

美滋锅,一个养生又美容的火锅概念。以健康饮食为启发,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级师傅们细心准备的每一锅香浓汤底。在美滋锅,优良环境与美味的结合让您有不一般的体验。

Savour the essence of health and 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.





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.

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。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. Experience the richness of beauty contained in every sip.

滋补养生香辣锅 (猪骨汤) **J** Spicy Nourishing Broth (Pork Bone Soup)

细细品尝这滋补养生香辣锅中的精髓、包括了红枣、枸杞、人参、当归、党参等药材。经过长时间熬制的猪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 pork 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.

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



酱料需以每位\$3.80另加收费 (无限量供应)。
Free-flow condiments charge of \$3.80/person applies

纤细经典牛油红锅 J Slimming Spicy Beef Tallow Broth

天然的牛油不加工,充满了强化骨骼、牙齿,即明亮眼睛的维他命。拥有高含量的omega-3脂肪酸,我们的纤细经典牛油红锅不仅促进肠胃消化,同时滋补着肌肤,唤起年轻肌肤光泽。牛油含有共轭亚油酸,有天然的消炎功效。

Beef fats are natural and unprocessed, and rich in vitamins that strengthens bones and teeth while improving eyesight. Packed with omega-3 fatty acids, our Slimming Spicy Beef Tallow Broth plays in big part in nourishes and promotes younger-looking skin. Beef tallow also contains conjugated linoleic acid, which is a natural anti-inflammatory.

维他命C番茄玉米锅 Vitamin C Tomato Sweet Corn Broth

鲜红多汁的番茄不但是获取维他命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.

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、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, 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.



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锅汤底 **SOUP BASE**

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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 的材料如排骨、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,衬托出原汤的 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 spare ribs, 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.

强身健体清炖鸡汤 **Immunity Clear Chicken Broth**

以清澈的鸡汤为基础、汤底采用新鲜的鸡肉、 骨头和各种材料, 慢炖而成, 保留了鸡肉的原汁 原味。清炖鸡汤汤底不仅清甜, 而日富含鸡肉 的精华, 让火锅食材在其中涮煮后更加美味。

Prepared by slow-cooking fresh chicken with bones and various ingredients, preserving the natural essence of the chicken. The clear chicken broth base is not only naturally refreshing and sweet but also rich in health benefits of chicken, making it the perfect complement for cooking variety of hot pot ingredients.

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玉 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 broth that pleases all.

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 Pot
胶原蛋白养颜美容锅 Beauty Collagen Broth	\$34.80	\$17.80	\$10.80	\$11.30
滋补养生香辣锅 (猪骨汤底)) Spicy Nourishing Broth (Pork Bone Soup Base)	\$28.80	\$16	\$9.50	\$9.80
纤细经典牛油红锅 🌶 Slimming Spicy Beef Tallow Broth	\$28.80	\$16	\$9.50	\$9.80
维他命C番茄玉米锅 Vitamin C Tomato Sweet Corn Broth	\$22.80	\$12.50	\$7.50	\$8
清凉解热雪耳椰子锅 Cooling Coconut Broth	\$28.80	\$16	\$9.50	\$9.80
强身健体清炖鸡汤 Immunity Clear Chicken Broth	\$28.80	\$16	\$9.50	\$9.80
养生药膳醉鸡锅 Herbal Drunken Chicken Broth	\$28.80	\$16	\$9.50	\$9.80
长生抗癌松茸野菌锅 (素) Longevity Wild Pine Mushroom Broth (Vegetarian)	\$24.80	\$13.50	\$8.80	\$9.30

特色综合盘 SPECIALTY ASSORTED PLATTER



牛与猪肉拼盘 Assorted Beef & Pork Platter

(顶级上选和牛、美国特选黑豚肉、美国白猪花肉、西班牙白猪肉片、 美国肥牛丁) (US Wagyu Beef, US Kurobuta Pork, US Pork Belly, Sliced Spanish Pork Collar, US Marbled Beef Cube)

\$62.80 每份 per portion



特色肉拼盘 Specialty Meat Platter

(田野乡村嫩猪肉(花肉)、美国特选黑豚、美国肥牛丁、美国精选牛肉片) (Sliced Pork Belly, US Kurobuta Pork, US Marbled Beef Cube, Sliced US Beef) **\$44.90** 每份 per portion



猪肉拼盘 **Assorted Pork Platter**

(美国特选黑豚肉、美国白猪花肉、 西班牙白猪肉片、香肩猪头片[梅头肉])

(US Kurobuta Pork, US Pork Belly, Sliced Spanish Pork Collar, Sliced Pork Collar)

\$42.80 每份 per portion



牛肉拼盘 **Assorted Beef Platter**

(顶级上选和牛、美国鲜嫩厚脂肥牛、 美国精选牛肉片、美国肥牛丁)

\$59.80 (US Wagyu Beef, US Angus Prime Short Ribs, Sliced US Beef, US Marbled Beef Cube) 每份 per portion



综合滑 **Assorted Paste Platter**

(鱼子虾滑、猪肉滑、每日滑类) (Ebiko Prawn Paste, Pork Paste, Paste of the day)

\$28.50 每份 per portion



海鲜盛合盘 **Assorted Seafood Platter**

(活螃蟹、深海大白虾、扇贝、 北极贝、苏冬圈)

(Live Crab 300-500g, Fresh White Sea Prawn, Scallop, Red Clam, Squid Ring) 每份 per portion

\$74.80



波士顿龙虾海鲜拼盘 ◀₩◀ **Boston Lobster Seafood Mixed Platter**

(波士顿龙虾、10头鲍鱼、北极贝、花胶、日本北海道带子、红斑) (Boston Lobster, 10-Head Abalone, Red Clam, Fish Maw, Hokkaido Fresh Scallop, Red Garoupa) 每份 per portion

\$178.00



顶级海鲜盛合盘 → ◆ ◆ ◆ ◆ ◆ ◆ ◆ ◆ Assorted Seafood Luxury Platter

(10头鲍鱼、深海红脚虾、北极贝、花胶、日本北海道带子、红斑) (10-Head Abalone, Fresh Red Leg Sea Prawn, Red Clam, Fish Maw, Hokkaido Fresh Scallop, Red Garoupa)

\$128.00 每份 per portion



四川品味拼盘A Szechuan Tasting Platter A

(千丝黄喉、牛筋、潮山牛筋丸、黑椒牛肉丸、美国肥牛丁、黑毛肚) (Pig's Aorta Strips, Beef Tendon, Chaoshan Beef Tendon Ball, Black Pepper Beef Ball, US Marbled Beef Cube, Black Cow Tripe)

\$28.00 每份 per portion



四川品味拼盘B **Szechuan Tasting Platter B**

(无骨鸭掌、羊肉丸、羊肉饺子、嫩肩小羔羊肉、彩虹丝(土豆、番薯、紫薯、芋头) (Boneless Duck Web, Lamb Ball, Lamb Dumpling, Sliced Lamb, Rainbow Strips (Potato, Sweet Potato, Purple Sweet Potato, Yam)

\$26.90 每份 per portion

鸡肉 **CHICKEN**



花雕甘榜鸡 **Chinese Wine Kampong Chicken**

\$14.40 半份 half portion **\$28.80** 全份 full portion

全份肉约200克,半份肉约100克。Full portions of meat are at 200g, and half portions at 100g. 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.



精选鸡胸肉 Sliced Chicken Breast



精选去骨鸡肉片 Sliced Chicken Thigh

\$7.20 半份 half portion \$14.40 全份 full portion

芝士鸡肉香肠 Cheesy Chicken Sausage

\$7.70 半份 half portion **\$15.40** 全份 full portion

\$7.20 半份 half portion

\$14.40

全份 full portion



香脆鸡肉香肠 Crunchy Gourmet Chicken Sausage

\$7.70 半份 half portion **\$15.40** 全份 full portion

牛与羊肉 **BEEF & MUTTON**



顶级上选和牛 US Wagyu Beef **\$29.40** 半份 half portion

\$58.80 全份 full portion



美国和牛牛舌 US Wagyu Ox's Tongue

\$15.00 半份 half portion 全份 full portion

\$30.00

全份肉约200克, 半份肉约100克。Full portions of meat are at 200g, and half portions at 100g. 图片只供参考。价格未包括服务费(堂食)与消费税。
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美国鲜嫩厚脂肥牛 US Angus Prime Short Rib

\$19.90 半份 half portion

\$39.80 全份 full portion



美国肥牛丁 US Marbled Beef Cube

\$19.00 半份 half portion

\$38.00 全份 full portion



美国精选牛肉片 Sliced US Beef

\$12.50 半份 half portion \$25.00

全份 full portion



澳洲牛肉 Sliced Australian Beef

\$14.00 半份 half portion

\$28.00

全份 full portion



牛筋 **Beef Tendon**



千层毛肚 **Beef Tripe**

\$9.00 半份 half portion \$18.00

全份 full portion

\$24.00 全份 full portion

半份 half portion



黑毛肚 **Black Cow Tripe**

\$9.00 半份 half portion \$18.00

全份 full portion



脆脆白毛肚 White Cow Tripe

\$9.00 半份 half portion

\$18.00

全份 full portion

全份肉约200克, 半份肉约100克。Full portions of meat are at 200g, and half portions at 100g. 图片只供参考。价格未包括服务费(堂食)与消费税。
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卤牛肚 **Braised Cow's Stomach**



\$12.50 半份 half portion \$25.00

全份 full portion



嫩肩小羔羊肉 **Sliced Lamb**

\$10.40 半份 half portion **\$20.80** 全份 full portion

猪肉 **PORK**



日本香肩白猪肉片 Nagano Pork Collar

\$12.50 半份 half portion \$25.00

全份 full portion



美国特选黑豚肉 **US Kurobuta Pork**

\$12.50 半份 half portion

\$25.00 全份 full portion



美国白猪花肉 **US Pork Belly**

\$12.50 半份 half portion \$25.00

全份 full portion



西班牙白猪肉片 **Sliced Spanish Pork Collar**

\$11.90 半份 half portion

\$23.80

全份 full portion

全份肉约200克, 半份肉约100克。Full portions of meat are at 200g, and half portions at 100g. 图片只供参考。价格未包括服务费(堂食)与消费税。
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田野乡村嫩猪肉(花肉) **Sliced Pork Belly**

\$9.90 半份 half portion

\$19.80 全份 full portion



香肩猪肉片(梅头肉) **Sliced Pork Collar**

\$8.40 半份 half portion

\$16.80 全份 full portion



香滑黑豚肉片 Tender US Kurobuta Pork

\$12.50 半份 half portion

\$25.00 全份 full portion



猪颈肉 Pork Jowl

\$9.90 半份 half portion

\$19.80 全份 full portion



千丝黄喉 Pig's Aorta Strips

\$10.00 半份 half portion \$20.00

全份 full portion



Pig's Stomach

\$7.00 半份 half portion

\$14.00

全份 full portion



香滑松阪猪颈肉 **Sliced Pork Neck**

\$9.50 半份 half portion

\$19.00 全份 full portion



香滑猪肉片 Sliced Pork

\$8.40 半份 half portion

\$16.80 全份 full portion



脆炸松阪猪颈肉 **Crispy Pork Neck Strips**

\$10.80 每份 per portion



香辣猪肉片 🌙 **Spicy Sliced Pork**

\$8.40 半份 half portion

\$16.80 全份 full portion



午餐肉 **Luncheon Meat**

\$4.20 半份 half portion

\$8.40 全份 full portion



脆炸午餐肉 **Crispy Luncheon Meat**

\$6.90 全份 full portion

全份肉约200克, 半份肉约100克。Full portions of meat are at 200g, and half portions at 100g. 图片只供参考。价格未包括服务费(堂食)与消费税。
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卤大肠 Braised Pig's Intestine

\$6.00 半份 half portion

\$12.00 全份 full portion



猪黄喉 Pig's Aorta

\$8.00 半份 half portion

\$16.00 全份 full portion



猪粉肠 **Pig's Intestine**

\$5.50 半份 half portion

\$11.00 全份 full portion



猪肝 Pig's Liver

\$4.00 半份 half portion

\$8.00

全份 full portion



Pig's Kidney

\$6.50 半份 half portion \$13.00

全份 full portion



猪脑 Pig's Brain

\$7.60 半份 half portion

\$15.20

手工丸子 HANDMADE BALLS



丸子盛合盘)。 Assorted Ball Platter

\$13.90 每份 per portion



自制潮州鱼丸 **)** Teochew Style Fish Ball

\$5.50

\$11.00 半份 half portion 全份 full portion



黑胡椒猪肉丸 **)** Black Pepper Pork **Meat Ball**

\$6.00 半份 half portion **\$12.00** 全份 full portion

软骨爽肉丸 🥕 **Soft Bone Pork Meat Ball**

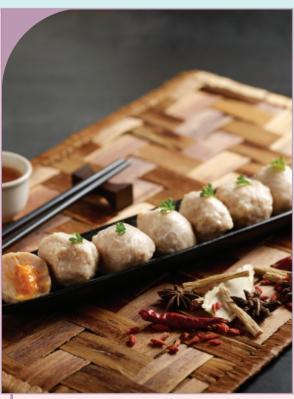




墨鱼丸 Squid Ball

\$6.90 半份 half portion

\$13.80 全份 full portion



芝士鸡肉丸 Cheesy Chicken Ball

\$6.00 半份 half portion

\$12.00 全份 full portion



潮山牛筋丸 Chaoshan Beef Tendon Ball

\$6.00 半份 half portion

\$12.00 全份 full portion



牛肉丸 Beef Ball

\$12.00 全份 full portion

\$6.00 半份 half portion



黑椒牛肉丸 **)** Black Pepper Beef Ball

\$6.00 半份 half portion **\$12.00** 全份 full portion



羊肉丸 Lamb Ball

\$6.00 半份 half portion

\$12.00 全份 full portion

滑类

SPECIALTY HOMEMADE PASTE



鱼子虾滑 🥕 Ebiko Prawn Paste **\$19.80** 每份 per portion



乌打鱼滑 **)** Otak-otak Fish Paste



皮蛋鲜<u>鱼</u>滑 Century Egg Fish Paste





干贝鱼滑 **Dried Scallop Fish Paste**





猪肉滑 **Pork Paste**

\$12.90 每份 per portion



鱼滑 Fish Paste

\$11.50 每份 per portion

海鲜类 SEAFOOD



红斑片 ◆₩◀ Sliced Red Garoupa \$30.80

\$40.80 # medium

\$50.80 大 large



斗鲳 ◀無 Pomfret

Seasonal Price 时价 半份 half portion 全份 full portion



生鱼片 **◆**₩◀ Sliced Toman Fish

\$10.00 半份 half portion **\$20.00** 全份 full portion



黑鱼片 **◆**₩◆ Sliced Snakehead

\$9.00 半份 half portion

\$18.00 全份 full portion



深海红脚虾 Fresh Red Leg Sea Prawn

\$15.00 半份 half portion \$30.00 全份 full portion



活醉老虎虾 Live Drunken Tiger Prawn **\$14.00** 半份 half portion

\$28.00

全份 full portion



深海大白虾 🥕 Fresh White Sea Prawn



大老虎虾 🥠 Jumbo Tiger Prawn

\$5.90 每只 per piece



海参 Sea Cucumber

\$15.00 半份 half portion \$30.00

全份 full portion

\$27.00 全份 full portion



青口贝 **Green Mussel**

\$8.60 半份 half portion \$17.20 全份 full portion



花胶 Fish Maw

\$15.00 半份 half portion

\$30.00 全份 full portion



活螃蟹 Live Crab

\$32.00 每只 per crab (300-400g)



波士顿龙虾 Boston Lobster

\$12.90 每100克 per 100g



新鲜花蟹 Fresh Flower Crab

\$15.00 每只 per crab (200-300g)



鲜扇贝 Fresh Scallop

\$12.00 *份 half portion **\$24.00** 全份 full portion



小八爪<u>鱼</u> Baby Octopus

\$9.00 半份 half portion **\$18.00** 全份 full portion



鲜鱿鱼 Fresh Cuttlefish

\$8.40 半份 half portion \$16.80 全份 full portion



苏冬圈 Squid Ring

\$14.00 半份 half portion **\$28.00** 全份 full portion



鱼鳔筒 Dried Fish Maw

\$11.00 半份 half portion **22.00** 全份 full portion



日本蟹柳 **Japanese Crab Stick**





阿拉斯加蟹柳 **Alaskan Crab Stick**

\$7.40 半份 half portion **\$14.80** 全份 full portion



十头鲍鱼 10-Head Abalone

\$16.80 半份 half portion

\$33.60 全份 full portion



日本北海道带子 Hokkaido Fresh Scallop

\$14.00 半份 half portion \$28.00

全份 full portion



北极贝 **Red Clam**

\$13.00 半份 half portion

\$26.00 全份 full portion

饺子 **DUMPLING**



四色饺子综合盘 Four-Colour Assorted Dumpling Platter

(麻辣鲜肉、素菜、香菇鲜肉、韭菜鲜肉) (Szechuan Mala, Vegetable, Mushroom and Pork, Chive and Pork) **\$9.90** 每份 per portion



麻辣鲜肉饺子 **Szechuan Mala Dumpling**

\$4.40 半份 Half portion

\$8.80 全份 full portion



韭菜鲜肉饺子 **Chive and Pork Dumpling**

\$4.40 半份 Half portion

\$8.80 全份 full portion



香菇鲜肉饺子 **Mushroom and Pork Dumpling**



素菜饺子 **Vegetable Dumpling**

\$8.80

全份 full portion

\$4.20 半份 Half portion

\$8.40 全份 full portion

\$4.40 半份 Half portion \$8.80 全份 full portion



猪肉卷 Pork Roll Dumpling



羊肉饺子 **Lamb Dumpling**

\$6.00 半份 half portion **\$12.00** 全份 full portion



Prawn Roll Dumpling

\$6.40 半份 half portion \$12.80

全份 full portion



珍宝鲜虾水饺 🥠 **Prawn Dumpling**

\$8.40 半份 half portion \$16.80 全份 full portion

豆类 **BEANCURD**



美滋锅自制鱼豆腐 (最少2件) Signature Homemade Fish Tofu (min. 2 pc)

美滋锅独创黄尾鱼、豆浆与鸡蛋白的完美比例,配上师傅的精湛搅拌功夫,需每天新 鲜准备的鱼豆腐不仅外观光滑柔软, 更能达到入口即化的完美口感。

Made from yellowtail fish, soya bean and egg white, accompanied with our chef's expert blending skills, our fish tofu has to be prepared daily for the perfect melt-in-your-mouth texture. 每件 per piece

\$3.00



Fried Beancurd Skin

\$6.30 半份 half portion \$12.60 全份 full portion



老豆腐 Firm Tofu



冻豆腐 Iced Tofu

\$3.30 半份 half portion

\$6.60

全份 full portion



滑豆腐 Silken Tofu

\$2.50 半份 half portion

\$2.90 半份 half portion

全份 full portion

\$5.80

\$5.00 全份 full portion



豆百页 **Beancurd Skin Tripe**

\$4.00 半份 half portion

\$8.00

全份 full portion



腐竹条 **Dried Beancurd Stick**

\$3.50 半份 half portion \$7.00

全份 full portion



豆卜 **Tofu Puff**

\$3.00 半份 half portion

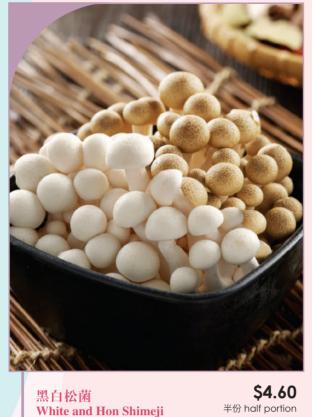
\$6.00

菌类 MUSHROOM



菌类综合盘 Assorted Mushroom Platter

\$18.90 每份 per portion



黑白松菌 White and Hon Shimeji



鸡腿菇 **Drumstick Mushroom**

\$4.40 半份 half portion \$8.80 全份 full portion



鲍鱼菇 **Abalone Mushroom**

\$4.40 半份 half portion \$8.80

\$9.20

全份 full portion

全份 full portion



鲜冬菇 Fresh Mushroom

\$4.40 半份 half portion \$8.80 全份 full portion



黄色金针菇 Golden Enoki Mushroom

\$4.40 半份 half portion **\$8.80** 全份 full portion



金针菇 Enoki Mushroom

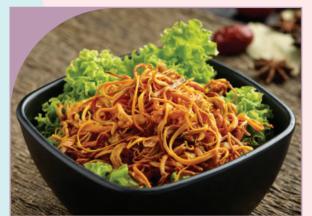
\$4.40 ¥份 half portion **\$8.80** 全份 full portion



云耳 Black Fungus

\$4.00 \$8.00 #份 half portion 全份 full portion

野生菌类 WILD MUSHROOM



虫草花 **Cordyceps Flower**

\$6.50 半份 half portion

\$13.00 全份 full portion



羊肚耳 **Morel Ear Mushroom**

\$8.50 半份 half portion

\$17.00 全份 full portion



羊肚菌 **Morel Mushroom**

\$8.00 每份 per portion



白雪菇 **Snow White Mushroom**

\$5.50 半份 Half portion

\$11.00 全份 full portion



咸蛋松菌 Salted Egg Yolk Wild Pine Mushroom

\$10.80 每份 per portion

蔬菜 **VEGETABLE**



茼莴 Tang O

\$4.90 半份 half portion

\$9.80 全份 full portion



金马伦白玉蜀黍 Cameron Highland White Sweet Corn

\$4.50 半份 half portion

\$9.00 全份 full portion



天津白菜 Chinese Cabbage

\$4.30 半份 half portion

\$8.60 全份 full portion



小油麦菜 Baby Romaine Lettuce

\$4.30 半份 half portion

\$8.60 全份 full portion



本地生菜 Lettuce

\$4.30 半份 half portion

\$8.60 全份 full portion



苋菜苗 Baby Chinese Spinach

\$4.30 半份 half portion

\$8.60 全份 full portion



菠菜 Spinach

\$4.30 半份 half portion

\$8.60 全份 full portion



小羊角豆 Baby Lady's Finger

\$4.30 半份 half portion

\$8.60



鲜准山 **Chinese Yam**

\$4.30 半份 half portion

\$8.60 全份 full portion



椒盐准山片 **Crispy Chinese Yam**

\$7.90 每份 per portion



Sliced Lotus Root

\$3.70 半份 half portion

\$7.40 全份 full portion



玉米条 **Baby Corn**

\$3.30 半份 half portion

\$6.60 全份 full portion



马铃薯片 **Sliced Potato**

\$2.50 半份 half portion

\$5.00 全份 full portion



彩虹丝 **Rainbow Strips**

\$8.80 每份 per portion

(土豆,番薯,紫薯,芋头)

(Potato, Sweet Potato, Purple Sweet Potato, Yam)



黄金芋条 **Golden Taro**



小竹笋 **Baby Bamboo Shoot**

\$7.00 半份 half portion **\$14.00** 全份 full portion



清水竹笋 Fresh Water Bamboo Shoot

\$7.00 半份 half portion

半份 half portion

\$9.80 全份 full portion

\$14.00 全份 full portion



竹笋 Bamboo Shoot

\$4.60 半份 half portion **\$9.20** 全份 full portion



白萝卜 White Radish

\$3.00 半份 half portion \$6.00

全份 full portion



冬瓜片 **Sliced Winter Melon**

\$2.50 半份 half portion

\$5.00

全份 full portion

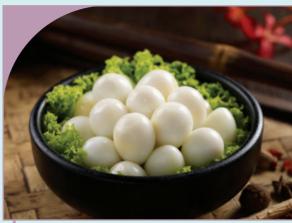
其他 **OTHER**



海带 Kelp

\$3.40 半份 half portion \$6.80

全份 full portion



鹌鹑蛋 Quail's Egg

\$4.90 半份 half portion

\$9.80 全份 full portion



炼奶炸馒头 Crisp-fried Mantou with **Condensed Milk**

\$4.80 每份 per portion



冰粉 **Iced Jelly**

\$3.90 每杯 per glass



红糖糍粑 **Glutinous Rice Cake** with Brown Sugar

\$8.00 每份 per portion



老油条 Fried Dough Stick **\$4.30** 半份 half portion

\$8.60

全份 full portion



日本芋丝 **Crystal Vermicelli**



炸鱼皮 Fried Fish Skin

\$6.60 半份 half portion **\$13.20** 全份 full portion



无骨鸭掌 **Boneless Duck Web**

\$12.00 半份 Half portion 鸭舌 **Duck's Tongue** \$24.00 全份 full portion

\$8.80 全份 full portion

\$5.00 半份 half portion \$10.00 全份 full portion



炸猪皮 Fried Pig's Skin

\$4.00 半份 half portion **\$8.00** 全份 full portion

饭与面 RICE & NOODLE



红薯宽粉 Potato Wide Vermicelli **\$4.00 \$8.00** 半份 half portion 全份 full portion



红薯细粉 **Potato Thin Vermicelli**

\$4.00 半份 half portion (150g)

\$8.00 全份 full portion (300g)



冬粉 **Glass Noodle**

\$3.50 半份 half portion

\$7.00 全份 full portion



手打乌冬面 **Handmade Udon** Noodle

\$4.00 半份 half portion (150g)

\$8.00 全份 full portion (300g)

拉面 La Mian

\$3.40 每件 per piece



年糕 **Rice Cake**

\$4.00 半份 half portion (125g)

\$8.00 全份 full portion (250g)



白饭 Rice

\$1.20 每碗 per bowl

饮料 DRINK

招牌热茶

Signature Hot Tea

\$3.90 每位 per person

自制水果红茶 Hot Homemade Fruit Tea (refillable)

自制冷饮料

Chilled Homemade Drink

罗汉果 Luo Han Guo (refillable)	\$3.90 每位 per person
酸梅水 Sour Plum Juice (refillable)	\$3.90 每位 per person
水果派对茶 Paradise Fruit Tea	\$14.90 每壶 perjug
清凉一夏 Summer Breeze Soda	\$11.90 每壶 perjug

果汁 Juice 9% sugar

\$3.80 每杯 per glass

石榴汁 Pink Guava Juice 芒果汁 Mango Juice

橙汁 Orange Juice

罐装饮料 Canned Drink

\$3.50 每罐 per can

可乐 Coke

零度可乐 Coke Zero

雪碧 Sprite

日本绿茶 Authentic Tea House® Ayataka Japanese Green Tea

啤酒与苹果酒

Beer & Apple Cider

嘉士伯啤酒 Carlsberg Pilsner	\$9.00 每罐 per can
嘉士伯醇滑啤酒 Carlsberg Smooth Draught	\$9.00 每罐 per can
1664 Brut 拉格 1664 Brut Lager	\$9.80 每罐 per can
夏日纷苹果酒 Somersby Apple Cider	\$9.80 每罐 per can

其他 Other

瓶装食用水 Bottled Drinking Water

\$2.20 每瓶 per bottle

外带选项 TAKEAWAY OPTION





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 Minimum Order

单锅/鸳鸯锅与至少价值\$50的食材(可在菜单里任选食材*)
Single Pot/Twin Pot with minimum \$50 worth of menu ingredients (any selection*)

汤底 Soup Base	价钱 Price		
	单锅 Single Pot	鸳鸯锅 Twin Pot	施加·加·克·조·小
胶原蛋白养颜美容锅 Beauty Collagen Broth	\$34.80	\$17.80	额外加点至少价值 \$50 的食材Plus minimum order of \$50 worth of ingredients 单锅包含2份原汤+2份高汤(1种汤底) Single Pot 2 Portions of Original Soup (1500ml each)+2 Portions of Add-on Soup (1500ml each) for 1 soup type 鸳鸯锅包含1份原汤+1份高汤(2种汤底)
滋补养生香辣锅 (猪骨汤底)) Spicy Nourishing Broth (Pork Bone Soup Base)	\$28.80	\$16	
纤细经典牛油红锅 🌙 Slimming Spicy Beef Tallow Broth	\$28.80	\$16	
维他命C番茄玉米锅 Vitamin C Tomato Sweet Corn Broth	\$22.80	\$12.50	
清凉解热雪耳椰子锅 Cooling Coconut Broth	\$28.80	\$16.00	
强身健体清炖鸡汤 Immunity Clear Chicken Broth	\$28.80	\$16	Twin Pot 1 Portion of Original Soup each (1500ml) + 1 Portion of Add-on Soup
养生药膳醉鸡锅 Herbal Drunken Chicken Broth	\$28.80	\$16.00	each (1500ml) for 2 soup types
长生抗癌松茸野菌锅 (素) Longevity Wild Pine Mushroom Broth (Vegetarian)	\$24.80	\$13.50	



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





























Singapore Licensee:



