



樂天皇朝

PARADISE DYNASTY

LEGEND OF XIAO LONG BAO



Savor the exquisite and authentic flavors of Northern and Southern China at Paradise Dynasty, where the essence of imperial cuisine is right before you.

Keeping the time-honored traditions of the intricate Xiao Long Bao, Paradise Dynasty offers eight unique flavors such as crab roe, cheese, garlic, Korean kimchi, Szechuan, bbq pulled pork and the king of all kings - black truffle.

Be transported with the Paradise Dynasty experience, where classic Chinese cuisine is elevated with modern renditions of treasured delicacies.

以犹如置身宫廷般古典的氛围，品尝着精致美味的中国南北佳肴，樂天皇朝打造了一场穿越于现代风格与历史辉煌的味觉盛宴。

传承了经典小笼包的制作精髓，樂天皇朝大胆加入创新元素，创作风靡全球、口味迥异的八色小笼包，除了原味，更打造出前所未有的蟹粉、起司、香蒜、韩式泡菜、川味、烧烤手撕肉以及顶级的黑松露口味。八种不同口味的小笼包为这个历经百年的传统小吃带来创新的一面！

它保留经典中餐却又匠心独运地加以精致化、现代化的手法，令老饕在传统美味中吃出惊喜。让创新佳肴及宏伟装潢相得益彰，营造出樂天皇朝耳目一新的感官体验。

Distinctive Features of our Xiao Long Bao

皇朝小笼包的特色

皇朝小籠包の特性

Paradise Dynasty 샤오룽바오의 특징은 다음과 같습니다

~ 25 grams each

每粒 25 克

1 点あたりに 25 g

각 중량: 25그램

~ A full spoonful of broth

汤汁饱满

肉汁がたっぷり

육즙이 가득

~ Delicate 18 folds

巧手 18 折

餡が 18 折で巧みに包まれている

섬세한 주름이 18개

~ Intricately thin skin

皮薄如纸

皮が紙一枚ほどの軽さ

매우 얇은 만두피

~ Springy texture

口感“Q”弹

ふわふわ

탄력 있는 식감

~ Non-oily delightful clear broth

汤汁清甜不油腻

甘くて脂っこくない食感

기름기 없이 맑은 국물

An Artist's

MASTERPIECE

每一笼小笼包出自艺术家之手

芸人の手から生み出した作品のよう

장인의 걸작

Signature Original Xiao Long Bao

招牌原味小笼包

お得意の一品〜オリジナル味小籠包

시그니처 오리지널 샤오룽바오

 Chef's recommendation  Spicy  Vegan  Vegetarian  Chicken  Pork  Beef  Nuts  Shellfish  Dairy

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A1 Specialty Dynasty Xiao Long Bao (8 flavors; Kurobuta Pork)

特色皇朝小籠包 (八色; 黑豚肉餡)
 皇朝名物の八色小籠包 (黒豚肉餡)
 특제 궁중 샤오롱바오 (8가지 맛; 돼지고기)

\$18.75 8 pc

Colors are extracted from natural ingredients 缤纷八色由天然食材提炼而成
 八色は天然食材からの彩です 음식 색채는 자연 식재료에서 추출됩니다

SINGLE FLAVOR BASKET

单味小籠包

单味小籠包 (餡に使う食材が1種類のみ)
 한가지 맛 샤오롱바오 세트



A2
 Signature Original
 Xiao Long Bao
 (Kurobuta Pork)

招牌原味小籠包 (黒豚肉餡)
 お得意の一品〜オリジナル味小籠包
 시그니처 오리지널 샤오롱바오

\$9.50 6 pc
 \$15.25 10 pc



A3
 Szechuan
 Xiao Long Bao
 (Kurobuta Pork)

川味小籠包 (黒豚肉餡)
 四川風小籠包
 사천 샤오롱바오

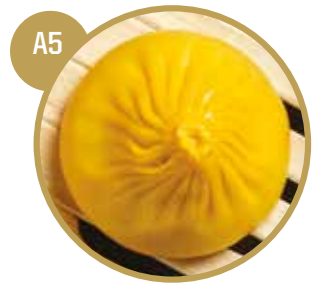
\$10.00 6 pc
 \$16.25 10 pc



A4
 Garlic
 Xiao Long Bao
 (Kurobuta Pork)

蒜香小籠包 (黒豚肉餡)
 ガーリックオイル蒸し小籠包
 마늘 샤오롱바오

\$10.00 6 pc
 \$16.25 10 pc



A5
 Cheese
 Xiao Long Bao
 (Kurobuta Pork)

芝士小籠包 (黒豚肉餡)
 チーズ小籠包
 치즈 샤오롱바오

\$11.00 6 pc
 \$18.00 10 pc



A6
 Kimchi
 Xiao Long Bao
 (Kurobuta Pork)

韩式泡菜小籠包 (黒豚肉餡)
 キムチ入り小籠包
 한국김치 샤오롱바오

\$11.00 6 pc
 \$18.00 10 pc



A7
 Crab Meat with Roe
 Xiao Long Bao
 (Kurobuta Pork)

蟹粉小籠包 (黒豚肉餡)
 カニみそ小籠包
 게살 샤오롱바오

\$14.00 6 pc
 \$23.00 10 pc



A8
 BBQ Pulled Pork
 Xiao Long Bao
 (Kurobuta Pork)

燒烤手撕肉小籠包 (黒豚肉餡)
 BBQプルドポーク小籠包
 바베큐 풀드포크 샤오롱바오

\$14.00 6 pc
 \$23.00 10 pc



A9
 Black Truffle
 Xiao Long Bao
 (Kurobuta Pork)

黒松露小籠包 (黒豚肉餡)
 黒トリュフ小籠包
 블랙 트러플 샤오롱바오

\$17.00 6 pc
 \$28.00 10 pc

Pictures are for illustration purposes only. 图片只供參考。
 写真は情報提供のみを目的としています。 사진은 예시용으로만 제작되었습니다.

DIM SUM

南北点心
南北デザート
딤섬



B1 Radish Pastry
萝卜丝酥饼
細切り大根の焼きパン
래디쉬 패스트리

🍴 \$8.75 3 pc

Chef's recommendation Spicy Vegan Vegetarian Chicken Pork Beef Nuts Shellfish Dairy
廚師特選 辣 纯素 素 鸡 猪 牛 果仁 甲壳贝类 奶制品

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B2 Pan-fried Shanghai Kurobuta Pork Bun

上海生煎包
焼き小籠包
상하이식 돼지고기 찜빵 볶음

🐷 \$7.25 2 pc



B3 Pan-fried Kurobuta Pork Dumpling

无锡鲜肉锅贴
豚肉焼き餃子
돼지고기 만두 볶음

🐷 \$7.25 3 pc



B4 Crispy Vegetable Spring Roll

淮扬三丝春卷
細切り野菜の春巻き
야채 스프링롤 튀김

🍴 \$7.25 3 pc



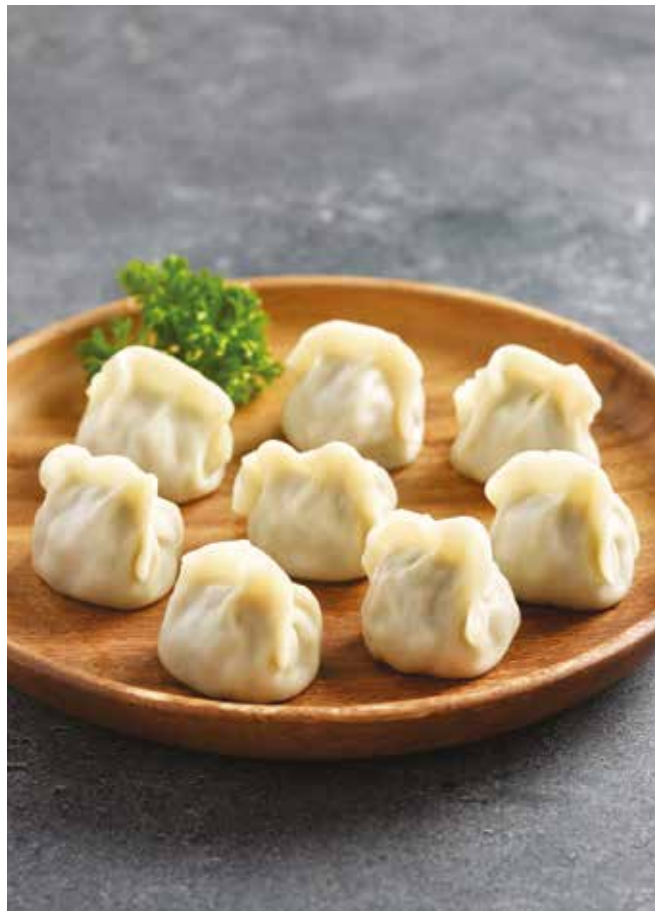
B5 Original Xiao Long Bao (Chicken)

原味小笼包(鸡肉馅)
お得意の一品〜オリジナル味小籠包(鶏肉餡)
시그니처 오리지널 샤오롱마오(닭고기)

\$9.50 6 pc
🐷 \$15.25 10 pc



B6 Poached Vegetable and Kurobuta Pork Dumpling
 三鲜鲜肉水饺
 野菜と豚肉あんかけ餃子
 돼지고기 야채 물만두 **\$11.50 8 pc**



B7 Poached Vegetable and Chicken Dumpling
 三鲜鸡肉水饺
 野菜と鶏肉あんかけ餃子
 닭고기 야채 물만두 **\$11.50 8 pc**



B8 Steamed Vegetable Dumpling
 花蔬蒸饺
 野菜の蒸し餃子
 야채 찐만두 **\$11.50 8 pc**



B9 Steamed Vegetable Bun
 家乡蔬菜包
 郷土野菜饅頭
 야채 찐빵 **\$7.25 2 pc**

👨‍🍳 **Chef's recommendation**
🌶️ **Spicy**
🌱 **Vegan**
🥬 **Vegetarian**
🐔 **Chicken**
🐷 **Pork**
🐮 **Beef**
🥜 **Nuts**
🦪 **Shellfish**
🥛 **Dairy**

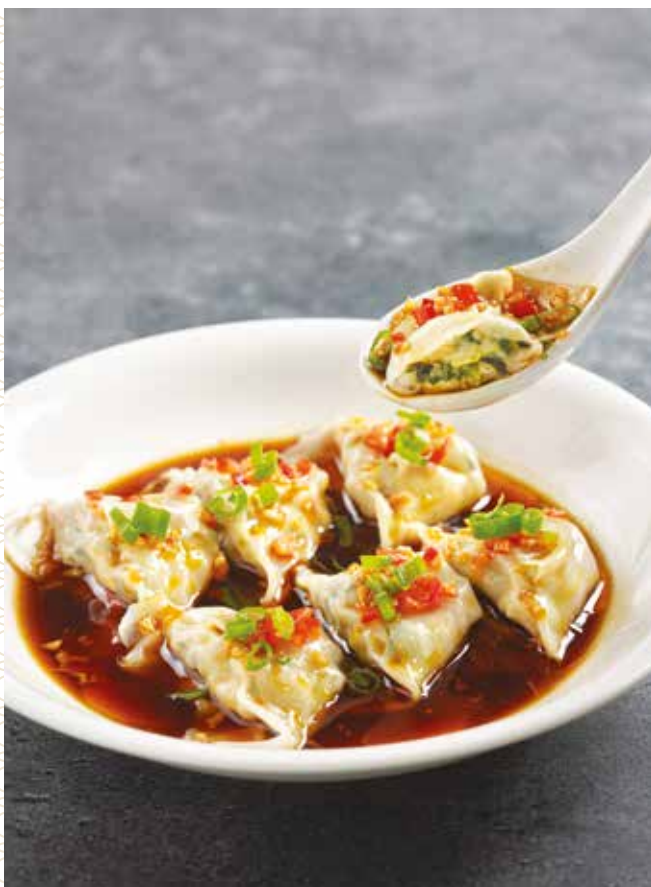
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B10 Kurobuta Pork Wonton
in Chili Oil
红油猪肉抄手
ラー油かけの豚肉茹でワンタン
핫칠리 소스 돼지고기 만두  \$11.75 6 pc



B11 Prawn and Kurobuta Pork Wonton
in Chili Oil
红油鲜虾猪肉抄手
ラー油のエビ豚肉茹でワンタン
핫칠리 소스 돼지고기 새우 만두  \$12.75 6 pc



B12 Chicken Wonton in Chili Oil
红油鸡肉抄手
ラー油かけの鶏肉茹でワンタン
핫칠리 소스 닭고기 만두  \$11.75 6 pc



B13 Vegetable Wonton
in Chili Oil
红油鲜蔬抄手
ラー油かけの野菜茹でワンタン
핫칠리 소스야채 만두  \$11.75 6 pc

SOUP

汤品
スープ
스프



C1 Double-boiled Chicken Soup (Steamed)

清炖鸡汤

チキンシチュー

중탕 닭고기 스프

🍲 \$10.75 person

 **Chef's recommendation**
厨师特选

 **Spicy**
辣

 **Vegan**
纯素

 **Vegetarian**
素

 **Chicken**
鸡

 **Pork**
猪

 **Beef**
牛

 **Nuts**
果仁

 **Shellfish**
甲壳贝类

 **Dairy**
奶制品

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C2 Vegetable and Kurobuta Pork Wonton in Thick Chicken Soup

菜肉云吞浓鸡汤
野菜豚肉餡ワンタン入り鶏白湯スープ
진한 치킨 수프돼지고기 야채 완탕

🐷🐷 \$12.25 6 pc



C3 Prawn and Kurobuta Pork Wonton in Thick Chicken Soup

鲜虾猪肉云吞浓鸡汤 🐷🐷🐷 \$13.00 6 pc
エビと豚肉餡ワンタン入り鶏白湯スープ
진한 치킨 수프돼지고기 새우 완탕



C4 Vegetable and Chicken Wonton in Thick Chicken Soup

鲜蔬鸡肉云吞浓鸡汤 🐷 \$12.25 6 pc
野菜と鶏肉餡かけワンタン入り鶏白湯スープ
진한 치킨 수프닭고기 야채 완탕



C5 Vegetable Wonton in Thick Vegan Soup

鲜蔬云吞纯素浓汤 v \$12.25 6 pc
野菜ワンタン入りクリーミービーガンスープ
야채 완탕크림 비건 수프



C6 Hot and Sour Soup with Shredded Pork

肉丝酸辣汤 🐷 \$12.25 portion
細切り豚肉の酸っぱ辛スープ
돼지고기를 썬 핫 앤 사워 수프

May request for vegan option

APPETIZER

凉菜
和え料理
애피타이저



D1 Fried Pork Chop

香酥猪扒
中華風豚カツ
바삭한 돼지고기 스테이크

🍷 🐷 \$9.25 portion

Chef's recommendation Spicy Vegan Vegetarian Chicken Pork Beef Nuts Shellfish Dairy

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D2 Sweet and Sour Baby Pork Rib
糖醋小排
スイーツアワーベビーポークリブ 🐷 \$14.50 portion
새콤달콤한 베이비폭립



D3 Spinach and Vermicelli tossed with Vinaigrette
春雨拌綠蔬
野菜と春雨の和え料理
새콤한 샐러드 드레싱 시금치 당면 **v \$7.25 portion**



D4 Wood Ear Mushroom in Peppercorn Vinaigrette
凉拌黑木耳
코쇼우드레ッシング의かけた黒キクラゲ
새콤한 후추 샐러드 드레싱 흑목이버섯 **v \$7.25 portion**



D5 Japanese Cucumber with Minced Garlic
蒜香青瓜
ニンニクソースのかけた蒸しキュウリ
일본식 간마늘 오이 **v \$7.25 portion**



D6 Chilled Tofu in Soy Sauce Vinaigrette with Crispy Onion
葱香冷豆腐
自家製焼きねぎみそのかけた冷奴
새콤한 간장 샐러드 드레싱 파 냉두부 **v \$7.25 portion**



D7 White Shimeji Mushroom tossed with Spicy Garlic Vinaigrette
凉拌香辣白玉菇
코쇼우드레ッシング의かけた白ぶなしめじ
시메지버섯과 시콤한 후추샐러드 드레싱 **v \$7.25 portion**

HOT DISH

经典热炒

炒め料理

뜨거운 음식





E1 Stir-fried Black Pepper Angus Beef with Basil

黑胡椒罗勒炒安格斯牛肉

アンガスビーフとバジルの黒胡椒炒め

거스 쇠고기집은 후추 볶음과바질을

  \$28.75 portion

 **Chef's recommendation**
厨师特选

 **Spicy**
辣

 **Vegan**
纯素

 **Vegetarian**
素

 **Chicken**
鸡

 **Pork**
猪

 **Beef**
牛

 **Nuts**
果仁

 **Shellfish**
甲壳贝类

 **Dairy**
奶制品

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E2

Crispy Sweet and Sour Chicken

菠萝咕嚕鸡
パイナップル入り酢鶏肉
바삭한 탕수육

👉 \$17.75 portion



E3

Kung Pao Chicken

宮保腰果鸡肉
鶏肉とピーナッツ炒め
콩파오 치킨

👉👉👉 \$17.75 portion



E4

Spicy New Orleans Crispy Chicken

香辣奥尔良脆鸡
スパイシーニューオーレンクリスピーチキン
매콤한 뉴올리언스 크리스피 치킨


👉👉👉 \$19.75 portion



E5 Crisp-fried Prawn tossed with Mayonnaise and Walnut

西汁核桃大虾碌

マヨネーズとクルミを添えたパリッとした海老フライ
 마요네즈와 호두를 뿌린 바삭한 새우튀김

 \$25.75 portion



E6 Crispy Sweet and Sour Cod Fish

糖醋鳕鱼片

タラの切り身揚げ甘酢煮
 당수대구 필레

\$20.75 portion




May request for vegan option

E7 Ma Po Tofu with Pork

重庆麻婆豆腐

マーボー豆腐
 마파두부

 \$14.75 portion

 **Chef's recommendation**  **Spicy**  **Vegan**  **Vegetarian**  **Chicken**  **Pork**  **Beef**  **Nuts**  **Shellfish**  **Dairy**

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May request for vegan option

E8

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

肉碎機菜干煸四季豆

フランス豆のみじん切り豚肉とオリーブ野菜の炒め
다진 돼지고기, 올리브 채소를 넣은 줄기콩 볶음



\$14.75 portion



E9

Stir-fried Taiwanese Cabbage with Garlic

手撕包菜

台湾キャベツのガーリック炒め
다진 마늘을 곁들인 대만식 양배추 볶음

▼ \$13.50 portion



E10

Stir-fried Baby Cabbage

清炒白菜苗

キャベツ炒め

미니 양배추 볶음

▼ \$13.50 portion



E11

Stir-fried Spinach with Minced Garlic

蒜蓉炒菠菜

ほうれん草ニンニクスース炒め
간마늘 시금치 볶음

▼ \$13.50 portion



E12

Stir-fried Broccoli with Minced Garlic

蒜蓉炒西兰花

ブロッコリーのニンニクスース炒め

간마늘 브로콜리 볶음

▼ \$13.50 portion



E13

Stir-fried Pea Shoot with Minced Garlic

蒜蓉炒大豆苗

大豆の苗のニンニクスース炒め

간마늘 완두순 볶음

▼ \$14.25 portion

RICE & NOODLE

主食
主食
밥 & 면



F1 Stir-fried Noodle with Shredded Pork

木樨肉炒拉面

キクラゲ、卵、豚肉とラーメンの炒め

돼지고기 볶음면

\$14.75 portion



F2 Stir-fried Noodle with Chicken

鸡肉炒面

鶏肉の焼きそば

닭고기 볶음면

\$14.75 portion



F3 Stir-fried Noodle with Shrimp

虾仁炒面

エビの焼きそば

새우 볶음면

\$15.75 portion



F4 Stir-fried Noodle with Assorted Vegetable

鲜蔬炒面

野菜の焼きそば

모듬 야채 볶음면

\$14.75 portion

May request for vegan option

Chef's recommendation 厨師特选 **Spicy** 辣 **Vegan** 纯素 **Vegetarian** 素 **Chicken** 鸡 **Pork** 猪 **Beef** 牛 **Nuts** 果仁 **Shellfish** 甲壳贝类 **Dairy** 奶制品

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May request for vegan option

F5 Wok-fried Rice Cake with Pork and Vegetable in Shanghai Style
 浓汤白菜年糕 猪 \$14.75 portion
 上海風の焼き餅
 걸쭉한 국물의 양배추 떡볶음



F6 Fried Rice with Shredded Pork
 肉丝炒饭 猪 \$14.75 portion
 細切り豚肉付きの卵チャーハン
 돼지고기 볶음밥



F7 Fried Rice with Fried Pork Chop
 香酥猪扒炒饭 猪 \$17.75 portion
 豚カツチャーハン
 바삭한 돼지고기 스테이크 볶음밥



F8 Fried Rice with Chicken
 鸡丁炒饭 鸡 \$14.75 portion
 さいの目に切った鶏肉チャーハン
 닭고기 볶음밥



F9 Fried Rice with Shrimp
 虾仁炒饭 鸡 \$15.75 portion
 エビチリチャーハン
 새우 볶음밥



May request for vegan option

F10 Egg Fried Rice with Assorted Vegetable
 鲜蔬蛋炒饭 鸡 \$14.75 portion
 野菜卵チャーハン
 모듬야채 계란 볶음밥

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NOODLE AND SIGNATURE THICK CHICKEN SOUP

拉面

ラーメン

라미엔 & 시그니처 돼지 사골국물

In addition to its signature Xiao Long Bao offerings, Paradise Dynasty also specializes in Shanghaiese ramen, which is freshly crafted noodles. Originating in China as a local street food delight with a long history of more than 400 years, these humble noodles were bestowed the culinary title of Dragon Beard Noodles by a Ming Dynasty emperor, who was impressed by the grace and skills required to achieve this masterful technique.

These freshly crafted noodles are elevated with Paradise Dynasty's own signature Thick Chicken broth, which is simmered for 12 hours, brimming with rich protein and collagen for a luxuriously savory 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，如气壮山河一般的神面姿势，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，樂天皇朝特制招牌浓鸡汤，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，我们的招牌浓鸡骨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。



 **Chef's recommendation**  **Spicy**  **Vegan**  **Vegetarian**  **Chicken**  **Pork**  **Beef**  **Nuts**  **Shellfish**  **Dairy**

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G1 Noodle with Vegetable Kurobuta Pork Wonton in Thick Chicken Soup
 菜肉云吞浓鸡汤拉面 🐷 \$15.50 portion
 野菜豚肉餡ワンタン入り
 鶏白湯スープラーメン
 진한 치킨 수프돼지고기 야채 완탄 라미엔



G2 Noodle with Prawn and Kurobuta Pork Wonton in Thick Chicken Soup
 鲜虾猪肉云吞浓鸡汤拉面 🐷 \$15.50 portion
 野菜餡ワンタン入り
 鶏白湯スープラーメン
 진한 치킨 수프돼지고기 새우 완탄 라미엔



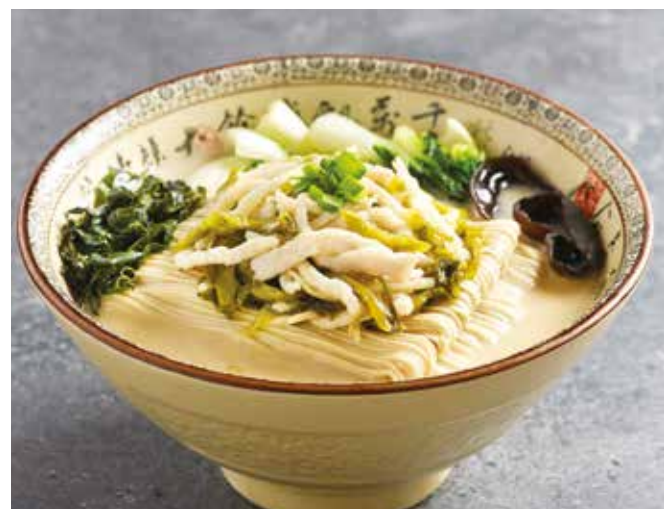
G3 Noodle with Vegetable Chicken Wonton in Thick Chicken Soup
 鲜蔬鸡肉云吞浓鸡汤拉面 🐷 \$15.50 portion
 野菜と鶏肉餡かけワンタン入り
 鶏白湯スープラーメン
 진한 치킨 수프닭고기 야채 완탄 라미엔



G4 Noodle with Vegetable Wonton in Thick Vegan Soup
 花蔬云吞纯素浓汤拉面 **V** \$15.50 portion
 野菜ワンタン入りクリーミービー
 ーガンスープラーメン
 크림 비건 수프에 야채 완탕을 넣은 누들



G5 Noodle with Chicken Breast Meat in Thick Chicken Soup
 鸡丁浓鸡汤拉面 🐷 \$14.50 portion
 鳥胸肉濃厚なチキンスープラーメン
 진한 치킨 수프닭가슴살 라미엔



G6 Noodle with Shredded Pork and Pickled Mustard Green in Thick Chicken Soup
 酸菜肉丝浓鸡汤拉面 🐷 \$14.50 portion
 細切り肉と白菜漬け炒めのかけた濃厚なチキンスープラーメン
 진한 치킨 수프돼지고기 양배추김치 라미엔



67

Noodle with Fried Pork Chop in Thick Chicken Soup

香酥猪扒浓鸡汤拉面

豚カツ入りの濃厚なチキンスープラーメン

진한 치킨 수프 바삭한 돼지고기 스테이크 라미엔

🐷 🐷 \$17.50 portion



68

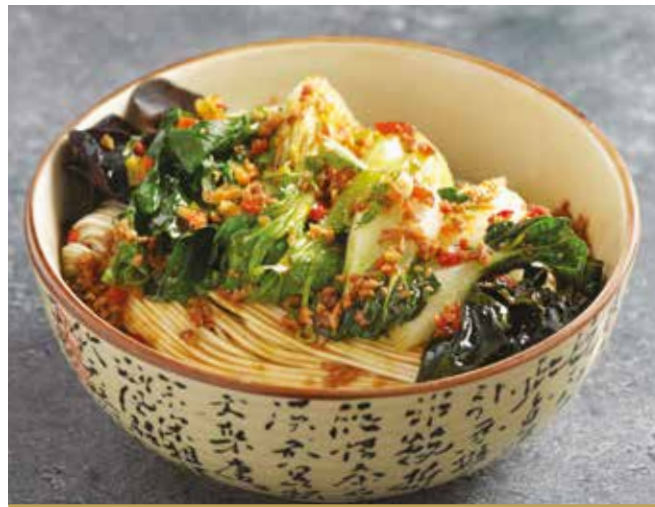
Noodle with Assorted Green in Thick Vegan Soup

鲜蔬纯素浓汤拉面

✓ \$14.25 portion

野菜入りクリーミービーガンスープラーメン

크림 비건 수프에 모든 녹색 국수



69

Noodle with Assorted Green in Chili Oil (Dry)

鲜蔬拌面

✓ \$13.25 portion

野菜のかけそば

야채 라미엔 (국물 없음)



610

Noodle with 'Dan Dan' Sauce (Spicy Sesame and Peanut)

皇朝担担拉面

🌶️ ✓ 🥜 \$11.25 portion

皇朝担々麵

탄탄 소스 라미엔 (매콤한 참기름, 땅콩)



611

Noodle with Scallion Oil (Dry)

开洋葱油拌面

✓ \$11.25 portion

ネギソースのかけたラーメン

파기름 라미엔 (국물 없음)

👨‍🍳 **Chef's recommendation** 🌶️ **Spicy** ✓ **Vegan** 🌿 **Vegetarian** 🐔 **Chicken** 🐷 **Pork** 🐮 **Beef** 🥜 **Nuts** 🐚 **Shellfish** 🧀 **Dairy**
 厨师特选 辣 纯素 素 鸡 猪 牛 果仁 甲壳贝类 奶制品

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G12 Noodle with Kurobuta Pork Wonton in Chili Oil (Dry)
 四川抄手拌面 🐷 \$14.50 portion
 四川ワンタン具のかけそば
 매운 칠리 소스 돼지고기 만두 라미엔 (국물 없음)



G13 Noodle with Prawn and Kurobuta Pork Wonton in Chili Oil (Dry) 🐷🦐 \$14.50 portion
 鲜虾猪肉抄手拌面
 辛子ソースかけのエビ豚肉茹でワンタンのかけそば
 핫칠리 소스 돼지고기 새우 만두라미엔 (국물 없음)



G14 Noodle with Chicken Wonton in Chili Oil (Dry)
 鸡肉抄手拌面 🐷🐔 \$14.50 portion
 鶏肉ワンタンのかけそば
 매운 칠리 소스 닭고기 만두 라미엔 (국물 없음)



G15 Noodle with Vegetable Wonton in Chili Oil (Dry) 🌱 \$14.50 portion
 花蔬抄手拌面
 野菜餡ワンタン入りのかけそば
 야채 완탄 라미엔라미엔 (국물 없음)



G16 Noodle in Hot and Sour Soup with Shredded Pork (Spicy) 🐷 \$14.50 portion
 肉丝酸辣汤拉面 (辣)
 酸っぱ辛スープ細切り豚肉ラーメン(辛)
 돼지고기를 썬 핫 앤 사워 수프 라미엔 (매운 맛)



G17 Noodle with Minced Pork and Mushroom Sauce (Dry) 🐷 \$13.50 portion
 京味炸酱拉面
 ジャージャー麺
 다진 고기 버섯 소스 라미엔 (국물 없음)

DESSERT

甜品

デザート
디저트



H1

Panda Chocolate Lava Bun

熊猫巧克力流沙包
パンダチョコレート溶岩パン
판다 초콜릿 라바 번

\$8.00 2 pc



H2

Taro Paste Xiao Long Bao

芋泥小笼包
サトイモ餡の小籠包
얌 사오롱바오

\$6.75 6 pc
v \$10.75 10 pc



H3

Salted Egg Yolk Custard Xiao Long Bao

流沙小笼包
カスタード入餡の小籠包
커스터드 속을 채운 사오롱바오

\$8.75 6 pc
 \$14.50 10 pc

Chef's recommendation 厨帅特选 Spicy 辣 Vegan 纯素 Vegetarian 素 Chicken 鸡 Pork 猪 Beef 牛 Nuts 果仁 Shellfish 甲壳贝类 Dairy 奶制品

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H4 Steamed Bun with Red Bean Filling
豆沙福包
小豆餡蒸し饅頭
전 팔빵 **v \$6.75 2 pc**



H5 Chilled Red Bean Glutinous Rice Roll topped with Soy Bean Powder
宮廷驴打滾
宮廷餡入り胡麻団子
콩가루 팔잡 쌀롤 **v \$7.25 3 pc**



H6 Black Sesame Mochi with Grated Peanut
擂沙汤圆
黑豆餡のスープ団子
땅콩 검은깨 찹쌀볼 **v \$7.25 4 pc**



H7 Pan-fried Pumpkin Glutinous Rice cake
香煎南瓜餅
焼いたカボチャ餅
호박 패스트리 **v \$7.25 3 pc**



H8 Chilled Snow Fungus with Peach Resin
贵妃银耳桃胶
白キクラゲとアラビアゴムの煮込みスープ
시원한 복숭아 레진 흰목이버섯 **v \$8.00 person**



H9 Chilled Mango Pudding
香芒布丁
マンゴプリン
시원한 망고 푸딩 **v \$7.00 person**

BEVERAGE

飲料

ドリンク
음료

SOFT DRINK 软饮料

J1 Pepsi
百事可乐
ペプシ
펍시
\$4.00 glass

J2 Diet Pepsi
百事可乐 轻怡
ダイエットペプシ
다이어트 펍시
\$4.00 glass

J3 Starry Lemon Lime Soda
柠檬酸橙汽水
スターリーレモンライムソーダ
Starry 레몬 라임 소다
\$4.00 glass

J4 Dr Pepper
胡椒博士汽水
ドクターペッパー
닥터 페퍼
\$4.00 glass

J5 Lipton Pure Leaf Real Brewed
Black Tea (Unsweetened)
立顿纯叶真酿红茶 (无糖)
リプトンピュアリーフリアルブリュー紅茶(無糖)
립톤 퓨어 리프 리얼 브루드 홍차 (무가당)
\$4.00 glass

J6 Orange Juice
柳橙汁
オレンジジュース
오렌지 쥬스
\$5.00 glass

J7 Jasmine Tea (Hot)
茉莉花茶(热)
ジャスミン茶(熱)
자스민차 (온음료)
\$3.50 cup/
per person

J8 Oolong Tea (Hot)
乌龙茶(热)
ウーロン茶(熱)
우롱차 (온음료)
\$3.50 cup/
per person

J9 Acqua Panna Mineral Water (750ml)
普娜天然矿泉水
アクアパナミネラルウォーター
아쿠아 판나 미네랄 워터
\$6.50 bottle

J10 S.Pellegrino Sparkling Mineral Water
圣沛黎洛天然气泡矿泉水
VOSS Sparkling Water(ソーダ)
보스 탄산수
\$6.00 bottle

FRESHLY MADE LEMONADE 鲜榨柠檬水

J11 Lemonade
柠檬水
レモネード
레모네이드
\$5.50 glass

J12 Strawberry Lemonade
草莓柠檬水
ストロベリーレモネード
딸기 레모네이드
\$5.50 glass

J13 Pineapple Lemonade
凤梨柠檬水
パイナップルレモネード
파인애플 레모네이드
\$5.50 glass

BEVERAGE

飲料

ドリンク

음료

FLAVORED SODA 特调苏打水

J14 Passion Fruit Soda
百香果汽水
パッションフルーツソーダ
패션프루트 소다 \$5.00 glass

J15 Guava Soda
番石榴汽水
グアバソーダ
구아바 소다 \$5.00 glass

J16 Peach Soda
蜜桃汽水
ピーチソーダ
복숭아 소다 \$5.00 glass

J17 Dragonfruit Soda
火龙果汽水
ドラゴンフルーツソーダ
용과 소다 \$5.00 glass

FLAVORED AND SIGNATURE MILK TEA 招牌风味特色奶茶

J18 Wintermelon Iced Tea
冬瓜冰茶
ウインターメロンアイスティー
윈터멜론 아이스티 \$5.50 glass

J19 Passion Fruit Iced Tea
百香果冰茶
パッションフルーツティー
패션프룻 아이스티 \$5.50 glass

J20 Pineapple Iced Tea
凤梨冰茶
パイナップルアイスティー
파인애플 아이스티 \$5.50 glass

J21 Honey Lemonade Iced Tea
蜂蜜柠檬冰茶
ハニーレモネードアイスティー
허니 레모네이드 아이스티 \$5.50 glass

J22 Signature Milk Tea (Black)
招牌奶茶(红茶)
ブラック(紅茶) ミルクティー
시그니처 블랙 밀크티 \$5.50 glass

J23 Signature Milk Tea (Green)
招牌奶茶(绿茶)
ジャスミン グリーン ミルクティー
시그니처그린 밀크티 \$5.50 glass

J24 Hokkaido Milk Tea
北海道牛奶茶
北海道ミルクティー
홋카이도 밀크티 \$5.50 glass

J25 Thai Milk Tea
泰式奶茶
タイのミルクティー
타이 밀크티 \$5.50 glass

Premium Topping 加料

Original Crystal Boba 原味波霸 + \$1.00
Brown Sugar Crystal Boba 黑糖波霸 + \$1.00



Creating New Dimensions of Dining Pleasure

Paradise Group Singapore has created a wide variety of restaurant concepts to provide exceptional dining with exceptional value and warm hospitality. Its core mission is to transport guests on an authentic culinary journey at each and every one of its restaurants.

Our mission at Paradise Group is to take our guests on a culinary journey filled with authentic flavors that are both modern and traditional. We take great pride in paying attention to every detail of the dining experience, from each decor element in our design-forward restaurants to ensuring every dish on our menu is prepared to our exacting standards.

*Serving you from more than 100 restaurants globally
across multiple dining concepts.*

Our Culinary Concepts

