

Immerse in the imperial culture and savour exquisite flavours from Northern and Southern China at Paradise Dynasty.

Capturing the finer points of bygone eras in contemporary style, delve into the legend of Xiao Long Bao as we pay tribute to the time-honoured delicacy with eight types of Xiao Long Bao. Touted as a world's first, our Xiao Long Bao comes in never-tried-before flavours like crab roe, cheese, garlic, Korean kimchi, Szechuan and the king among kings – foie gras and black truffle.

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

沉浸于皇朝时代的帝国文化、品尝中国南北菜肴的精致口味。

樂天皇朝以现代的风格中捕捉中国皇朝时代的风貌。 向历史悠久的小笼包致敬,我们制作了世界首创的精致 八种独特口味小笼包,包括前所未有的蟹粉、芝士、蒜香、 韩式泡菜、川味以及顶级的鹅肝和黑松露口味。

创新佳肴及温馨舒适的用餐环境,打造出樂天皇朝 不一般的感官与味觉盛宴。

皇朝小笼包的特色

Distinctive Features of our Xiao Long Bao



- **~ 汤 汁 饱 满** Immensely filled with broth
- ~ **巧手18折**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







A1

特色皇朝小笼包(八色)

Specialty Dynasty Xiao Long Bao (8 flavours)



)\$16.80 8 pc / 粒

单味小笼包

SINGLE FLAVOUR BASKET



҈ 招牌原味小笼包

Signature Original Xiao Long Bao

\$9.80 6 pc / 粒 \$14.80 10 pc / 粒



Szechuan Xiao Long Bao

\$10.30 6 pc / 粒 \$16.80 10 pc / 粒



蒜香小笼包

Garlic Xiao Long Bao

\$10.30 6 pc / 粒 \$16.80 10 pc / 粒

芝士小笼包

Cheese Xiao Long Bao

\$12.80 6 pc / 粒 \$20.80 10 pc / 粒

韩式泡菜小笼包

Korean Kimchi Xiao Long Bao

\$12.80 6 pc / 粒 \$20.80 10 pc / 粒

蟹粉小笼包

Crab Roe Xiao Long Bao

\$17.80 6 pc / 粒 \$28.80 10 pc / 粒



鹅肝小笼包

Foie Gras Xiao Long Bao

\$17.80 6 pc / 粒 \$28.80 10 pc / 粒

黑松露小笼包

Black Truffle Xiao Long Bao

\$17.80 6 pc / 粒 \$28.80 10 pc / 粒



图片只供参考。 价格未包括服务费(堂食)与消费税。 Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GS'















\$14.80 10 pc / 粒

\$6.80 3 pc/粒

Minced Chicken

Xiao Long Bao

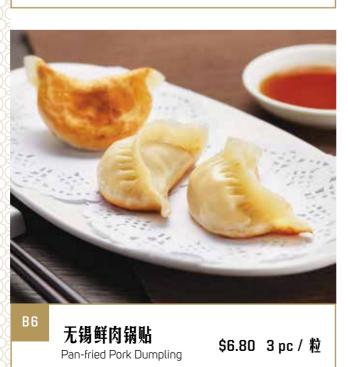
家乡蔬菜包

Steamed Vegetable Bun













闻香葱油饼 Scallion Pastry

\$6.30 2 pc/粒



淮扬三丝春卷

Crispy Vegetable Spring Roll

\$7.30 3 pc/粒



红油抄手

Pork Dumpling in Hot Chilli Vinaigrette

夕\$9.30 6 pc/粒



Prawn and Pork
Dumpling in
Hot Chilli Vinaigrette



厨师特选 Chef's recommendation









竹炭流沙包 Steamed Salted Egg Yolk Custard Lava Charcoal Bun



B14

千层油糕 Fragrant Layered Cake in Chinese Style

\$6.30 3 pc / 粒



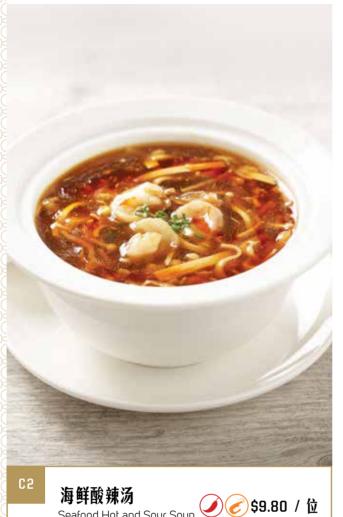
B15

芋泥小笼包 Yam Paste Xiao Long Bao

\$9.30 6 pc / 粒 \$11.80 10 pc / 粒

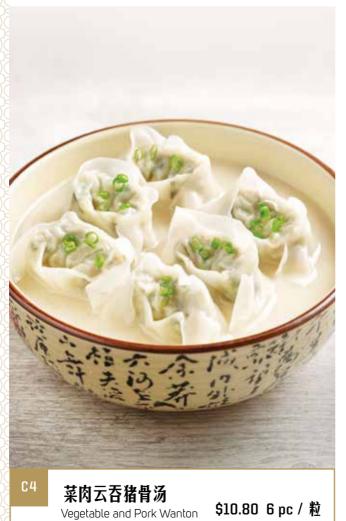






Seafood Hot and Sour Soup





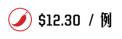
in Signature Pork Bone Soup







成都口水鸡 Poached Chicken in Szechuan Style





春雨拌绿蔬Spinach and Vermicelli tossed with Vinaigrette

\$6.80 / 例



凉拌黑木耳 Black Fungus in Peppercorn Vinaigrette





D5

蒜香青瓜

Japanese Cucumber with Minced Garlic

\$6.80 / 例



D6

上海油焖笋 Stewed Bamboo Shoot in Oyster Sauce

\$7.80 / 例



松花皮蛋豆腐

Chilled Tofu with Century Egg

\$7.80 / 例



D8 烧椒

烧椒皮蛋 Century Egg with Vinaigrette and Chilli Oil

🌽 \$6.80 / 例









D9

捞拌海中宝 Jellyfish and Seafood in Vinaigrette





D10

凉拌香辣白玉菇

Chilled White Shimeiji Mushroom in Peppercorn Vinaigrette





D11

葱油莴笋拌海蜇丝

Jellyfish with Asparagus Lettuce in Scallion Oil

\$9.80 / 例



四川辣子鸡 Spicy Szechuan Crispy Chicken

③ 多 \$18.80 / 例











香酥猪扒 Crispy Pork Chop

\$11.80 / 例



姜葱炒鱼片 Stir-fried Sliced Fish with Ginger and Spring Onion

\$18.30 / 例



糖醋鱼片

Sweet and Sour Fish

\$18.30 / 例



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





上海清炒虾仁 Stir-fried Shrimp in Shanghai Style



② 🕏 \$22.80 / 例



重庆麻婆豆腐

Ma Po Tofu

🌶 \$12.30 /例





E10

肉碎榄菜干煸四季豆

Stir-fried French Bean with Minced Pork and Preserved Olive Vegetable



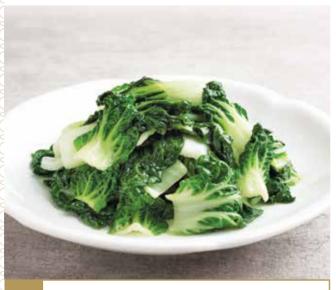


蒜蓉西兰花 Stir-fried Broccoli with Minced Garlic \$14.30 / 例



生炒油麦菜 Stir-fried Australian Lettuce

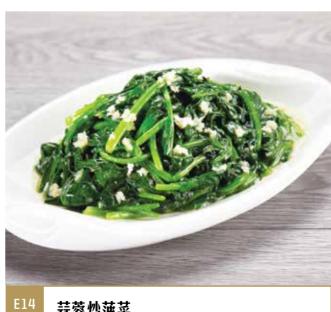
\$13.30 / 例



E13

清炒白菜苗 Stir-fried Baby Cabbage

\$14.30 / 例



蒜蓉炒菠菜

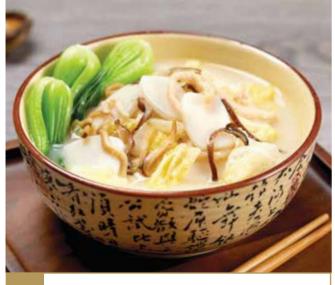
Stir-fried Spinach with Minced Garlic

\$13.30 / 例



木樨肉炒面 Stir-fried Noodle with Shredded Pork and Black Fungus

\$14.30 / 例



肉丝年糕猪骨汤

Rice Cake with Shredded Pork in Signature Pork Bone Soup

\$14.30 / 例



上海炒年糕

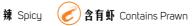
Wok-fried Rice Cake with Pork and Vegetable in Shanghai Style

\$14.30 / 例



厨师特选 Chef's recommendation









Fried Rice in Yang Zhou Style











拉面

LA MIAN AND **SIGNATURE** PORK BONE SOUP

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. Simmered with 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.

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,樂天皇朝特制招牌骨筒汤, 餐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。该汤以慢火炖十二小时, 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。









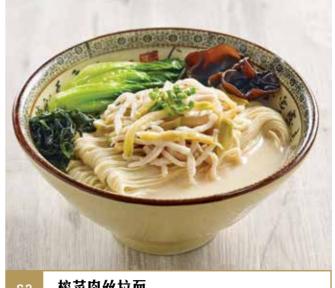




美国黑猪肉卷猪骨汤拉面

La Mian with Sliced Kurobuta Pork in Signature Pork Bone Soup

\$14.80 / 例



榨菜肉丝拉面

La Mian with Shredded Pork and Mustard in Signature Pork Bone Soup

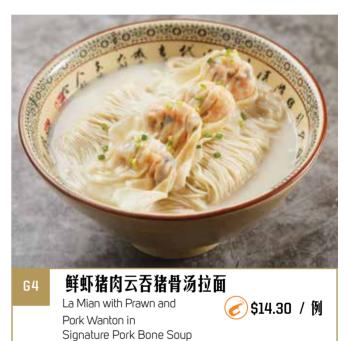
\$12.80 / 例



菜肉云吞猪骨汤拉面

La Mian with Vegetable Pork Wanton in Signature Pork Bone Soup

\$12.80 / 例





G5

香酥猪扒猪骨汤拉面

La Mian with Crispy Pork Chop in Signature Pork Bone Soup

\$15.30 / 例



G6

清炖鸡汤拉面 La Mian served with Double-boiled Chicken Soup

\$14.80 / 例



口水鸡拌面 La Mian with Poached Chicken in Szechuan Style (dry)

乡 \$13.80 / 例



鲜虾猪肉抄手拌面 G9 \$14.30 / 例 La Mian with Prawn and Pork Dumpling in





Hot Chilli Vinaigrette (dry)

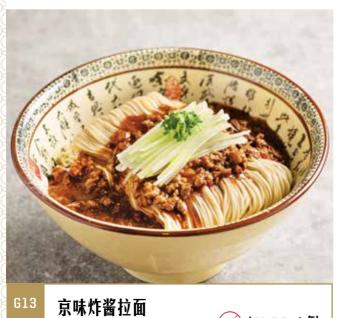


皇朝担担拉面 La Mian with 'Dan Dan' Sauce (spicy sesame and peanut)





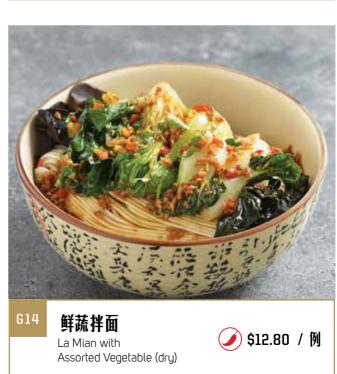




La Mian with Minced Meat and

Mushroom Sauce (dry)

乡 \$11.30 / 例









12 類

擂沙汤丸Black Sesame Glutinous Rice Ball topped with Peanut Powder

\$4.80 4 pc / 粒



НЗ

香煎南瓜饼 Pan-fried Pumpkin Pastry

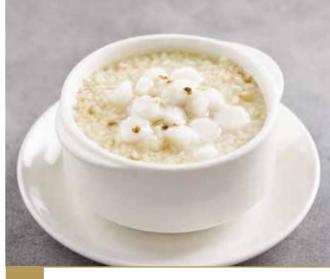
🤳 \$4.80 3 pc / 片



H4

姜茶黑芝麻汤圆 Black Sesame Gluting

Black Sesame Glutinous \$4.80 3 pc / 粒 Rice Ball served in Ginger Soup



H5 #

桂花酒酿丸子

Glutinous Rice Ball in Fermented Rice Wine

\$4.80 / 位



宫廷驴打滚 Red Bean Glutinous Rice Roll topped with Soy Bean Powder

\$5.80 3 pc/粒







贵妃银耳桃胶

Chilled Snow Fungus with Peach Resin

\$8.80 / 🔯









可乐 零度可乐 \$3.80 can/罐 \$3.80 can/罐 Coke Coke Zero J4 北冰洋果汁汽水 (D) 12% sugar 雪碧 \$3.80 \$3.80 can/罐 bottle / 瓶 Artic Ocean Mandarin Soda Sprite J6 苹果汁 瓶装食用水 \$3.80 bottle / 瓶 \$2.30 bottle / 瓶

J7 酸柑汁 (冷) \$3.80 glass / 杯 Lime Juice (chilled) \$3.80 glass / 杯 Water Chestnut (warm/chilled)

Bottled Drinking Water

 19
 自制薏米水 (温/冷) Barley (warm/chilled)
 \$3.80 glass / 杯 \$3.80 glass / 杯
 期間
 標米沱普洱茶 Glutinous Rice Pu-Erh Tea (refillable)
 \$2.30 per person / 位

清水 Water (refillable) \$0.30 glass / 杯

Fruit tree Apple Juice



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.

Our Culinary Concepts





































