



在樂虾拉面家,食客可以期待一碗让你充满愉悦与惊喜的汤面。本店有两种特色的汤系,分别为虾皇汤和豚骨汤,都是经过长年累月的钻研与尝试,味道截然不同、各有所长。经过长时间的细火熬制,富含胶原蛋白的美味豚骨汤凸显出浓郁顺滑的口感。吃虾爱好者绝对无法抵抗我们的招牌虾皇汤。利用大量新鲜的大虾、猪骨头与养生香料完美地融合在一起,让汤头呈现出亮眼和迷人的橘红色,是一种视觉和味觉的最高享受。

拥有别具一格现代日式的用餐氛围, 樂虾拉面家提供食客美味的面食与小菜, 是两个世界拉面文化的结晶。

Inspired by the flavours of Japanese ramen broth and silky threads of Chinese la mian, Le Shrimp Ramen is a perfect marriage of Chinese and Japanese culture, offering a simple menu of elaborate flavours.

Expect bowls of noodles that seek to delight and surprise. Featuring two specialty broths - shrimp broth and tonkotsu broth, each has its own dedicated followers. The tonkotsu broth achieves a rich and creamy texture after long hours of simmering with pork bones, resulting in a collagen-rich and palatable soup. Prawn aficionados cannot resist our shrimp broth, featuring the flawless union of fresh big prawns, pork bones and Chinese spices, giving the broth a delightful tangerine-orange hue and its unique flavours.

Le Shrimp Ramen dishes out bowls of freshly prepared piping hot noodles with premium quality ingredients in exciting flavours. A first of its kind creation bringing together the best of both worlds.





A 1

招牌三虾赤汤面

Le Signature Trio Shrimp Ramen

Handmade ebiko prawn paste, succulent prawn dumplings and fresh big prawns served with our Japan-inspired Signature Shrimp Broth and delectable noodles.



⊘\$19.30 Per Bowl 每碗







面类 CHOICE OF NOODLE



粗米粉 Thick Vermicelli



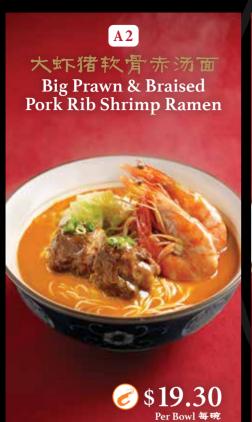
拉面 Chinese Ramen



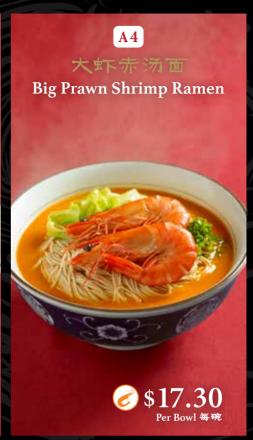
河粉 Rice Noodle

另加 ADD-ONS 加面 カ

ルー面 UPSIZE NOODLE \$1.40 加小碗汤 ADDITIONAL BOWL OF SOUP 虾皇汤 € Shrimp Broth \$5.30 **豚骨汤** Tonkotsu Broth \$3.30









A5 鲜虾水饺赤汤面 Prawn Dumpling Shrimp Ramen



A6 葱烤猪软骨赤汤面 Braised Pork Rib Shrimp Ramen







A7 鱼柳赤汤面 Fish Fillet Shrimp Ramen







Choose from F1-F13



B 1

酸菜鱼柳豚骨汤面 Fish Fillet with Pickled Vegetable Tonkotsu Ramen

Our unique spin of Tonkotsu broth with Chinese cuisine elements served together with large slices of delicate fish fillet and delectable noodles.



面类 CHOICE OF NOODLE



粗米粉 Thick Vermicelli



拉面 Chinese



河粉 Rice Noodle **加面** UPSIZE

NOODLE \$1.40

另加 ADD-ONS

加小碗汤 ADDITIONAL BOWL OF SOUP 虾室汤 Shrimp Broth \$5.30

豚胃汤Tonkotsu Broth

\$3.30







B4 葱烤猪软骨豚骨汤面(辣/禾辣)

Braised Pork Rib Tonkotsu Ramen

(spicy/non-spicy)

\$13.90 Per Bowl 每碗



Pork Chop with Preserved Vegetable Tonkotsu Ramen

(spicy/non-spicy)

\$12.90

Per Bowl 每碗





B6 炸鸡扒豚骨汤面(辣/禾辣)

Crispy Chicken Cutlet Tonkotsu Ramen

(spicy/non-spicy)

\$12.90

Per Bowl 毎郊



另加一款小吃与饮料,组成套餐只需 \$3.90 TOP-UP \$3.90 TO COMPLETE YOUR MEAL

WITH A CHOICE OF APPETISER AND DRINK

Choose from D1-D4

Choose from F1-F13



C 1

香辣鱼子虾滑拌面

Ebiko Prawn Paste with Chilli Vinaigrette Ramen

Succulent ebiko prawn paste served with delectable noodles tossed with our own special blend of chilli vinaigrette. Every bite is a pleasure.



● \$14.30 Per Bowl 每碗







面类 CHOICE OF NOODLE



粗米粉 Thick Vermicelli



拉面 Chinese Ramen



河粉 Rice Noodle 加面
UPSIZE
NOODLE \$1.40

另加 ADD-ONS

加小碗汤 ADDITIONAL 虾室汤 € Shrimp Broth \$5.30 **豚胃汤**Tonkotsu Broth

\$3.30







\$12.90 Per Bowl 每碗

C5 炸鸡扒拌面 Crispy Chicken Cutlet Ramen

\$11.90 Per Bowl 每碗





C6 开洋葱油拌面 Dried Shrimp and Scallion Ramen





另加一款小吃与饮料,组成套餐只需 \$3.90 TOP-UP \$3.90 TO COMPLETE YOUR MEAL WITH A CHOICE OF APPETISER AND DRINK



Choose from F1-F13













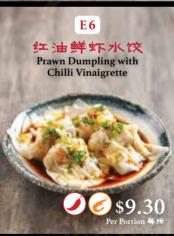




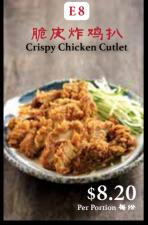






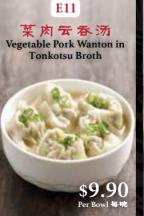


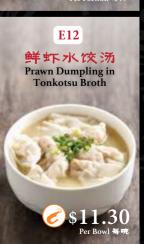




















F1	青梅醋 Plum Vinegar	\$3.20 Per Packet 毎世	F 8	台湾豆奶 Taiwan Soya Bean Milk	\$3.20 Per Can 每項
F2	蜜桃醋 Peach Vinegar	\$3.20 Per Packet # 2	F9	Fuze Tea® 绿 茶 Fuze Tea® Jasmine Green Tea	\$3.20 Per Can 每嘅
F3	葡萄醋 Grape Vinegar	\$3.20 Per Packet 每记	F10	苹果汁 Fruit Tree Apple Juice	\$3.20 Per Bottle 每和
F4	苹果醋 Apple Vinegar	\$3.20 Per Packet 每包	F11	>水糖質製 D11% Rock Sugar Pear Drink	\$3.20 Per Bottle 每和
F 5	可乐 Coke	\$3.20 Per Can 每頃	F12	瓶装食用水 Bottled Drinking Water	\$2.50 Per Bottle 每瓶
F6	零度可乐 Coke Zero	\$3.20 Per Can 每項	F13	热日本绿茶 Hot Japanese Green Tea	\$2.50 Per Cup 每杯



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, as they, is made in heaven.

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

Our Culinary Concepts



























