



美海锅,一个养生又美容的火锅概念。必健康饮食为启发,菜单提供自创独特的汤底,包括大众都喜爱的胶原蛋白养颜美容锅与滋补养生香辣锅。美滋锅也推出各种精心挑选的新鲜上等食材与独家招牌菜来完美搭配顶纸师傅们细心准备的每一锅香港汤底。在美滋锅,优良环境与美味的结合让您看不一般的体验。

Savour the essence of health & beauty with every steaming pot of soup at Beauty in The Pot. Inspired by the culture of food for health, the menu presents our own creation of nourishing soup bases, which includes the all-time favourite Beauty Collagen Broth and Spicy Nourishing Broth, with an array of premium ingredients and homemade specialties prepared by a team of skilful chefs. A divine experience of culinary finesse awaits diners at Beauty in The Pot.



# 胶原蛋白养颜美容锅

**Beauty Collagen Broth** 

经历超过8小时的精心熬制,才可促成这口感浓稠的胶原蛋白养颜美容锅。以鸡骨为主要食材,每天细心调制的汤有着优良的品质保证,让您从每一口汤中感觉到饱满的美容功效。

More than eight hours of hard work goes into the making of this dense and collagen-rich soup. Freshly prepared every day, meticulous attention is devoted to maintaining the quality of soup, which comprises of chicken cartilage as the main ingredient. Experience the richness of beauty contained in every sip.



# 长生抗癌松茸野菌锅(素)

Longevity Wild Pine Mushroom Broth (Vegetarian)

这锅长生抗癌松茸野菌锅采用了各种的菌 类来熬煮,如宝贵的松茸菌、牛肝菌、虫 草花、鲜冬菇以及松菇等等。菌类富有抗 氧化剂、矿物质与维他命D,有助于强身健 体与抗癌的功效。素食者也适合食用。

This pot of Longevity Wild Pine Mushroom Broth consists of a variety of precious wild pine mushrooms, porcini mushrooms, cordyceps flower, fresh mushrooms, shimeji mushrooms and many more. Known for its high content of antioxidants, minerals and vitamin D, mushrooms could be the answer to a healthier body and lowers the risk of cancer. Even better, this pot of soup is suitable for vegetarians too.



# 滋补养生香辣锅

Spicy Nourishing Broth

细细品尝这滋补养生香辣锅中的精髓,包括了红枣、枸杞大枣、枸杞过枣、枸杞过枣、枸杞过水,党参等药材。经过时间煮制的鸡骨汤配上四川辣椒油不仅让汤头富有浓郁的香料与药材味,更有强身提神的作用,绝对是无与伦比的养生与美味。

Relish in the essence of herbs lavished in this Spicy Nourishing Broth, with an extra boost for immunity and energy. Simmered for long hours, the chicken bone broth contains luxurious Chinese herbs including red dates, wolfberries, ginseng, dang gui, dang shen and more. Flavoured with Szechuan chilli oil, savour the unparalleled intensity of spice and herbs in each pot.

Available in : mild spicy, spicy and extra spicy 可选择: 小辣、中辣、大辣





# 维他命C番茄玉米锅

Vitamin C Tomato Sweet Corn Broth

鲜红多汁的番茄不单是获取维他命C的最佳选择,它也富有着高蛋白质、抗氧化剂和许多其他的营养成份。多吃番茄能有益身心,也可助于提高我们身体的免疫力,是抗癌的食品之一。这锅营养又清甜的维他命C番茄玉米锅保证能激起您的食欲,让您的胃口大增。

Tomatoes are not only an excellent source of vitamin C, but also packed full of other antioxidants and several nutrients that are highly beneficial for health. Regular consumption of tomatoes can enhance our body's immunity and play a role in reducing the risk of developing cancer. This nutritious, light and refreshing pot of soup is bound to whet your appetite with its deliciously juicy tomatoes and rich tomato flavour.





# 养生药膳醉鸡锅

Herbal Drunken Chicken Broth

使用新鲜的甘榜鸡以及许多上等的药材如 五竹、党参、当归等再加上温火慢煮至少 两个小时而成的汤底,让您每一口都能喝 出浓郁四溢的药材味。这一锅美味无比的 汤不单营养丰富,还能提神补气、活血强身,可说是老少皆宜的最佳美食。

Simmered over slow-fire for at least two hours and using only fresh Kampong chicken coupled with an array of premium herbs and tonics such as solomon's seal, codonopsis root, Chinese angelica root and many more, this is a heavenly dish rich in luxurious herbal fragrance and taste. This Herbal Drunken Chicken Broth is not only delicious in taste, but also aids in improving blood circulation and strengthening one's immunity, definitely a dish that pleases all.

# 清凉解热雪耳椰子锅

**Cooling Coconut Broth** 

清凉解热雪耳椰子锅的原汤是使用一系列新鲜的材料如老鸡、鸡脚以及雪耳等慢慢熬制而成的。让食客惊叹的是我们也在汤底内加入了一整粒新鲜的椰青。清凉的椰子水以及椰子肉完美的与原汤结合在一起,衬长出原汤的鲜甜,也有助于清喉润肺,消暑解热的效果。这香甜又美味的椰子锅将会让您有一个非凡的用餐享受。

A unique culinary creation of adding young coconut water and flesh into the primary soup base boiled using a variety of fresh ingredients such as chicken, chicken's feet and snow fungus, this soup aids in nourishing the lungs, as well as improves the body's immune system. Delightfully pleasing to the taste buds and smooth to the throat, this revitalising Cooling Coconut Broth is the perfect accompaniment of a wholesome feast.





单锅

Single Pot



可选1种汤底 Choose 1 soup base

鸳鸯锅 **Twin Pot** 



可选2种不同汤底 **Choose 2 different** type of soup base

四季锅

**Quart Pot** 



可选4种不同汤底 **Choose 4 different** type of soup base

厢房个人锅

**VIP Room Individual Pot** 



可选1种汤底 Choose 1 soup base

汤底 Soup Base	价钱 Price			
	单锅 Single Pot	鸳鸯锅 Twin Pot	四季锅 Quart Pot	厢房个人锅 VIP Room Individual Po
胶原蛋白养颜美容锅 Beauty Collagen Broth	39,800 Ks	19,800 Ks	13,800 Ks	13,800 Ks
滋补养生香辣锅 Spicy Nourishing Broth	39,800 Ks	19,800 Ks	13,800 Ks	13,800 Ks
养生药膳醉鸡锅 Herbal Drunken Chicken Broth	32,200 Ks	18,000 Ks	11,800 Ks	11,800 Ks
清涼解热雪耳椰子锅 Cooling Coconut Broth	25,800 Ks	14,800 Ks	9,800 Ks	9,800 Ks
长生抗癌松茸野菌锅 (素) Longevity Wild Pine Mushroom Broth (Vegetarian)	22,800 Ks	14,800 Ks	9,800 Ks	9,800 Ks
维他命C番茄玉米锅 Vitamin C Tomato Sweet Corn Broth	22,800 Ks	14,800 Ks	9,800 Ks	9,800 Ks



**Appetizer** 

酥炸芋丝 Fried Shredded Yam

3,000 Ks



凉拌莲藕片 Chilled Sliced Lotus Root with Spicy Sauce

3,000 Ks



**Chilled Black Fungus with Vinaigrette** 

3,800 Ks





麻辣凉拌腐皮 Chilled Beancurd Skin with Sesame and Spicy Sauce

3,800 Ks

# 特色综心性

健康时蔬拼盘

(珍珠玉蜀黍, 玉米条, 红萝卜, 小白菜, 金针菇, 天津白菜)

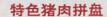
Specialty Vegetable Platter (Pearl Sweet Corn, Baby Corn, Carrot, Xiao Bai Cai, Enoki Mushroom and Chinese Cabbage)

5,800 Ks



特色牛肉拼盘 (香滑牛肉片,精选本地牛肉片,澳洲牛肉) **Specialty Beef Platter** (Tender Sliced Beef, Local Sliced Beef, Australia Sliced Beef)

33,800 Ks



(香肩猪肉片(梅头肉), 田野乡村嫩猪肉(花肉), 香滑猪肉片)

**Specialty Pork Platter** (Sliced Pork Collar, Sliced Pork Belly, Sliced Tenderloin Pork)

16,800 Ks



综合滑 (鱼子虾滑、猪肉滑、每日滑类) **Assorted Paste Platter** (Ebiko Prawn Paste, Pork Paste Paste of the day)

13,800 Ks

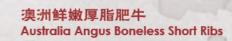


# 牛手人

**Beef & Mutton** 

香滑牛肉片 Tender Sliced Beef

7,800 Ks 半份 half portion 15,600 Ks 全份 full portion



24,000 Ks 半份 half portion 48,000 Ks 全份 full portion

## 澳洲鮮嫩牛粒 Australia Marbled Beef Cube

19,800 Ks 半份 half portion 39,600 Ks 全份 full portion

## 澳洲牛肉 Australia Sliced Beef

16,800 Ks 半份 half portion 32,600 Ks 全份 full portion

# 精选本地牛肉片 Local Sliced Beef

**7,800 Ks 半**份 half portion **15,600 Ks 全份** full portion



## 脆毛肚 Crunchy Beef Tripe

8,800 Ks 半价 half portion 17,600 Ks 全价 full portion

# 千层毛肚 Beef Tripe

0

8,800 Ks 半份 half portion 17,600 Ks 全份 full portion



## 牛蹄筋 Beef Tendon

8,800 Ks 半份 half portion 17,600 Ks 全份 full portion

# 黑毛肚 Black Beef Tripe

8,800 Ks 半份 half portion 17,600 Ks 全份 full portion









# 香滑里脊猪肉片

**Tender Sliced Tenderloin Pork** 

5,800 Ks 半份 half portion

11,600 Ks 全份 full portion

# 香辣猪肉片 Spicy Sliced Pork

5,800 Ks 半份 half portion 11,600 Ks 全份 full portion





## 午餐肉 Luncheon Meat

5,000 Ks 半份 half portion 10,000 Ks 全份 full portion

# 炸午餐肉 Fried Luncheon Meat

6,000Ks 半份 half portion 12,000Ks 全份 full portion





# 猪粉肠 Pig's Intestine

6,000 Ks 半份 half portion 12,000 Ks 全份 full portion

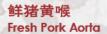


4,800 Ks 半份 half portion 9,600 Ks 全份 full portion



# 猪舌 Pig's Tongue

**7,800 Ks 半份** half portion **15,600 Ks 全份** full portion



11,800 Ks 半份 half portion 23,600 Ks 全份 full portion



# 猪脑 Pig's Brain

4,800 Ks #份 1Pcs







香脆鸡肉香肠 Crunchy Gourmet Chicken Sausage

5,800 Ks 半份 half portion 11,600 Ks 全份 full portion



6,800 Ks 半份 half portion 13,600 Ks 全份 full portion





鸭肠 Duck's Intestine

4,800 Ks 半份 half portion 9,600 Ks 全份 full portion

花雕甘榜鸡 Chinese Wine Kampong Chicken

15,000 Ks #只 half chicken 30,000 Ks ─只 whole chicken





精选鸡胸肉 Sliced Chicken Breast

4,800 Ks 半份 half portion 9,600 Ks 全份 full portion



**4,800 Ks 半**份 half portion **9,600 Ks 全份** full portion





无骨凤爪 Boneless Phoenix Claw

4,800 Ks 半份 half portion 9,600 Ks 全份 full portion











22,800 Ks 半份 half portion (150g)
45,600 Ks 全份 full portion (300g)





# 深海红脚虾 Fresh Sea Prawns

12,000 Ks 半份 half portion (150g) 24,000 Ks 全份 full portion (300g)

# 花胶 Fish Maw

16,800 Ks 半份 half portion 33,600 Ks 全份 full portion





### 海参 Sea Cucumber

**42,000 Ks 半份** half portion **84,000 Ks 全份** full portion



生猛海螳螂 Live Mantis Prawn

34,800 Ks/百克/100g





鲜扇贝 Scallops

23,800 Ks 半份 half portion 47,600 Ks 全份 full portion









生猛花蛤 Live Venus Clam

5,000 Ks 半份 half portion 10,000 Ks 全份 full portion



5,800 Ks 半份 half portion 11,600 Ks 全份 full portion



# 墨鱼片 Fresh Cuttlefish

10,800 Ks 半份 half portion 21,600 Ks 全份 full portion

# 苏冬圈 Squid Rings

5,500 Ks 半份 half portion (200g) 11,000 Ks 全份 full portion (400g)





# 鱼鳔筒 Fried Fish Maw

21,800Ks #份 half portion 43,600Ks 全份 full portion





猪肉卷 Pork Roll Dumpling

3,000 Ks 半份 half portion 6,000 Ks 全份 full portion



美海锅自制鱼豆腐(最少2件) Signature Homemade Fish Tofu (min. 2 pcs)

2,000 Ks 每件 per pc

这道鱼豆腐是由美滋锅独家调配的鱼胶、豆浆与鸡蛋白比例,配上出色搅拌功夫的创意之作。为了达到入口即化的完美口感,光滑柔软的鱼豆腐必须每天新鲜准备.

A unique creation, this fish tofu is made from a secret recipe of fish paste, soya bean and egg white, accompanied with chef's expert blending skills. Smooth and soft, the tofu has to be prepared daily for the perfect melt-in-your-mouth texture.

### 老豆腐 Firm Tofu

2,400 Ks 半份 half portion

4,800 Ks 全份 full portion

## 冻豆腐 lced Tofu

2,400 Ks 半份 half portion 4,800 Ks全份 full portion





滑豆腐 Silken Tofu

1,800 Ks 半份 half portion

3,600 Ks 全份 full portion





菌类综合盘 Assorted Mushrooms Platter

14,800 Ks



3,800 Ks 半份 half portion 7,600 Ks全份 full portion



### 鲍鱼菇 Abalone Mushroom

2,800 Ks 半份 half portion 5,600 Ks 全份 full portion





5,800 Ks 半份 half portion

11,600 Ks 全份 full portion









# 珍珠玉蜀黍 **Pearl Sweet Corn** 2,000 Ks 半份 half portion 4,000 Ks 全份 full portion



# 马铃薯片 Sliced Potato

1,800 Ks 半份 half portion 3,600 Ks全份 full portion

# 黄金芋条 Golden Taro

3,800 Ks 半份 half portion 7,600 Ks 全份 full portion



# 竹笋 Bamboo Shoots

3,800 Ks 半份 half portion 7,600 Ks 全份 full portion





海带丝 Shredded Kelp

2,800 Ks 半份 half portion 5,600 Ks 全份 full portion



鹌鹑蛋 Quail's Egg

3,000 Ks 半份 half portion 6,000 Ks 全份 full portion

香辣炸鱼皮 Spicy Fried Fish Skin

11,800 Ks 半份 half portion 23,600 Ks 全份 full portion



香港炸鱼皮 Hong Kong Fried Fish Skin

11,800 Ks 半份 half portion 23,600 Ks 全份 full portion

日本芋丝 Crystal Vermicelli

3,800 Ks 半份 half portion

7,600 Ks 全份 full portion







# 年糕 Rice Cake

2,500 Ks 半份 half portion (125g) 5,000 Ks全份 full portion (250g)



# 红薯细粉 Potato Thin Vermicelli

1,800 Ks 半份 half portion (150g) 3,600 Ks 全份 full portion (300g)

# 红薯宽粉 Potato Wide Vermicelli 1,800 Ks 半份 half portion

3,600 Ks 全份 full portion







招牌热茶 (无限量添加) Signature Hot Tea (refillable)		每位 per pax
自制水果红茶 (无糖) Hot Homemade Fruit Tea (Sug	gr-Free) 2,000 Ks	1
中国茶 Chinese Tea (refillable)	850 Ks	
柠檬蜜糖水(冷/热) Honey Lemon (Hot/Cold)	4,800 Ks	
果汁 Juices		每杯 per glass
橙汁 Orange Juice	4,800 Ks	Bank The
西瓜汁 Watermelon Juice	4,800 Ks	
青柠汁 Lime Juice	4,800 Ks	
酸梅汁 Sour Plum Juice	4,800 Ks	
木瓜汁 Papaya Juice	4,800 Ks	
草莓汁 Strawberry Juice	5,400 Ks	
鳄梨汁 Avocado Juice	5,400 Ks	
罐装饮料		毎罐
Canned Drinks	2,400 Ks	per can
可乐 Coke		
健怡可乐 Coke Light		
雪碧 Sprite		
红牛 Red Bull		0/
100号 100 Plus		A NA
苏打水 POP Soda		<b>毎瓶</b>
矿泉水 Mineral Water	1,000 Ks	per bottle
啤酒 Beer		
缅甸啤酒 Myanmar Beer	2,200 Ks	每罐 per can
		<b>与</b> 斯
	3,400 Ks	
喜力啤酒 Heineken Beer	3,000 Ks	-
	4,800 Ks	每瓶 per bottle
ABC黑啤 ABC Stout	6,000 Ks	每瓶 per bottle
<b></b>		097
甜点 Dessert	A 16	al F
水果拼盘 Fruit Platter	6.000 Ks	(Half Portion
	10,000 16	

12,000 Ks (Full Portion)

# 帯地坂

**Takeaway Option** 

# 单锅 Single Pot



可选1种汤底 Choose 1 soup base

# 鸳鸯锅 Twin Pot



可选2种不同汤底 Choose 2 different type of soup base

基本消费 单锅/鸳鸯锅与至少价值 30,000 Ks 的食材 (可在菜单里 任选食材\*)

# Minimum Order

Single Pot/Twin Pot with minimum 30,000 Ks worth of menu ingredients (any selection\*)

0	价钱 Price		
汤底 Soup Base	单锅 Single Pot	鸳鸯锅 Twin Pot	
胶原蛋白养颜美容锅 Beauty Collagen Broth	40,000 Ks	20,000 Ks	
滋补养生香辣锅 Spicy Nourishing Broth	40,000 Ks	20,000 Ks	
维他命C番茄玉米锅 Vitamin C Tomato Sweet Corn Broth	22,500 Ks	15,400 Ks	
清凉解热雪耳椰子锅 Cooling Coconut Broth	25,000 Ks	15,400 Ks	
养生药膳醉鸡锅 Herbal Drunken Chicken Broth	32,200 Ks	19,000 Ks	
长生抗癌松茸野菌锅 (素) Longevity Wild Pine Mushroom Broth (Vegetarian)	22,500 Ks	15,400 Ks	

# 额外加点至少价值30,000 Ks的食材

Plus minimum order of 30,000 Ks worth of ingredients

# 单锅包含1 份原汤 + 4 份小高汤

Single Pot - 1 Portion of Original Soup (2500ml) + 2 Small Portions Add-on Soup (500 ml each)

## 鸳鸯锅包含2 份原汤 + 2 份小高汤

Twin Pot - 2 Portions of Original Soup (1250ml each) + 4 Small Portions Add-on Soup (500 ml each) Culinary Concepts by Paradise Group Singapore











# 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.

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

