



樂天經典

PARADISE CLASSIC

南洋風味 · 中菜經典

樂天經典來自新加坡樂天餐飲集團旗下，由來自新加坡總部的傑出廚師團隊，以精湛廚藝演繹精心設計的一系列星馬各路正宗特色美食，有些菜餚甚至流傳自20世紀30年代，而每一道菜品的背後，有着屬於那個年代的傳奇故事，帶您品味屬於新加坡特有的風味。在這充滿濃濃的異國情調裏，細細品嚐有着跨族群所交融出的新特色，盡情享受“南洋風味的新加坡美食”。

Paradise Classic is a brand under Paradise Group Singapore serving authentic Singapore cuisine. These traditional dishes, some of which originated in the 1930s, have rich histories behind them and are prepared meticulously by our chefs. Feel the Singaporean spirit as you indulge in the unique blend of flavours of these "Nanyang style delicacies" that is representative and distinctive of the country's multicultural identity.

溫馨提示：如果您有任何食物過敏，請於點餐時告知我們的服務員。

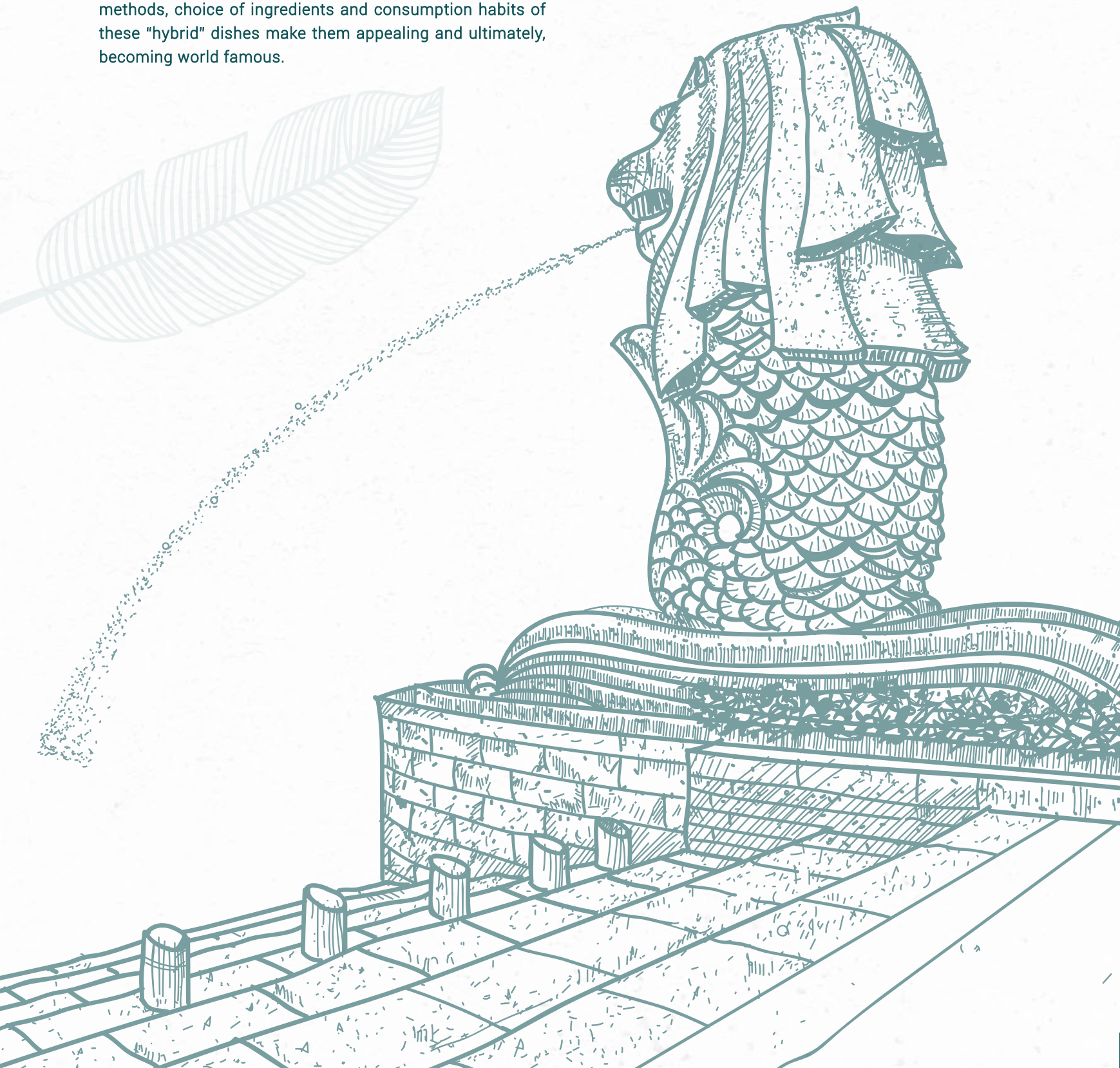
Gentle Reminder: If you have any food allergies, please inform our staff.

新加坡美食的起源

THE ORIGINS OF THE SINGAPORE CUISINE

新加坡飲食習慣深受馬來西亞，以及東南亞鄰國的影響，在經歷殖民統治的歷史淬煉，融入西方與歐亞的熏陶，結合本地的風土民情，擅長運用東南亞的多種香料及食材，發展成屬於新加坡的特色美食。

Singapore style cuisine is heavily influenced by Malaysian and Southeast Asian cultures. Blends of different cooking methods, choice of ingredients and consumption habits of these "hybrid" dishes make them appealing and ultimately, becoming world famous.

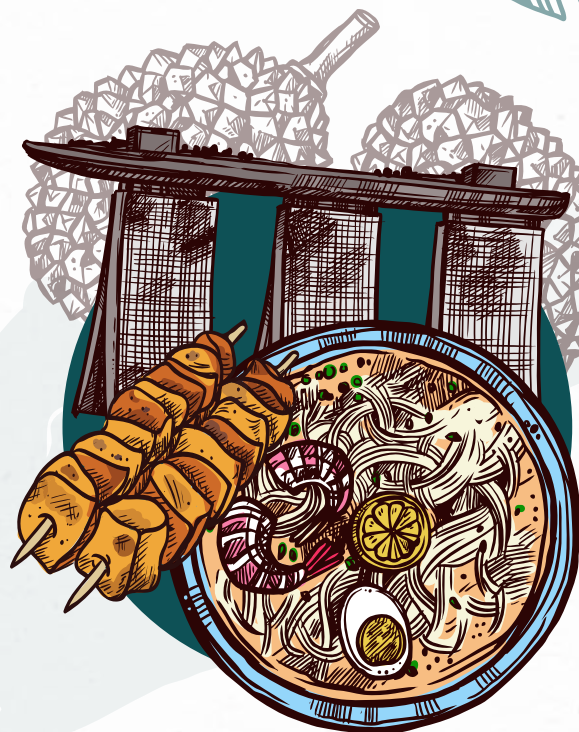


美味亮點

Culinary Highlights

東南亞各國大多喜用臼來研磨辛香料，由新鮮食材及辛香料等舂搗融合，調成稠糊的配料，給食物帶來獨特的風味。參巴醬就是其中一個橫行新、馬及印尼一帶的日常餐桌必備佐餐沾醬，可直接生食或過油爆炒，各家做法都有些許不同，通常也會隨着不同的食材而選擇烹調方式。

The use of mortar and pestle is common in Southeast Asian cuisine. Through pounding and grinding, the essences of various spices are extracted to create sauces like Sambal, a popular spicy sauce among locals and usually consumed by itself or added to stir-fry dishes.



飲食特色

Uniqueness of Singapore Cuisine

熱帶國家全年氣候炎熱潮濕，新加坡人用餐時，習慣配着一碟手舂辣椒拌着醬油當醬料。而辣椒就是其中一個歷史悠久的辛香料，由西亞透過幾世紀前的海上絲路傳到東南亞各地。除了開胃之外，根據老一輩的說法，還可排濕、抑菌，在沒有冰箱的年代，讓食物不容易在炎熱的氣候下變質。

With warm and humid weather all year round, Singaporeans are used to accompanying their meals with spicy condiments and sauces. This love could be traced back to the olden days when spices, essential to food preservation, were traded along the Silk Road. Many are still convinced of the moisture-removing and immunity-boosting properties of spices today.



新加坡南洋必嚐美食

MUST TRY
SINGAPORE NANYANG
DELIGHTS

黃金魚皮

Crisp-fried Salted Egg Yolk Fish Skin



HK\$82 每份 per portion

新加坡海南雞

Singapore Style Hainanese Chicken



HK\$148/半隻 (half)

HK\$296/隻 (whole)

喇沙湯海鮮米線

Thick Vermicelli with Seafood in Laksa Broth

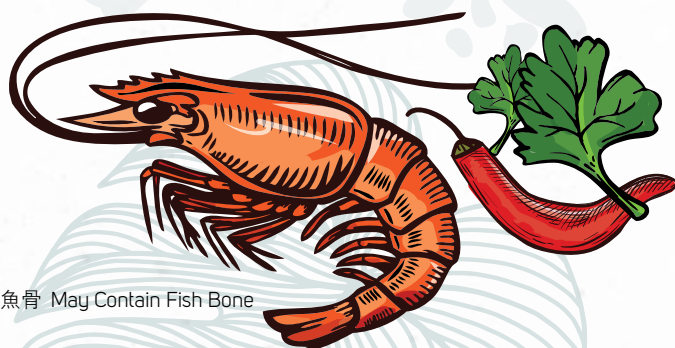


HK\$88 每份 per portion

小嚐識 A Spicy Tidbit

深受歡迎的喇沙(Laksa)，口味種類繁多。出名的要屬新加坡的加東喇沙(香辣椰奶湯麵)。早期由住在新加坡加東地區的土生華人所研發。它有色如火燒夕陽紅的香辣濃湯，以椰奶和蝦米入味，再搭配各式海鮮等食材，在這就可品嚐到美味。

An iconic Singapore dish, Laksa consists of thick vermicelli with assorted seafood enjoyed in a fiery-red spicy broth. Originated from the Peranakans living in Katong area in Singapore, this Nonya specialty is well-known for the fragrance of coconut milk added into the spicy broth.



👍 廚師推薦 Chef's recommendation 🌶️ 辣 Spicy 🥜 含有堅果 Contain Nut 🐟 小心魚骨 May Contain Fish Bone

圖片只供參考。另加一服務費。Pictures used are for illustration purposes only. Prices are subject to service charge.

大馬甲必丹咖喱雞 
Malaysian Chicken Curry



HK\$128 (S) | HK\$192 (M) |
HK\$256 (L)

甘香啦啦 

Stir-fried La-la in Spicy Sauce



HK\$122 (S) | HK\$183 (M) |
HK\$244 (L)

菜香鐵板豆腐 

Hot Plate Tofu with Preserved "cai xin"
and Minced Pork



HK\$118 (S) | HK\$177 (M)
| HK\$236 (L)

星洲黑胡椒螃蟹 

Singapore Style Black Pepper Crab



HK\$388 (S) | HK\$488 (M) |
HK\$598 (L)

金絲麥片蝦球

Crisp-fried Cereal Prawn



HK\$168 (S) | HK\$252 (M) |
HK\$336 (L)



前菜小吃

APPETISER



鹹蛋是經常在中餐料理出現的食材，在我們新加坡主廚的巧手下，飄着淡淡的咖喱香，帶有微辣鹹香酥脆的口感。頓時成爲新加坡人熱愛的開胃小菜，簡直讓人吃得停不下來。

Each piece of fish skin is deep-fried till extra crispy and generously coated with savoury and sandy salted egg yolk. Hailed from Singapore, our chef's own rendition contrasts the crunchiness of fish skin with moist salted egg yolk tossed with chilli and curry leaves, for an addictive and delicious snack at any time of the day.



A1

黃金魚皮 

Crisp-fried Salted Egg Yolk Fish Skin

HK\$82 每份 per portion

 廚師推薦 Chef's recommendation  辣 Spicy  含有堅果 Contain Nut  小心魚骨 May Contain Fish Bone

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A2

蒜香紅海蜇頭 
Chilled Premium Jellyfish
tossed in Spicy Garlic Sauce
HK \$82 每份 per portion



A3

星馬金磚豆腐
Singapore Style Deep-fried Tofu
HK\$78 每份 per portion



A4

椒鹽香酥鮮淮山 
Crisp-fried Chinese Yam
tossed with Salt and Pepper
HK\$72 每份 per portion



A5

冰鎮苦瓜 (伴桂花蜜糖)
Chilled Bitter Gourd served with Osmanthus Honey
HK\$58 每份 per portion




A6

溏心皮蛋伴酸薑
Chilled Century Egg with Pickled Ginger
HK\$48 每份 per portion



A7

冰鎮秋葵 (伴日式芥末醬油) 
Chilled Lady's Finger with Wasabi Sauce
HK\$58 每份 per portion

湯品

SOUP

湯水深受香港人的喜愛，他們也以烹飪的高湯而名聲在外。文火慢煮的湯品溫和滋潤，原汁原味，故頗受歡迎。

Soups are endeared by the people of Hong Kong who are known for their traditional double-boiled stock soups. Slow-cooked soups are popular for being comforting, flavourful and nourishing for the body and soul.

鮮香濃郁
Flavourful and
Comforting

湯色如茶
Clear and Light

B1

清燉土雞湯

Double-boiled Kampong Chicken Soup

HK\$158 (3至5人享用 3 to 5 persons)

 廚師推薦 Chef's recommendation  辣 Spicy  含有堅果 Contain Nut  小心魚骨 May Contain Fish Bone

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B2

藥材燉土雞湯

Double-boiled Kampong Chicken Soup with Chinese Herb

HK\$168 (3至5人享用 3 to 5 persons)



B3

干貝冬瓜排骨湯 贊

Double-boiled Conpoy and Winter Melon Spare Rib Soup

HK\$168 (3至5人享用 3 to 5 persons)

螃蟹

CRAB

選用肥美鮮嫩多汁的螃蟹是這道馳名新加坡佳餚的重點。以黑胡椒、蒜蓉、大葱頭、蠔油等香料食材下鍋爆香翻炒後，更加帶出蟹肉的天然香甜滋味；微辣濃郁香料帶領味蕾品嚐另一個境界。

This renowned Singaporean favourite is a powerhouse of flavours. Stir-fried with black pepper, garlic, shallots, and oyster sauce among other ingredients, this dish is created from our specially selected crab and mix of spices and sauces. Emerging from the wok is an explosion of spicy and umami flavours that complements the natural sweetness and succulence of crab meat perfectly.

必吃首選
Must Try

辛辣過癮
Spicy Kick

肉甜多汁
Sweet and
Succulent

C1

星洲黑胡椒螃蟹  

Singapore Style Black Pepper Crab

HK\$388 (S) | HK\$488 (M) | HK\$598 (L)



廚師推薦 Chef's recommendation



辣 Spicy



含有堅果 Contain Nut



小心魚骨 May Contain Fish Bone

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C2

辣椒螃蟹 (伴炸刀切小饅頭) 

Singapore Style Chilli Crab served with Deep-fried Chinese Bun

HK\$388 (S) | HK\$488 (M) | HK\$598 (L)



C3

黄金焗螃蟹

Salted Egg Yolk Crab

HK\$388 (S) | HK\$488 (M) | HK\$598 (L)



C4

花雕雞油蒸螃蟹

Steamed Crab with Egg White in Yellow Wine

HK\$388 (S) | HK\$488 (M) | HK\$598 (L)

海鮮

SEAFOOD

這是星馬一帶非常經典的口味，使用咖喱葉、蝦米、小辣椒及參巴醬等香料食材自家調製的醬料烹調各式菜餚，從精準掌握各種配料的比例能帶出食材本身的鮮美，其中以啦啦最對味，大火炒出海洋的鮮甜，辛辣的芬芳，濃郁的美味獨一無二。

A flavour unique to Singapore and Malaysia, achieved by stir-frying curry leaves, dried shrimps, fiery bird's eye chillies and sambal sauce together, yields an aromatic spice blend that goes perfectly with clams (la-la). The sweetness of la-la, accompanied by the fragrant and spicy sauce, creates an unmatched intense umami punch.



鮮美下飯
Pair with
Steamed Rice

鮮香勁辣
Aromatic
and Spicy

D1


甘香啦啦  

Stir-fried La-la in Spicy Sauce

HK\$122 (S) | HK\$183 (M) | HK\$244 (L)

 廚師推薦 Chef's recommendation

 辣 Spicy

 含有堅果 Contain Nut

 小心魚骨 May Contain Fish Bone

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D2

油浸鰈魚 

Deep-fried Flounder with Superior Soya Sauce
HK\$128 (S) | HK\$192 (M) | HK\$256 (L)



D3

古法蒸鰈魚 

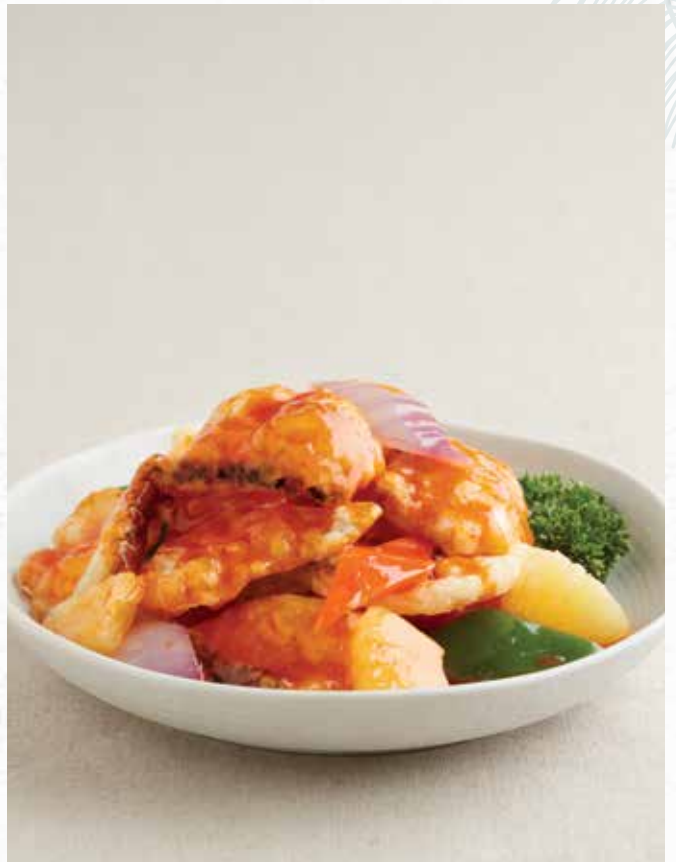
Steamed Flounder with Superior Soya Sauce
HK\$128 (S) | HK\$192 (M) | HK\$256 (L)



D4

薑蔥爆生魚片 

Stir-fried Sliced Fish with Ginger and Spring Onion
HK\$128 (S) | HK\$192 (M) | HK\$256 (L)



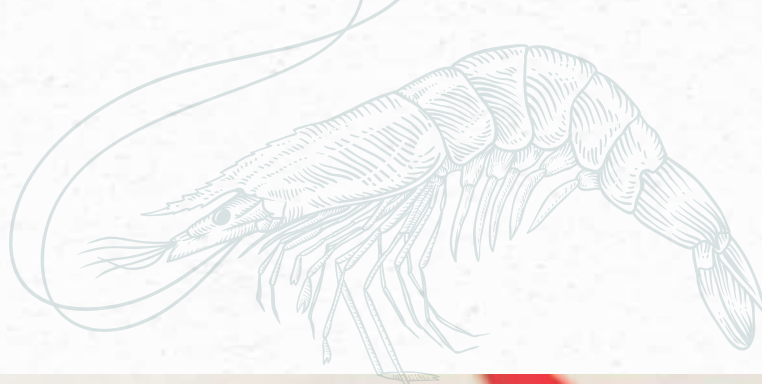
D5

酸甜生魚片 

Sweet and Sour Sliced Fish
HK\$128 (S) | HK\$192 (M) | HK\$256 (L)

海鮮

SEAFOOD



新加坡必吃的特色海鮮之一。油炸至金黃色的去殼大蝦，鮮嫩香甜彈牙；裹着以奶油、咖喱葉等辛香料一起翻炒的酥脆麥片，香氣濃郁口感豐富滋味獨特，越吃越上癮。

An iconic dish of Singapore. Quality succulent prawns crisp-fried to juicy perfection and tossed with crispy cereal, curry leaves and bird's eye chillis, each mouthful is a textural enjoyment, delighting both young and old alike.

酥脆迷人
Crispy and
Delightful

香濃惹味
Simply
Satisfying



D6

金絲麥片蝦球 

Crisp-fried Cereal Prawn

HK\$168 (S) | HK\$252 (M) | HK\$336 (L)

 廚師推薦 Chef's recommendation  辣 Spicy  含有堅果 Contain Nut  小心魚骨 May Contain Fish Bone

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D7

青芥末蝦球

Crisp-fried Crystal Prawn tossed with Wasabi Mayonnaise Sauce

HK\$168 (S) | HK\$252 (M) | HK\$336 (L)



D8

黄金蝦球

Crisp-fried Crystal Prawn
tossed with Salted Egg Yolk

HK\$168 (S) | HK\$252 (M) | HK\$336 (L)



D9

沙律蝦球

Crisp-fried Crystal Prawn tossed with Mayonnaise

HK\$168 (S) | HK\$252 (M) | HK\$336 (L)

肉與家禽

MEAT & POULTRY

嚴選風味濃厚的走地雞，以獨家秘方精心烹調出嫩滑香口的海南雞，配以自家製薑黃醬及辣椒醬，令雞肉更加鮮嫩昇華，啖啖鮮味。另有雞油飯可配搭。

Known as one of Singapore's national dishes, the tender and juicy flesh of the chicken is a challenge to master. Best enjoyed with fragrant chicken rice and three iconic dipping sauces – freshly minced garlic with red chilli, dark soya sauce and freshly ground ginger.



E1

新加坡海南雞 (海南雞油飯另加HK\$18/碗)

Singapore Style Hainanese Chicken (Additional HK\$18 for Hainanese Chicken Rice/bowl)

HK\$148/半隻 (half) | HK\$296/隻 (whole)

 廚師推薦 Chef's recommendation  辣 Spicy  含有堅果 Contain Nut  小心魚骨 May Contain Fish Bone

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E2

金牌脆皮燒雞
Classic Signature Roasted Chicken
HK\$168/半隻 (half) | HK\$336/隻 (whole)



E3

脆皮蝦醬雞中翅 
Crisp-fried Shrimp Paste Chicken
HK\$108 (S) | HK\$162 (M) | HK\$216 (L)



E4

香酥雞扒
Crispy Chicken Chop
HK\$58 每份 per portion



E5

大馬甲必丹咖喱雞 
Malaysian Chicken Curry
HK\$128 (S) | HK\$192 (M) | HK\$256 (L)

肉與家禽

MEAT & POULTRY

融合星馬風味的作法，豬肉不是切丁，而是切成粗厚肉條，油炸後搭配黃梨與青紅燈籠椒，佐以美味醬汁，酥脆鮮香爽口。

Replicating from Singapore's traditional recipe, the meat is not cut into cubes, but into thick strips. Pork strips are fried to crisp, and tossed with pineapple, green pepper and red pepper in a gorgeous tangy sauce, creating a dish of crispiness, fragrance and great taste.

外酥內嫩
Crispy and Juicy

酸甜可口
Tangy and
Appetising



E6


脆脆咕嚕肉 


Crispy Sweet and Sour Pork

HK\$108 (S) | HK\$162 (M) | HK\$216 (L)

 廚師推薦 Chef's recommendation

 辣 Spicy

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E7

秘製燒汁排骨王

Imperial Pork Rib

HK\$118 (S) | HK\$177 (M) | HK\$236 (L)



E8

沙拉排骨

Deep-fried Pork Rib with Mayonnaise
HK\$118 (S) | HK\$177 (M) | HK\$236 (L)



E9

泰式炭燒豬頸肉

Thai Style Charbroiled Pork Collar
HK\$108 每份 per portion



E10

手剁鹹蛋馬蹄蒸肉餅

Steamed Minced Pork with Water Chestnut
and Salted Egg Yolk
HK\$88 每份 per portion



E11

手剁馬友鹹魚蒸肉餅

Steamed Minced Pork with Salted Fish
and Water Chestnut
HK\$92 每份 per portion

豆腐與蛋

TOFU & EGG



星馬於60年代左右流行以鐵板入菜，受西餐的影響下，主廚們大展身手發揮創意。其中這道菜香鐵板豆腐就是這樣流傳至今。香煎滑蛋包裹着外脆內滑的鐵板豆腐，淋上香噴噴的菜心肉碎特製醬，可口又美味。

Due to Western influences, there was a growing trend for dishes to be served on sizzling hot plates in Singapore during the 1960s. This is one of those which have transcended the test of time – chunky tofu with a crispy exterior and silky smooth interior under a generous blanket of our homemade sauce prepared with “cai xin” and minced pork, providing varying texture in every mouthful.



F1


菜香鐵板豆腐  

Hot Plate Tofu with Preserved 'cai xin' and Minced Pork

HK\$118 (S) | HK\$177 (M) | HK\$236 (L)

 廚師推薦 Chef's recommendation

 辣 Spicy

 含有堅果 Contain Nut

 小心魚骨 May Contain Fish Bone

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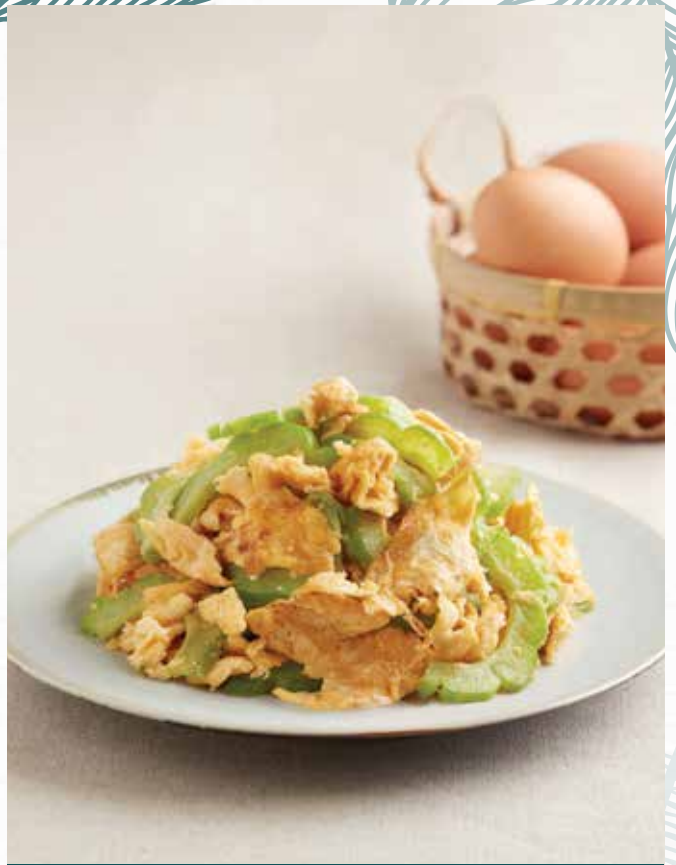


F2

阿婆蕃茄炒蛋

Grandma's Scrambled Egg with Tomato

HK\$78 每份 per portion



F3

阿婆苦瓜炒蛋

Grandma's Scrambled Egg with Bitter Melon

HK\$78 每份 per portion



F4

砂鍋豆腐蝦

Braised Tofu with Prawn in Claypot

HK\$128 (S) | HK\$192 (M) | HK\$256 (L)

蔬菜

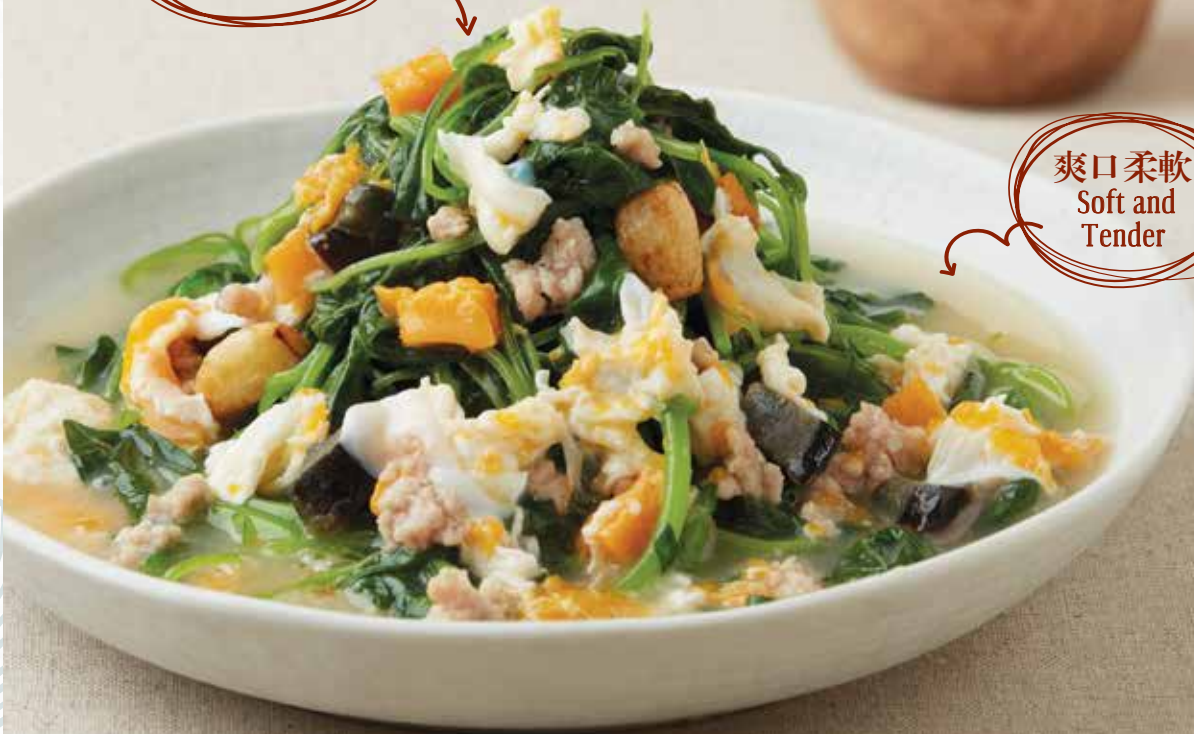
VEGETABLE

既爽口又柔軟的蔬菜，不分男女老少的最愛。加上鹹蛋、皮蛋及雞蛋，再用肉碎與高湯烹煮，成爲您不可抗拒的一道菜。

A dish of seasonal vegetable cooked to perfection with 3 types of eggs which include salted egg and century egg. Accompanied by minced pork, garlic chunks and simmered in superior stock, this is an all-time favourite and ever popular dish.

暖心美味
Hearty and
Warming

爽口柔軟
Soft and
Tender



G1

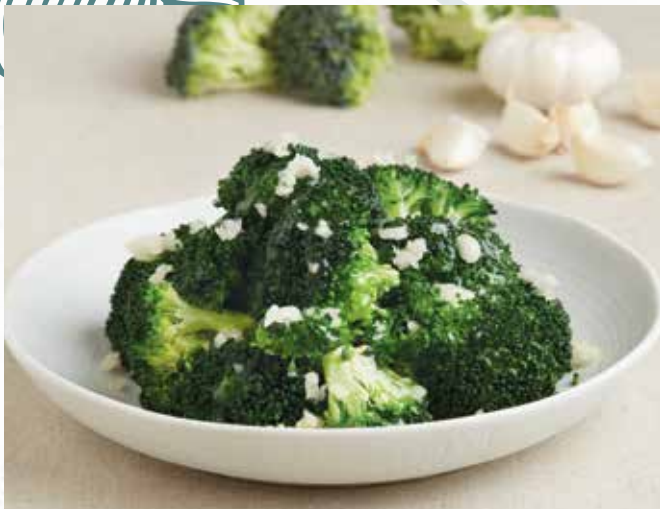
金銀蛋浸時蔬

Poached Seasonal Vegetable with Egg Trio and Minced Pork in Superior Stock

HK\$98 (S) | HK\$147 (M) | HK\$196 (L)

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G2

蒜蓉炒西蘭花

Stir-fried Broccoli with Minced Garlic
HK\$85 (S) | HK\$128 (M) | HK\$170 (L)



G3

蒜蓉炒菠菜

Stir-fried Spinach with Minced Garlic
HK\$82 (S) | HK\$123 (M) | HK\$164 (L)



G4

馬來風光

Sambal Kang Kong
HK\$85 (S) | HK\$128 (M) | HK\$170 (L)



G5

泰式空心菜

Thai Style Stir-fried Kang Kong
HK\$82 (S) | HK\$123 (M) | HK\$164 (L)



G6

漁香茄子煲

Stewed Eggplant with Minced Pork and Salted Fish in Claypot
HK\$88 (S) | HK\$132 (M) | HK\$176 (L)

素食

VEGETARIAN

雙菇的肉質細嫩軟滑，菇味清香鮮美，搭配西蘭花的脆嫩爽口，營養豐富，以燴製及拌炒烹調帶出汁香味鮮，是專為素食的你準備的佳餚。

The soft and tender assorted mushroom, rich in flavour and aroma, is paired with crisp-tender broccoli, a nutritional powerhouse. Stir-fried and braised to extract the natural juiciness and sweetness, this is a nourishing and flavourful top choice for vegetarians.

香脆可口
Fresh and
Crunchy

清香鮮美
Fresh and
Fragrant



H1

雙菇扒西蘭花

Stir-fried Broccoli with Assorted Mushroom

HK\$128 (S) | HK\$192 (M) | HK\$256 (L)

👍 廚師推薦 Chef's recommendation 🌶️ 辣 Spicy 🥜 含有堅果 Contain Nut 🐟 小心魚骨 May Contain Fish Bone

中份與大份只限在奧海城分店供應。Medium and large portions are only available at Olympian City outlet.
圖片只供參考。另加一服務費。Pictures used are for illustration purposes only. Prices are subject to service charge.



H2

杞子金湯娃娃菜

Braised Baby Cabbage in Superior Broth
HK\$85 (S) | HK\$128 (M) | HK\$170 (L)



H3

香芹雲耳炒山藥 贊

Stir-fried Celery with Chinese Yam,
Lily Bulb and Black Fungus
HK\$88 (S) | HK\$132 (M) | HK\$176 (L)



H4

爆炒杏鮑菇

Stir-fried King Oyster Mushroom
HK\$88 (S) | HK\$132 (M) | HK\$176 (L)

飯與粉麵

RICE & NOODLE

這是一道非常舒心的輕食。由鮮甜味美的海鮮高湯包裹著口感順滑兩端尖尖的米製麵條，搭配酸柑汁及鹹魚末，濃郁的風味層次分明的酸味相得益彰，堪稱絕配。

A comforting claypot dish with slippery strands of silver needle noodle encapsulated in a flavourful, smooth yet viscous seafood broth. Served with minced salted fish in lime juice, the rich flavours are complemented with layers of tanginess for a heavenly match.

人氣招牌
Popular
Signature

濃郁鹹香四溢
Rich and Savoury

J1

古早魚香老鼠粉煲 

Braised Silver Needle Noodle with Prawn and Salted Fish in Claypot

HK\$88 (S) | HK\$132 (M) | HK\$176 (L)

 廚師推薦 Chef's recommendation  辣 Spicy  含有堅果 Contain Nut  小心魚骨 May Contain Fish Bone

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J2

乾炒牛肉河粉

Stir-fried Hor Fun with Beef

HK\$98 (S) | HK\$147 (M) | HK\$196 (L)



J3

海鮮滑蛋河粉

Braised Hor Fun with Assorted Seafood

HK\$82 (S) | HK\$123 (M) | HK\$164 (L)



J4

家鄉炒麵線

Traditional Stir-fried Mee Sua

HK\$78 (S) | HK\$117 (M) | HK\$156 (L)



J5

泰式海鮮炒米粉

Thai Style Stir-fried Vermicelli with Seafood

HK\$83 (S) | HK\$125 (M) | HK\$166 (L)



J6

海鮮馬來麵

Seafood Mee Goreng

HK\$88 (S) | HK\$132 (M) | HK\$176 (L)

飯與粉麵

RICE & NOODLE

以新鮮蝦搭配各種香料，慢火精心熬6小時而成的特製蝦湯，吃起來輕盈不沉重，美味蝦湯裏有大蝦、米線、豬肉片和蔬菜。

Homemade prawn broth laboriously prepared for more than 6 hours with fresh prawns and a variety of spices. A great choice for those who want something that is light on the stomach. Prawns, vermicelli, pork slices and seasonal vegetables are cooked in the slurp-worthy prawn broth.

美味可口
Slurp-worthy

招牌蝦湯底
Signature
Prawn Broth



J7

大蝦米線蝦湯

Big Prawn Thick Vermicelli in Prawn Broth

HK\$85 per portion

👍 廚師推薦 Chef's recommendation 🌶️ 辣 Spicy 🥜 含有堅果 Contain Nut 🐟 小心魚骨 May Contain Fish Bone

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J8

蝦湯大蝦河粉 

Braised Big Prawn Hor Fun with Prawn Broth
HK\$88 (S) | HK\$132 (M) | HK\$176 (L)



J9

蝦湯大蝦燜米粉

Stewed Big Prawn Bee Hoon with Prawn Broth
HK\$88 (S) | HK\$132 (M) | HK\$176 (L)



J10

喇沙湯海鮮米線  

Thick Vermicelli with Seafood in Laksa Broth
HK\$88 每份 per portion



J11

喇沙湯滑雞米線 

Thick Vermicelli with Chicken in Laksa Broth
HK\$78 每份 per portion

飯與粉麵

RICE & NOODLE

色、香、味俱全的蝦味魚子蝦球炒飯的特色。米飯先用蝦湯煮過，再用大火與蝦子和蝦球一起熱炒，最後再撒上更多蝦子增加口感，咀嚼時口中帶有陣陣鑊香，其中魚子更添口感。

Tossed skilfully at an optimum cooking temperature, prawn broth is first used to cook the rice grains before stir-frying with ebiko and prawns over high heat for smoky aroma. Even better, this dish is topped generously with burst-in-your-mouth ebiko for added crunch!

齒頰留香
Lingering
Flavour

滿滿的蝦湯精華
Sweetness of
Prawn



J12

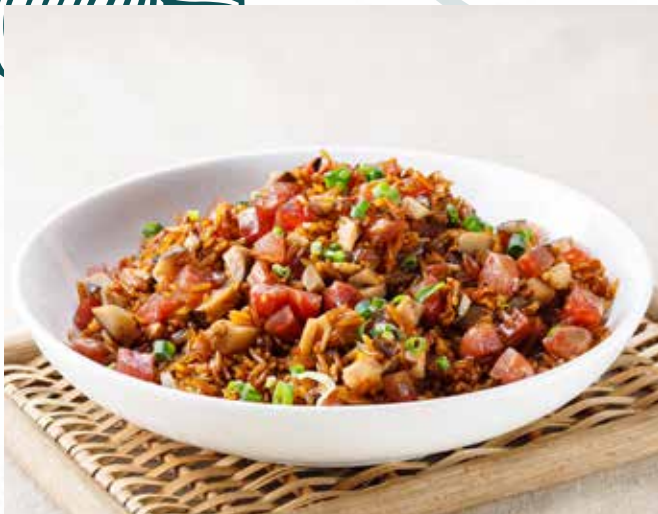
蝦味魚子蝦球炒飯 

Prawn-infused Ebiko Prawn Fried Rice

HK\$88 (S) | HK\$132 (M) | HK\$176 (L)

 廚師推薦 Chef's recommendation  辣 Spicy  含有堅果 Contain Nut  小心魚骨 May Contain Fish Bone

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J13

臘味炒飯

Fried Rice with Chinese Sausage
HK\$78 (S) | HK\$117 (M) | HK\$156 (L)



J14

揚州炒飯

Yangzhou Fried Rice
HK\$78 (S) | HK\$117 (M) | HK\$156 (L)



J15

香酥雞扒蛋炒飯

Egg Fried Rice with Crispy Chicken Chop
HK\$78 (S) | HK\$117 (M) | HK\$156 (L)



J16

蝦湯鮮蝦泡飯

Poached Rice with Big Prawn in Prawn Broth
HK\$85 per portion



J17

新加坡海南雞套餐

Singapore Style Hainanese Chicken Set
HK\$98 每份 per portion

甜品

DESSERT



K1

楊枝甘露 (冷)

Mango Sago (Chilled)

HK\$48 每份 per portion



K2

清心丸綠豆爽 (溫)

Sweet Mung Bean Soup (Warm)

HK\$38 每份 per portion



K3

招牌酸柑香茅凍 (冷)

Lemongrass Jelly with Lemonade (Chilled)

HK\$38 每份 per portion



K4

椰汁西米露湯圓 (溫) 贊

Coconut Sago with Glutinous Rice Dumpling (Warm)

HK\$42 每份 per portion

贊 廚師推薦 Chef's recommendation 辣 Spicy 含有堅果 Contain Nut 小心魚骨 May Contain Fish Bone

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飲品

BEVERAGE

L1 蘋果與荔枝凍茶
Apple and Lychee Iced Tea
HK\$32 每杯 per glass

L2 班蘭龍眼冰
Longan with Pandan Drink
HK\$32 每杯 per glass

L3 檸檬薏米水 (溫/冷)
Lemon Barley Drink (Warm/ Chilled)
HK\$16 每杯 per glass

L4 無糖鮮豆漿 (溫/冷)
No-Sugar Fresh Soya Milk (Warm/ Chilled)
HK\$20 每杯 per glass

L5 汽水 (可樂, 雪碧, 零系可樂)
Soft Drink (Coke, Sprite, Coke Zero)
HK\$20 每罐 per can

L6 星馬白咖啡 (溫)
Kopi C (Warm)
HK\$20 每杯 per glass

L7 馬來拉茶 (溫)
Teh C (Warm)
HK\$20 每杯 per glass

L8 桂花烏龍茶 (冷)
Osmanthus Oolong Tea (Chilled)
HK\$20 每杯 per glass

L9 茉莉花香茶 (冷)
Jasmine Tea (Chilled)
HK\$20 每杯 per glass

L10 杞子紅棗茶 (溫)
Wolfberry Tea with Red Date (Warm)
HK\$22 每杯 per glass

L11 青島啤酒
Tsing Tao Beer
HK\$28 每罐 per can

L12 泰象青檸梳打
Chang Soda Water with Fresh Lime
HK\$32 每杯 per glass



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.

開創餐飲娛樂新思維

樂天餐飲集團提供的具有超凡價值的美食菜單，匯集了各種類型的餐館概念和到會服務。我們保證提供發自內心的優質服務，每一種不同的餐飲概念營造出獨特的就餐氣氛，從大量的美食中捕捉璀璨的獨特的文化。為了給顧客一個最佳的美食體驗和感受，我們的使命在於不斷地提高與改進。樂天餐飲集團結合傳統與創新，正如我們的名字一樣，美食烹製於天堂。

以多種餐飲概念，全球超過100家餐館為您服務

Disclaimer

In order to safeguard your rights and interests, please find additional pricing information pertaining to the menu below:

1. Prices indicated are subject to dine-in 10% service charge;
2. Tea (refillable) served to dine-in customers is charged at HK\$13 per pax;
3. Snack is charged at HK\$15 per plate;
 - One plate of snack will be served for 1-4 pax;
 - Two plates of snack will be served for 5-8 pax;
 - Three plates of snack will be served for 9 pax and above;
4. Fragrant white rice is charged at HK\$16 per bowl;
5. Outside food and drinks are not allowed in the restaurant premises;
6. Corkage service is charged at HK\$100 per bottle;
7. Cake-cutting service will be charged, please approach our staff for more details;
8. Pictures used are for illustration purposes only.

We would like to extend a warm welcome to all customers of our restaurant!

備註

為了維護您的合法權益，特對本菜單的計價方式以及相關收費情況如下說明：

1. 加收服務費10%;
2. 茶每位港幣HK\$13;
3. 小食每碟港幣HK\$15
 - 1-4位前菜一碟;
 - 5-8位前菜兩碟;
 - 9位或以上前菜三碟;
4. 白飯每碗港幣HK\$16;
5. 本餐廳謝絕帶入非餐廳出售的酒類，飲料及食物;
6. 開瓶費收取港幣HK\$100
7. 切餅費收取(詳情可詢問服務員);
8. 本菜單所有菜式照片以實物為主，菜式照片僅供參考。

本餐廳竭誠歡迎各位賓客光臨!