦)

Boston Lobster tossed with Salted Egg Yolk

財運亨通 (師傅蒸翡翠魚)

Steamed Jade Perch in Chef's Recipe

風調雨順 (鮑魚水晶餃扣西蘭花)

Braised Abalone Crystal Dumplings with Broccoli

幸運連年 (XO醬鮮蝦仁新竹米粉)

Stir-fried Vermicelli with Shrimp in XO Sauce

代代平安 (黃金豆沙炸煎堆)

Deep-fried Red Bean Paste Sesame Ball

金玉满堂 WEALTH

\$638
15位/persons
(Add-on \$118/person)

樂天捞起 (樂天鲍鱼捞起)

Prosperity Abalone Yu Sheng

三星报喜 (秘制黑叉烧、脆皮烧腩肉、爱尔兰烧肥鸭)

Combination Platter of Charred BBQ Pork with Honey Sauce,
Crackling Pork Belly and Crispy Roasted Irish Fat Duck

步步高升 (鲍鱼炖鸡汤)

Double-boiled Abalone in Superior Chicken Soup

财源滚滚 (上汤焗波士顿龙虾)

Stewed Boston Lobster in Superior Broth

鱼跃龙门 (港式蒸星斑)

Steamed Star Grouper in H.K. Style

丰收连年 (野菌扒西兰花)

Stir-fried Broccoli with Wild Mushroom

幸运连年 (虾子干烧伊面)

Stewed Ee-Mian with Shrimp Roe

甜甜蜜蜜 (泡参银耳炖桃胶)

Double-boiled Peach Resin and White Fungus with American Ginseng

代代平安 (黄豆沙炸煎堆)

Deep-fried Red Bean Paste Sesame Ball

Set menu items are available from 15 Jan to 15 Feb 2022, while stocks last. Not valid for earning or redemption of P\$ by PGR members on eve of and first day of Chinese New Year (31 Jan and 1 Feb 2022). A deposit is required to confirm set menu reservations. Not valid in conjunction with other discounts, promotions or vouchers. Prices are subject to service charge (dine-in) and 7% GST. Management reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.

丰收连年 GRAND HARVEST

TAKEAWAY EXCLUSIVE

\$298 (可多达6人享用)
(serves up to 6 persons)

百鸟朝凤 (金牌爱尔兰烧肥鸭(一只))

Crispy Roasted Irish Fat Duck (whole)

财源广进 (油浸翡翠鱼)

Deep-fried Jade Perch with Supreme Soya Sauce

吉星高照 (干煎生虾)

Pan-fried Prawn with Supreme Soya Sauce

平步青云 (虾酱火腩豆腐煲)

Braised Tofu with Shrimp Paste and Pork Belly in Claypot

碧绿白玉 (XO酱扇贝炒芦笋)

Stir-fried Scallop with Asparagus in XO Sauce

五谷丰收 (迷你荷叶糯米饭)

Mini Lotus Leaf Glutinous Rice Ball

只限外带
TAKEAWAY
ONLY

Set menu items are available for takeaway only from 15 Jan to 15 Feb 2022, while stocks last. Not valid for earning of P\$ by PGR members, redemption of P\$ is not valid on eve of and first day of Chinese New Year (31 Jan and 1 Feb 2022). Not valid in conjunction with other discounts, promotions or vouchers. Prices are subject to 7% GST. Management reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.

OUR OUTLETS

ALEXANDRA RETAIL CENTRE #02-30	6274 0644
BEDOK MALL #B2-10	6844 9244
COMPASS ONE #03-14	6386 4106
JEM #B1-11	6339 1432
JUNCTION 8 #01-51	6805 8934
NEX #02-04	6805 8179
PLAZA SINGAPURA #03-01	6995 2491
THE STAR VISTA #B1-45	6694 2915



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