

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

每一笼小笼包出自艺术家之手





特色皇朝小笼包(八色)

Specialty Dynasty Xiao Long Bao (8 flavours)

) \$16.80 8 pc / 粒

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

🌙 川味小笼包

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

\$18.30 6 pc/粒 \$29.80 10 pc/粒



鹅肝小笼包

Foie Gras Xiao Long Bao

\$18.30 6 pc / 粒 \$29.80 10 pc/粒

黑松露小笼包

Black Truffle Xiao Long Bao

\$18.30 6 pc/粒 \$29.80 10 pc/粒

















Pan-fried Shanghai Pork Bun





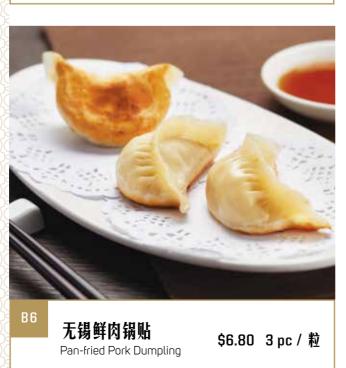
B5 花蔬蒸饺 \$9.30 6 pc / 粒

\$13.80 10 pc / 粒

Steamed Vegetable Dumpling

 鲜虾猪肉蒸饺
 \$11.80 6 pc / 粒

 Steamed Prawn and Pork Dumpling
 \$18.80 10 pc / 粒







上海芝麻叉烧酥 Baked Shanghai BBQ Pork Pastry

\$8.30 3 pc/粒



淮扬三丝春卷

Crispy Vegetable Spring Roll

\$7.30 3 pc/粒



Pork Dumpling in Hot Chilli Vinaigrette

夕\$9.30 6 pc/粒



厨师特选 Chef's Recommendation









Steamed Salted Egg Yolk Custard Lava Charcoal Bun





\$7.80 3 pc/粒

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

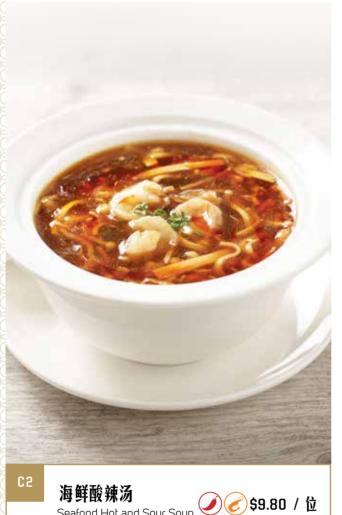






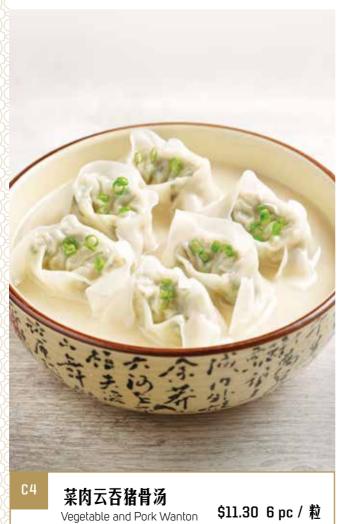




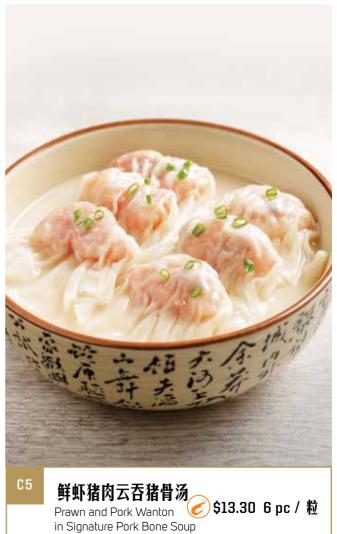


Seafood Hot and Sour Soup





in Signature Pork Bone Soup









成都口水鸡

Poached Chicken in Szechuan Style





D3

凉拌小菜 Chilled Assorted Vegetable and Tofu tossed with Vinaigrette





D4

凉拌黑木耳

Black Fungus in Peppercorn Vinaigrette





蒜香青瓜 Japanese Cucumber with Minced Garlic

\$7.30 / 例



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

烧椒皮蛋

Century Egg with Vinaigrette and Chilli Oil



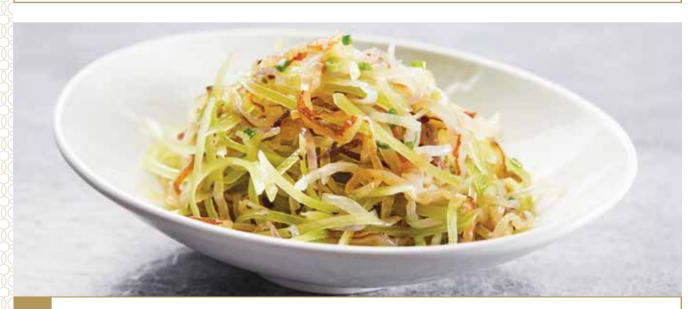


D9

捞拌海中宝

Jellyfish and Seafood in Vinaigrette





D10

葱油莴笋拌海蜇丝

Jellyfish with Asparagus Lettuce in Scallion Oil

\$9.80 / 例



皇朝酸菜鱼

Specialty Fish in Pickled Vegetable Broth





四川辣子鸡 Spicy Szechuan Crispy Chicken



\$23.80 / 例











宮保腰果鸡丁 Kung Pao Chicken





香酥猪扒Crispy Pork Chop

\$11.80 / 例



菠萝咕噜肉 Crispy Sweet and Sour Pork

\$15.80 / 例



蜜汁排骨 Stir-fried Pork Rib with Honey Sauce

\$16.80 / 例



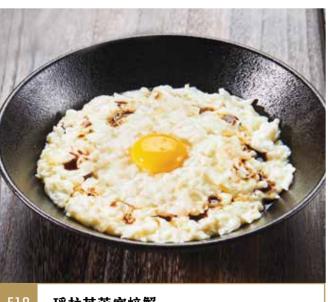


姜葱炒鱼片 Stir-fried Sliced Fish with Ginger and Spring Onion



\$18.30 / 例





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



\$15.80 / 例



重庆麻婆豆腐 Ma Po Tofu

Sweet and Sour Fish

\$12.80 / 例









E12

肉碎榄菜干煸四季豆

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





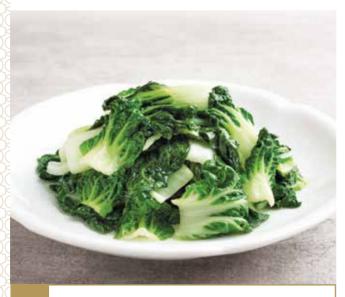
E13 蒜蓉西兰花

赫容四三化 Stir-fried Broccoli with Minced Garlic \$14.30 / 例



生炒油麦菜 Stir-fried Australian Lettuce

\$13.80 / 例



E15

清炒白菜苗 Stir-fried Baby Cabbage

\$14.30 / 例



E16 蒜蓉炒菠菜

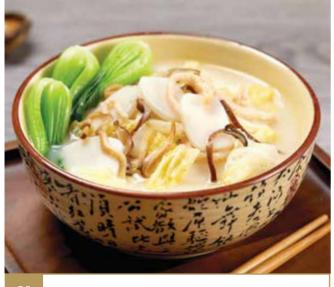
Stir-fried Spinach with Minced Garlic

\$13.80 / 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。







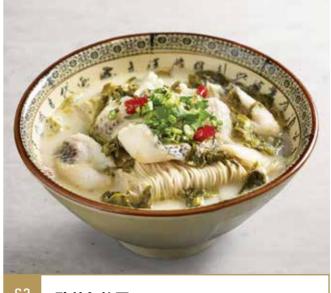




美国黑猪肉卷猪骨汤拉面

La Mian with Sliced Kurobuta Pork in Signature Pork Bone Soup

\$14.80 / 例



酸菜鱼拉面

La Mian with Sliced Fish in Pickled Vegetable Broth



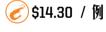


菜肉云吞猪骨汤拉面

\$12.80 / 例 La Mian with Vegetable Pork Wanton in Signature Pork Bone Soup



Pork Wanton in Signature Pork Bone Soup





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



酸辣海鲜汤拉面

La Mian in Szechuan Hot and Sour Soup with Seafood







Hot Chilli Vinaigrette (dry)





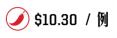




G10

皇朝担担拉面

La Mian with 'Dan Dan' Sauce (spicy sesame and peanut)





G11

开洋葱油拌面

La Mian with Scallion Oil (dry)





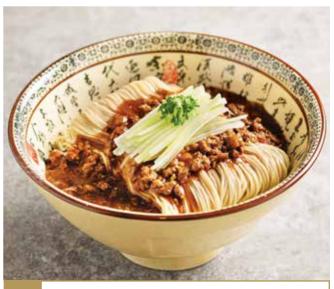


口水鸡拌面

La Mian with Poached Chicken in Szechuan Style (dry)

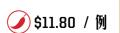


\$13.80 / 例



京味炸酱拉面

La Mian with Minced Meat and Mushroom Sauce (dry)









H2

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

\$5.30 4 pc / 粒



HS

香煎南瓜饼 Pan-fried Pumpkin Pastry

🤳 \$5.30 3 pc / 片



姜茶黑芝麻汤圆

Black Sesame Glutinous \$5.30 3 pc / 粒 Rice Ball served in Ginger Soup



15 桂花酒酿丸子

Glutinous Rice Ball in Fermented Rice Wine

\$5.30 / 位



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

\$6.00 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 Zero Coke J4 瓶装食用水 雪碧 \$3.80 can/罐 \$2.30 bottle / 瓶 Bottled Drinking Water Sprite 酸柑汁 马蹄竹蔗水 \$3.80 glass / 杯 (冷) \$3.80 glass / 杯 (温/冷) Lime Juice (chilled) Water Chestnut (warm/chilled) 自制薏米水 糯米沱普洱茶 \$2.30 \$3.80 glass / 杯 (温/冷) per person / 位 Glutinous Rice Pu-Erh Tea Barley (warm/chilled) J10 嘉士伯啤酒 嘉士伯醇滑啤酒 \$9.00 can/罐 \$9.00 can/罐 Carlsberg Pilsner Carlsberg Smooth Draught

清水 Water \$0.80 glass / 杯



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 150 restaurants globally across multiple dining concepts.

Our Culinary Concepts





































