



樂天小香港粥面家

CANTON PARADISE · Noodle & Congee

您可以在富有香港传统茶楼的气氛及结合现代饮食潮流的樂天小香港粥面家内，享用最原汁原味的港式招牌菜肴，包括各式粥品、选择众多的港式面食、经典的黯然销魂叉烧主食以及令人愉悦的港式蒸饭。我们结合了高品质的泰国香米与日本珍珠米，呈现出香滑可口的香滑生滚粥品；坚持使用香港进口的鸡蛋面也促成让您赞叹不已的弹牙面条。让黯然销魂叉烧特备主食、港式独特的蒸饭与其他小吃带您踏上东方珍珠之旅。

樂天小香港粥面家的美味佳肴与振奋人心的气氛，肯定会是您的心头最爱！

Savour the essence of Hong Kong at Canton Paradise Noodle & Congee House with a wide assortment of traditional favourites including noodle and congee dishes, magical char siu specialties and comforting steamed rice, that will be sure to delight diners. Our rendition of congee varieties features a perfect combination of jasmine white rice and pearl rice to achieve a silky texture and rich flavour, while our imported noodle from Hong Kong promises to awe you with its springy texture. Let the magical char siu specialties, comforting steamed rice complemented Hong Kong favourite flavours and other side dishes bring you on a journey to Hong Kong.

Relish the finest Cantonese fare, soak up the bustling atmosphere and pursue the love affair with the best of Hong Kong at Canton Paradise Noodle & Congee House.

组合
COMBO

另加一款开胃菜与饮料，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 H1-H4

Choose from J1-J15

广东面类H.K. NOODLE.

采用香港
进口云吞面
WANTON NOODLE
IMPORTED FROM
H.K.

A1  招牌鲜虾云吞水饺面 (汤/捞) (4粒) Signature Jumbo Prawn Wonton and Dumpling Noodle (soup/dry) (4pc)  \$11.30 每碗/per bowl	A2  鲜虾云吞面 (汤/捞) (4粒) Canton Jumbo Prawn Wonton Noodle (soup/dry) (4pc)  \$10.30 每碗/per bowl		
A3  凤凰水饺面 (汤/捞) (3粒) Prawn Dumpling Noodle (soup/dry) (3pc)  \$11.30 每碗/per bowl	A4  柱候牛腩面 (汤/捞) Stewed Beef Brisket Noodle (soup/dry)  \$12.30 每碗/per bowl	A5  柱候牛筋面 (汤/捞) Stewed Beef Tendon Noodle (soup/dry)  \$11.30 每碗/per bowl	A6  柱候牛腩牛筋面 (汤/捞) Stewed Beef Brisket and Tendon Noodle (soup/dry)  \$13.30 每碗/per bowl
A7  姜葱肥牛面 (汤/捞) Poached Marbled Beef Noodle with Ginger and Spring Onion (soup/dry)  \$11.30 每碗/per bowl	A8  全蛋银丝面 (汤/捞) Plain Noodle (soup/dry)  \$4.90 每碗/per bowl	A9  炸酱捞面 Spicy Minced Meat Noodle (dry)  \$8.90 每碗/per bowl	A10  虾籽捞面 Shrimp Roe Noodle (dry)  \$7.90 每碗/per bowl

汤类SOUP.

B1 招牌鲜虾云吞水饺汤 (5粒) Signature Jumbo Prawn Wonton and Dumpling Soup (5pc) \$12.30 每碗/per bowl	B2 鲜虾云吞汤 (6粒) Canton Jumbo Prawn Wonton Soup (6pc) \$11.30 每碗/per bowl	B3 凤凰水饺汤 (5粒) Prawn Dumpling Soup (5pc) \$12.30 每碗/per bowl
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辣 SPICY 含有虾 CONTAINS PRAWN 小心鱼骨 MAY CONTAIN FISH BONE

熬制汤的过程中有使用虾米 DRIED SHRIMPS ARE USED IN BREWING OF SOUP

组合
COMBO

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Choose from J1-J15

Choose from H1-H4

香滑生滚粥 CONGEE.

(C1)



皮蛋瘦肉粥

Century Egg and Shredded Pork Congee

\$7.90

每碗/per bowl

(C2)



爽滑肉丸粥

Handmade
Meatball Congee

\$8.90

每碗/per bowl

(C3)



北菇鸡球粥

Sliced Chicken and
Mushroom Congee

\$8.90

每碗/per bowl

(C4)



荔湾艇仔粥

'Ting Zai'
Style Congee
(contain peanuts)

\$9.90

每碗/per bowl

(C5)



状元及第粥

Mixed Pig's
Organ Congee

\$9.90

每碗/per bowl

(C6)



生滚牛肉粥

Sliced Beef
Congee

\$9.90

每碗/per bowl

(C7)



鱼片粥

Sliced Fish
Congee

\$10.90

每碗/per bowl

(C8)



鲜虾球粥

Fresh Prawn
Congee

\$11.30

每碗/per bowl

(C9)



生滚明火粥

Plain Congee

\$3.90

每碗/per bowl

(C10)



双拼粥*

Duo Combination
Congee

\$10.90

每碗/per bowl

(C11)



三拼粥*

Trio Combination
Congee

\$11.90

每碗/per bowl

*材料选择 Selection of Ingredients:

鱼片 Sliced Fish, 肉丸 Meatball, 瘦肉 Shredded Pork, 皮蛋 Century Egg, 猪腰 Pig's Kidney, 猪肝 Pig's Liver, 猪肚 Pig's Stomach, 鸡肉 Sliced Chicken or 牛肉 Sliced Beef

图片只供参考。价格未包括服务费(堂食)与消费税。Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST.

组合
COMBO

另加一款开胃菜与饮料，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 H1-H4

Choose from J1-J15

香港烧腊H.K. STYLE ROAST.

D1

黯然销魂叉烧饭
Magical Char Siew Rice

\$11.60
每碗/per bowl

D2

采用香港
进口云吞面
WANTON NOODLE
IMPORTED FROM
H.K.

黯然销魂叉烧云吞捞面
Magical Char Siew and
Jumbo Prawn Wonton Noodle (dry)

\$13.60
每碗/per bowl

港式蒸饭H.K. STYLE STEAMED RICE.

E1

香菇腊肠鸡球饭
Steamed Chicken with Chinese Sausage
and Mushroom Rice Set

\$10.30
每碗/per bowl

E2

白萝卜卤牛腩饭
Braised Brisket with
White Radish Rice Set

\$13.30
每碗/per bowl

E3

梅香咸鱼蒸肉饭
Steamed Pork Patty
with Salted Fish Rice Set

\$9.30
每碗/per bowl

E4

梅菜扣肉饭
Braised Pork with
Preserved Vegetable Rice Set

\$10.30
每碗/per bowl

E5

芋头焖猪软骨饭
Braised Pork Rib
with Taro Rice Set

\$11.30
每碗/per bowl

熬制汤的过程中有使用虾米 DRIED SHRIMPS ARE USED IN BREWING OF SOUP

自选搭配您的
饺子
MIX & MATCH
YOUR DUMPLING

尽情品尝我们手工制作、天然色彩斑斓的饺子，富有饱满的馅料，用的都是精心挑选的新鲜食材。

原汁鲜肉饺是任何主菜的完美搭配；香菇鲜肉饺展现出多种口味的和谐；韭菜鲜肉饺绝对是与众不同的代表；麻辣鲜肉饺则带有辛辣的耐人寻味；而素菜饺则适合素食者或热爱蔬菜的食客。

Indulge in our handmade dumplings in mood-lifting colours from natural extracts, filled generously with the freshest and specially selected ingredients.

The original pork dumpling is the perfect complement to any main course; mushroom and pork dumpling showcasing a harmony of flavours; chives and pork dumpling being a representative of standing out from the rest; Szechuan mala pork dumpling with a spicy kick from your usual dumpling; and vegetable dumpling suitable for vegetarians or those who love their greens.

F1

F2

F3

F4

F5

\$3.00

Per Flavour
(3粒/3pc 每份/portion)

F6

自选口味饺子
Mix and Match Flavour Dumpling

\$9.00

Mix and Match Flavour
(10粒/10pc)

F1 麻辣鲜肉饺
Szechuan Mala
Pork Dumpling

F2 素菜饺
Vegetable
Dumpling

F3 香菇鲜肉饺
Mushroom and
Pork Dumpling

F5 原汁鲜肉饺
Original Pork
Dumpling

F4 韭菜鲜肉饺
Chives and Pork
Dumpling

单独口味最少要两份饺子 (每份3粒)，
不可合并不同口味。
Single flavour dumpling requires minimum
order of 2 portion (3pcs) per portion,
mixture of flavours per portion is not allowed.

小吃SIDE DISH.

G1



龙井茶溏心蛋
Long Jing Tea
Lava Egg

\$2.00

每粒/per egg

G2



手工酿腐竹皮 (2片)
Crispy Beancurd
Skin stuffed with
Fish Paste (2pc)

\$4.00

每份/per portion

G3



蚝油菜心
Cai Xin with
Oyster Sauce

\$5.50

每碟/per plate

G4



白灼油麦胆菜
Poached Lettuce
in Supreme Soya Sauce

\$5.50

每碟/per plate

G5



蚝油上海青
Shanghai Green
with Oyster Sauce

\$5.50

每碟/per plate

G6



黄金春卷 (4条)
Crispy Vegetable
Spring Roll (4pc)

\$3.90

每份/per portion

G7



红油抄手 (5粒)
Pork Wonton in
Chilli Vinaigrette (5pc)

\$8.30

每份/per portion

G8



小香港柱候牛腩
Canton Stewed Beef Brisket

\$11.90

每份/per portion

G9



小香港柱候牛筋
Canton Stewed Beef Tendon

\$10.90

每份/per portion

G10



小香港牛腩牛筋
Canton Stewed
Beef Brisket and Tendon

\$12.90

每份/per portion

开胃菜APPETISER.

H1



味付笋片
Seasoned Bamboo Shoot

\$3.70

每碟/per plate

H2



皮蛋豆腐
Chilled Silken Tofu
with Century Egg

\$3.70

每碟/per plate

H3



清爽黑云耳
Chilled Black
Fungus with Minced Garlic

\$3.70

每碟/per plate

H4



豚汁卤豆干 (温)
Braised Beancurd
in Pork Broth (warm)

\$3.70

每碟/per plate

饮料BEVERAGE.

J1 	J2 	J3 	J4 
青梅醋 Plum Vinegar \$3.20 每包/per packet	蜜桃醋 Peach Vinegar \$3.20 每包/per packet	葡萄醋 Grape Vinegar \$3.20 每包/per packet	苹果醋 Apple Vinegar \$3.20 每包/per packet
J5  D11% sugar	J6 	J7 	J8 
冰糖雪梨 Rock Sugar Pear Drink \$3.20 每瓶/per bottle	自制柠檬茶 (热/冷) Homemade Lemon Tea (hot/cold) \$3.20 每杯/per glass	自制薏米水 (热/冷) Homemade Barley (hot/cold) \$3.20 每杯/per glass	可乐 Coke \$3.20 每罐/per can
J9 	J10 	J11  C8% sugar	J12  C8% sugar
零度可乐 Coke Zero \$3.20 每罐/per can	Fuze Tea® 绿茶 Fuze Tea® Jasmine Green Tea \$3.20 每罐/per can	苹果红茶 Apple Black tea \$3.20 每罐/per can	台湾豆奶 Taiwan Soya Bean Milk \$3.20 每罐/per can
J13 	J14 	J15 	
苹果汁 Fruit Tree Apple Juice \$3.20 每瓶/per bottle	瓶装食用水 Bottled Drinking Water \$2.50 每瓶/per bottle	热茉莉花茶 Hot Jasmine Tea \$2.50 每位/per person	



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

