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TASTE  
PARADISE   
Grandeur of Chinese Dining

艳绝天下的中华美味天堂-味之楼，犹如置身于金碧辉煌的氛围中，  
享受着由厨师从各地新鲜食材所烹制的各式山珍海味，让您体验非一般帝皇式的精致飨宴。

味之楼是新加坡樂天餐饮集团引以为傲的高端美食概念餐厅，  
菜单包括传统粤菜佳肴。

我们诚邀您前来享受无与伦比的用餐体验，让您置身在富有东方  
优雅气息的环境中品尝多款中式菜肴，彻底地恩宠您的味蕾。

由专业服务和厨师们所组成的优秀团队，  
味之楼携手为所有宾客献上与众不同的中式料理与殷勤贴心的服务素质，  
让顾客享受深具创意及令人不可忘怀的飨宴。

The beauty of a Chinese tree peony in full bloom welcomes  
guests through glimmers of gold, into the heart of Taste Paradise.

Dine in a lap of luxury and celebrate with imperial feasts put  
together by top chefs using the freshest ingredients from the  
region and beyond. Paradise Group Singapore cordially invites  
you to indulge in an exquisite dining experience and enjoy  
intricately prepared dishes from our menu, amidst the majestic  
opulence and warmth of Chinese elegance.

TEASE YOUR PALATE

◆ 开胃凉菜

# 什锦虾仁石榴包 味

Stir-fried Shrimp with Mixed Vegetable wrapped in Egg White Crêpe

¥78/份 120g



形如石榴般圆润，晶莹剔透只为展现内里的新鲜食材

味 辣汁花螺

Chilled Babylon Shell in Spicy Sauce

“无螺不成宴”盛产于广东  
个头均匀而饱满的花螺浸入藤椒油与青红辣椒，一口爽辣直击灵魂

¥148/份 70g



以上价格均须外加 10% 服务费。菜式图片仅供参考。  
All prices are subject to 10% service charge. Pictures are for illustration purposes only.

# 开胃凉菜

TEASE YOUR PALATE

**白兰地啫喱海蜇花** 100g  
Chilled Jellyfish with Brandy Jelly

¥98/份

**川味口水鸡** 150g  
Poached Chicken in Szechuan Style

¥68/份

**新派糖醋排骨** 120g  
Sweet and Sour Pork Rib

¥88/份

**香蚝牛腱** 85g  
Braised Beef Shank in Oyster Sauce

¥98/份

**烧汁小鲷鱼** 150g  
Pan-fried Pomfret in Teriyaki Sauce

¥78/份

**香干巧拌小菜苗** 80g  
Chilled Shredded Beancurd tossed with Vegetable Shoots

¥68/份

**风味醋香凉薯** 100g  
Chilled Mexican Turnip in Vinaigrette

¥38/份

**牛油果蔬菜色拉** 110g  
Avocado Salad

¥78/份

**葱油拌羊尾笋** 100g  
Chilled Bamboo Shoots in Scallion Oil

¥58/份

**鱼子酱玛瑙蛋** 60g **¥138/份**  
Assorted Egg Loaf in Yang Zhou Style topped with Caviar

**话梅醉黑虎虾** 65g **¥108/份**  
Poached Drunken Prawn with Chinese Wine and Plum

**低温澳带独蒜** 60g **¥148/份**  
Chilled Scallop with Garlic

**辣卤油浸鲍鱼** 90g **¥218/份**  
Chilled Braised Abalone in Spicy Sauce

**巴旦木板栗南瓜** 110g **¥38/份**  
Baked Pumpkin with Almond and Chestnut

**黑松露拌绣球菌** 85g **¥78/份**  
Chilled Cauliflower Fungus tossed with Black Truffle

当喜爱阳光照射而被称为“阳光蘑菇”、如绣球般白胖的绣球菌遇上生长于深山地底下的黑松露，黑白结合迸发异香。

SIDES

◆ 小食



一份点心师悉心调试温度  
窑炉烤制而成的粤式和牛松一口酥

**味** 和牛松一口酥 (3个)

Stir-fried Wagyu Beef with Sliced Garlic Crisp

**¥68/份 90g**



**经典XO酱炒萝卜糕** **味**

Stir-fried Carrot Cake with XO Sauce

**¥68/份 300g**

恪守精工细料的传统工艺。精选干贝、虾干、香菇、腊肠与腊肉，并使用一定比例的冰块熬煮萝卜，搅拌均匀，利用腊味油翻炒食材，只为保证萝卜糕甘香入味。镇店XO酱爆炒萝卜糕，鸡蛋与银牙脆，经典手法品尝外脆里嫩的咸香。

# 小食

## SIDES

### 香煎牙带鱼 (6件)

60g

¥198/份

Crisp-fried Hairtail

牙带鱼每年在太平洋与印度洋间进行长途迁徙，被称为“海洋穿山甲”因而肉质细嫩，新鲜下锅，外酥里嫩。

### 香脆金砖豆腐

150g

¥48/份

Crispy Golden Tofu

### 椒盐九肚鱼

100g

¥58/份

Crispy Bombay Duck Fish tossed in Salt and Pepper

### 鲍汁凤爪

250g

¥78/份

Stewed Chicken Claw in Abalone Sauce

### 黑松露酱温泉蛋 (1粒)

50g

¥38/份

Onsen Egg with Black Truffle Sauce

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玻璃脆皮乳鸽 味

Crispy Roasted Pigeon

¥88/只 200g

¥48/半只 100g

CANTONESE BBQ

◆ 明炉烧烤





桌桌必点的招牌，第一口酥脆，第二口肉嫩，第三口汁水丰盈，丰富口感层层冲击  
仅选用18-22天的，肉厚、皮薄、骨软的乳鸽，以十多种特调香料腌制六至七个小时，力保乳鸽寸寸入味  
再以玻璃水涂抹均匀，反复三四次后才正式用古法烘烤  
不惜人工，坚持古法，才能成就外皮脆若玻璃糖纸的樂忻味之樓乳鸽

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Crispy Roasted Goose  
一品明炉烧鹅



¥178/500g

¥358/1000g

¥688/2000g

不虑成本，肥鹅才香。遵循古法，选用广州正宗8斤左右肉厚骨小、身型肥嫩的清远黑棕鹅。大厨严格剔除多余脂肪，手动调控温度才能使每只烧鹅都油润皮脆。快刀斩成小块，皮、肉、骨连而不脱，入口即离。配上味之楼梅子酱，酸甜间肉汁迸发，让懂吃的食客享受古法烧鹅真滋味。



味 一品脆皮乳猪 (一天前预订)

Crispy Suckling Pig (Advanced Order Required)

¥998/只 3000g

¥528/半只 1500g

\*二吃加50

一品脆皮乳猪件

Crispy Suckling Pig

¥168/例 300g

明炉烧烤中格外吸睛的，无疑是用六七斤乳猪炙烤的一品脆皮乳猪。  
对较厚的猪皮进行恰到好处的处理，考验的是主厨扎实的实力。  
漫长的来回炉烤，每一步都需要足够的耐心与厨力。  
几天的慢工细活，新鲜出炉的乳猪外表酥脆油滑，是许多人念着的那口脆。

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# 明炉烧烤

## CANTONESE BBQ

桂花脆皮烧鸭 Osmanthus-infused Crispy Roasted Duck	250g	¥68/例
	500g	¥138/半只
	1000g	¥268/只

樂忻味之樓選用本地農家散養土鴨，加以蘇州純手工桂花蜜腌制自然風干後經歷數道工序，最後才能進入味之樓烤爐進行燒烤

蜜汁叉燒 BBQ Pork with Honey Sauce	130g	¥138/份
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海粗鹽焗雞（一天前預訂） Baked Chicken with Sea Salt (Advance Order Required)	400g	¥118/半只
	800g	¥238/只

去骨南乳BB豬 Roasted Suckling Piglet with Fermented Beancurd	400g	¥528/半只
	800g	¥998/只

當紅脆皮燒雞 Crispy Roasted Chicken	400g	¥118/半只
	800g	¥238/只

**脆皮糯米炸子鸡 (一天前预订) 1200g**

Crispy Roasted Chicken Stuffed with Glutinous Rice  
(Advance Order Required)

¥278/份

整只清远鸡去骨去脏，填入自制腊味糯米，一大盘脆皮糯米炸子鸡  
腊香十足，震撼登场

**玫瑰豉油鸡**

Superior Soy Sauce Chicken

400g

800g

¥118/半只

¥238/只

**锦绣烧味双拼**

BBQ Combination (2 Varieties)

350g

¥178/份

**锦绣烧味三拼**

BBQ Combination (3 Varieties)

500g

¥228/份

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SOUP

炖品



## 石锅胶原蛋白花胶汤

Fish Maw in Collagen Broth served in Japanese Stone Pot

¥288/位 150g

粤菜餐桌上，少不了一盅汤品  
不惜原材料，用大量老鸡老鸭、瘦肉、猪脚猪皮、金华火腿等食材吊出浓汤  
加入花胶、螺肉、瑶柱与竹笙，软糯黏嘴而汤味纯冽



## 云南松茸炖花胶汤

Double-boiled Fish Maw Soup with Matsutake Mushroom

¥268/位 170g

菌中之巅，云南松茸。无法人工培植，每一颗都来自3459米海拔的香格里拉深处与花胶、排骨等一起熬制，需大厨时刻关注汤色变化，以保证松茸散发恰到好处的清香



被誉为“素中之荤”的羊肚菌菌盖凹凸如蜂窝，充分吸收馥郁汤底与肉香，又给予这盅汤久久萦绕的异香

## 养生菌皇汤

Double-boiled Matsutake Mushroom  
Morel and Bamboo Pith in Superior Broth

¥138/位 150g

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## 炖品

### SOUP

**高汤花胶炖菜胆 (两位起售)** 150g **¥198/位**  
Double-boiled Fish Maw and Cabbage in Superior Broth

**姬松茸炖原粒鲜鲍汤** 150g **¥138/位**  
Double-boiled Fresh Abalone with Hime Matsutake Mushroom in Superior Broth

**金汤小米烩鲍鱼 (两位起售)** 250g **¥98/位**  
Braised Abalone in Pumpkin Millet

**一品西湖牛肉羹 (两位起售)** 130g **¥58/位**  
West Lake Minced Beef and Tofu Soup

**海鲜酸辣羹 (两位起售)** 130g **¥58/位**  
Hot and Sour Seafood Soup

**花胶杏汁炖菜胆汤** 1500g **¥658/盅 (4~6位)**  
Double-boiled Fish Maw and Cabbage in Almond Cream Soup

**虫草花螺头炖老鸡** 1500g **¥468/盅 (4~6位)**  
Double-boiled Old Chicken, Cordycep and Sea Whelk Soup

**石斛花炖水鸭** 1500g **¥468/盅 (4~6位)**  
Double-boiled Wild Duck and Dendrobium Soup



经典石锅排翅展现了乐忻味之楼在致敬传统粤菜的同时也致力于坚持品质好味，发制数日的鱼翅加以火腿老鸭等熬制的高汤，传统做法煨足七八小时佐以螺片、瑶柱、香菜与春卷满满一盅高温石盅上桌



◆ 燕鲍翅胶

BIRD'S-NEST/ABALONE/SHARK'S FIN/FISH MAW

味之楼经典石锅排翅



Premium Shark's Fin in Superior Broth accompanied with Crispy Spring Roll served in Japanese Stone Pot

¥398/位

90g

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《清稗类钞》云：“酒筵中以燕窝为盛饌，唯享贵宾时用之。”  
官燕只采摘于金丝燕初次筑的巢，一毛不附，盏形完整。



Double-boiled Supreme Bird's Nest  
with Superior Broth

高汤炖官燕

味

¥398/位  
75g



## 蚝皇十六头吉品鲍

Braised 16-Head Dried Abalone in Oyster Sauce

¥598/只 60g

甄选世界三大名鲍之一的吉品溏心鲍，外形如元宝，鲍枕边高竖。流动净水精心泡发48小时后  
香港25年厨龄的老师傅将食材以古法粤菜做法花费数小时焗扣入味  
这才为客人献上一道美味的蚝皇十六头吉品鲍

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# 燕鲍翅胶

Bird's-Nest/Abalone/Shark's Fin/Fish Maw

## 味之楼经典石锅金山勾翅

90g

¥498/位

Supreme Shark's Fin in Superior Broth accompanied with Crispy Spring Roll served in Japanese Stone Pot

## 甫鱼蟹肉干捞中鲍翅

100g

¥428/位

Stir-fried Superior Shark's Fin with Fresh Crab Meat served with Superior Broth

## 味之楼经典石锅中鲍翅

80g

¥328/位

Superior Shark's Fin in Superior Broth accompanied with Crispy Spring Roll served in Japanese Stone Pot

## 红烧蟹肉翅

60g

¥238/位

Braised Shark's Fin Soup with Fresh Crab Meat

## 浓汤生拆鸡丝翅

60g

¥218/位

Braised Shark's Fin with Shredded Chicken in Superior Broth

## 蟹粉黄焖翅

60g

¥198/位

Braised Shark's Fin Soup with Crab Roe

## 金柱蟹肉炒桂花翅

100g

¥398/例

Stir-fried Shark's Fin with Fresh Crab Meat Conpoy and Scrambled Egg served with Lettuce

**蟹肉扒官燕**

75g

¥438/位

Braised Supreme Bird's Nest with Fresh Crab Meat

**浓汤生拆鸡丝烩官燕**

75g

¥398/位

Braised Supreme Bird's Nest with Shredded Chicken in Superior Broth

**生磨杏汁炖官燕**

75g

¥358/位

Double-boiled Supreme Bird's Nest with Almond Cream

**冰花炖官燕 (冷/热)**

75g

¥318/位

Double-boiled Supreme Bird's Nest with Rock Sugar (Chilled/Warm)

**牛油果官燕**

90g

¥238/位

Avocado Purée topped with Supreme Bird's Nest

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## 燕鲍翅胶

Bird's-Nest/Abalone/Shark's Fin/Fish Maw

<b>蚝皇十二头吉品鲍</b> Braised 12-Head Kippin Abalone in Oyster Sauce	<b>100g</b>	<b>¥1280/只</b>
<b>蚝皇十八头干鲍</b> Braised 18-Head Dried Abalone in Oyster Sauce	<b>50g</b>	<b>¥398/只</b>
<b>冰镇鲍鱼 (一天前预订)</b> Chilled Sliced Abalone(Advance Order Required)	<b>750g</b>	<b>¥1180/份</b>
<b>蚝皇扣鲜鲍</b> Braised Live Abalone in Oyster Sauce	<b>50g</b>	<b>¥238/只</b>
<b>鲍汁扣花胶</b> Braised Deluxe Fish Maw in Abalone Sauce	<b>40g</b>	<b>¥268/位</b>
<b>鲍汁花胶扣鹅掌</b> Braised Deluxe Fish Maw with Goose Web in Abalone Sauce	<b>90g</b>	<b>¥318/位</b>
<b>鲍汁扣原只花胶皇 (一天前预订)</b> Braised Deluxe Fish Maw in Abalone Sauce	<b>200g</b>	<b>时价</b>



味 顶汤花胶扒  
Fish Maw Steak in Superior Broth

¥368/位 60g

选用南美洲深海300米到700米深的蝴蝶胶公胶，色泽白净透亮，胶身肉厚完整，胶质丰富  
裁切掉花胶边角，只保留厚实的方形中部。保证每份含50g以上花胶，平摊厚度超5mm  
再加入顶汤慢火煨制，花胶细滑黏嘴

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精选翅针粗壮，只只肥厚的辽参  
滚烫的石锅盛取着糯软的辽参，野米与葱香烘托满满幸福感



# 葱香石锅野米辽参

味

Braised Sea Cucumber and Wild Rice  
with Scallion served in Japanese Stone Pot

¥318/位  
150g

海味类

SEA TREASURE



# 海味类

## SEA TREASURE

### 鲍汁辽参扣鹅掌

90g

¥308/位

Braised Sea Cucumber with Goose Web in Abalone Sauce

### 鲍汁花菇扣鹅掌

50g

¥68/位

Braised Goose Web and Mushroom in Abalone Sauce

### 鲍汁扣原条辽参

90g

¥318/位

Braised Sea Cucumber in Abalone Sauce

### 京葱干烧辽参

90g

¥298/位

Braised Sea Cucumber with Scallion

### 窝烧辽参

80g

¥198/位

Braised Sea Cucumber

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LIVE FISH

活鱼

东星斑 

Coral Trout

¥108/两



## 烹调方式:

Method of Preparation

古法蒸

Steamed with Supreme Soya Sauce

清蒸

Steamed

油浸

Crisp-fried

浓汤浸

Poached in Bisque

蒜蓉蒸

Steamed with Minced Garlic

青花椒蒸

Steamed with Szechuan Green Peppercorn

双冬焖

Stewed with Bamboo Shoot and Mushroom

过桥

Poached with Lobster Broth

(另加 ¥28/位; Additional ¥28/per person )

被称为“海中带刺玫瑰”的东星斑，将绚丽的红与繁星的白集于一身  
樂忻味之樓鲜活东星斑，每只均匀在一斤上下，即点即制  
多种做法各有其美味，古法粤式清蒸做法，则是吃一份东星斑的本味  
蒸制时间全靠大厨二十余年的经验，少一分鲜味不达，多一分暴殄天物  
由此献上一盘东星斑，鱼肉亮白爽滑，状如蒜瓣，鲜香有味

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# 活鱼

LIVE FISH

## 海皇水库大鱼头

Braised Fish Head with Imperial Sea Treasures

1750g

¥888/半只

## 独蒜花胶焖河鳗

Braised River Eel with Fish Maw and Garlic

600g

¥688/份

## 老虎斑

Tiger Grouper

¥38/两

## 笋壳鱼

Marble Goby "Soon Hock"

¥38/两

### 烹调方式:

Method of Preparation

古法蒸 Steamed with Supreme Soya Sauce

清蒸 Steamed

油浸 Crisp-fried

浓汤浸 Poached in Bisque

蒜蓉蒸 Steamed with Minced Garlic

青花椒蒸 Steamed with Szechuan Green Peppercorn

双冬焖 Stewed with Bamboo Shoot and Mushroom

过桥 Poached with Lobster Broth

(另加 ¥28/位; Additional ¥28/per person )

## 河鳗

River Eel

¥18/两

### 烹调方式:

Method of Preparation

蟠龙蒸 Steamed with Black Bean Sauce

女儿红蒸 (一天前预定) Steamed with NüEr Hong (Advanced Order Required)

椒盐 Crisp-fried with Salt and Pepper

## 舟山大黄鱼

Yellow Croaker

¥48/两

### 烹调方式:

Method of Preparation

家烧黄鱼配年糕 Braised Yellow Croaker with Rice Cake

雪菜蒸 Steamed with Preserved Vegetable

糖醋 in Sweet and Sour Sauce

LIVE LOBSTER

生猛龙虾

小青龙 味

Braised Lobster in Superior Broth

¥388/只  
300g

¥198/半只  
150g

烹调方式:

Method of Preparation

上汤焗

Stewed with Superior Broth

丰范汁焗

Baked with Feng Fan Sauce



区别于市场常见的二三两重量，乐忻味之楼精选五六两以上、品相出众、只只鲜活的小青龙，入油嫩炸，金红诱人的小青龙，可选择香味浓烈的上汤焗或蒜香十足的丰范汁焗。

以上价格均须外加 10% 服务费。菜式图片仅供参考。

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### 烹调方式:

Method of Preparation

蒜蓉蒸 Steamed with Minced Garlic

拆肉花雕鸡油蒸 De-shelled and Steamed with Chinese Rice Wine and Egg White

玫瑰醋蒸 Steamed with Rose Vinegar

上汤焗 Stewed with Superior Broth

三葱炒 Stir-fried with Ginger and Spring Onion

九层塔白胡椒焗 Stewed with Basil Leaf and White Pepper

## 味 波士顿龙虾

Boston Lobster

¥48/两

九层塔又名“罗勒”，粤东客家与潮汕地区称之为“金不换”、“满园香”，具八角茴香味。将波士顿龙虾炸后用白胡椒焗，香味浓烈、又享受到新鲜波士顿龙虾扎实的肌理与海鲜鲜味。

# 生猛龙虾

LIVE LOBSTER

## 澳洲龙虾

Australian Lobster

## 时价

Seasonal Price

## 红龙虾

Red Lobster

¥70/两

## 烹调方式:

Method of Preparation

烩麻婆豆腐 Braised with Mapo Tofu

黑松露白汁焗 Baked with Black Truffle and Cream Sauce

鲜果沙律 Assorted Fresh Fruit with Mayonnaise

姜葱焗 Stir-fried with Ginger and Spring Onion

上汤焗 Stewed with Superior Broth

芝士焗 Baked with Cheese

过桥 (龙虾汤) Poached in Lobster Broth  
(另加 ¥28/位; Additional ¥28/per person)

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# 精选虾类

## LIVE PRAWN

### 游水活海虾

Live Prawn

¥28/每两

#### 烹调方式:

Method of Preparation

白灼 Poached in Supreme Soya Sauce

上汤焗 Stewed with Superior Broth

蒜蓉开边蒸 Steamed with Minced Garlic

黄金焗 Crisp-fried and tossed with Salted Egg Yolk

椒盐 Tossed with Salt and Pepper

星洲辣椒煮 Stir-fried with Singapore Style Chili Sauce

### 黑白胡椒粉丝虾煲

150g

¥158/份

Stewed Prawn with Glass Noodle and Black Pepper in Claypot

### XO酱玉带虾球

250g

¥158/份

Stir-fried Live Prawn with Celery in XO Sauce

### 青芥末虾球

180g

¥158/份

Crisp-fried Prawn in Wasabi Mayonnaise Sauce

### 黄金焗虾球

180g

¥158/份

Crisp-fried Prawn tossed with Salted Egg Yolk

### 黑松露炒虾球

180g

¥188/份

Stir-fried Live Prawn with Black Truffle Sauce





CRAB

螃蟹

## 松叶蟹

Snow Crab

¥60/两

### 烹调方式

Method of Preparation

九层塔白胡椒焗

Stewed with Basil Leaf and White Pepper

玫瑰醋蒸

Steamed with Rose Vinegar

冻食 (一天前预定)

Chilled Crab (Advance Order Required)

星洲辣椒煮

Stir-fried with Singapore Style Chilli Sauce

蟹腿细长如松枝，肉质鲜甜富有弹性，每周空运而来的松叶蟹，静候于海鲜氧池。海水喂养，活蟹现制以玫瑰醋蒸松叶蟹，红亮玫瑰醋微微带甜，是食用螃蟹的上乘调料

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## 阿拉斯加蟹 味

Alaskan King Crab

¥70/两

### 烹调方式

Method of Preparation

### 三吃

Three Styles

花雕芙蓉蒸蟹身/避风塘油盐煎腿扒/蟹盖焗饭

Steamed Crab Meat with Chinese Rice Wine and Egg,  
Stir-fried Crab Claw with Garlic and Dried Chili and Baked Rice in Crab Shell

九层塔白胡椒焗 Stewed with Basil Leaf and White Pepper

玫瑰醋蒸 Steamed with Rose Vinegar

冻食 (一天前预定)

Chilled Crab (Advance Order Required)

星洲辣椒煮配锅巴

Stir-fried with Singapore Style Chilli Sauce

经历重重困难而来的阿拉斯加蟹，养于条件苛刻的饲养池  
每年仅一月的适宜捕获期，让捕蟹人面临着超低的气温、时速26km左右的强风以及可能高达10米的海浪  
可使用三种吃法享受阿拉斯加蟹的不同部位：花雕芙蓉蒸蟹身、避风塘油盐煎腿扒、蟹盖焗饭

# 螃蟹

## CRAB

### 青蟹

Mud Crab

¥33/两

### 珍宝蟹

Dungeness Crab

¥48/两

### 膏蟹

Roe Crab

¥48/两

### 烹调方式

Method of Preparation

玫瑰醋蒸 Steamed with Rose Vinegar

鸡油花雕蒸 Steamed with Chinese Rice Wine and Egg White

葱油蒸 Steamed with Scallion Oil

星洲辣椒煮配锅巴 Stir-fried with Singapore Style Chilli Sauce

黑白胡椒粉煲 Stewed with Glass Noodle and Black Pepper in Claypot

避风塘炒 Stir-fried with Garlic and Dried Chilli in Typhoon Shelter Style

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SHELL

贝壳类



洗净的角螺先武后文炭烤约40分钟，期间“听声、观色、嗅味。”直至汁水烧尽，再加以上汤。使用金华火腿、老母鸡、梅肉入味的上汤锁住螺肉的鲜味，融肉鲜味与海鲜味合二为一。传统粤菜做法，一口回味无穷

炭烧角螺 

Chargrilled Trumpet Sea Whelk

¥178/位  
250g

# 贝壳类

SHELL

## 冲浪黑边鲍鱼

700g

¥1180/只

Live Black Lip Abalone in Superior Chicken Broth

## 象拔蚌

Geoduck

¥88/两

### 烹调方式

Method of Preparation

XO酱双葱炒 Stir-fried with Ginger and Onion in XO Sauce

过桥 (上汤) Poached in Superior Broth  
(另加 ¥18/位; Additional ¥18/per person)

## 竹蛏王

Bamboo Clam

¥59/只

## 珍珠鲍鱼

Live Abalone

¥62/只

### 烹调方式

Method of Preparation

蒜蓉粉丝蒸 Steamed with Minced Garlic and Glass Noodle

豉椒炒 Stir-fried with Black Bean Sauce

野山椒萝卜浸 Stir-fried with Pickled Tabasco Pepper and Radish

XO酱炒 Stir-fried with Celery in XO Sauce

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“焗”是粤菜中非常经典的一种做法  
将京葱和葱姜爆香，银鳕鱼置于其上，吸足料头的香味  
鳕鱼肉质饱满紧实，表面煎得微微泛黄，里面嫩到吹弹可破

SEAFOOD

精美海鲜

Pan-seared Cod Fillet

煎焗银鳕鱼

味

¥168/位  
80g

# 精美海鲜

## SEAFOOD

<b>珍菌茶树菇蒸银鳕鱼</b> Steamed Cod Fillet with Tea Tree Mushroom	180g	¥268/例
<b>九层塔石锅银鳕鱼</b> Braised Cod Fillet with Basil served in Stone Pot	250g	¥268/例
<b>XO酱鲜百合芦笋炒带子</b> Sautéed Scallop with Lily Bulb and Asparagus in XO Sauce	200g	¥228/例
<b>翡翠芥末炒海参</b> Stir-fried Sea Cucumber with Kai Lan	200g	¥188/例
<b>煎酿贵妃带子</b> Pan-seared Scallop with Prawn Paste	150g	¥238/例
<b>一品干烧海鲜粉丝煲</b> Superior Seafood with Glass Noodle in Claypot	200g	¥118/例
<b>冰镇鲜鱿鱼</b> Chilled Sliced Squid	400g	¥328/条

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PORK AND POULTRY

猪鸡肉类

一场桌边进行的视觉盛宴，一道寓意红红火火的火焰煲。  
在广东，鸡才是主角。选用90到120天、本地散养的走地土鸡，佐以六只十头鲍文火慢炖。  
上桌后当面点燃，酒香四溢，锅气十足。



火焰鲍鱼土鸡煲

Braised Abalone and Chicken with Abalone Sauce in Casserole

味

¥398/例  
700g



## 猪鸡肉类

### PORK AND POULTRY

#### 泰式粉丝鹅掌煲 (4只鹅掌) 200g

Thai Style Braised Goose Web with Glass Noodle  
in Claypot (4 pieces of Goose Web)

¥188/例

鹅掌是粤菜中的经典食材。文火慢煲，鹅掌筋肉感十足，香茅与咖喱叶更增添一份异国香味。

#### 草莓菠萝咕咾黑猪肉 200g

Sweet and Sour Kurobuta Pork with Strawberry and Pineapple

¥118/例

#### 咸鱼蒸肉饼

180g

Steamed Minced Pork with Salted Fish

¥118/例

#### 什菌茶树菇炒猪颈肉

300g

Stir-fried Pork Collar with Yanagi Matsutake Mushroom

¥138/例

#### 蒜香一字骨

180g

Deep-fried Garlic Pork Spare Rib

¥138/例

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BEEF

牛肉类

Stir-fried Marbled Beef Cube

红红火火雪花牛肉粒



¥688/位  
150g

优选牧场散养、自然生长的牛，且仅选眼肉、上脑、外脊部位，脂香飘逸的雪花牛肉粒，颗颗大小均衡，大理石花纹，层次分明。加入色彩鲜艳的贵州辣椒，使牛肉粒香嫩之余，火辣带来舌尖震颤。



## 脆皮雪花牛肉 味

Crispy Marbled Beef

¥98/位 25g

¥468/例 250g

小山状立体而敦实的一块脆皮雪花牛肉屹立在盘子中央，  
薄薄一层外壳酥脆却吸满酱汁，内部肥腴而肉质柔软。

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## 江南文火雪花牛肉 味

Slow-braised Marbled Beef Cube in Jiangnan Style

¥468/例 250g



## 玲珑椒麻牛三件 味

Stir-fried Beef Shank, Beef Tripe and Beef Tendon with Spicy Peppercorn

¥268/例 200g

# 牛肉类

## BEEF

- 香煎和牛** 60g **¥418/位**  
Pan-seared Wagyu Beef with Sea Salt
- 过桥雪花牛肉** 30g **¥198/位**  
Poached Marbled Beef in Superior Broth
- 麦香松露牛柳粒** 150g **¥398/例**  
Stir-fried Prime Beef Cube with Oat and Truffle Sauce
- 黑胡椒牛肋骨** 300g **¥398/例**  
Braised Short Rib with Black Pepper Sauce
- 黑椒双葱炒牛柳粒** 200g **¥268/例**  
Stir-fried Prime Beef Cube with Spring Onion  
in Black Pepper Sauce
- 尖椒野菌炒肥牛肉** 150g **¥128/例**  
Stir-fried Beef with Green Pepper and Mushroom
- 芥兰炒肥牛肉** 150g **¥138/例**  
Stir-fried Beef with Kai Lan

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# 小青龙麻婆豆腐 味

Braised Lobster with Ma Po Tofu

¥468/例 600g

鲜活小青龙虾肉8秒氽熟以显肉质紧致，  
再加上“麻、辣、烫、捆、酥、嫩、鲜、香”的麻婆豆腐，  
川粤结合创意做法给予这份传统料理在爽辣之余，亦增添一份龙虾鲜甜。





味 萝卜丝酸辣豆面

Stir-fried Hot and Sour Shredded Carrot with Sweet Potato Vermicelli

¥32/位 (2位起售) 30g

¥168/例 200g



味 三鲜浓汤手撕豆腐

Poached Tofu with Pork Belly, Squid and Dried Shrimp in Superior Broth

¥98/例 300g

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## 豆腐蛋类

### TOFU AND EGG

#### 黑松露牛肝菌炒滑蛋

150g

¥128/例

Stir-fried Porcini Mushroom and Black Truffle with Silken Egg Whitted

#### 海参粒焖豆腐煲

150g

¥118/例

Stewed Diced Sea Cucumber with Tofu in Claypot

#### 和牛松扒豆腐

300g

¥98/例

Pan-seared Waygu Beef with Homemade Tofu



## 田园青蔬

### VEGETABLE

**海味什菜煲** 350g ¥98/例  
Dried Seafood with Mixed Vegetable in Claypot

**金银蛋浸时蔬** 300g ¥88/例  
Poached Seasonal Vegetable with Egg Trio in Superior Broth

**蒜蓉粉丝蒸娃娃菜** 250g ¥88/例  
Steamed Baby Cabbage and Glass Noodle Topped with Mashed Garlic

**蒜蓉炒四季时蔬** 300g ¥78/例  
Stir-fried Seasonal Vegetable with Minced Garlic

**清炒四季时蔬** 300g ¥78/例  
Stir-fried Seasonal Vegetable

**上汤浸四季时蔬** 350g ¥88/例  
Poached Seasonal Vegetable in Superior Broth

**虾酱啫啫芥兰** 300g ¥88/例  
Stir-fried Minced Pork and Kai Lan with Shrimp Paste in Claypot

**虾酱啫啫唐生菜** 250g ¥88/例  
Stir-fried Minced Pork and Chinese Lettuce with Shrimp Paste in Claypot

**啫啫三虾油麦菜** 300g ¥118/例  
Stir-fried Prawn and Lettuce with Shrimp Paste in Claypot

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## 海鲜西施泡饭 味

Poached Rice with Seafood in Lobster Broth

¥188 (2-3人份) 350g

¥268 (4-6人份) 650g

金黄蓬松的炸米落入滚烫的鲜虾汤，滋滋作响着吸满红润虾油  
汇成一道经典粤式汤泡饭。

RICE

饭类

# 饭类

## RICE

<b>砂锅脆米牛松炒饭</b>	<b>400g</b>	<b>¥108/例</b>
Stir-fried Crispy Rice with Minced Beef served in Claypot		
<b>蟹肉瑶柱蛋白炒饭</b>	<b>400g</b>	<b>¥118/例</b>
Fried Rice with Conpoy and Silken Egg White		
<b>福建炒饭</b>	<b>400g</b>	<b>¥108/例</b>
Fried Rice in Fujian Style		
<b>咸鱼鸡粒炒饭</b>	<b>400g</b>	<b>¥98/例</b>
Fried Rice with Chicken and Salted Fish		
<b>海鲜皇炒饭</b>	<b>400g</b>	<b>¥128/例</b>
Supreme Seafood Fried Rice		
<b>扬州炒饭</b>	<b>400g</b>	<b>¥98/例</b>
Fried Rice in Yang Zhou Style		

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# 面类

## NOODLE

<b>上汤生面</b>	<b>60g</b>	<b>¥38/位</b>
Stewed Homemade Noodle with Superior Broth		
<b>家乡海鲜炒米粉</b>	<b>350g</b>	<b>¥108/例</b>
Stir-fried Vermicelli with Seafood		
<b>滑蛋虾球炒河粉</b>	<b>400g</b>	<b>¥108/例</b>
Braised Rice Noodle with Prawn and Silken Egg White and Dried Shrimp		
<b>干炒牛肉河粉</b>	<b>400g</b>	<b>¥108/例</b>
Stir-fried Rice Noodle with Sliced Beef		
<b>瑶柱金针焖伊府面</b>	<b>400g</b>	<b>¥98/例</b>
Stewed Ee-Fu Noodle with Conpoy and Enoki Mushroom		
<b>白松露油蟹味菇焖面卜</b>	<b>350g</b>	<b>¥98/例</b>
Braised Broad Noodle with Beech Mushroom in White Truffle Oil		

EVENING DIM SUM

◆ 晚市点心



## 和牛蛋挞 (3件)

Waygu Beef Egg Tart (3pc)

¥48/例 135g

一份由雪花和牛粒做的内陷，一张手工开了一百零八层的酥皮，  
每份新鲜现做，内陷滚烫多汁，外皮酥松掉渣。

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醋珠龙虾饺 (3件) 味

Steamed Lobster with Balsamic Pearl Dumpling (3pc)

¥48/例 90g

## 晚市点心

### EVENING DIM SUM

笋尖虾饺皇 (3件) 110g ¥36/例  
Steamed Prawn Dumpling "Ha Kau" (3pc)

粵式经典蒸点心，晶莹剔透的外皮透出新鲜虾仁诱人的红，颗颗硕大的虾仁与脆爽笋丁带来满满安心感。

迷你素菜春卷 (4件) 65g ¥28/例  
Mini Crispy Vegetable Spring Roll (4pc)

上海小笼包 (4件) 110g ¥32/例  
Steamed Shanghai Pork Dumpling (4pc)

飘香榴莲酥 (3件) 80g ¥48/例  
Crispy Durian Pastry (3pc)

香滑流沙包 (3件) 110g ¥32/例  
Steamed Molten Custard Bun (3pc)

酥皮鸡蛋挞 (3件) 60g ¥32/例  
Baked Mini Egg Tart (3pc)

花椒竹荪红福果 (3件) 90g ¥48/例  
Steamed Crystal Ball with Szechuan Peppercorn Bamboo Fungus (3pc)

酸奶红枣糕 (3件) 110g ¥38/例  
Steamed Red Date Cake with Yoghurt (3pc)

点心拼盘 (8件) 160g ¥128/例  
Dim Sum Platter (8pc)



## 像形雪花肥牛冰淇淋

味

"Marbled Beef" Shaped Ice Cream

¥48/份 120g

拥有雪花牛肉漂亮的纹理，但请不要怀疑，入口酸甜、奶味余香。



## 椰子慕斯

味

Coconut Mousse

¥48/位 120g



## 甜品

### SWEET TEMPTATION

脆皮流沙包伴香草雪糕	80g	¥38/位
Crispy Custard Lava Bun with Vanilla Ice Cream		
牛油果伴香草雪糕	80g	¥38/位
Chilled Avocado Purée topped with Vanilla Ice Cream		
杨枝甘露	100g	¥32/位
Chilled Mango Purée		
生磨杏仁茶	130g	¥32/位
Almond Cream		
养颜核桃露	130g	¥28/位
Walnut Cream		
陈皮红豆沙	160g	¥28/位
Red Bean Soup with Tangerine Peel		

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## 其他

### OTHERS

<b>餐前小食</b> Appetizer	45g	¥28/份
<b>虾米酱</b> Sambal Chilli Sauce	20g	¥15/份
<b>XO酱</b> XO Sauce	20g	¥20/份
<b>指天椒</b> Chilli Padi	10g	¥20/份
<b>柠檬片</b> Sliced Lemon	10g	¥15/份
<b>话梅 (6粒)</b> Sour Plum (6pc)	10g	¥5/份
<b>米饭</b> Rice	60g	¥10/份
<b>白粥</b> Porridge	70g	¥10/份
<b>日本芥末</b> Wasabi	20g	¥35/份
<b>精美时令鲜果盆</b> Seasonal Fruit Platter	60g	¥30/位
	200g	¥88/小份
	300g	¥128/中份
	400g	¥168/大份

茶水-大厅

Tea, Water – Main Dining Hall

¥18/位

茶水-厅房

Tea, Water – VIP Room

¥18/位

一次性湿巾

Disposable Towel

¥3/包

自带酒水杯具清洁服务费

Corkage Fee

¥100/瓶

外带便当盒或塑料袋

Takeaway Container

¥3/个

以上价格均须外加 10%服务费。菜式图片只供参考。

All prices are subject to 10% service charge. Pictures are for illustration purposes only.



中国内地为樂忻餐饮集团

### 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

本餐厅谢绝带入非餐厅出售的酒类、饮料及食物,竭诚欢迎各位宾客的光临!

Outside food and drinks are strictly not allowed in the restaurant premises  
We would like to extend a warm welcome to all customers of our restaurant!

如您有任何意见或建议, 请电邮至 [feedback\\_sh@paradisegp.com](mailto:feedback_sh@paradisegp.com)

If you have any comments or suggestions, please email us at [feedback\\_sh@paradisegp.com](mailto:feedback_sh@paradisegp.com)

