

樂忻皇朝

PARADISE DYNASTY

蘇宴天下



以犹如置身古典庭院的氛围，品尝着精致美味的苏浙佳肴，
樂忻皇朝打造了一场穿越于现代风格与历史辉煌的味觉飨宴。

樂忻皇朝一直致力于用心钻研苏浙菜系，热情款待天下来客。

“樂忻皇朝，苏宴天下”就是对这一理念最好的诠释。

门店现有皇朝八色小笼包、外婆红烧肉、泉水牛肉等招牌菜品，

每道都经过无数食材上的征选和口味上的打磨，

只为给大家带来美好的“忻”味道。

樂忻皇朝从中国传统苏浙菜中，匠心独运地提炼出全新现代饮食风尚，

令老饕在经典美味中吃出创意和惊喜，纵享感官与味觉的美食盛宴。

Immerse in the imperial culture and savor exquisite flavors from Suzhou and Zhejiang at Paradise Dynasty.

With a persistent dedication to present the best of traditional Suzhou and Zhejiang cuisine, coupled with an innovative touch, Paradise Dynasty prides herself with an out-of-the-world menu that welcomes guests from all over the world. Featuring premium quality ingredients with palatable taste that promises to delight all, some of our must-try signatures include Specialty Dynasty Xiao Long Bao, Braised Pork Belly in Shanghai Style, and Spicy Poached Beef Shank with Spring Water.

Be awed by the experience, the refreshing take on delicacies, and the warm and inviting dining ambience at Paradise Dynasty.

招牌菜
Our Signature



招牌

Steamed Whitefish in Yellow Wine

酒香蒸半米白水鱼



198^{RMB}
/半条 700g

精选太湖白水鱼，每日现杀，每条3斤重，
身长约半米，佐以陈年古越龙山酒，腌制
16小时以上，酒香浓郁入口细腻清甜。



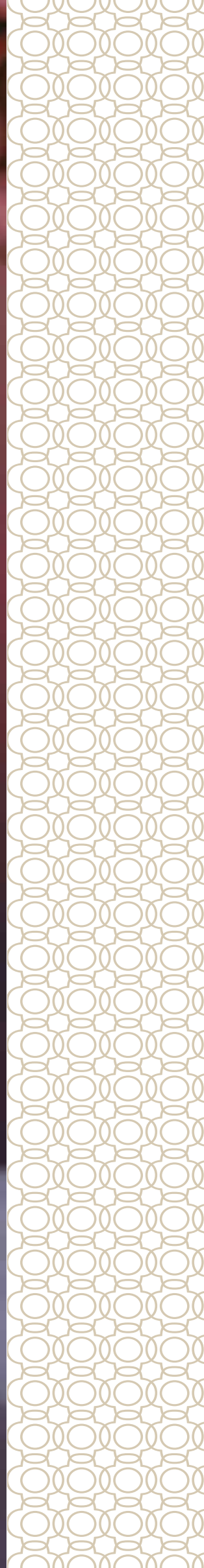
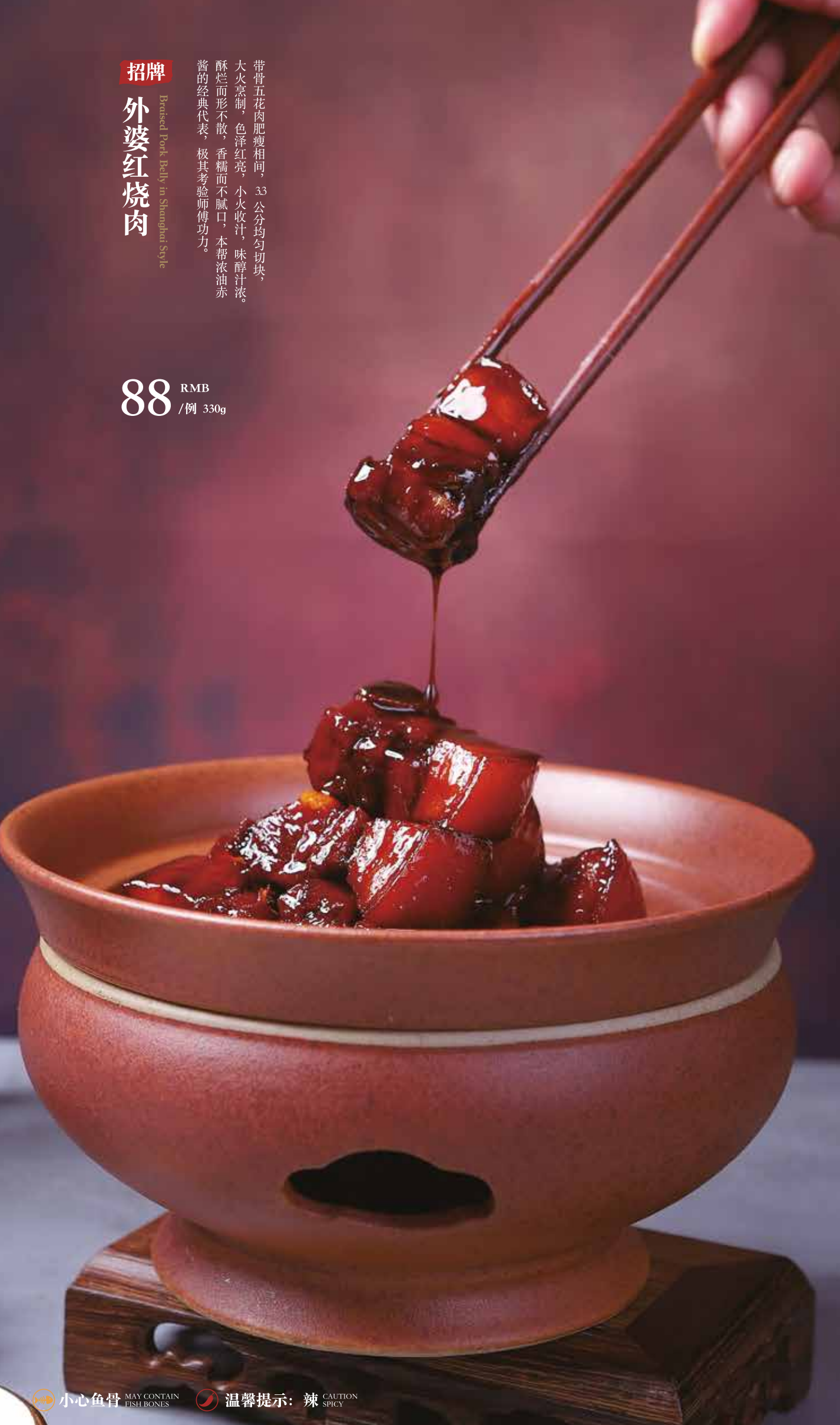
图片仅供参考，菜品以实物为准。
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招牌
外婆红烧肉

Braised Pork Belly in Shanghai Style

带骨五花肉肥瘦相间，3.3公分均匀切块，大火烹制，色泽红亮，小火收汁，味醇汁浓，酥烂而形不散，香糯而不膩口，本帮浓油赤酱的经典代表，极其考验师傅功力。

88 RMB
/例 330g



招牌

泉水牛肉

Spicy Poached Beef Shank with Spring Water



半筋羊肉牛腱心肉，腌制12小时，高汤卤熟，肉质紧实，厚薄均匀。泉水甘冽，莴笋碧绿清脆，少许泡椒调味，辣而不呛，清香爽口。

88 RMB /例 420g



招牌

京酱肉丝

Stir-Fried Shredded Pork in Black Bean Sauce served with Chinese Crepe

精选上好猪里脊，肉丝鲜甜嫩滑，酱香浓郁，搭配薄面皮、京葱和黄瓜丝，口感更显独特。

78 RMB /例 270g



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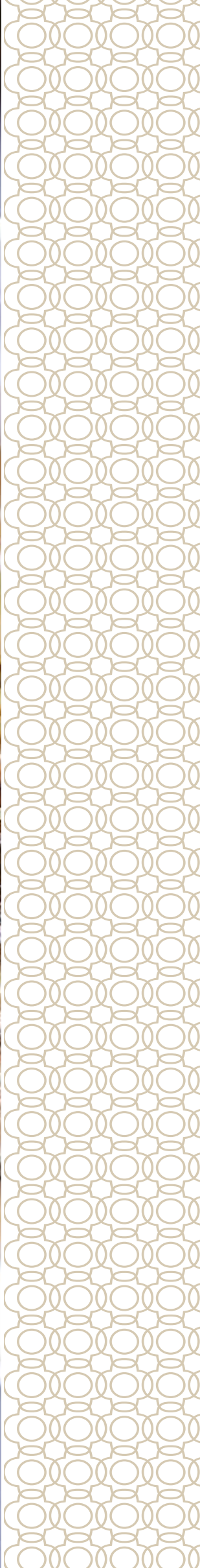
招牌

白烧鳝丝

Stir-fried Shredded Eel with Minced Garlic

每日现划鳝丝，肉质
肥美滑嫩，
笋干入高汤，甘脆提
鲜。白烧烹制，
充分还原食材本味。

98 RMB /例 630g



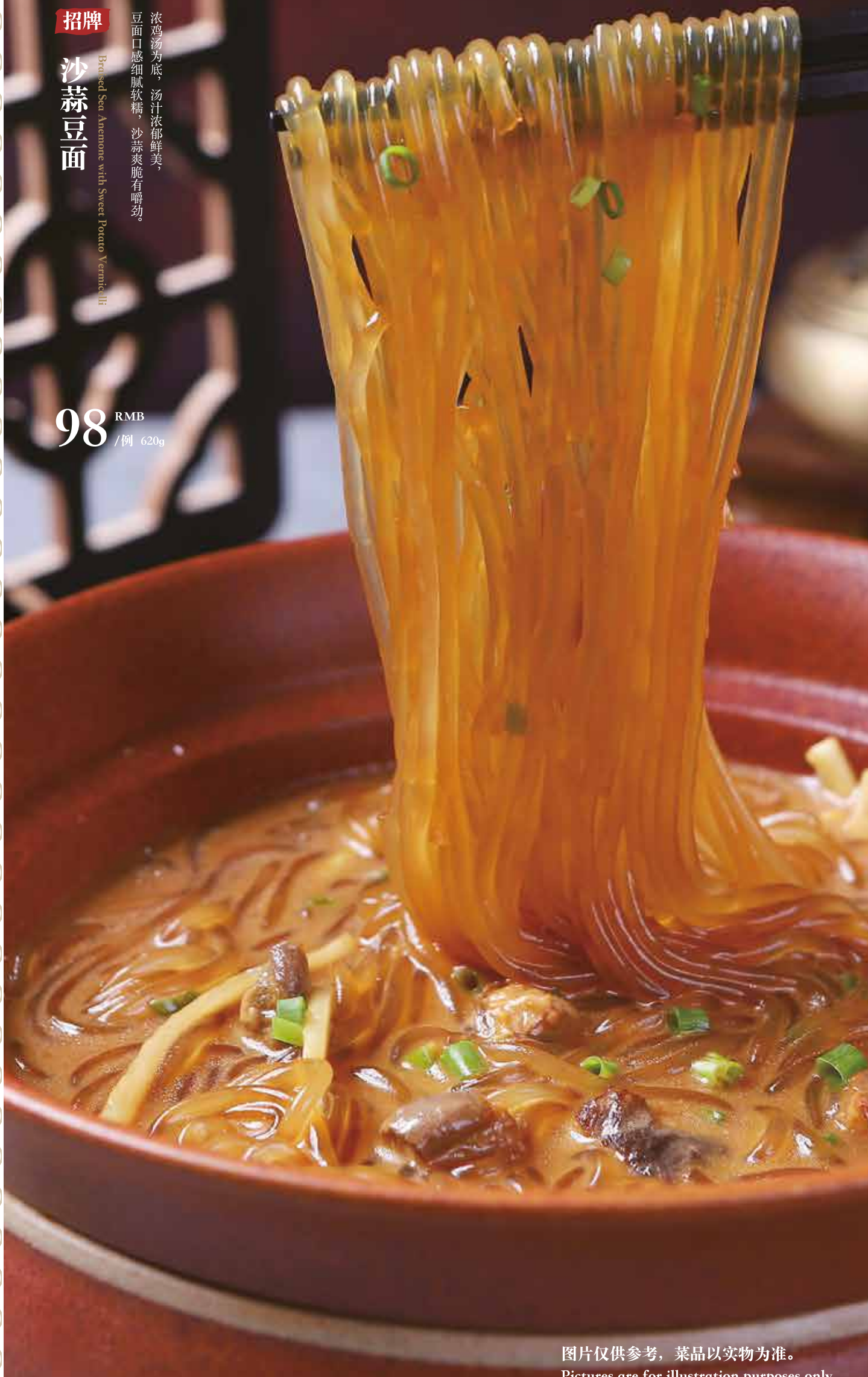
招牌

沙蒜豆面

Braised Sea Anemone with Sweet Potato Vermicelli

浓鸡汤为底，汤汁浓郁鲜美，
豆面口感细腻软糯，沙蒜爽脆有嚼劲。

98 RMB
/例 620g



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招牌

石锅蟹粉捞饭

Crab Roe with Rice served in Stone Pot

足量 150 克蟹粉手工现拆，蟹油
精心熬制，每一勺米饭都浸满咸甜
鲜香，焦香扑鼻，大口满足。

158 RMB /例 310g



小心鱼骨 MAY CONTAIN FISH BONES

温馨提示: 辣 CAUTION SPICY

招牌

特色皇朝小笼包

(八色)

Specialty Dynasty Xiao Long Bao (8 flavors)

皇朝特色八色小笼包，除传统原味外，
还创新制作了蟹粉、芝士、蒜香、糟溜丝瓜、
川味、鹅肝和黑松露，共八种国际化精彩风味。

68 RMB
/8粒 200g



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精致凉菜

Delicate Appetizer

花雕熟醉大头虾

Poached Drunken Prawn with Chinese Wine



58 RMB /例 145g



皇朝拌三丝

Appetizer Trio Combination Trio Combination
(Chilled Jellyfish, Vegetarian Abalone, Shredded Marinated Egg White)



32 RMB
/例 125g

龙须菜拌素鲍丝

Chilled Choyote Shoots tossed with Shredded Vegetarian Abalone



32 RMB
/例 90g



五香牛腱

Spiced Beef Shank



46 RMB
/例 100g



糟味三宝

(Duck's Tongue, Edamame Bean, Boneless Pork Trotter)

Appetiser Trio Platter

48 RMB
/例 260g

白切鸡

Poached Chicken in Cantonese Style



46 RMB
/例 240g

醋酱海蜇头

Jellyfish in Soya Sauce Vinaigrette



48 RMB
/例 220g

四喜烤麸

Braised Gluten Cube in Shanghai Style



18 RMB
/例 180g

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经典热菜
Classic Hot Dish

松鼠大黄花鱼

Deep-fried Yellow Croaker with Pine Nut



138 RMB /例 720g



招牌

沙蒜豆面

Braised Sea Anemone with Sweet Potato Vermicelli

98 RMB /例 620g



蟹粉虾仁

Stir-fried Shrimp with Crab Roe

168 RMB /例 270g



蟹粉豆腐

Braised Tofu with Crab Roe

128 RMB /例 525g



龙井虾仁鸡头米

Stir-fried Shrimp and Gorgon with Longjing Tea Leaf

118 RMB /例 210g

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招牌

泉水牛肉

Spicy Poached Beef Shank with Spring Water



88 RMB /例 420g



响油鳝丝



Stir-fried Shredded Eel in Dark Soy Sauce with Minced Garlic

128 RMB
/例 240g



招牌

白烧鳝丝

Stir-fried Shredded Eel with Minced Garlic

98 RMB
/例 630g

招牌

外婆红烧肉

Braised Pork Belly in Shanghai Style

88 RMB
/例 330g



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雪菜笋丝蒸黄鱼



Steamed Yellow Croaker with Preserved Vegetable and Bamboo Shoot

128 RMB /例 515g



辣子鸡中翅

Spicy Szechuan Crispy Chicken Wing



68 RMB /例 270g



川味水煮牛肉

Ponched Beef in Szechuan Chili Oil



98 RMB /例 1180g



招牌

酒香蒸半米白水鱼



Steamed Whitefish in Yellow Wine

198 RMB
/半条 700g



水煮鱼片



Poached Sliced Fish Chili Oil

88 RMB
/例 1280g



招牌

京酱肉丝

Stir-fried Shredded Pork in Black Bean Sauce served with Chinese Crepe



78 RMB
/例 270g

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京葱爆牛肉

Stir-fried Beef with Scallion

78 RMB
/例 310g

菠萝咕嚕肉

Crispy Sweet and Sour Pork

68 RMB
/例 330g



家常丝瓜面筋煲

Luffa Gourd with Bean Dough in Claypot

38 RMB
/例 350g

麻辣豆腐烩鱼片

Braised Sliced Fish with Tofu in Spicy Chili Sauce

68 RMB
/例 435g





瑶柱芙蓉赛螃蟹
Scrambled Egg White with Fish and Conpoy

58 RMB /例 170g



浓鸡汤煮台州豆腐 68 RMB /例 620g

"Taizhou" Beancurd in Thick Chicken Broth



芥菜马蹄烩芦笋 42 RMB /例 240g

Braised Asparagus with Shepherd's Purse and Water Chestnut



肉酱小炒秋葵 36 RMB /例 170g

Stir-fried Lady's Finger with Minced Meat



干煸四季豆 36 RMB /例 225g

Stir-fried French Bean with Minced Pork



泉水绿萝春菜 29 RMB /例 230g

Poached Mustard Spinach with Spring Water



上汤大豆苗 38 RMB /例 160g

Poached Pea Shoot in Superior Stock

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滋补靓汤

Nourishing Soup

海鲜酸辣汤

Seafood Hot and Sour Soup

28 RMB
/位 310g



竹笙木耳炖土鸡汤

Double-boiled Chicken Soup and Bamboo Fungus

48 RMB
/位 460g

扬州清炖蟹粉狮子头

Yang Zhou Double-boiled Meat Ball in Crab Roe Soup

58 RMB
/位 410g



特色点心

Specialty Dim Sum

经典点心的制作精髓

从传统的春卷、酥饼、绿豆糕，
到现代创新的爆浆芋头包和脆皮芝士双薯糰，
每一款点心都是绝妙的味觉体验，
纯手工制作，每日现包。

樂忻皇朝在点心的钻研上，不仅传承了经典苏浙点心的制作精髓，
且大胆加入创意元素，皇朝特色八色小笼包，
八色八味，颗颗精致，唇齿留香，
为这个历史悠久的传统小吃带来了全新的魅力。

Essence of Making Classic Dim Sum

From traditional dim sums such as Spring Rolls, Pastries, and Mung Bean Cake to modern creative dim sums like Taro Lava Bun and Crisp-fried Duo Sweet Potato Rice Cake with Cheese Filling, every single piece of dim sum is handmade daily from the heart.

Capturing the finer points of Suzhou and Zhejiang delicacies in contemporary style, we delve into the legend of Xiao Long Bao as we pay tribute to the time-honored delicacy with eight types of Xiao Long Bao. Each of the eight colors represents a different flavor, leaving behind a lingering fragrance.

招牌原味小笼包

Signature Original Xiao Long Bao

18 RMB
/3粒 75g

32 RMB
/6粒 150g



推荐 手工鲜拆蟹粉小笼包

Freshly Peeled Crab Roe Xiao Long Bao

36 RMB
/3粒 75g

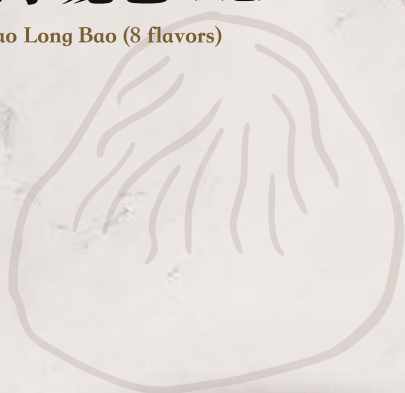
68 RMB
/6粒 150g



招牌 特色皇朝小笼包 (八色)

Specialty Dynasty Xiao Long Bao (8 flavors)

68 RMB
/8粒 200g



萝卜丝酥饼

Radish Pastry

26 ^{RMB}
/3粒 135g



清心豆沙绿豆糕

Chilled Mung Bean Cake

26 ^{RMB}
/3块 120g

淮扬三丝春卷

Crispy Vegetable Spring Roll

18 ^{RMB}
/3条 141g

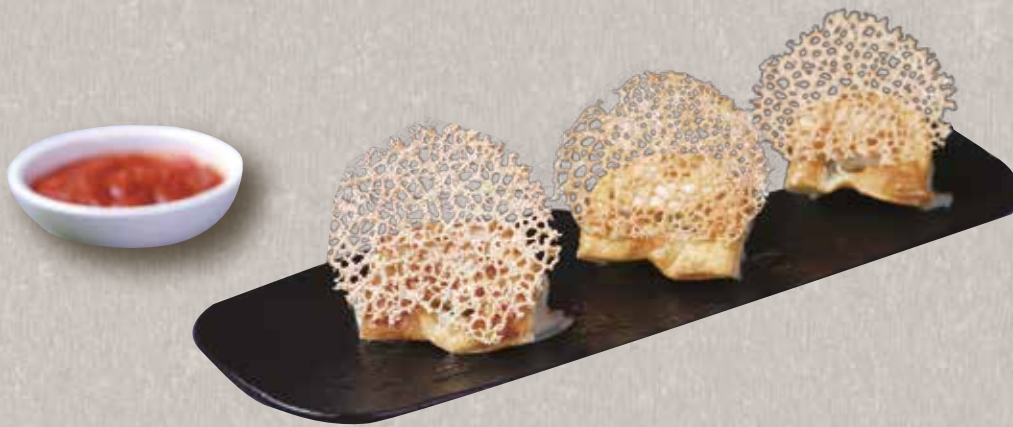


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香煎金网馄饨

Pan-fried Pork Wanton

22 RMB
/3粒 80g



脆皮芝士双薯糰

Crisp-fried Duo Sweet Potato Rice Cake with Cheese Filling

22 RMB
/3粒 108g



推荐

爆浆芋头包

Steamed Yam Lava Bun

26 RMB
/2粒 125g



推荐

龙井虾仁蒸饺

Steamed Dumpling with Longjing Shrimp

32 RMB
/3粒 110g



花蔬蒸饺

Steamed Vegetable Dumpling

22 RMB
/3粒 90g



蟹粉糍饭糕

Deep-fried Glutinous Rice
Cake topped with Crab Roe

26 ^{RMB}
/3片 135g



推荐 香煎豆沙锅饼

Pan-fried Pancake with
Red Bean Paste

26 ^{RMB}
/例 135g



香煎南瓜饼

Pan-fried Pumpkin Pastry

18 ^{RMB}
/3片 75g



红油抄手

Pork Dumpling in Hot Chili Vinaigrette

26 ^{RMB}
/5粒 225g

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推荐

蟹粉拌面

La Mian with Crab Roe (Dry)

128 RMB
/例 330g

主食面点

Main Dish



招牌

石锅蟹粉捞饭

Crab Roe with Rice served in Stone Pot

158 RMB
/例 310g

小心鱼骨 MAY CONTAIN FISH BONES

温馨提示: 辣 CAUTION SPICY



木须肉炒拉面

Stir-fried La Mian with Shredded Pork and Black Fungus

38 RMB
/例 390g



牛肝菌肉丝炒年糕

Wok-fried Rice Cake with Shredded Pork and Porcini Mushroom

42 RMB
/例 340g



雪菜虾仁炒饭

Fried Rice with Shrimp and Preserved Vegetable

48 RMB
/例 340g



扬州炒饭

Fried Rice in Yang Zhou Style

32 RMB
/例 340g



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推荐

海鲜酸辣汤拉面



La Mian in Seafood Hot and Sour Soup

48 RMB /例 650g



皇朝抄手担担面



La Mian with Pork Dumpling in "Dan Dan" Sauce (Spicy Sesame and Peanut)

46 RMB /例 500g



牛肝菌鲜肉小馄饨

Mini Porcini Mushroom Wonton in Chicken Soup

28 RMB /例 10粒

开洋葱油拌面

La Mian with Scallion Oil (Dry)

29 RMB /例 405g



柠檬芦荟桂花蜜

Chilled Aloe Vera Osmanthus Jelly in Honey Lemon Juice

16 RMB
/位 140g



Refreshing Dessert
美味甜品

推荐 酒酿圆子核桃羹

Glutinous Rice Ball in Fermented Rice Wine with Walnut

18 RMB
/位 175g



清凉雪梨胖大海

Chilled Malva Nut with Diced Snow Pear

16 RMB
/位 170g



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酒类

Wine

青岛纯生啤酒

Tsingtao Draft Beer

RMB 16 /瓶 500ml

古越龙山金五年花雕酒

Gu Yue Long Shan (5 years)

RMB 68 /瓶 500ml

西班牙丰塔红葡萄酒

Mesta Tempranillo Spain

RMB 168 /瓶 750ml

西班牙丰塔白葡萄酒

Mesta Verdejo Spain

RMB 168 /瓶 750ml

特调

Homemade Drink

冰柠檬茶

Iced Lemon Tea

RMB 18 /杯 330ml

自制薏米水

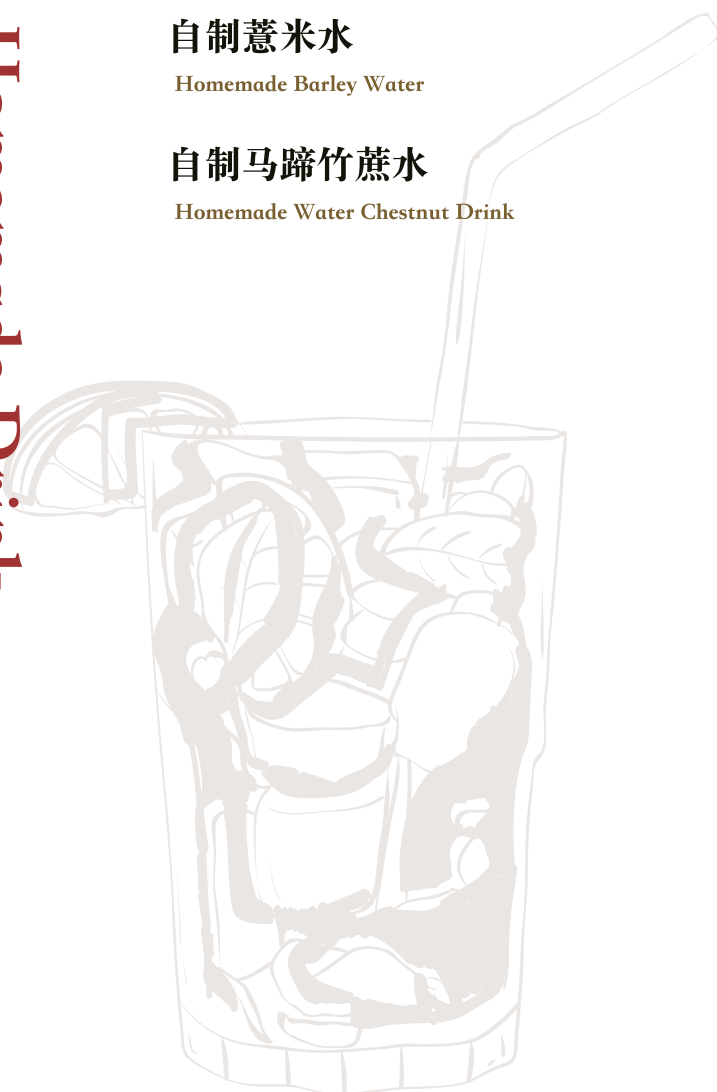
Homemade Barley Water

RMB 16 /杯 330ml

自制马蹄竹蔗水

Homemade Water Chestnut Drink

RMB 16 /杯 330ml



饮品 Beverage

可口可乐

Coke

RMB 10 /罐 330ml

无糖可乐

Coke Zero Sugar

RMB 10 /罐 330ml

雪碧

Sprite

RMB 10 /罐 330ml

加多宝凉茶

JDB Herbal Tea

RMB 10 /罐 310ml

佳果源100%NFC菠萝汁

Pineapple Juice

RMB 15 /瓶 330ml

佳果源100%NFC椰子水

Coconut Water

RMB 15 /瓶 330ml

其他 Other

湿巾

Wet Tissue (per packet)

RMB 1 /份

白米饭

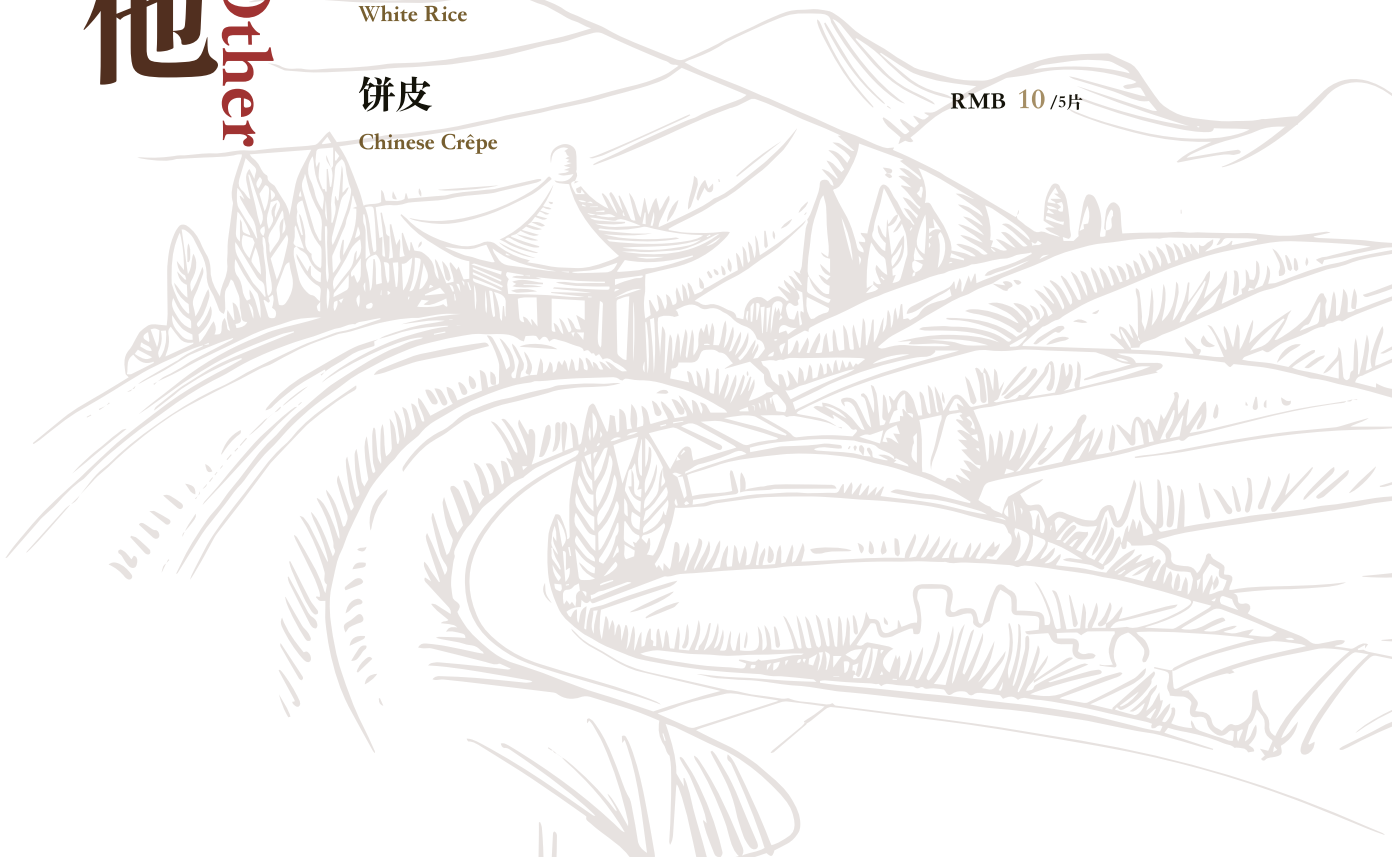
White Rice

RMB 4 /位

饼皮

Chinese Crêpe

RMB 10 /5片



开创餐饮娱乐新思维

樂天餐饮集团提供具有创意性的美食菜单
汇集了各种类型的餐馆概念和外烩服务

我们保证提供发自内心的精心服务，每一种不同的餐饮概念营造出独特的就餐氛围
从大量美食中捕捉璀璨文化

为使顾客拥有舒适的体验与感受，我们会不断地提升与改进
樂天餐饮集团结合传统与创新，正如我们的名字一样，美食烹制于天堂

以多种餐饮概念，全球超过100家餐馆为您服务

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.*

备注

Disclaimer

为了维护您的合法权益，特对本菜谱的计价方式以及相关收费情况如下说明：
In order to safeguard your rights and interests, please find additional pricing information pertaining to the menu below:

1.本菜谱所有菜式照片以实物为主，菜式照片仅供参考。
Pictures are for illustration purposes only.

2.如需打包，打包盒收费标准为RMB1元/只。
An additional fee of RMB 1 applies to every to-go box.

本餐厅竭诚欢迎各位宾客的光临！
We would like to extend a warm welcome to all customers to our restaurant!

如您有任何意见或建议请电邮至：feedback_sh@paradisegp.com
If you have any comments or suggestions, please email us at feedback_sh@paradisegp.com