

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
- ~ I 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



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 Crab Roe Xiao Long Bao

\$12.80 6 pc/粒 \$20.80 10 pc / 粒

#### 蟹粉小笼包

\$18.30 6 pc/粒 \$29.80 10 pc/粒



# 黑松露小笼包

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

















\$6.80 3 pc/粒

\$9.30 6 pc / 粒

\$13.80 10 pc / 粒

В4

家乡蔬菜包

Steamed Vegetable Bun

Steamed Vegetable

Dumpling

鲜虾猪肉蒸饺 \$11.80 6 pc / 粒 \$18.80 10 pc / 粒

Steamed Prawn and

Pork Dumpling

B6 花蔬蒸饺

三鲜鲜肉水饺 \$9.30 8 pc/粒 Poached Vegetable and Pork Dumpling



无锡鲜肉锅贴 Pan-fried Pork Dumpling

\$6.80 3 pc/粒



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



红油抄手

Pork Dumpling in Hot Chilli Vinaigrette **夕**\$9.30 6 pc/粒



Hot Chilli Vinaigrette





**含有虾** Contains Prawn





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



B16

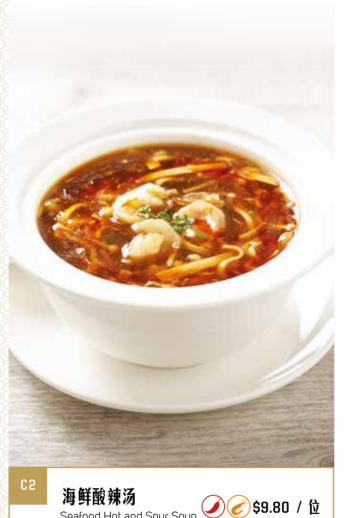
芋泥小笼包

Yam Paste Xiao Long Bao

\$9.30 6 pc / 粒 \$11.80 10 pc / 粒

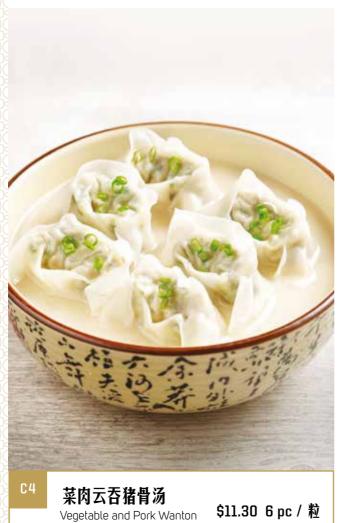






Seafood Hot and Sour Soup





in Signature Pork Bone Soup





凉拌小菜 多6.80 / 例 Chilled Assorted Vegetable and Tofu tossed with Vinaigrette

Drunken Chicken

凉拌黑木耳 🌶 \$7.30 /例

Black Fungus in Peppercorn Vinaigrette







Chilled Tofu with Century Egg













京葱爆肥牛肉 Stir-fried US Beef with Scallion





宫保腰果鸡丁 Kung Pao Chicken

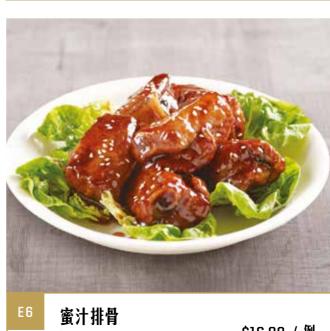






菠萝咕噜肉 Crispy Sweet and Sour Pork

\$15.80 / 例



Stir-fried Pork Rib in Honey Sauce

Crispy Pork Chop

\$16.80 / 例



上海清炒虾仁 Stir-fried Shrimp in Shanghai Style





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





瑶柱芙蓉赛螃蟹

Scrambled Egg White with Fish and Conpoy













肉碎榄菜干煸四季豆

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





E12 蒜蓉西兰花 Stir-fried Broccoli with Minced Garlic

\$14.30 / 例

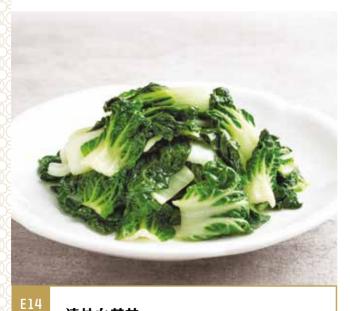


生炒油麦菜 Stir-fried Australian Lettuce

Stir-fried Spinach with

Minced Garlic

\$13.80 / 例



清炒白菜苗 Stir-fried Baby Cabbage

\$14.30 / 例





皇朝酸菜鱼

Specialty Fish in Pickled Vegetable Broth





香辣水煮鱼

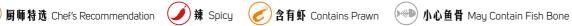
(~小辣/~中辣/~~大辣)

Poached Sliced Fish in Szechuan Chilli Oil ( Less spicy/ Less spicy/ Very spicy)





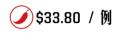


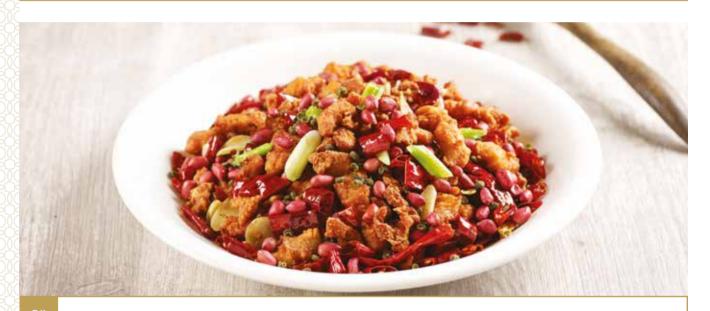






F3 川味水煮牛肉 (~小辣/~・中辣/~・大辣) Poached Sliced Beef in Szechuan Chilli Oil (~less spicy/~・spicy/~・very spicy)





**四川辣子鸡**Spicy Szechuan Crispy Chicken





**重庆麻婆豆腐** Ma Po Tofu

**彡** \$12.80 / 例



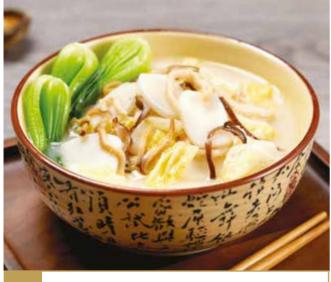
成都口水鸡 Poached Chicken in Szechuan Style

🏈 \$12.30 / 例



木樨肉炒面 Stir-fried Noodle with Shredded Pork and Black Fungus

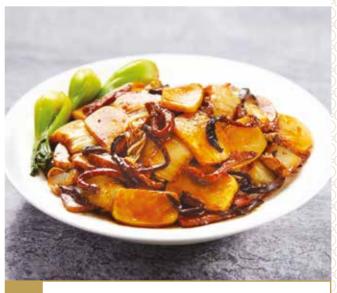
\$14.30 / 例



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



















# 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。









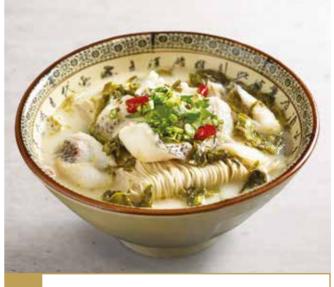




美国黑猪肉卷猪骨汤拉面

La Mian with Sliced Kurobuta Pork in Signature Pork Bone Soup

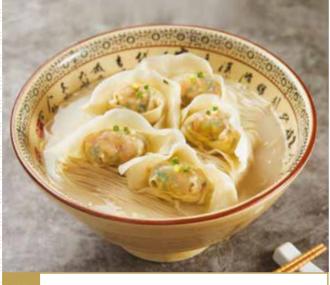
\$14.80 / 例



酸菜鱼拉面

La Mian with Sliced Fish in Pickled Vegetable Broth





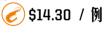
菜肉云吞猪骨汤拉面

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



鲜虾猪肉云吞猪骨汤拉面

La Mian with Prawn and Pork Wanton in Signature Pork Bone Soup





香酥猪扒猪骨汤拉面

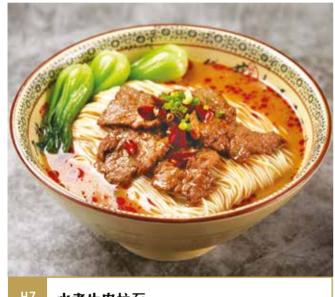
La Mian with Crispy Pork Chop in Signature Pork Bone Soup

\$15.30 / 例



清炖鸡汤拉面 La Mian served with Double-boiled Chicken Soup

\$14.80 / 例



水煮牛肉拉面 La Mian with Sliced Beef in Szechuan Style



**乡** \$17.30 / 例



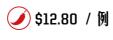
酸辣海鲜汤拉面 La Mian in Szechuan Hot and Sour Soup with Seafood



📝 \$11.30 /例



四川抄手拌面 La Mian with Pork Dumpling in Hot Chilli Vinaigrette (dry)



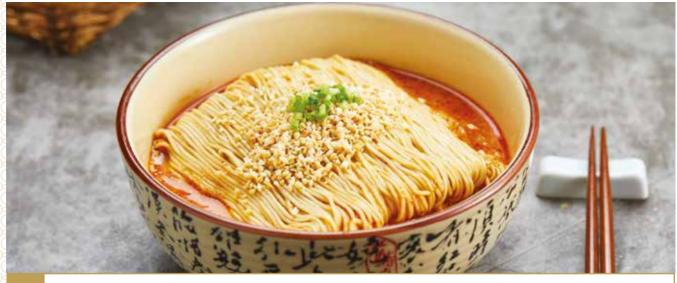


La Mian with Prawn and Pork Dumpling in Hot Chilli

\$14.30 / 例



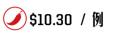
Vinaigrette (dry)



H11

#### 皇朝担担拉面

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





H12

### 开洋葱油拌面

La Mian with Scallion Oil (dry)

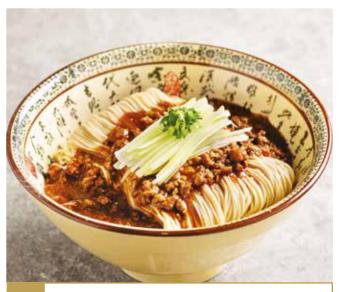




113 口水鸡拌面

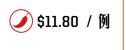
La Mian with Poached Chicken in Szechuan Style (dry)





H14 京味炸酱拉面

La Mian with Minced Meat and Mushroom Sauce (dry)









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

\$5.30 4 pc / 粒



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



桂花酒酿丸子

Glutinous Rice Ball in Fermented Rice Wine \$5.30 / 位



J6

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 / 🔯





Κ1

可乐 Coke

\$2.50 can/罐

零度可乐

Coke Zero

\$2.50 can/罐

К3

雪碧 Sprite

\$2.50 can/罐

K4

瓶装食用水

Bottled Drinking Water

\$2.30 bottle / 瓶

酸柑汁 (冷)

\$3.80 glass / 杯

马蹄竹蔗水

\$3.80 glass / 杯 (温/冷)

Water Chestnut (warm/chilled)

K7

自制薏米水 (温/冷)

Barley (warm/chilled)

Lime Juice (chilled)

\$3.80 glass / 杯

糯米沱普洱茶

\$2.30

Glutinous Rice Pu-Erh Tea

per person / 位

嘉士伯啤酒

Carlsberg Pilsner

\$9.00 can/罐

K10

嘉士伯醇滑啤酒

Carlsberg Smooth Draught

\$9.00 can/罐



#### 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**



























