

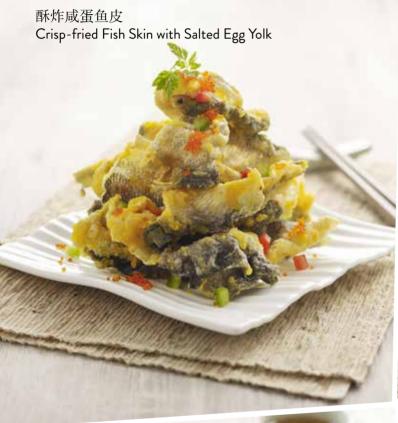
香港,就像港剧一样,让您时刻充满期待,想知道下一刻是什么。樂天小香港以活泼亮丽的内部装潢凸显出粤菜馆充满活力的特征。开放式的厨房让食客能一览厨师灵巧的烤肉技巧和精美的港式甜点制作过程。除此之外,樂天小香港也提供最受欢迎的传统小吃如粥、饭、烧腊以及食客们想吃到的各色美食。津津乐道的粤菜,活泼愉悦的就餐环境,食客们在樂天小香港就犹如置身于充满浓浓爱意的香港。

Like Hong Kong dramas, Canton Paradise keeps you in anticipation, wanting to know what the next moment brings. Canton Paradise spells oriental chic with vibrant chirpy interiors akin to the bustling activities present in Cantonese eateries. Savour a slice of Shunde (Guangdong province), the birthplace of Cantonese fare at Canton Paradise. Serving an assortment of roasted meats, a signature of our restaurant, our extensive menu also features dim sum delights and traditional favourites like congee, rice dishes which will amaze and delight diners.

Relish the finest Cantonese fare, soak in the bustling atmosphere and pursue the love affair with the best of Hong Kong at Canton Paradise.











烧椒皮蛋





#### 小食 APPETISER

| 烧椒皮蛋 🔰<br>Century Egg with Vinaigrette and Chilli Oil              | 每份 Per Portion<br>\$8.80 |
|--|--------------------------|
| 脆皮椒盐豆腐<br>Crisp-fried Tofu with Salt and Pepper                    | \$12.80                  |
| XO酱炒萝卜糕 <b>園 ノ &gt;</b> Wok-fried Carrot Cake in XO Sauce          | \$14.80                  |
| 肉松炸茄子<br>Crisp-fried Eggplant with Pork Floss                      | \$13.80                  |
| 酥炸咸蛋鱼皮<br>Crisp-fried Fish Skin with Salted Egg Yolk               | \$14.80                  |
| 香葱虫草花拌海蜇<br>Chilled Jellyfish with Cordycep Flower in Scallion Oil | \$13.80                  |





|  | 每份 Per Portion                                    |
|--|---|
| 秘制黑叉烧<br>Charred BBQ Pork with Honey Sauce         | \$18.30   |
| 脆皮烧腩肉<br>Crackling Pork Belly                      | \$19.30   |
| 金牌爱尔兰烧肥鸭 <b>T</b><br>Crispy Roasted Irish Fat Duck | \$21.80 例 Regular <sup>✿</sup><br>\$38.90 半只 Half |

\$16.80 例 Regular \*\* 水晶真味鸡 Steamed Kampong Chicken in Canton Style \$28.80 半只 Half

烧味双拼ᢨ \$27.80 BBQ Combination (2 varieties)

<sup>⋄</sup>烧味选择 Selection of roast specialties:

- 秘制黑叉烧 Charred BBQ Pork with Honey Sauce
- 金牌爱尔兰烧肥鸭 Crispy Roasted Irish Fat Duck
- 水晶真味鸡 Steamed Kampong Chicken in Canton Style

| ◆更换选择 Upgrade options:                         | 另加 Additional: |
|--|----------------|
| • 鸡腿 Chicken Drumstick                         | \$2.00         |
| • 鸭腿 Duck Drumstick                            | \$3.00         |
| <ul> <li>脆皮烧腩肉 Crackling Pork Belly</li> </ul> | \$2.00         |



#### 汤品 SOUP

|   | 每位 Per Person |
|---|---------------|
| 海鲜酸辣汤 👉 And Spicy Soup with Seafood   | \$11.30       |
| 清炖鸡汤 <b>香</b><br>Double-boiled Superior Chicken Soup                        | \$13.30       |
| 虫草花炖鸡汤 <b>T</b><br>Double-boiled Superior Chicken Soup with Cordycep Flower | \$15.30       |
| 西洋菜炖排骨<br>Pork Rib Soup with Watercress                                     | \$14.30       |
| 鱼鳔豆腐羹<br>Dried Fish Maw with Tofu Thick Soup                                | \$14.30       |











# 四川菜 SZECHUAN SPECIALTY

Poached Marbled Beef in Szechuan Style

可选择 Choice of:

- 小辣 Mild Spicy 🚺
- 中辣 Spicy 📢
- 大辣 Extra Spicy 빿







**\$12** 每100克 per 100g

龙虎斑 Dragon Grouper

**\$9** 每100克 per 100g

烹饪法 Methods of preparation:

- 港蒸 Steamed with Supreme Soya Sauce
- 油浸 Crisp-fried
- 糖醋酱 Sweet and Sour Sauce
- 豉汁蒸 Steamed with Black Bean Sauce
- 蒜香蒸 Steamed with Minced Garlic
- 蒜蓉蒸 Steamed with Minced Garlic and Chilli 🌶









## 海鲜 SEAFOOD

| 接想炒鱼片 ← \$23.80 Stir-fried Sliced Fish with Ginger and Spring Onion  鼓椒炒鱼片 ← \$23.80 Stir-fried Sliced Fish with Black Bean Sauce 清蒸螺鱼 ← \$30.80 Steamed Flounder in Hong Kong Style 蒜溶蒸螺鱼 ← \$30.80 Steamed Flounder with Minced Garlic and Chilli 油浸螺鱼 ← \$30.80 Crisp-fried Flounder with Supreme Soya Sauce 九层塔鸠鲽鱼 ← \$30.80 Braised Crisp-fried Flounder with Mushroom and Basil Leave  豉油皇明虾 → \$27.80 Stir-fried Sea Prawn in Supreme Soya Sauce 上汤焗明虾 → \$27.80 Baked Sea Prawn in Supreme Soya Sauce  上汤焗明虾 → \$27.80 Baked Sea Prawn tossed with Pepper 砂煲药材明虾 → \$27.80 Baked Sea Prawn with Chinese Herb in Claypot 咸蛋虾球 圖 → \$26.80 Crisp-fried Crystal Prawn tossed with Wasabi Mayonnaise 沙津虾球 → \$26.80 Crisp-fried Crystal Prawn tossed with Salad Sauce 羊角豆炒虾球 → \$26.80 Stir-fried Prawn Ball with Lady Finger  咕噜虾球 → \$26.80 Sweet and Sour Prawn Ball |              | 例 Regular |
|---|--------------|-----------|
| Stir-fried Sliced Fish with Black Bean Sauce 清蒸鰈鱼 ← \$30.80 Steamed Flounder in Hong Kong Style  蒜蓉蒸鰈鱼 ← \$30.80 Steamed Flounder with Minced Garlic and Chilli 油浸鰈鱼 ← \$30.80 Crisp-fried Flounder with Supreme Soya Sauce 九层塔鳩鰈鱼 ← \$30.80 Braised Crisp-fried Flounder with Mushroom and Basil Leave  玻油皇明虾 → \$27.80 Stir-fried Sea Prawn in Supreme Soya Sauce 上汤焗明虾 → \$27.80 Baked Sea Prawn in Supreme Soya Sauce  上汤焗明虾 → \$27.80 Baked Sea Prawn tossed with Pepper  砂煲药材明虾 → \$27.80 Braised Crisp-fried Crystal Prawn tossed with Salted Egg Yolk  芥末虾球 → \$26.80 Crisp-fried Crystal Prawn tossed with Wasabi Mayonnaise  沙律虾球 → \$26.80 Crisp-fried Crystal Prawn tossed with Salad Sauce  羊角豆炒虾球 → \$26.80 Stir-fried Prawn Ball with Lady Finger  咕噜虾球 → \$26.80  |              | \$23.80   |
| Steamed Flounder in Hong Kong Style  蒜蓉蒸鰈鱼  ***  **  **  **  **  **  **  **  **   |              | \$23.80   |
| Steamed Flounder with Minced Garlic and Chilli 油浸鰈鱼 ( \$30.80 Crisp-fried Flounder with Supreme Soya Sauce 九层塔焗鰈鱼 ( \$30.80 Braised Crisp-fried Flounder with Mushroom and Basil Leave  豉油皇明虾 ) \$27.80 Stir-fried Sea Prawn in Supreme Soya Sauce 上汤焗明虾 ) \$27.80 Baked Sea Prawn in Superior Stock  胡椒焗明虾 ) \$27.80 Baked Sea Prawn tossed with Pepper  砂煲药材明虾 ) \$29.80 Drunken Sea Prawn with Chinese Herb in Claypot 成蛋虾球  |              | \$30.80   |
| Crisp-fried Flounder with Supreme Soya Sauce  九层塔焗鰈鱼  文27.80 Braised Crisp-fried Flounder with Mushroom and Basil Leave  政油皇明虾  \$27.80 Stir-fried Sea Prawn in Supreme Soya Sauce 上汤焗明虾  Baked Sea Prawn in Superior Stock  胡椒焗明虾  \$27.80 Baked Sea Prawn tossed with Pepper  砂煲药材明虾  Drunken Sea Prawn with Chinese Herb in Claypot  咸蛋虾球  Crisp-fried Crystal Prawn tossed with Salted Egg Yolk  芥末虾球  Crisp-fried Crystal Prawn tossed with Wasabi Mayonnaise  沙律虾球  \$26.80 Crisp-fried Crystal Prawn tossed with Salad Sauce  羊角豆炒虾球  Stir-fried Prawn Ball with Lady Finger  咕噜虾球  \$26.80  | <del>-</del> | \$30.80   |
| Braised Crisp-fried Flounder with Mushroom and Basil Leave  豉油皇明虾 \$27.80 Stir-fried Sea Prawn in Supreme Soya Sauce 上汤焗明虾 Baked Sea Prawn in Superior Stock  胡椒焗明虾 Baked Sea Prawn tossed with Pepper  砂煲药材明虾 Drunken Sea Prawn with Chinese Herb in Claypot  咸蛋虾球  Crisp-fried Crystal Prawn tossed with Wasabi Mayonnaise  沙律虾球 Crisp-fried Crystal Prawn tossed with Salad Sauce  羊角豆炒虾球 Stir-fried Prawn Ball with Lady Finger  咕噜虾球 \$26.80   |              | \$30.80   |
| Stir-fried Sea Prawn in Supreme Soya Sauce 上汤焗明虾  |              | \$30.80   |
| Baked Sea Prawn in Superior Stock  胡椒焗明虾 Baked Sea Prawn tossed with Pepper  砂煲药材明虾 Drunken Sea Prawn with Chinese Herb in Claypot  咸蛋虾球 Crisp-fried Crystal Prawn tossed with Salted Egg Yolk  芥末虾球 Crisp-fried Crystal Prawn tossed with Wasabi Mayonnaise  沙律虾球 Crisp-fried Crystal Prawn tossed with Salad Sauce  羊角豆炒虾球 Stir-fried Prawn Ball with Lady Finger  咕噜虾球 \$26.80   |              | \$27.80   |
| Baked Sea Prawn tossed with Pepper  砂煲药材明虾 \$29.80 Drunken Sea Prawn with Chinese Herb in Claypot  咸蛋虾球 圖 \$26.80 Crisp-fried Crystal Prawn tossed with Salted Egg Yolk  芥末虾球 \$26.80 Crisp-fried Crystal Prawn tossed with Wasabi Mayonnaise  沙律虾球 \$26.80 Crisp-fried Crystal Prawn tossed with Salad Sauce  羊角豆炒虾球 \$26.80 Stir-fried Prawn Ball with Lady Finger  咕噜虾球 \$26.80  |              | \$27.80   |
| Drunken Sea Prawn with Chinese Herb in Claypot  咸蛋虾球  |              | \$27.80   |
| Trisp-fried Crystal Prawn tossed with Salted Egg Yolk  苏末虾球 Crisp-fried Crystal Prawn tossed with Wasabi Mayonnaise  沙律虾球 Crisp-fried Crystal Prawn tossed with Salad Sauce  羊角豆炒虾球 Stir-fried Prawn Ball with Lady Finger  咕噜虾球 \$26.80  |              | \$29.80   |
| Crisp-fried Crystal Prawn tossed with Wasabi Mayonnaise  沙律虾球  Crisp-fried Crystal Prawn tossed with Salad Sauce   羊角豆炒虾球  Stir-fried Prawn Ball with Lady Finger  咕噜虾球  \$26.80  |              | \$26.80   |
| Crisp-fried Crystal Prawn tossed with Salad Sauce  羊角豆炒虾球   |              | \$26.80   |
| Stir-fried Prawn Ball with Lady Finger 咕噜虾球 🍫 \$26.80   |              | \$26.80   |
|   |              | \$26.80   |
|   |              | \$26.80   |
| 蒜蓉粉丝蒸虾球 → \$26.80<br>Steamed Prawn Ball and Vermicelli with Minced Garlic   |              | \$26.80   |

**TE** CHEF'S RECOMMENDATION **J** SPICY ← MAY CONTAIN FISH BONE → CONTAINS PRAWN 菜单上标明价格的份量为例,中份为1.5倍,大份为2倍。

MENU LISTED PRICES ARE FOR REGULAR SERVINGS. PRICES FOR MEDIUM SERVINGS ARE AT 1.5 TIMES AND LARGE SERVINGS ARE AT 2 TIMES OF THE LISTED PRICES. 图片只供参考。价格未包括服务费(堂食)与消费税。



#### 肉类 MEAT AND POULTRY

| 咕噜肉<br>Sweet and Sour Pork  | 例 Regular<br>\$18.80 |
|---|----------------------|
| 京都排骨王<br>Imperial Sweet and Sour Pork Rib                             | \$19.80              |
| <b>啫啫</b> 腩仔骨<br>Braised Pork Rib in Claypot                          | \$20.80              |
| 碧绿松菇炒猪颈肉<br>Stir-fried Pork Collar with Pine Mushroom                 | \$20.80              |
| 避风塘蒜香骨 <b>适</b><br>Deep-fried Pork Rib with Minced Garlic             | \$22.80              |
| 蜜汁黑椒排骨<br>Honey Black Pepper Pork Rib                                 | \$22.80              |
| 豉椒鸡柳<br>Stir-fried Chicken Fillet with Black Bean Sauce               | \$18.80              |
| 宫保鸡柳 🌶<br>Stir-fried Gong Bao Chicken Fillet                          | \$18.80              |
| 酱皇野菌鸡柳<br>Stir-fried Chicken Fillet with Wild Mushroom                | \$18.80              |
| 姜葱炒肥牛<br>Stir-fried Sliced Marbled Beef with Ginger and Spring Onion  | \$26.80              |
| 黑椒炒肥牛 <b>香</b><br>Stir-fried Sliced US Marbled Beef with Black Pepper | \$26.80              |



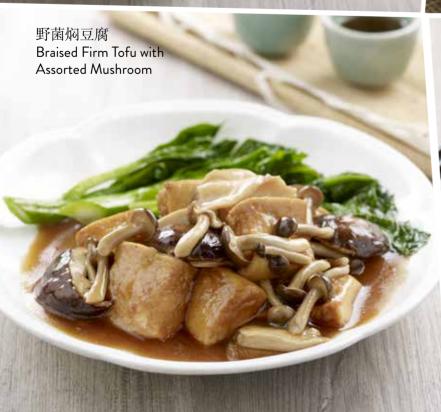






虾酱腩肉山水豆腐

砂煲虾滑豆腐

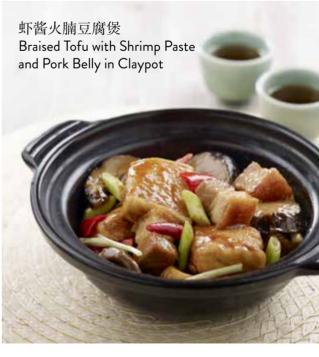




## 豆腐 TOFU

|   | 例 Regular |
|---|-----------|
| 清蒸山水豆腐<br>Steamed Spring Water Tofu in Supreme Soya Sauce                 | \$12.80   |
| 鱼香肉汁山水豆腐  | \$17.80   |
| 虾酱腩肉山水豆腐 ◢️<br>Steamed Spring Water Tofu with Shrimp Paste and Pork Belly | \$17.80   |
| 客家煎酿豆腐 <b>T</b><br>Pan-seared Hakka stuffed Tofu                          | \$16.80   |
| 虾酱火腩豆腐煲 🛹<br>Braised Tofu with Shrimp Paste and Pork Belly in Claypot     | \$22.80   |
| 野菌焖豆腐<br>Braised Firm Tofu with Assorted Mushroom                         | \$19.30   |
| 砂煲虾滑豆腐 🥕<br>Braised Prawn Paste with Tofu and Vermicelli in Claypot       | \$22.80   |
| 鱼香茄子鸡粒豆腐煲<br>Braised Eggplant with Tofu and Diced Chicken in Claypot      | \$22.80   |



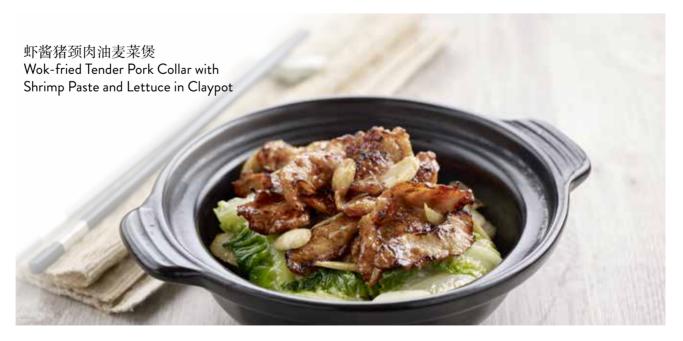


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#### 蔬菜 VEGETABLE

|   | 例 Regular |
|---|-----------|
| 清炒油麦菜<br>Stir-fried Local Lettuce   | \$16.80   |
| 蒜子粒炒菜心<br>Stir-fried Cai Xin with Minced Garlic   | \$16.80   |
| 蒜蓉炒菠菜<br>Stir-fried Spinach with Minced Garlic  | \$16.30   |
| 蒜蓉炒香港芥兰<br>Stir-fried Hong Kong Kai Lan with Minced Garlic                                    | \$17.80   |
| 機菜四季豆 <b>酒 →</b><br>Stir-fried French Bean with Minced Pork and Preserved Olive Vegetable     | \$17.80   |
| 蒜片松菌青龙菜<br>Stir-fried Chinese Chive and Wild Mushroom with Garlic                             | \$17.30   |
| 肉碎上汤金银蛋苋菜<br>Poached Chinese Spinach with Trio Egg and Minced Pork                            | \$17.80   |
| 虾酱猪颈肉油麦菜煲 <b>T</b> →<br>Wok-fried Tender Pork Collar with Shrimp Paste and Lettuce in Claypot | \$20.80   |



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|   | 例 Regular |
|---|-----------|
| 扬州炒饭 🚄<br>Yang Zhou Fried Rice                                | \$17.80   |
| 咸鱼鸡粒炒饭 ◀~~<br>Fried Rice with Salted Fish and Diced Chicken   | \$17.80   |
| 虾仁炒饭 🥕<br>Shrimp Fried Rice                                   | \$17.80   |
| 虾籽焖伊面 <b>香</b> → Stewed Ee-Fu Noodle with Shrimp Roe          | \$18.80   |
| 干炒牛肉河<br>Stir-fried Hor Fun with Sliced Beef                  | \$19.80   |
| 海鲜滑蛋河粉 🥕<br>Braised Hor Fun with Seafood                      | \$19.80   |
| 肉丝脆面<br>Crispy Noodle with Shredded Pork                      | \$17.80   |
| 黑椒鸡柳炒乌冬面 🖋<br>Wok-fried Udon with Black Pepper Chicken Fillet | \$19.80   |
| XO酱茄子焖伊面 ◢<br>Stewed Ee-fu Noodle with Eggplant in XO sauce   | \$19.80   |

## 甜品 DESSERT

|  | 每位 Person |
|--|-----------|
| 芦荟酸柑梅子冻<br>Chilled Aloe Vera with Lime Juice and Sour Plum | \$5.30    |
| 杨枝甘露<br>Mango Purée with Sago and Pomelo                   | \$5.80    |
| 银耳炖桃胶(热/冷)<br>Double-boiled Peach Resin (Hot/Cold)         | \$5.80    |
| 桂花糕<br>Osmanthus Cake                                      | \$5.80    |





# 饮料 BEVERAGE

| 至尊奶茶 ( 热/冷 )<br>Milk Tea (Hot/Cold)                       | \$3.90 (热)每杯 Per Glass<br>\$4.60 (冷)每杯 Per Glass |
|---|--|
| 鲜柠檬蜜糖水 (热/冷 )<br>Fresh Honey Lemon (Hot/Cold)             | \$3.90 每杯 Per Glass                              |
| 柠檬西洋菜蜜 ( 热/冷 )<br>Watercress Honey Lemon Drink (Hot/Cold) | \$3.90 每杯 Per Glass                              |
| 薏米水 (热/冷)<br>Barley (Hot/Cold)                            | \$3.20 每杯 Per Glass                              |
| 马蹄水 (热/冷 )<br>Water Chestnut (Hot/Cold)                   | \$3.20 每杯 Per Glass                              |
| 港式冻柠茶<br>Ice Lemon Tea                                    | \$3.90 每杯 Per Glass                              |
| 可乐<br>Coke  | \$3.60 每罐 Per Can                                |
| 零度可乐<br>Coke Zero   | \$3.60 每罐 Per Can                                |
| 雪碧<br>Sprite  | \$3.60 每罐 Per Can                                |
| 苹果汁<br>Fruit Tree Apple Juice                             | \$3.60 每瓶 Per Bottle                             |
| 瓶装食用水<br>Bottled Drinking Water                           | \$2.30 每瓶 Per Bottle                             |
| 嘉士伯啤酒<br>Carlsberg Pilsner                                | \$9.00 每罐 Per Can                                |
| 糯米沱普洱茶<br>Glutinous Rice Pu-Erh Tea                       | \$2.50 每位 Per Person                             |
| 菊普茶<br>Chrysanthemum Pu-Erh Tea                           | \$2.50 每位 Per Person                             |
| 菊花茶<br>Chrysanthemum Tea                                  | \$2.50 每位 Per Person                             |
| 开水 ( 温/冷 )<br>Water (Warm/Cold)                           | \$0.80 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**





























Singapore Licensee:







