



樂忻經典

PARADISE CLASSIC

南洋風味·新加坡美食

樂忻經典來自新加坡樂天餐飲集團旗下，由集團總部的杰出廚師團隊，以精湛廚藝演繹一系列星馬各路正宗特色美食，有些菜肴甚至流傳自20世紀30年代，而每一道菜品的背後，有着屬於那個年代的傳奇故事，帶您品味屬於新加坡特有的風味。在這充滿濃濃的異國情調里，細細品嚐有着跨族群所交融出的新特色，盡情享受“南洋風味的新加坡美食”。

Paradise Classic is a homegrown brand under Paradise Group Singapore serving authentic Singaporean cuisine. These traditional dishes, some of which originated in the 1930s, have rich histories behind them and are prepared meticulously by our chefs. Immerse yourself in the Singaporean dining culture as you indulge in the unique blend of flavours of these "Nanyang style delicacies" that is representative and distinctive of the country's multicultural identity.

溫馨提示：如果您有任何食物過敏，請於點餐時告知我們的服務員。

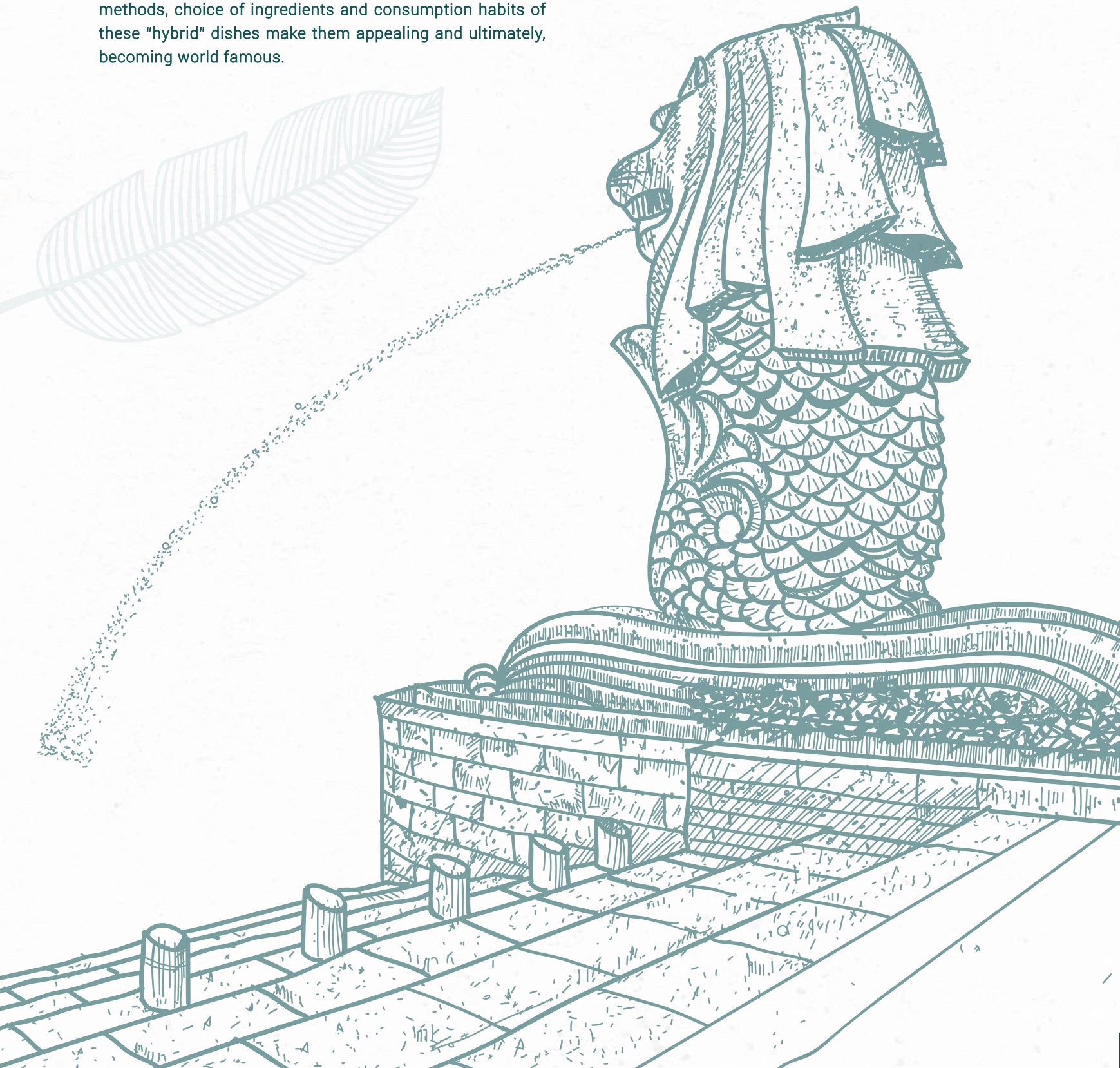
Gentle Reminder: If you have any food allergies, please inform our staff.

新加坡美食的起源

THE ORIGINS OF THE SINGAPORE CUISINE

新加坡饮食习惯深受马来西亚，以及东南亚邻国的影响，在经历殖民统治的历史淬炼，融入西方与欧亚的熏陶，结合本地的风土民情，擅长运用东南亚的多种香料及食材，发展成属于新加坡的特色美食。

Singapore style cuisine is heavily influenced by Malaysian and Southeast Asian cultures. Blends of different cooking methods, choice of ingredients and consumption habits of these "hybrid" dishes make them appealing and ultimately, becoming world famous.



美味亮点

Culinary Highlights

东南亚各国大多喜用臼来研磨辛香料，由新鲜食材及辛香料等舂捣融合，调成稠糊的配料，给食物带来独特的风味。叁巴酱就是其中一个横行新、马及印尼一带的日常餐桌必备佐餐沾酱，可直接生食或过油爆炒，各家做法都有些许不同，通常也会随着不同的食材而选择烹调方式。

The use of mortar and pestle is common in Southeast Asian cuisine. Through pounding and grinding, the essences of various spices are extracted to create sauces like Sambal, a popular spicy sauce among locals and usually consumed by itself or added to stir-fry dishes.



饮食特色

Uniqueness of Singapore Cuisine

热带国家全年气候炎热潮湿，新加坡人用餐时，习惯配着一碟手舂辣椒拌着酱油当酱料。而辣椒就是其中一个历史悠久的辛香料，由西亚透过几世纪前的海上丝路传到东南亚各地。除了开胃之外，根据老一辈的说法，还可排湿、抑菌，在没有冰箱的年代，让食物不容易在炎热的气候下变质。

With warm and humid weather all year round, Singaporeans are used to accompanying their meals with spicy condiments and sauces. This love could be traced back to the olden days when spices, essential to food preservation, were traded along the Silk Road. Many are still convinced of the moisture-removing and immunity-boosting properties of spices today.



新加坡南洋必尝美食

MUST TRY
SINGAPORE NANYANG
DELIGHTS

原盅炖土鸡汤

Double-boiled Chicken Soup

RMB 46/位 350g/克
RMB 108/盅 1400g/克

经典脆皮烧鸡

Classic Signature Roasted Chicken

RMB 85/半只 750g/克
RMB 158/只 1500g/克

星马叻沙龙虎烩(香辣汤)

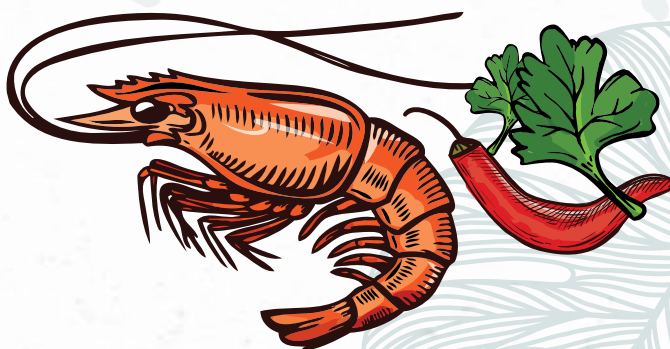
Crouching Tiger, Hidden Dragon
(Spicy Broth Seafood Pot)

RMB 128/锅 1260g/克

小尝识 A Spicy Tidbit

深受欢迎的叻沙(Laksa)，口味种类繁多。出名的要属新加坡的加东叻沙（香辣椰奶汤面）。早期由住在新加坡加东地区的土生华人所研发。它有色如火烧夕阳红的香辣浓汤，以椰奶和虾米入味，再搭配各式海鲜等食材，在这就可品尝到美味。

An iconic Singapore dish, Laksa consists of thick vermicelli with assorted seafood enjoyed in a fiery-red spicy broth. Originated from the Peranakans living in Katong area in Singapore, this Nonya specialty is well-known for the fragrance of coconut milk added into the spicy broth.



星洲酱蒸鲢鱼头

Steamed Silver Carp Head and Noodle
with Spicy Bean Sauce



RMB 68/半只 575g/克
RMB 118/只 1150g/克

古早鱼香老鼠粉煲

Stewed Silver Needle Noodle
with Salted Fish in Claypot



RMB 62/例 480g/克

菜香铁板豆腐

Hot Plate Tofu with Preserved "cai xin"
and Minced Pork



RMB 48/例 495g/克

新加坡辣椒螃蟹 配炸刀切小馒头

Singapore Style Chilli Crab served
with Deep-fried Chinese Bun



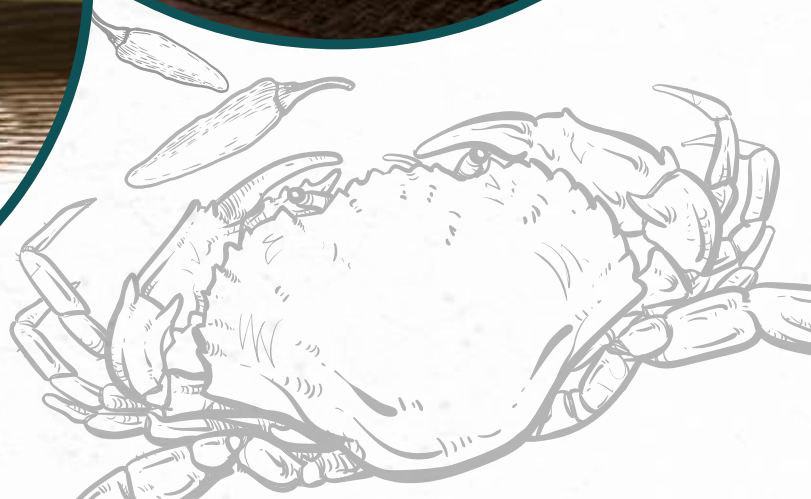
RMB 28/两 时价

青芥末虾球

Crisp-fried Crystal Prawn in
Wasabi Mayonnaise Sauce



RMB 75/例 (5只) 118g/克
RMB 108/例 (8只) 188g/克



汤品

SOUP



煲汤深受广东人的喜爱，他们也以烹饪的高汤而名声在外。
文火慢煮的汤品温和滋润，原汁原味，故颇受欢迎。

Soups are endeared by the Cantonese whom are famous for their traditional double-boiled stock soups. Slow-cooked soups are popular for being comforting, flavourful and nourishing for the body and soul.

 厨师推荐 Chef's Recommendation  辣 Spicy  中国精选 Local Creation

所有菜式照片以实物为主，菜式照片只供参考。
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A1

经典星洲肉骨茶 (赞)

Classic Singapore Style Bak Kut Teh

RMB 46/位 350g/克

RMB 108/盅 1400g/克

肉骨茶是以肉排、大蒜及草本香料熬制多个小时的肉骨浓汤。由1960年代红火至今。

This peppery and herbal Bak Kut Teh has been popular since the 1960s. It is slow-brewed with pork ribs, garlic and a myriad of spices.

A2

原盅炖土鸡汤

Double-boiled Free-range Chicken Soup

RMB 46/位 350g/克

RMB 108/盅 1400g/克

一盅可供3至5人享用。
汤底材料包括猪骨。
Each pot serves 3 to 5 persons.
Soup base is brewed using pork bone.

前菜

APPETISER



B1

脆酱美人鱼  

Crispy Dried Fish with Sweet Thai Sauce

RMB 28/例 80g/克

早期居住在新加坡海滨地区的马来人，常用来搭配椰浆饭的小菜。因受大众喜爱，于是坊间陆续出现不同版本的口味。逐渐华丽转身成为一道南洋风味的开胃小菜，香脆度在用餐过程中丝毫不减，清新爽口吃了还想再吃。

This dish was created by Malays residing in the Waterfront area of early Singapore to accompany their staple main dish, coconut fragrance rice named "Nasi Lemak". This side gained popularity among non-malay communities and evolved to become an addictive Nanyang-style appetiser that is refreshing on the palate.



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B2



酥炸潮式猪肉虾丸 赞

Crisp-fried Homemade Teochew Style Prawn Roll

RMB 32(4粒) 100g/克 (加1粒RMB 8)

B3



肉松脆茄

Crisp-fried Eggplant with Pork Floss

RMB 32/例 140g/克

B4



糖醋小排

Sweet and Sour Pork Rib

RMB 58/例 145g/克

前菜

APPETISER

B5 招牌扣肉包

Stewed Pork Belly served with Lotus Bun

RMB 15/片 120g/克

这是我们总裁最爱吃的一道菜。选用星马制作的黑酱油及辛香料，以古法调味蒸煮的恰到好处，而这包的口感比馒头还软嫩，配着生菜吃，南洋风徐徐吹来，非常爽口。只有美食能跨越藩篱飘洋过海而来。

It is not tough to fathom how this is one of our CEO's favourite dishes. Be mesmerized by melt-in-your mouth fatty braised pork belly slices that are caramelised to perfection. A Nanyang classic, these savoury spiced meat are sandwiched between pillow-soft steamed lotus buns laced with crunchy lettuce that gives it that extra oomph!



新加坡
经典

赞 厨师推荐 Chef's Recommendation 辣 Spicy 中 中国精选 Local Creation

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B6



卤水花生凤爪
Braised Chicken Feet with Peanut
RMB 32/例 200g/克

B7



葱油南瓜
Poached Pumpkin in Scallion Oil
RMB 26/例 250g/克

B8



四喜烤麸
Stewed Beancurd Cube and Black Fungus with Honey Sauce
RMB 26/例 145g/克

豆腐与蛋

TOFU & EGG



C1

菜香铁板豆腐

Hot Plate Tofu with Preserved 'cai xin' and Minced Pork

RMB 48/例 495g/克

星马于60年代左右流行以铁板入菜，受西餐的影响下，主厨们大展身手发挥创意。其中这道菜香铁板豆腐就是这样留传至今。香煎滑蛋包裹着外脆内滑的铁板豆腐，淋上香喷喷的菜心肉碎特制酱，可口又美味。

Due to Western influences, there was a growing trend for dishes to be served on sizzling hot plates in Singapore during the 1960s. This is one of those which have transcended the test of time – chunky tofu with a crispy exterior and silky smooth interior under a generous blanket of our homemade sauce prepared with "cai xin" and minced pork, providing varying textures in every mouthful.



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C2

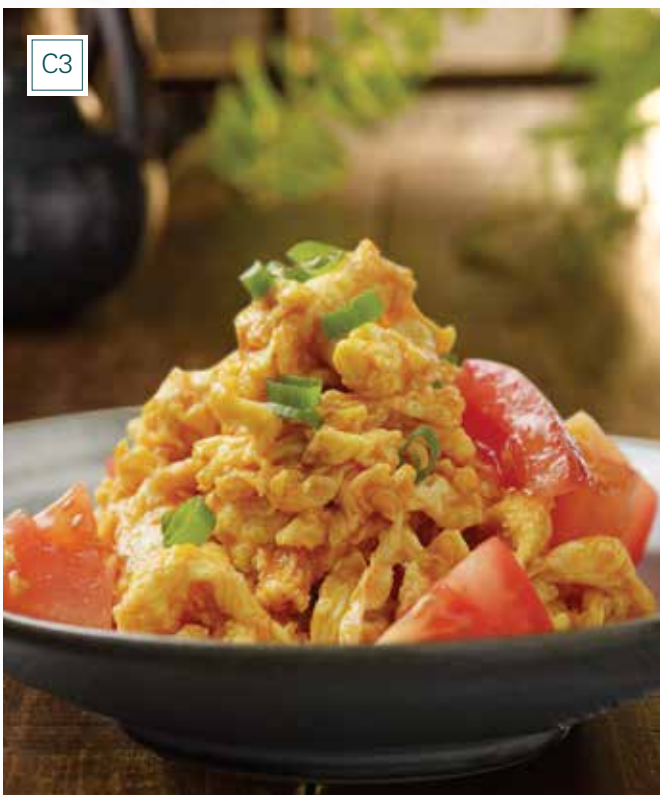


什锦锅香豆腐

Braised Tofu with Seafood and Assorted Vegetable in Claypot

RMB 58/例 465g/克

C3

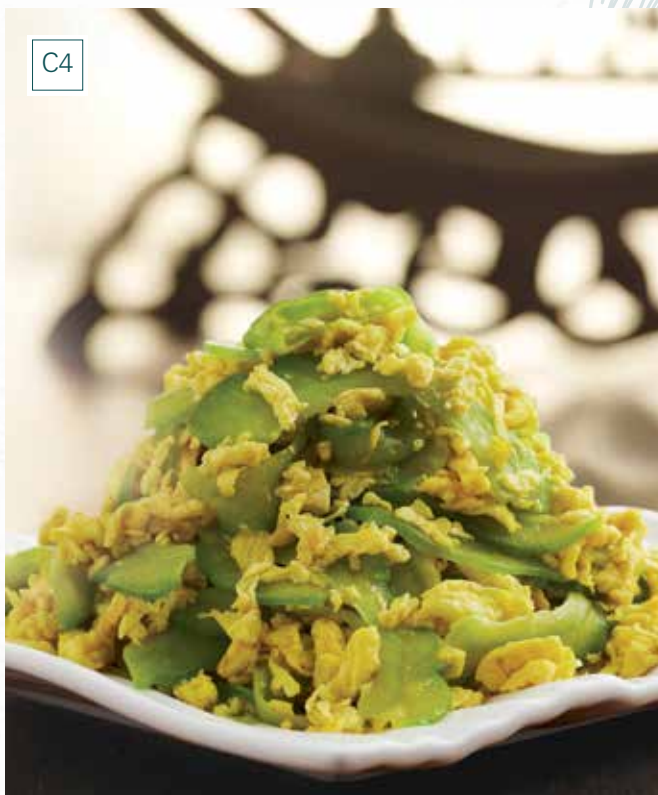


阿婆番茄炒蛋

Grandma's Scrambled Egg with Tomato

RMB 36/例 345g/克

C4



阿婆苦瓜炒蛋

Grandma's Scrambled Egg with Bitter Gourd

RMB 42/例 280g/克

肉与家禽

MEAT & POULTRY

D1

经典脆皮烧鸡 

Classic Signature Roasted Chicken

RMB 85/半只 750g/克

RMB 158/只 1500g/克

新加坡人钟情用鸡肉做菜，深受粤菜的影响，如今加入了新加坡当地的烹饪手法，总厨以秘制配方腌制入味风干，现点现炸，外皮香脆金黄，鸡肉鲜嫩多汁，搭配新加坡人喜爱的辣椒蘸酱，风味十足，色香味俱全。

Chicken is a versatile ingredient that is often used in Singaporean dishes. This Cantonese-style Chicken special in that it is individually roasted by our skilful chefs upon order and boasts a crispy golden-brown exterior juxtaposed against its tender, succulent interior. Perfect to go with our hot dipping sauce!



新加坡
经典
☆☆☆

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D2



“娘惹菜肴”是融合华族与当地原住民通婚后产生的菜系，运用丰富的咖喱香料研磨杵碎，加入椰浆，经过长时间的炖煮，口味浓重多汤汁，让你品尝到两情“香浓”的美味之时，也多扒了两碗饭。

There are many kinds of curries in Singapore but this rich and fragrant version is the most well-loved!

娘惹咖喱鸡 ✓
Nonya Curry Chicken
RMB 68/例 790g/克

D3



宫保腰果鸡丁 ✓
Kung Pao Chicken
RMB 58/例 275g/克

D4



非常地到的新加坡菜肴。一般只用鸡翅中段，以浓厚的虾酱调配腌制一晚后，酥炸成金黄色的小食。

These savoury wings is the ultimate Singaporean comfort food; perfect as a mid-day snack or as part of a meal!

虾酱鸡中翅
Crispy Shrimp Paste Chicken
RMB 68/例 400g/克

肉与家禽

MEAT & POULTRY

D5

泰式炭烧猪颈肉

Thai Style Charbroiled Pork Collar

RMB 58/例 175g/克

受到东南亚临国的影响，新加坡人饮食习惯也偏酸吃辣。这道带有地方色彩的泰式炭烧猪颈肉滑润爽口，诀窍在于猪颈肉需用秘制腌料腌制一晚，再用炭烤烹饪。入口时不会带有“干涩”的口感，而是酱香肉嫩，充满南洋风情。

Singaporeans have adopted a flair for food with strong flavours, especially spicy ones like this dish from her neighbouring country. To achieve an intense flavour, pork collar has be marinated in a secret recipe sauce overnight before being chargrilled until it is tender and extra juicy.



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D6



手剁咸蛋马蹄蒸肉饼

Steamed Minced Pork with Water Chestnut
and Salted Egg Yolk

RMB 46/例 205g/克

D7

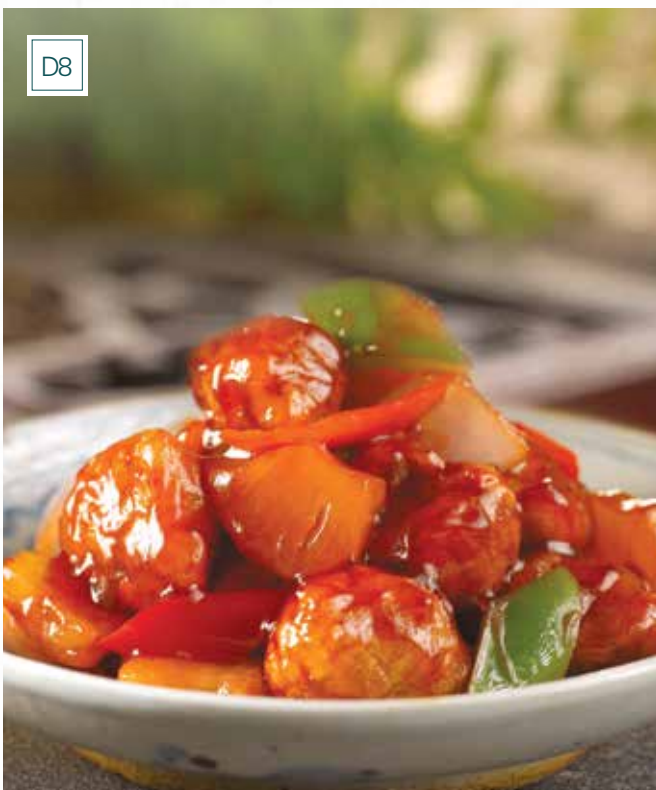


手剁马友咸鱼马蹄蒸肉饼 赞

Steamed Minced Pork with Salted Fish
and Water Chestnut

RMB 46/例 205g/克

D8



荔枝咕嚕肉

Sweet and Sour Pork

RMB 58/例 225g/克

D9



蒜香排骨

Deep-fried Garlic Pork Rib

RMB 62/例 310g/克

肉与家禽

MEAT & POULTRY

D10

蒜香师傅蒸牛蛙  

Steamed Bullfrog with Glass Noodle in Spicy Minced Garlic

RMB 88/例 530g/克

到过新加坡旅游的人一定知道，各式牛蛙料理是牙笼街上的著名美食之一。蛋白质丰富的肉质鲜嫩爽口，用秘制香蒜酱蒸煮，保留蛙肉的营养与细嫩，味香辣鲜的滋味，搭配饱含汤汁精华的粉丝，这些美味这里就有！

Geylang is a popular supper spot in Singapore serving excellent bullfrog delicacies like this dish. Protein-rich bullfrog thighs are steamed in house-made sauce to produce a nutritious medley of savoury, spicy, and sour flavours. Chewy glass noodles are added to absorb its robust, garlicky sauce.



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D11

在狮城的老城区，汇聚许多美食，其中又以“宫保牛蛙”广受好评。有别于清朝宫廷菜宫保鸡丁的做法，改以牛蛙为主食材，吸收辛辣香料酱汁精华的蛙肉，香气浓郁味鲜，让人吃的停不下来。

This popular dish in Singapore is bullfrog cooked in Kung Pao Chicken sauce and served in a hot claypot!



星洲香辣宫保牛蛙

Stir-fried Bullfrog with Scallion and Dried Chilli

RMB 88/例 600g/克

D12



白胡椒牛蛙煲

Stir-fried Bullfrog with Glass Noodle and Pepper in Claypot

RMB 88/例 410g/克

D13



姜葱肥牛

Stir-fried Beef with Ginger and Spring Onion

RMB 62/例 250g/克

D14



三杯肥牛煲

San Bei Beef in Claypot

RMB 73/例 210g/克

海鲜

SEAFOOD

E1 星马叻沙龙虎烩 (香辣汤) 
Crouching Tiger, Hidden Dragon (Spicy Broth Seafood Pot)
RMB 128/锅 1260g/克

深受欢迎的香辣叻沙汤底，时至今日依旧按古法烹制，每天以猪骨、秘制辣椒酱、咸鱼及椰奶熬制，由丰富的海鲜带出清甜鲜美的海味。这道豪华版本盛行于星马50年代浓汤醇厚顺滑泛着香气，瞬间攻占你的味蕾。

A luxurious take on a sought after dish of the 1950s, this fragrant laksa broth is brewed daily using pork bone, salted fish, coconut milk and intensified with house chilli. Extracting the goodness from premium seafood, its smooth and rich broth lets out subtle yet irresistible sweetness and fragrance.



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黄金焗螃蟹 E2
Salted Egg Yolk Crab
RMB 28/两 时价



E3 星洲黑胡椒螃蟹
Singapore Style Black Pepper Crab
RMB 28/两 时价



海鲜

SEAFOOD

E4

新加坡辣椒螃蟹配炸刀切小馒头 ✓

Singapore Style Chilli Crab served with Deep-fried Chinese Bun

RMB 28/两 时价

新加坡著名美食自1956年开始售卖，没想到螃蟹用带有番茄及辣椒的酱汁巧妙结合后，大受欢迎成为一道美食景点。搭配酥炸过的小馒头蘸着酱汁更是过瘾。现在在樂忻经典吃的到了，千万别错过。

A Singaporean classic born along the Singapore River in 1956. Discovered by chance and made using tomato sauce and chilli sauce combined with fresh crab, it became a local sensation that later turned global. It is best paired with deep-fried Chinese buns that accentuate its spicy and savoury flavours, a must-try at Paradise Classic!



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E5

花雕鸡油蒸螃蟹

Steamed Crab with Egg White in Yellow Wine

RMB 28/两 时价



E6

松子海鲈鱼

Deep-fried Sea Bass with Pine Nut in Sweet and Sour Sauce

RMB 98/例 780g/克



E7

清蒸海鲈鱼

Steamed Sea Bass with Supreme Soya Sauce

RMB 78/例 550g/克



E8

泰式柠檬蒸海鲈鱼

Thai Style Steamed Sea Bass with Lime and Chilli

RMB 88/例 575g/克

海鲜

SEAFOOD

E9

星洲酱蒸鲢鱼头

Steamed Silver Carp Head and Noodle with Spicy Bean Sauce

RMB 68/半只 575g/克

RMB 118/只 1150g/克

星马居民喜欢吃鱼，各种料理方式因应而生。其中这道蒸鱼中所用的星洲酱相当地道带有娘惹风味，直到现今依然受喜爱。光是香辛料就多达15种，依依臼碎之后，按秩序爆香炒过才熬煮成酱。淋上酱料的鱼肉细腻酸甜，醇厚浓香！

The extensive use of fish is symbolic of Singaporean and Malaysian cuisines, this traditional fish head dish is a good example. Over 15 different types of spices are pounded and sautéed to offer palatably powerful exotic flavours in every tender bite of this steamed silver carp.



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E10



双椒蒸鲢鱼头

Steamed Silver Carp Head and Noodle with Pickled Pepper and Chilli Sauce

RMB 68/半只 575g/克
RMB 118/只 1150g/克

E11



青芥末虾球

Crisp-fried Crystal Prawn in Wasabi Mayonnaise Sauce

RMB 75 (5只) 118g/克
RMB 108 (8只) 188g/克

E12



金丝麦片虾球

Crisp-fried Cereal Prawn
RMB 75 (5只) 110g/克
RMB 108 (8只) 216g/克

E13



黄金咸蛋虾球

Crisp-fried Crystal Prawn tossed with Salted Egg Yolk
RMB 75 (5只) 110g/克
RMB 108 (8只) 176g/克

蔬菜

VEGETABLE

F1 马来风光 

Stir-fried Morning Glory with Nanyang Style Sambal

RMB 42/例 370g/克

在星马一带用餐，餐桌上少不了『马来风光』，主角就是非常适应马来半岛气候的空心菜；用虾酱、酸柑汁、辣椒、糖、红葱头及酒等辛香料调成的叁巴酱来爆炒；叁巴酱浓烈的腥香，带的出空心菜嫩鲜、曼妙独特的风味，令人胃口大开。

The spicy fragrance and juicy crunch of morning glory vegetables stir-fried with Sambal is a relish in Singapore and Malaysia. It features a spicy Nonya concoction made up of shrimp paste, lime juice, chilli, sugar, red onion and cooking wine combined for an ultra-rich flavour with explosive aftertaste.



 厨师推荐 Chef's Recommendation  辣 Spicy  中国精选 Local Creation

所有菜式照片以实物为主，菜式照片只供参考。
Pictures used are for illustration purposes only.

F2

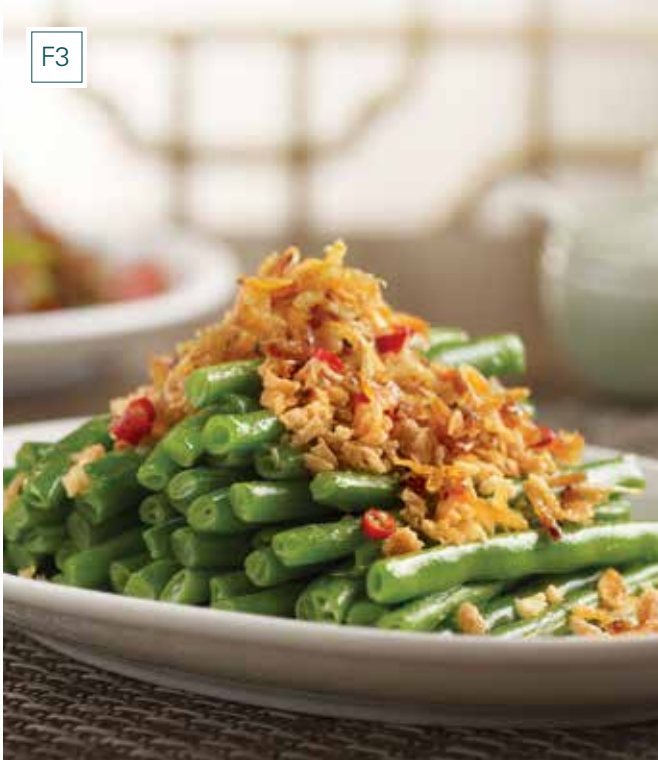


鱼香茄子煲

Stewed Eggplant with Minced Pork and Salted Fish in Claypot

RMB 42/例 530g/克

F3



樱花虾四季豆

Stir-fried French Bean with Preserved Turnip and Dried Sakura Ebi

RMB 48/例 230g/克

F4



腐乳空心菜

Stir-fried Morning Glory with Fermented Bean Paste

RMB 38/例 310g/克

蔬菜

VEGETABLE

F5

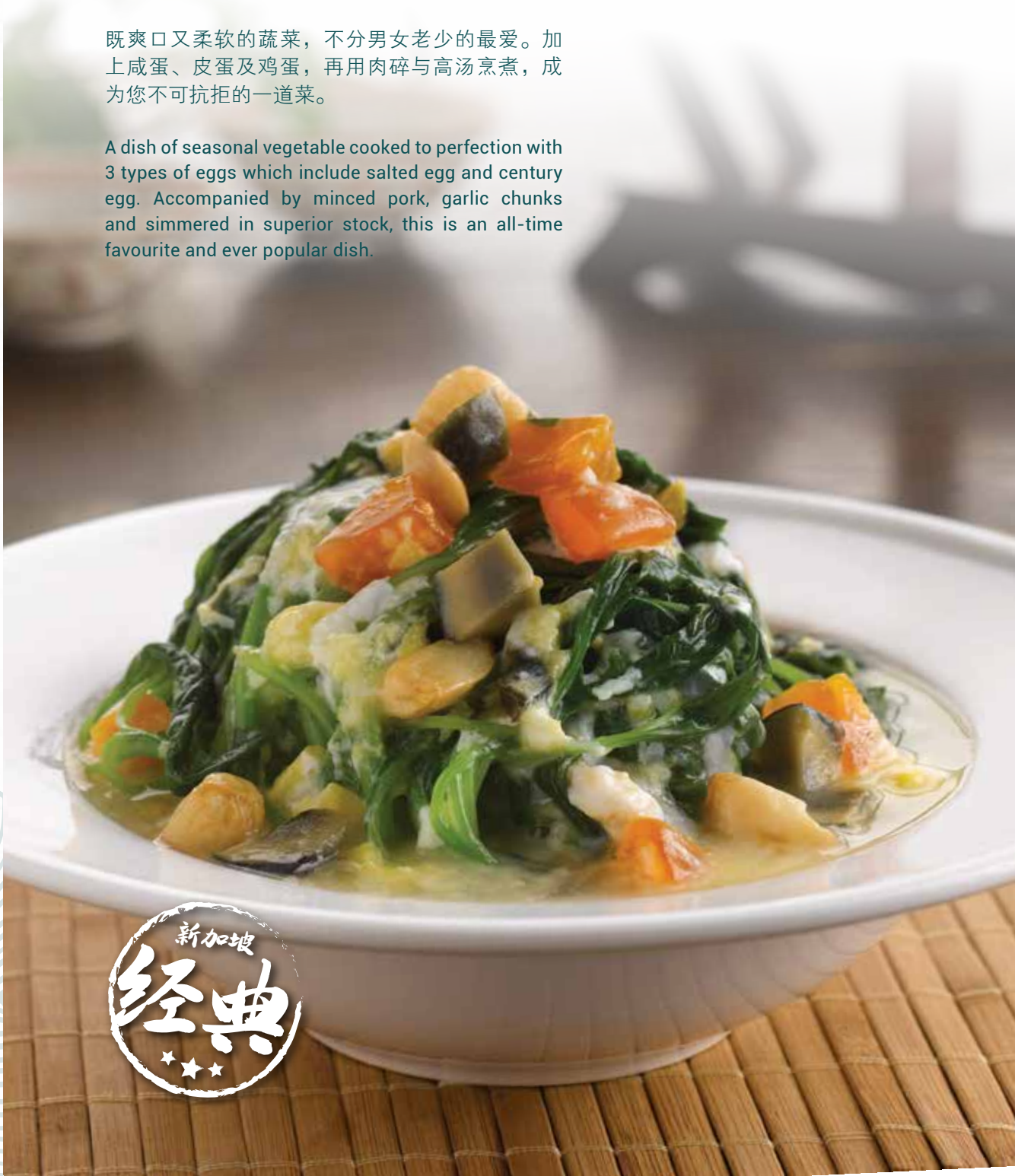
金银蛋浸时蔬 

Poached Seasonal Vegetable with Egg Trio and Minced Pork in Superior Stock

RMB 46/例 520g/克

既爽口又柔软的蔬菜，不分男女老少的最爱。加上咸蛋、皮蛋及鸡蛋，再用肉碎与高汤烹煮，成为您不可抗拒的一道菜。

A dish of seasonal vegetable cooked to perfection with 3 types of eggs which include salted egg and century egg. Accompanied by minced pork, garlic chunks and simmered in superior stock, this is an all-time favourite and ever popular dish.



厨师推荐 Chef's Recommendation

 辣 Spicy



中国精选 Local Creation

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F6



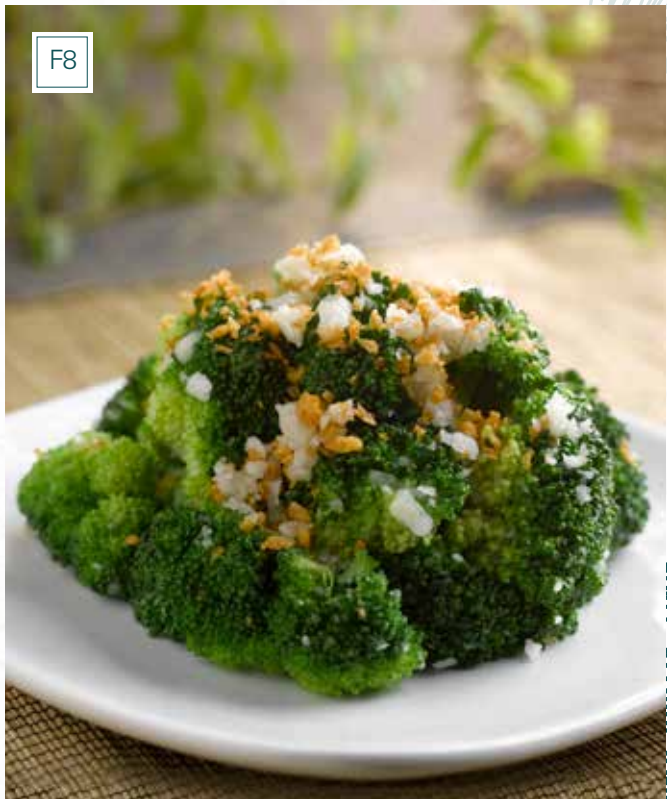
双菇扒西兰花
Stir-fried Broccoli with Assorted Mushroom
RMB 48/例 295g/克

F7



鲮鱼炒油麦菜
Stir-fried Local Lettuce with Dace in Black Bean Sauce
RMB 42/例 300g/克

F8



蒜蓉炒西兰花
Stir-fried Broccoli with Garlic
RMB 42/例 220g/克

饭与粉面

RICE & NOODLE

G1

海鲜皇炒饭 

Supreme Seafood Fried Rice

RMB 55/例 325g/克

看不到蛋的蛋炒饭，可色、香、味俱全。是海鲜皇炒饭的特色，由樂忻餐饮集团于2005年研发的主食，至今仍是百家竞相模仿的口味。把米饭炒成金黄色后，再加上海鲜等配料拌炒入味，咀嚼时口中带有阵阵镬香，其中鱼子更添口感。

Paradise Group Singapore crafted this novel dish in 2005. Tossed skilfully at an optimum cooking temperature are glistening grains infused with the natural fragrance of fresh egg and sweetness of assorted seafood. It is topped generously with burst-in-your-mouth ebiko for added crunch!



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G2

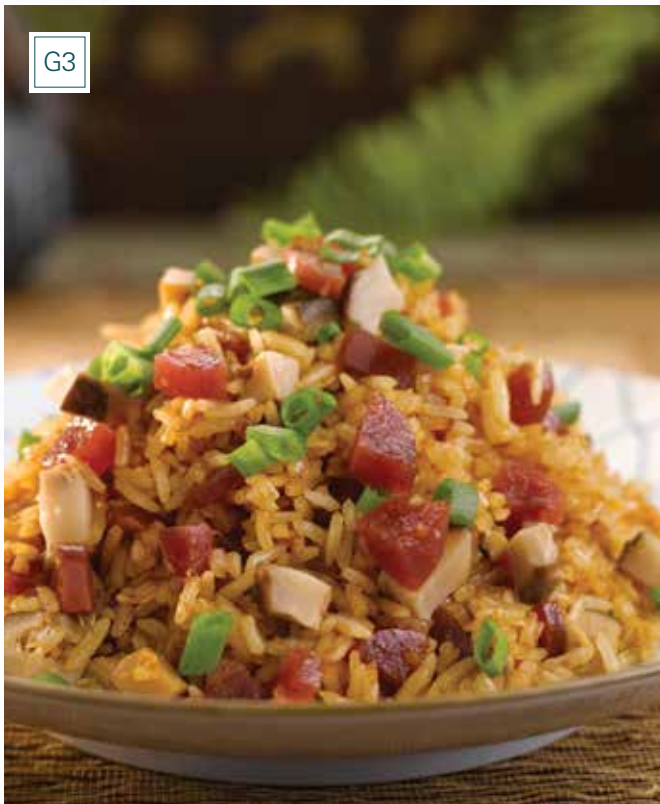


扬州炒饭

Fried Rice in Yangzhou Style

RMB 52/例 352g/克

G3



腊味炒饭

Fried Rice with Chinese Sausage

RMB 52/例 360g/克

G4



福建鸡丁烩饭

Mui Fan with Diced Chicken in Fujian Style

RMB 48/例 405g/克

饭与粉面

RICE & NOODLE

G5

古早鱼香老鼠粉煲 

Stewed Silver Needle Noodle with Salted Fish in Claypot

RMB 62/例 480g/克

这是一道非常舒心的轻食。由鲜甜味美的海鲜高汤包裹着口感顺滑两端尖尖的米制面条，搭配酸柑汁及咸鱼末，浓郁的风味与层次分明的酸味相得益彰，堪称绝配。

A comforting claypot dish with slippery strands of silver needle noodle encapsulated in a flavourful, smooth yet viscous seafood broth. Served with minced salted fish in lime juice, the rich flavours are complemented with layers of tanginess for a heavenly match.



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G6



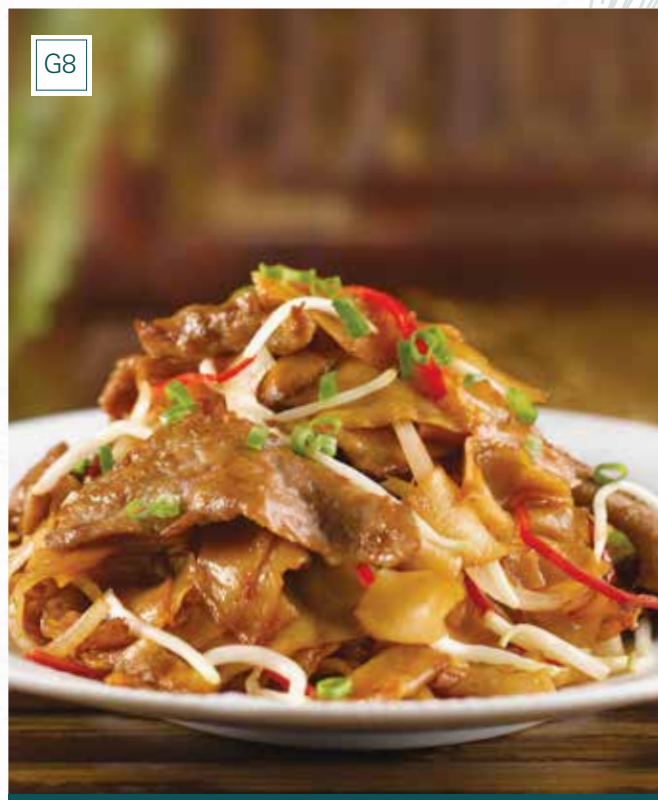
泰式海鲜炒米粉
Thai Style Stir-fried Vermicelli with Seafood
RMB 52/例 295g/克

G7



家乡海鲜炒面线
Stir-fried Vermicelli with Seafood
RMB 52/例 280g/克

G8



干炒牛肉河粉
Stir-fried Hor Fun with Beef
RMB 52/例 485g/克

甜品

DESSERT

H1

猪仔流沙包 

Steamed Molten Salted Egg Yolk Custard Piggy Bun

RMB 32/例 120g/克

深受西方饮食文化影响，星马人习惯在饭后或午后来盘包点配茶一直留传至今，于是各式小巧包点因应而生。流沙包是风靡一时的包点，乐忻经典的流沙包有着可爱的小猪仔外型，内有香滑咸甜的咸蛋黄流沙馅，挟着芬芳暖暖流泄而出，地道又美味。

Having adopted the Western habit of having desserts some time back, it is common for Singaporeans and Malaysians to enjoy intricately crafted dim sums paired with tea as an after-meal treat. Indulge in these adorable piggy buns that is oozing with savoury salted egg yolk goodness!



新加坡
经典
☆☆☆

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H2



三色桂花斑兰糕 (冷)
Trio Layered Osmanthus Pandan Cake (Chilled)
RMB 28/例 330g/克

H3



杨枝甘露 (冷)
Mango Sago (Chilled)
RMB 25/位 140g/克

H4



招牌酸柑香茅冻 (冷) 赞
Lemongrass Jelly with Lemonade (Chilled)
RMB 25/位 200g/克

H5



椰子西米露汤圆 (温) 赞
Coconut Sago with Glutinous Rice Dumpling (Warm)
RMB 25/位 200g/克

饮品

BEVERAGE



软饮料 SOFT DRINK

- | | | | |
|-----------------------------------|--------------------------|--|-----------------------------|
| L1 可口可乐
Coke | RMB 13/罐 can
330ml/毫升 | L2 雪碧
Sprite | RMB 13/罐 can
330ml/毫升 |
| L3 无糖可乐
Coke Zero Sugar | RMB 13/罐 can
330ml/毫升 | L4 依云矿泉水
Evian Mineral Water | RMB 22/瓶 bottle
330ml/毫升 |

其他饮料 OTHER DRINK

- | | | | |
|--|-----------------------------|--|-----------------------------|
| L5 加多宝凉茶
JDB Herbal Tea | RMB 16/罐 can
310ml/毫升 | L6 冰柠檬茶
Iced Lemon Tea | RMB 18/杯 glass
330ml/毫升 |
| L7 自制薏米水 (冷/热)
Homemade Barley Water (Cold/Hot) | RMB 16/杯 glass
330ml/毫升 | L8 自制马蹄竹蔗水 (冷/热)
Homemade Water Chestnut
Drink (Cold/Hot) | RMB 16/杯 glass
330ml/毫升 |
| L9 佳果源100%NFC菠萝汁
Pineapple Juice(Cold/Hot) | RMB 18/瓶 bottle
330ml/毫升 | L10 佳果源100%
NFC椰子水
Coconut Water | RMB 15/瓶 bottle
330ml/毫升 |
| L11 佳果源100%
青金桔复合果汁
Green Kumquat Juice Blend | RMB 15/瓶 bottle
330ml/毫升 | | |

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饮品

BEVERAGE

茶 TEA

(茶位费RMB 8/位person,选择如下:)

L12 铁观音
Tie Guan Yin Tea

RMB 8/位person

L13 菊花茶
Chrysanthemum Tea

RMB 8/位person

L14 茉莉花茶
Jasmine Tea

RMB 8/位person

L15 普洱茶
Pu-er Tea

RMB 8/位person

啤酒 BEER

M1 青岛纯生啤酒
Tsingtao Draft Beer

RMB 20/瓶bottle
500ml/毫升

M2 古越龙山金五年
花雕酒
Gu Yue Long Shan (5 years)

RMB 78/瓶bottle
500ml/毫升

白葡萄酒 WHITE WINE

M3 西班牙丰塔白
葡萄酒
Mesta Verdejo Spain

RMB 180/瓶bottle
750ml/毫升

红葡萄酒 RED WINE

M4 西班牙丰塔红
葡萄酒
Mesta Tempranillo Spain

RMB 180/瓶bottle
750ml/毫升

其它

OTHER

N1 湿巾
Wet Tissue

RMB 2/条packet

N2 餐前小食
Appetiser

RMB 10/每份两碟
every 2 dishes

N3 米饭
White Rice

RMB 8/碗bowl 200g/克

开创餐饮娱乐新思维

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我们保证提供发自内心的优质服务，每一种不同的餐饮概念营造出独特的就餐气氛，从大量的美食中捕捉璀璨的独特的文化。

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In order to safeguard your rights and interests, please find additional pricing information pertaining to the menu below.

1. 茶位费每人每位RMB8元。
Tea Charge is at RMB8 per pax.
2. 本菜谱所有菜式照片以实物为主，菜式照片仅供参考。
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3. 如需打包，打包盒收费标准为RMB1元/只。
An additional fee of RMB1 applies to every to-go box.

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