



樂天皇朝  
PARADISE DYNASTY  
LEGEND OF XIAO LONG BAO

Immerse in the imperial culture and savour the exquisite flavours from the northern and southern China at Paradise Dynasty.

Paradise Dynasty, a concept originated from Singapore captures the finer points of bygone eras in contemporary style. Delve into the legend of Paradise's *Xiao Long Bao* as we pay tribute to this time-honoured delicacy with eight types of *Xiao Long Bao*. Touted as a world-first, our *Xiao Long Bao* comes in never-tried-before flavours like crab roe, cheese, garlic, ginseng, Szechuan and the king among kings – foie gras and black truffle.

Be awed by the experience, the refreshing take on delicacies and the dragon's impeccable presence at Paradise Dynasty.

源自於新加坡著名樂天餐飲集團旗下，最具代表性的概念餐廳樂天皇朝，在現代的風格中捕捉展現舊日中國的皇朝時代風貌，微妙之處讓人猶如置身於其中。

如此的感官和味覺盛宴相輔相成，我們提供精緻、創新及經改良的中國南北菜餚。透過深入了解中國長久歷史的盛宴佳餚，製做別出心裁的八款口味小籠包，以獨特的口味呈現給大眾，包括前所未有的蟹粉、芝士、香蒜、人參、麻辣以及頂級的鵝肝和黑松露。

被稱為世上第一款以八色小籠包為主題的美食藝術。

創新佳餚及宏偉裝潢的互相配合下，打造出耳目一新的感官與味覺盛宴。我們著重創意和傳承，致力提供精緻而價錢合宜、美味高質的餐飲體驗。

# 皇朝小笼包的特色

Distinctive Features of our *Xiao Long Bao*

~ 每粒25克  
25 grams per piece

~ 汤汁饱满  
Immensely filled with broth

~ 巧手18摺  
Delicate 18 folds

~ 皮薄如纸  
Intricately thin skin

~ 口感“Q”弹  
Springy texture

~ 汤汁清甜不油腻  
Non-oily delightful clear broth

每一笼小笼包出自

**艺术家之手**

An Artist's Masterpiece

招牌原味小笼包

Signature Original *Xiao Long Bao*

A1



特色皇朝小笼包 (八色)  
Specialty Dynasty Xiao Long Bao (8 flavours)

8 pcs / 粒 **¥ 488**

缤纷八色由天然食材提炼而成  
Colours extracted from natural ingredients

单味  
小笼包  
SINGLE FLAVOUR  
BASKETS



A2

招牌原味小笼包  
Signature Original  
Xiao Long Bao

6 pcs / 粒 **¥ 230**  
10 pcs / 粒 **¥ 360**



A3

蒜香小笼包  
Garlic Xiao Long Bao

6 pcs / 粒 **¥ 280**  
10 pcs / 粒 **¥ 450**



A4

人参小笼包  
Ginseng Xiao Long Bao

6 pcs / 粒 **¥ 330**  
10 pcs / 粒 **¥ 540**



A5

鹅肝小笼包  
Foie Gras  
Xiao Long Bao

6 pcs / 粒 **¥ 380**  
10 pcs / 粒 **¥ 620**

麻辣小笼包  
Szechuan Xiao Long Bao

6 pcs / 粒 **¥ 280**  
10 pcs / 粒 **¥ 450**



A6

芝士小笼包  
Cheese Xiao Long Bao

6 pcs / 粒 **¥ 280**  
10 pcs / 粒 **¥ 450**



A7

蟹粉小笼包  
Crab Roe Xiao Long Bao

6 pcs / 粒 **¥ 330**  
10 pcs / 粒 **¥ 540**



A8

黑松露小笼包  
Black Truffle  
Xiao Long Bao

6 pcs / 粒 **¥ 380**  
10 pcs / 粒 **¥ 620**



A9

厨师特选 Chef's recommendation

辣 Spicy

Photos are for illustration purposes only.  
All prices are VAT inclusive and subject to 10% service charge.

南北  
點心  
DIM SUM



B1

竹炭流沙包

Charcoal Custard Lava Bun

3 pcs / 粒 **¥ 188**

B2



上海生煎包

Pan-fried Shanghai Pork Bun

3 pcs / 粒 **¥ 168**

B3



蔬菜柳叶包

Steamed Vegetable Bun

3 pcs / 粒 **¥ 150**

B4



红油抄手

Pork Dumpling in  
Hot Chilli Vinaigrette

 6 pcs / 粒 **¥ 238**

B5



无锡鲜肉锅贴

Pan-fried Pork Dumpling

3 pcs / 粒 **¥ 168**

B6



萝卜丝酥饼  
Radish Pastry

3 pcs / 粒 **¥ 168**

B7



莲蓉咸蛋黄包

Lotus Paste Bun with Salted Egg Yolk

3 pcs / 粒 **¥ 150**

B8



韭菜猪肉水饺  
Steamed Pork and Chive Dumpling

6 pcs / 粒 **¥ 178**

B9



淮扬三丝春卷

Crispy Vegetable Spring Roll

3 pcs / 粒 **¥ 150**

B10



刀切小馒头 (炸)  
Chinese Bun (Deep-fried)

3 pcs / 粒 **¥ 75**

B11



刀切小馒头 (蒸)  
Chinese Bun (Steamed)

3 pcs / 粒 **¥ 75**

汤类  
SOUPS



C1  
扬州清炖蟹粉狮子头  
Yang Zhou Double-boiled Meat  
Ball with Crab Roe Soup **¥ 238 / 位**



C2  
清炖土鸡汤  
Double-boiled Chicken Soup **¥ 198 / 位**



C3  
海鲜酸辣汤  
Seafood Hot and Sour Soup **¥ 188 / 位**



C4  
菜肉云吞猪骨汤  
Vegetable and Pork Wonton in  
Signature Pork Bone Soup **6 pcs / 粒 ¥ 238**

凉菜  
APPETISERS



D1

心太软

Steamed Glutinous Rice stuffed in Red Dates

¥ 238 / 例



D2



芝麻酱油麦菜

Lettuce Roll with Homemade Sesame Sauce

🍴 P 288 / 例

D3



上海油焖笋

Stewed Bamboo Shoots in Oyster Sauce P 188 / 例

D4



蒜香青瓜

Chilled Cucumber with Minced Garlic P 168 / 例

D5



凉拌黑木耳

Chilled Black Fungus in Peppercorn Vinaigrette 🍴 P 238 / 例

D6



春雨拌绿蔬

Chilled Baby Spinach with Vermicelli P 288 / 例

D7



松花皮蛋豆腐

Chilled Tofu with Century Egg

🌶️ **¥ 188 / 例**

D8



三色玛瑙蛋

Chilled Assorted Eggs Loaf  
in Yang Zhou Style

🍷 **¥ 188 / 例**

D9



捞拌海中宝

Chilled Jellyfish and  
Seafood in Vinaigrette

🌶️ **¥ 328 / 例**

D10



李白醉鸡

Drunken Chicken

**¥ 288 / 例**

D11



香辣蒜泥白肉

Chilled Slice Pork with Minced  
Garlic and Soya Sauce

🌶️ **¥ 288 / 例**

D12



四川夫妻肺片

Sliced Beef and Tripe in  
Spicy Szechuan Sauce

🌶️ **¥ 368 / 例**

经典  
热炒  
HOT DISHES



E1 京酱肉丝

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

¥ 438 / 例

E2



蒜香排骨王

Deep-fried Garlic Pork Ribs

¥ 488 / 例

E3



风味沙拉排骨

Deep-fried Pork Ribs  
tossed in Mayonnaise

¥ 488 / 例

E4



菠萝咕嚕肉

Crispy Sweet and Sour Pork

¥ 368 / 例

E5



宫保腰果鸡丁

Kung Pao Chicken

🌶️ ¥ 328 / 例

E6



皇朝脆香鸡  
Dynasty Crispy Chicken

¥ 368 / 例

E7



京葱爆牛肉  
Stir-fried Beef with Scallion

¥ 488 / 例

E8



芥兰炒牛肉  
Stir-fried Beef with Kai Lan

¥ 488 / 例

E9



老干妈什菌炒牛肉  
Stir-fried Beef with Assorted Mushrooms in Szechuan Bean Sauce

¥ 588 / 例

E10



黃金咸蛋蝦球 🇵🇭

Crispy-fried Crystal Prawns tossed with Salted Egg Yolk

₱ 588 / 例

E11



上海清炒蝦仁

Stir-fried Shrimps with Garden Greens

₱ 488 / 例

E12



宮保蝦仁

Kung Pao Shrimp

🌶️ ₱ 488 / 例

E13



干燒蝦球

Stir-fried Shrimps in Spicy Bean and Tomato Sauce

🌶️ ₱ 488 / 例

E14



瑶柱芙蓉赛螃蟹

Scrambled Egg White with Fish and Conpoy

🔥 P 388 / 例

E15



糟溜鱼片

Stewed Sliced Fish in Chinese Wine Sauce

P 388 / 例

E16



糖醋鱼片

Sweet and Sour Fish

P 388 / 例

E17



家常花肉豆腐

Braised Tofu with Sliced Pork and Mushrooms

🔥 P 368 / 例

E18



肉碎榄菜干煸四季豆  
Stir-fried French Bean with Minced Pork

¥ 238 / 例

E19



蒜蓉炒西兰花 🇵🇭  
Stir-fried Broccoli  
with Garlic

¥ 288 / 例

E20



姜汁炒芥兰  
Stir-fried Kai Lan with  
Ginger Sauce

¥ 288 / 例

E21



蒜茸炒菠菜  
Stir-fried Spinach with Minced Garlic

¥ 288 / 例



# 人气川菜

SZECHUAN  
CUISINE

## F1 四川水煮牛肉 (🌶️小辣 / 🌶️🌶️中辣 / 🌶️🌶️🌶️大辣)

Poached Beef in Szechuan Chilli Oil  
(🌶️ less spicy / 🌶️🌶️ spicy / 🌶️🌶️🌶️ very spicy)

🌶️ **¥988** / 例

此菜色彩朴素清新，牛肉肥嫩，味道酸辣鲜香。成菜色深味厚，香味浓烈，肉片鲜爽，突出了川菜麻、辣、烫的独特风味。

A well-known Szechuan dish, the beef slices are boiled in a spicy soup with Szechuan spices.

## F2 重庆水煮黑鱼片 (🌶️小辣 / 🌶️🌶️中辣 / 🌶️🌶️🌶️大辣)

Poached Sliced Fish in Szechuan Chilli Oil  
(🌶️ less spicy / 🌶️🌶️ spicy / 🌶️🌶️🌶️ very spicy)

🌶️ **¥888** / 例

水煮鱼是川菜最负盛名的菜式之一。鱼片用秘制汤汁滚出香味，再在下面铺一层细粉。把鱼片下入锅中拨散、盛盆，最后覆上一层厚厚的花椒和干辣椒，一股浓浓的麻辣香味即刻弥漫开来。

For a numbing sensation, try the sliced fish cooked in a Szechuan spicy soup with peppercorns and assorted chillies.

F3



重庆麻婆豆腐  
Ma Po Tofu

🌶️ ¥ 298 / 例

F4



成都口水鸡  
Poached Chicken in Szechuan Style

🌶️ ¥ 328 / 例

F5



四川辣子鸡  
Spicy Szechuan Crispy Chicken

🌶️ 🍷 ¥ 328 / 例

主食  
RICE &  
NOODLE

G1



上海炒饭

Fried Rice in Shanghai Style

🔥 P 288 / 例

G2



蛋炒饭

Egg Fried Rice

🔥 P 288 / 例

G3



扬州炒饭

Fried Rice in Yang Zhou Style

🔥 P 288 / 例

G4



市须肉炒拉面

Stir-fried La Mian with Shredded Pork and Black Fungus

🔥 P 288 / 例

# 招牌猪骨汤

## *La Mian* and Signature Pork Bone Soup

拉面至今已有400余年历史，起初只是中国的一道街边美食，因明朝一位皇帝极为欣赏如气壮山河一般的抻面姿势，且面细如发丝，遂御赐名为龙须面。为了完美体现此道“天上美食”的奇妙滋味，乐天皇朝特制招牌骨筒汤，饕客们可尽享其带来的多重感官享受。与一般清亮的面汤不同，我们的招牌骨筒汤含丰富蛋白质及骨胶原，口感浓稠。该汤以文火炖十二小时，其食材重量由最初的30公斤浓缩至8公斤，到您碗中时已满是精华。

With a history of over 400 years, *La Mian* or Hand Pulled Noodles originated from China as a local street delight before it was bestowed a culinary title of Dragon Beard Noodles by a Ming Dynasty emperor who was impressed by the grace and majestic hand pulling skill.

To complement this heavenly dish, Paradise Dynasty concocts a signature pork bone soup broth to further enhance a multi-sensory experience of taste and texture. Unlike the usual clear chicken soup, our signature pork bone soup is dense due to a high content of protein and collagen. Simmer under slow fire for twelve hours, the soup content is reduced from an initial 30kg to 8kg to bring out the essence of the ingredients.



H1



菜肉云吞猪骨汤拉面

*La Mian with Vegetable Pork Wonton in Signature Pork Bone Soup*

¥ 280 / 例

H2



鲜肉卷猪骨汤拉面

*La Mian with Sliced Pork in Signature Pork Bone Soup*

¥ 330 / 例

H3



红烧扣肉猪骨汤拉面

*La Mian with Braised Pork Belly in Signature Pork Bone Soup*

¥ 330 / 例

H4



蒜香排骨猪骨汤拉面

*La Mian served with Fragrant Garlic Pork Ribs in Signature Pork Bone Soup*

¥ 350 / 例

H5



海鲜猪骨汤拉面

*La Mian Seafood in Signature Pork Bone Soup*

¥ 380 / 例

H6



### 京味炸酱拉面

*La Mian with Minced Meat and Mushroom Sauce (Dry)*

👉 **¥ 280 / 例**

H7



### 清炖鸡汤拉面

*La Mian served with Double-boiled Chicken Soup*

**¥ 330 / 例**

H8



### 四川抄手拌面

*La Mian with Pork Wonton in Hot Chilli Vinaigrette (Dry)*

👉 **¥ 300 / 例**

H9



五香牛肉猪骨汤拉面  
(辣 / 不辣)

*La Mian with Spiced Beef in  
Signature Pork Bone Soup  
(spicy/non-spicy)*

¥ 380 / 例

H10



开洋葱油拌面  
*La Mian with Scallion (Dry)*

¥ 250 / 例

H11



皇朝担担拉面  
*La Mian with 'Dan Dan' Sauce  
(Spicy Sesame and Peanut)*

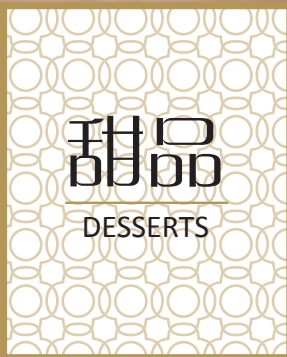
¥ 280 / 例

H12



酸辣汤拉面  
*La Mian in Szechuan  
Hot and Sour Soup with  
Seafood*

¥ 280 / 例




J1

香煎豆沙锅饼

Pan-fried Pancake with Red Bean Paste

 **¥ 168** / 例

 厨师特选 Chef's recommendation

 辣 Spicy



J2



搗沙汤丸

Glutinous Rice Ball topped with Grated Nuts

4 pcs / 粒 P 168

J3



香煎南瓜饼

Pan-fried Pumpkin Pastry

3 pcs / 片 P 138

J4



姜茶黑芝麻汤圆

Black Sesame Glutinous Rice Ball served in Ginger Soup

3 pcs / 粒 P 150

J5



宫廷驴打滚

Chilled Glutinous Rice Roll with Red Bean Paste topped with Grated Nuts

3 pcs / 粒 **¥ 168**

J6



香芒布丁

Chilled Mango Pudding


**¥ 138 / 位**

J7



柠檬芦荟桂花蜜

Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice

 **¥ 138 / 位**

酒水  
饮料  
BEVERAGES

K1 可乐  
Coke  
P 80

K10 王老吉凉茶  
Wong Lo Kat Herbal Tea  
P 100

K2 健怡可乐  
Coke Light  
P 80

K11 自制薏米水 (冷 / 热)  
Homemade Barley Water (Cold / Hot)  
P 90

K3 零度可乐  
Coke Zero  
P 80

K12 自制马蹄竹蔗水 (冷 / 热)  
Water Chestnut Drink (Cold / Hot)  
P 90

K4 雪碧  
Sprite  
P 80

K13 San Miguel Beer  
Pale Pilsen  
P 100

K5 芬达  
Royal  
P 80

K14 San Miguel Beer  
Light  
P 100

K6 姜酒  
A&W Root Beer  
P 100

K15 San Miguel Beer  
Premium Malt  
P 150

K7 椰子汁  
Buko Juice  
P 120

K16 青岛啤酒  
Tsingtao Beer  
P 230

K8 时令水果摇  
Seasonal Fruit Shake  
P 150

K17 虎牌啤酒  
Tiger Beer  
P 200

K9 冰茶  
Iced Tea  
P 90

K18 瓶装水  
Bottled Water  
P 60



PARADISE  
GROUP | 樂天餐飲集團

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### 开创餐饮娱乐新思维

作为东方美食爱好者的不二之所，乐天集团向您提供多种极富价值的美食、不同餐饮文化体验，且对外承接各种餐饮业务。我们相信每一种餐饮体验都将带给您极致感官享受，让您在品味“如天堂”般美妙的佳肴的同时，领略博大精深的中国文化。乐天集团结合传统与创新，秉承“不断追求卓越、进步、创新以打造极致客户体验”的理念，将演绎一场令世人皆叹的“天作之合”。

### Creating New Dimensions of Dining Pleasure

Poised as a diners' paradise for Oriental cuisine, the 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 Chinese 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, the Paradise Group marries tradition with innovation - a match that is made in heaven.

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Singapore • Malaysia • Indonesia • China • Japan • Hong Kong  
Taiwan • London • Philippines • Myanmar

[www.paradisegp.com](http://www.paradisegp.com)  
[www.paradisedynasty.ph](http://www.paradisedynasty.ph)