

味之樓

TASTE PARADISE

Grandeur of Chinese Dining

艳绝天下的中华美味天堂-味之楼，犹如置身于金碧辉煌的氛围中，享受着由顶级厨师以各地新鲜食材所烹制的各式山珍海味，让您体验非一般帝王式的精致飨宴。味之楼是樂天饮食集团引以为傲的顶级美食概念餐厅，菜单包括传统广东中式佳肴。我们诚邀您前来享受无与伦比的用餐体验，让您置身在富有东方优雅气息的环境中品尝多款中式菜肴，彻底地恩宠您的味蕾。由专业服务人员和顶级厨师所组成的优秀团队，味之楼携手为所有宾客献上与众不同的中式料理与殷勤贴心的服务素质，让顾客享受深具创意及令人不可忘怀的飨宴。

The beauty of a Chinese tree peony in full bloom welcomes guest through glimmers of gold, into the heart of Taste Paradise. Dine in a lap of luxury and celebrate with imperial feasts put together by top chefs using the freshest ingredients from the region and beyond. Taste Paradise cordially invites you to indulge in an exquisite dining experience and enjoy intricately prepared dishes from our menu, amidst the majestic opulence and warmth of Chinese elegance.



TEASE YOUR PALATE

开胃小食



XO酱萝卜糕
XO Carrot Cake



黄金炸鱼皮
Crisp-fried Fish Skin tossed with Salted Egg Yolk



鲍汁凤爪
Stewed Chicken Claw in Abalone Sauce



和牛一口酥
Wagyu Beef Tart



椒盐鸡软骨
Crispy Chicken Cartilage tossed with Salt and Pepper

和牛一口酥 (3粒)

Wagyu Beef Tart (3pc)

\$28.80 每份 / Per Serving

醋香云耳拌海蜇头

Chilled Black Fungus and Jellyfish in Vinaigrette

\$16.80 每份 / Per Serving

椒盐鸡软骨

Crispy Chicken Cartilage tossed with Salt and Pepper

\$16.80 每份 / Per Serving

椒盐香脆白饭鱼

Crispy Whitebait tossed with Salt and Pepper

\$16.80 每份 / Per Serving

鲍汁凤爪

Stewed Chicken Claw in Abalone Sauce

\$16.80 每份 / Per Serving

脆皮金砖豆腐

Crispy Golden Tofu

\$16.80 每份 / Per Serving

胡麻酱冰菜

Chilled Iceplant with Tangy Sesame Dressing

\$16.80 每份 / Per Serving

XO酱萝卜糕

XO Carrot Cake

\$16.80 每份 / Per Serving

黄金炸鱼皮

Crisp-fried Fish Skin tossed with Salted Egg Yolk

\$16.80 每份 / Per Serving

葱油海蜇拌莴笋

Chilled Jellyfish with Asparagus Lettuce in Scallion Oil

\$16.80 每份 / Per Serving

肉松脆茄子

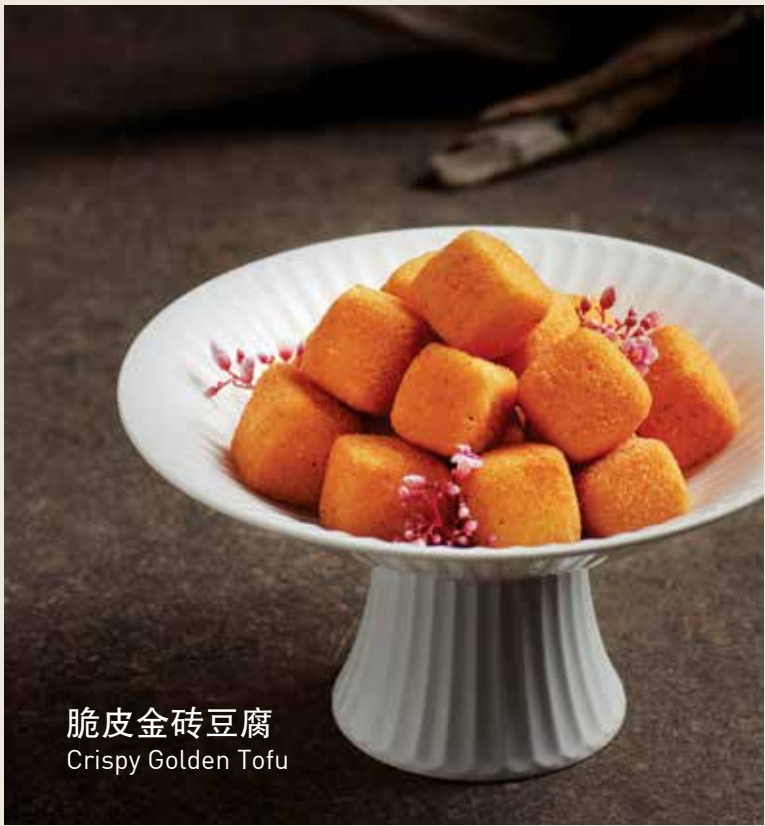
Crisp-fried Eggplant tossed with Pork Floss

\$16.80 每份 / Per Serving

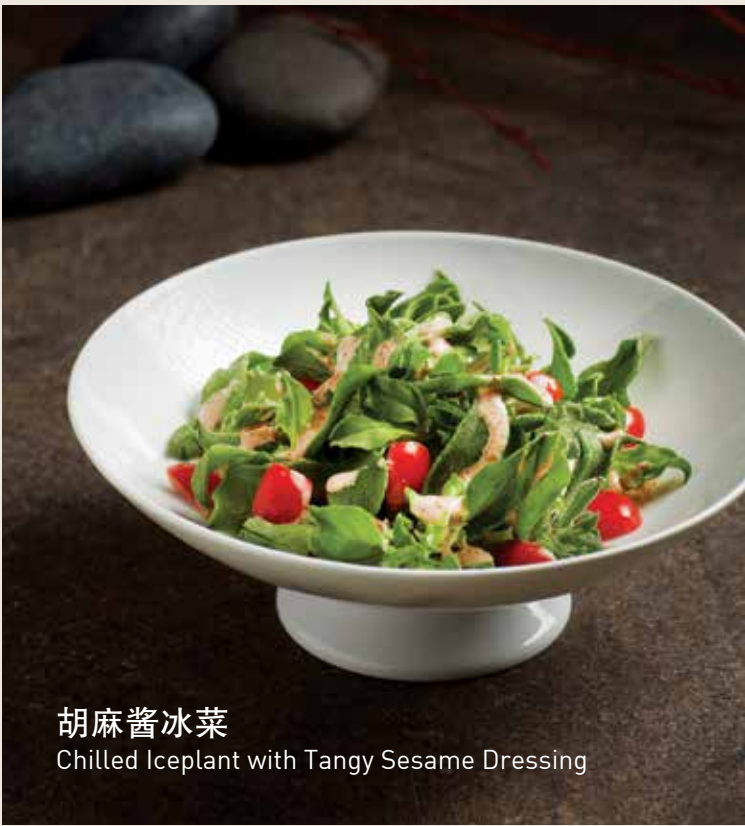
凉拌木耳拌黄瓜

Chilled Black Fungus with Cucumber

\$16.80 每份 / Per Serving



脆皮金砖豆腐
Crispy Golden Tofu



胡麻酱冰菜
Chilled Iceplant with Tangy Sesame Dressing



Chef's Recommendation

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CANTONESE BBQ

明炉烧烤



烫手化皮乳猪 (预定)
Classic Suckling Pig (Advance Order)



烧味三拼盘
BBQ Combination (3 Varieties)



葱油沙姜水晶鸡
Steamed Chicken with Minced Ginger and Shallot Oil

北京片皮鸭
Roasted Peking Duck
\$108.00 每只 / Whole \$58.00 半只 / Half

桂花脆皮烧米鸭
Osmanthus-infused Crispy Roasted Duck
\$98.00 每只 / Whole \$50.00 半只 / Half
\$28.00 例 / Regular

南乳去骨乳猪 (预定)
Roasted Suckling Pig with Fermented Beancurd (Advance Order)
\$388.00 每只 / Whole \$198.00 半只 / Half

味 烫手化皮乳猪 (预定)
Classic Suckling Pig (Advance Order)
\$388.00 每只 / Whole \$198.00 半只 / Half

葱油沙姜水晶鸡
Steamed Chicken with Minced Ginger and Shallot Oil
\$68.00 每只 / Whole \$35.00 半只 / Half

一品脆皮烧鸡
Crispy Roasted Chicken
\$68.00 每只 / Whole \$35.00 半只 / Half

玫瑰豉油鸡
Superior Soya Sauce Chicken
\$68.00 每只 / Whole \$35.00 半只 / Half

秘制西班牙黑猪肉叉烧
Signature Charred Honey BBQ Spanish Kurobuta Pork
\$38.00 每份 / Per Serving

脆皮烧三层肉
Crackling Pork Belly
\$26.00 每份 / Per Serving

烧味三拼盘*
BBQ Combination (3 Varieties)
\$50.00 例 / Regular

烧味双拼盘*
BBQ Combination (2 Varieties)
\$40.00 例 / Regular

*明炉烧烤选项 Selection of Cantonese BBQ:

• 桂花脆皮烧米鸭
Osmanthus-infused Crispy Roasted Duck

• 秘制西班牙黑猪肉叉烧
Signature Charred Honey BBQ
Spanish Kurobuta Pork

• 玫瑰豉油鸡
Superior Soya Sauce Chicken

• 脆皮烧三层肉
Crackling Pork Belly

味 Chef's Recommendation

Medium servings are priced at 1.5 times of regular servings, and large servings priced at 2 times of regular servings.
中份价格为例份价格的1.5倍, 大份则为例份价格的2倍。
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SOUP
汤品



石锅花胶古法老鸡汤

Traditional Chicken Broth with Fish Maw served in Japanese Stone Pot



迷你佛跳墙 (预定)

Mini "Buddha Jump Over the Wall" (Advance Order)



瑶柱花胶翅骨汤

Shark's Cartilage Soup with Fish Maw and Conpoy



滋补炖响螺汤

Double-boiled Sea Whelk Soup

迷你佛跳墙 (预定)

Mini “Buddha Jump Over the Wall” (Advance Order)

五头汤鲍、鲍翅、海参、花胶、干贝、北菇、鹿筋、火腿片

5-Head Abalone, Shark’s Fin, Sea Cucumber, Fish Maw, Conpoy, Mushrooms, Deer’s Tendon, Chinese Ham

\$128.00 每位 / Per Person



石锅胶原蛋白花胶京汤

Fish Maw in Superior Broth served in Japanese Stone Pot

\$55.00 每位 / Per Person



石锅花胶古法老鸡汤

Traditional Chicken Broth with Fish Maw served in Japanese Stone Pot

\$55.00 每位 / Per Person

瑶柱花胶翅骨汤

Shark’s Cartilage Soup with Fish Maw and Conpoy

\$45.00 每位 / Per Person

海鲜豆腐羹

Seafood Tofu Thick Soup

\$22.00 每位 / Per Person

师傅滋补炖汤

Chef’s Nourishing Daily Double-boiled Soup

\$18.00 每位 / Per Person

鲜蟹肉粟米羹

Sweet Corn Thick Soup with Fresh Crab Meat

\$22.00 每位 / Per Person

八宝酸辣汤

Imperial Hot and Sour Seafood Soup

\$18.00 每位 / Per Person

滋补炖汤 (预定)

Nourishing Double-boiled Soup (Advance Order)

• 姬松茸鲍鱼炖鸡汤

Double-boiled Abalone and Matsutake Mushroom in Chicken Soup

\$32.00 每位 / Per Person

• 毛桃炖花胶汤

Double-boiled Fish Maw Soup with Hairy Fig Root

\$32.00 每位 / Per Person

• 滋补炖响螺汤

Double-boiled Sea Whelk Soup

\$32.00 每位 / Per Person



Chef’s Recommendation

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SHARK'S FIN
鱼翅



味之楼经典石锅鱼翅

Shark's Fin in Supreme Broth accompanied with
Crispy Spring Roll served in Japanese Stone Pot



石锅红烧蟹皇鱼翅

Braised Shark's Fin Soup with Crab Roe accompanied with
Crispy Spring Roll served in Japanese Stone Pot



翅骨汤炖鱼翅

Shark's Fin in Shark's Cartilage Soup

味

味之楼经典石锅鱼翅

Shark's Fin in Supreme Broth accompanied with Crispy Spring Roll served in Japanese Stone Pot

石锅古法老鸡汤鱼翅

Shark's Fin in Traditional Chicken Broth accompanied with Crispy Spring Roll served in Japanese Stone Pot

高汤鱼翅

Double-boiled Shark's Fin in Superior Broth

翅骨汤炖鱼翅

Shark's Fin in Shark's Cartilage Soup

石锅红烧蟹皇鱼翅

Braised Shark's Fin Soup with Crab Roe accompanied with Crispy Spring Roll served in Japanese Stone Pot

红烧鱼翅

Braised Shark's Fin

鱼翅选项 Choice of Shark's Fin

- 至尊海虎翅 (预定)
Supreme Needle Shark's Fin (Advance Order)
\$238.00 每位 / Per Person (100g)
 - 中鲍翅
Superior Shark's Fin
\$69.80 每位 / Per Person (75g)
- 大排翅
Premium Shark's Fin
\$158.00 每位 / Per Person (120g)

味

甫鱼鲜蟹肉干捞鱼翅伴上汤

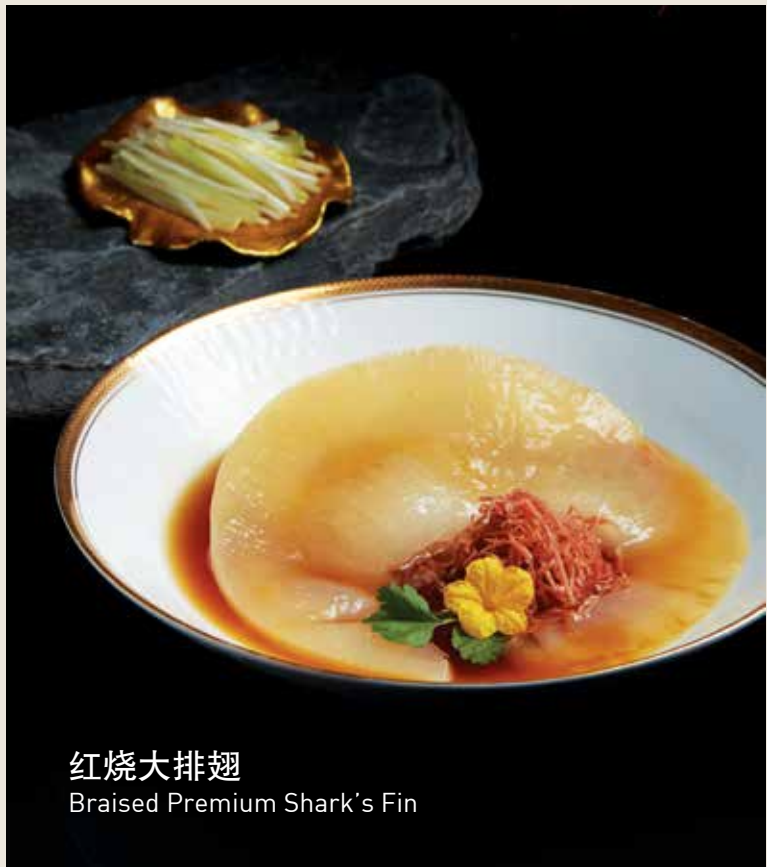
Stir-fried Shark's Fin with Fresh Crab Meat served with Superior Broth

\$69.80 每位 / Per Person (75g)

红烧瑶柱海味鱼翅

Braised Shark's Fin with Dried Seafood and Conpoy

\$40.00 每位 / Per Person



红烧大排翅
Braised Premium Shark's Fin



甫鱼鲜蟹肉干捞鱼翅伴上汤
Stir-fried Shark's Fin with Fresh Crab Meat served with Superior Broth

味

Chef's Recommendation

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BIRD'S NEST
燕窝



石锅官燕胶原蛋白汤

Classic Supreme Bird's Nest in Collagen Broth accompanied with
Crispy Spring Roll served in Japanese Stone Pot



高汤炖官燕

Double-boiled Supreme Bird's Nest
in Superior Broth



味 高汤炖官燕
Double-boiled Supreme Bird's Nest
in Superior Broth (150g)
\$78.00 每位 / Per Person

味 鲜蟹皇蟹肉烩官燕
Braised Supreme Bird's Nest with Fresh Crab Meat and Crab Roe (150g)
\$78.00 每位 / Per Person

红烧烩官燕
Braised Supreme Bird's Nest in Brown Sauce (150g)
\$78.00 每位 / Per Person

石锅官燕胶原蛋白汤
Classic Supreme Bird's Nest in Collagen Broth accompanied with
Crispy Spring Roll served in Japanese Stone Pot (150g)
\$78.00 每位 / Per Person

西施玉燕
Stir-fried Supreme Bird's Nest with Egg White (150g)
\$78.00 每位 / Per Person

味 Chef's Recommendation

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ABALONE
鲍鱼



招牌鲍汁澳洲干鲍

Signature Braised Australian Dried Abalone
in Abalone Sauce

味

招牌鲍汁澳洲干鲍
Signature Braised Australian Dried Abalone in Abalone Sauce

- 7头
7-Head
\$398.00 每粒 / Per Piece
- 10头
10-Head
\$268.00 每粒 / Per Piece

鲍汁南非15头干鲍
Braised South African 15-Head Dried Abalone in Abalone Sauce
\$178.00 每粒 / Per Piece

鲍汁原只墨西哥2头鲍
Braised 2-Head Mexican Abalone in Abalone Sauce
\$198.00 每粒 / Per Piece

鲍汁原只澳洲3头鲍
Braised 3-Head Australian Abalone in Abalone Sauce
\$68.00 每粒 / Per Piece

鲍汁原只澳洲5头鲍
Braised 5-Head Australian Abalone in Abalone Sauce
\$38.00 每粒 / Per Piece

鲍汁墨西哥鲍脯
Braised Sliced Mexican Abalone in Abalone Sauce
\$68.00 每粒 / Per Piece



味

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SEA TREASURE

海味



包罗万有 (5头鲍鱼、花胶、海参、鹅掌、干贝)
Braised 5-Head Abalone with Fish Maw,
Sea Cucumber, Goose Web and Conpoy



鲍汁花胶皇
Braised Premium Fish Maw in Abalone Sauce



鲍汁鹅掌
Braised Goose Web in Abalone Sauce



顶汤扒花胶
Braised Deluxe Fish Maw in Superior Stock

包罗万有 (5头鲍鱼、花胶、海参、鹅掌、干贝)
Braised 5-Head Abalone with Fish Maw,
Sea Cucumber, Goose Web and Conpoy
\$128.00 每位 / Per Person

鲍汁花胶皇
Braised Premium Fish Maw in
Abalone Sauce
\$148.00 每位 / Per Person

味 鲍汁原条日本刺参
Braised Japanese Sea Cucumber in Abalone Sauce
\$68.00 每位 / Per Person

脆皮百花酿海参
Crisp-fried Sea Cucumber stuffed with
Prawn Paste in Superior Abalone Sauce
\$38.00 每位 / Per Person

顶汤扒花胶
Braised Deluxe Fish Maw in Superior Stock
\$69.80 每件 / Per Piece

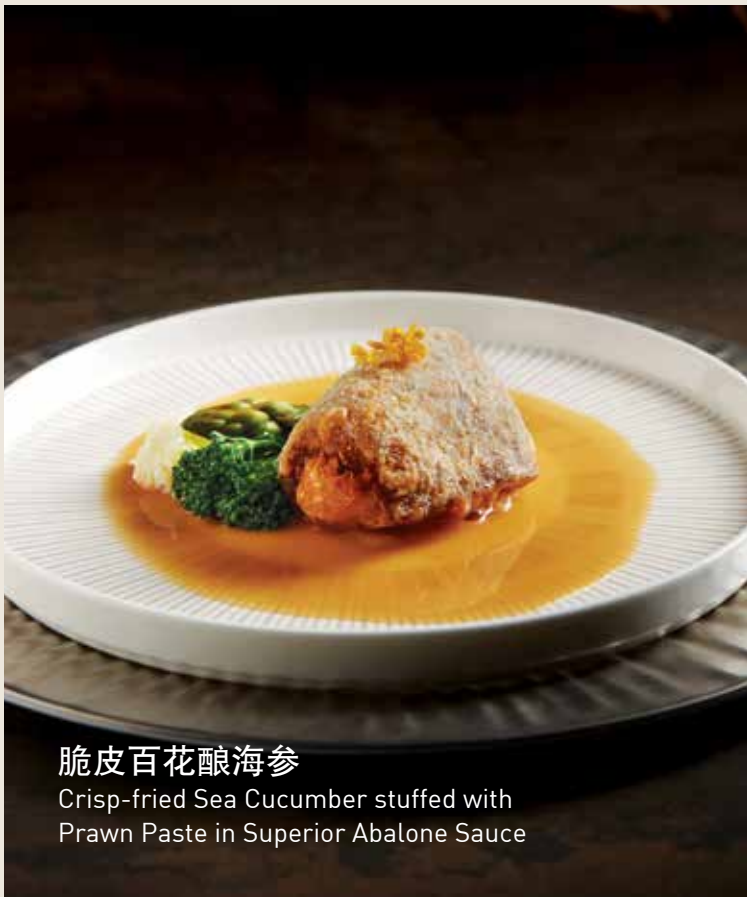
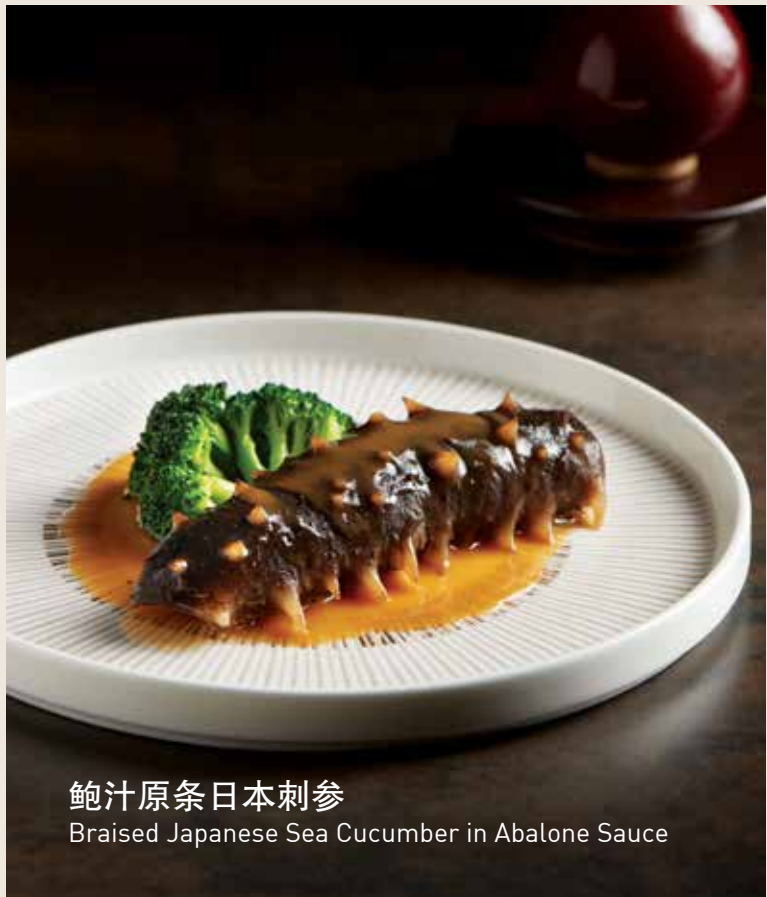
鲍汁花胶
Braised Superior Fish Maw in Abalone Sauce
\$38.00 每件 / Per Piece

鲍汁猪婆海参
Braised Superior Sea Cucumber in Abalone Sauce
\$32.00 每件 / Per Piece

鲍汁鹅掌
Braised Goose Web in Abalone Sauce
\$17.00 每件 / Per Piece

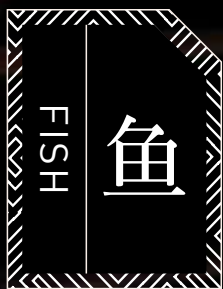
鲍汁原粒干贝
Braised Whole Conpoy in Abalone Sauce
\$9.00 每件 / Per Piece

鲍汁原只日本花菇
Braised Whole Japanese Mushroom in Abalone Sauce
\$7.00 每件 / Per Piece



味 Chef's Recommendation

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野生忘不了 (预定)
Wild Empurau Fish (Advance Order)



剁椒蒸笋壳
Steamed Marble Goby with Pickled Diced Chilli



蒜香豆根蒸东星斑
Steamed Coral Trout with Minced Garlic and
Beancurd Skin

野生忘不了 (预定)
Wild Empurau Fish (Advance Order)
\$78.00 每100克 / per 100g

野生黑金巴丁
Wild Platinum Patin Fish
\$58.00 每100克 / per 100g

老鼠斑
Humpback Grouper
\$40.00 每100克 / per 100g

东星斑
Coral Trout
\$25.00 每100克 / per 100g

多宝鱼
Turbot Fish
\$20.00 每100克 / per 100g

青衣
Green Wrasse
\$18.00 每100克 / per 100g

龙虎斑
Dragon Grouper
\$15.00 每100克 / per 100g

笋壳
Marble Goby
\$14.00 每100克 / per 100g

煮法 Methods of Preparation:

- 清蒸
Steamed with Superior Soya Sauce
- 潮式蒸
Steamed in Teochew Style
- 蒜香豆根蒸
Steamed with Minced Garlic and Beancurd Skin
- 两味 (椒盐、炒球)
Two Styles
[Tossed with Salt and Pepper, Stir-fried]
- 脆炸糖醋酱
Crisp-fried with Sweet and Sour Sauce

- 剁椒蒸
Steamed with Pickled Diced Chilli
- 酸菜粉丝蒸
Steamed with Pickled Vegetable and Vermicelli
- 砂煲生焗
Stewed in Casserole
- 油浸
Crisp-fried with Superior Soya Sauce
- 过桥 (龙虾汤)
Poached in Lobster Broth
Additional \$5 per person



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LOBSTER
龙虾



澳洲龙虾过桥 (龙虾汤)
Poached Australian Lobster in Lobster Broth



澳洲龙虾刺身
Australian Lobster Sashimi

澳洲龙虾
Australian Lobster

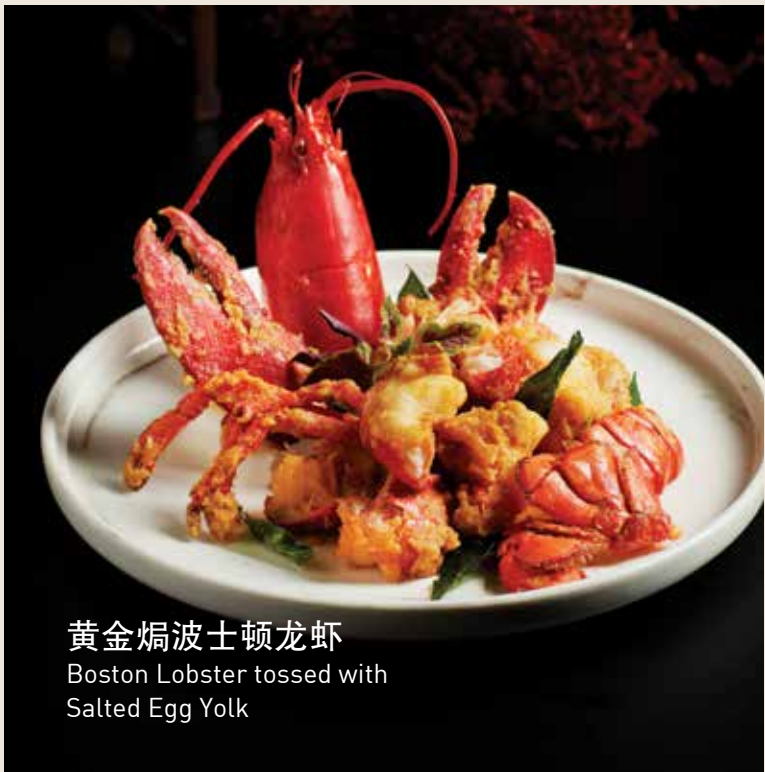
时价 **Seasonal Price**

竹龙虾
Bamboo Lobster
\$20.00 每100克 / per 100g

波士顿龙虾
Boston Lobster
\$18.00 每100克 / per 100g

煮法 Methods of Preparation:

- 刺身
Sashimi
- 花雕鸡油蒸
Steamed with Chinese Wine and Egg White
- 黑白胡椒粉焗
Stewed with Vermicelli in Black and White Pepper
- 避风塘炒
Stir-fried with Garlic and Spices
- 椒盐
Tossed with Salt and Pepper
- 龙腾四海 (花雕鸡油蒸、椒盐) (只限澳洲龙虾)
Two Styles
Steamed with Chinese Wine and Egg White &
Tossed with Salt and Pepper (Australian Lobster only)
- 麻婆豆腐焗
Stewed with Ma Po Tofu
- 鲜果沙律
Assorted Fresh Fruit with Mayonnaise
- 蒜蓉粉丝蒸
Steamed with Minced Garlic and Vermicelli
- 上汤焗
Stewed in Superior Broth
- 姜葱焗
Stir-fried with Ginger and Spring Onion
- 黄金焗
Tossed with Salted Egg Yolk
- 过桥 (龙虾汤)
Poached in Lobster Broth
Additional \$5 per person



黄金焗波士顿龙虾
Boston Lobster tossed with
Salted Egg Yolk



麻婆豆腐焗波士顿龙虾
Stewed Boston Lobster with Ma Po Tofu



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LIVE PRAWN
精选虾



避风塘炒虾
Stir-fried Prawn with Garlic and Spices



黑白胡椒粉丝焗虾
Stewed Prawn with Vermicelli in
Black and White Pepper



黄金虾球
Crisp-fried Prawn tossed with
Salted Egg Yolk



黑松露炒虾球
Stir-fried Prawn with Truffle

游水生中虾 (300克起)
Live Prawn (minimum order 300g)
\$14.00 每100克 / per 100g

煮法 Methods of Preparation:

• 上汤焗
Stewed in Superior Stock

• 秘制豉油皇煎
Pan-fried with Supreme Dark Soya Sauce

• 星洲辣椒
Singapore Style Chilli

• 白灼
Poached and served with Superior Soya Sauce

• 椒盐
Tossed with Salt and Pepper

• 黑白胡椒粉丝焗
Stewed with Vermicelli in Black and White Pepper

• 避风塘炒
Stir-fried with Garlic and Spices

• 绍兴酒醉虾
Poached in "Shao Xing" Wine

• 四川辣子炸
Crisp-fried in Spicy Szechuan Style

青芥末虾球
Crisp-fried Prawn in Wasabi Mayonnaise
\$38.00 例 / Regular

鲜果沙律虾球
Crisp-fried Prawn tossed with Mayonnaise
\$38.00 例 / Regular

黄金虾球
Crisp-fried Prawn tossed with Salted Egg Yolk
\$38.00 例 / Regular

宫保炒虾球
Stir-fried Gong Bao Prawn
\$38.00 例 / Regular

黑松露炒虾球
Stir-fried Prawn with Truffle
\$38.00 例 / Regular

西兰花炒虾球
Stir-fried Prawn with Broccoli
\$38.00 例 / Regular



Chef's Recommendation

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中份价格为例份价格的1.5倍, 大份则为例份价格的2倍。
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LIVE CRAB
螃蟹



冻阿拉斯加蟹
Chilled Alaskan Crab



阿拉斯加蟹二味 (西京焗蟹爪、西施蛋白炒蟹肉)
Baked Crab Claw with Miso Sauce & Stir-fried Crab Meat
with Egg White (Alaskan Crab only)



星洲辣椒斯里兰卡螃蟹
Singapore Style Chilli Sri Lankan Crab

阿拉斯加蟹
Alaskan Crab

时价 Seasonal Price

斯里兰卡螃蟹
Sri Lankan Crab
\$15.00 每100克 / per 100g

潮式冻黄膏蟹
Teochew Style Chilled Yellow Roe Crab
\$15.00 每100克 / per 100g

煮法 Methods of Preparation:

- 冻食 (预定)
Served Chilled (Advance Order)
- 星洲辣椒
Singapore Style Chilli
- 姜葱焗
Stir-fried with Ginger and Spring Onion
- 螃蟹二味
西京焗蟹爪、西施蛋白炒蟹肉 (只限阿拉斯加蟹)
Baked Crab Claw with Miso Sauce &
Stir-fried Crab Meat with Egg White (Alaskan Crab only)
- 花雕鸡油蒸
Steamed with Chinese Wine and Egg White
- 黑胡椒炒
Stir-fried with Black Pepper
- 奶油
Creamy Butter

炸馒头 (最少四粒)
Deep-fried Mantou (minimum order 4pc)
\$1.60 每粒 / Per Piece

蒸馒头 (最少四粒)
Steamed Mantou (minimum order 4pc)
\$1.60 每粒 / Per Piece



Chef's Recommendation

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图片只供参考。价格未包括服务费(堂食)与消费税。

SHELL & FROG

贝壳与田鸡



加拿大象拔蚌刺身
Canadian Geoduck Sashimi



蒜茸粉丝蒸苏格兰竹蛏王
Steamed Scottish Bamboo Clam with
Minced Garlic and Vermicelli



XO酱双葱炒苏格兰竹蛏王
Stir-fried Scottish Bamboo Clam with
Ginger and Onion in XO Sauce



剁椒焗田鸡
Stewed Frog with Pickled Diced Chilli



辣子炸田鸡
Spicy Crisp-fried Frog

加拿大象拔蚌

Canadian Geoduck

时价 **Seasonal Price**

煮法 Methods of Preparation:

- 刺身
Sashimi
 - 蒜蓉粉丝蒸
Steamed with Minced Garlic and Vermicelli
- XO酱双葱炒
Stir-fried with Onion and Spring Onion in XO Sauce
 - 过桥 (龙虾汤)
Poached in Lobster Broth
Additional \$5 per person

苏格兰竹蛏王

Scottish Bamboo Clam

\$22.80 每只 / Per Piece

煮法 Methods of Preparation:

- 蒜蓉粉丝蒸
Steamed with Minced Garlic and Vermicelli
- XO酱双葱炒
Stir-fried with Onion and Spring Onion in XO Sauce

田鸡

Frog

\$38.00 例 / Regular

煮法 Methods of Preparation:

- 姜片酥炸
Crisp-fried with Sliced Ginger
 - 姜葱炒
Stir-fried with Ginger and Spring Onion
 - 宫保炒
Stir-fried in Gong Bao Style
- 辣子炸
Spicy Crisp-fried
 - 剁椒焗
Stewed with Pickled Diced Chilli



Chef's Recommendation

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SEAFOOD

精美海鲜



香煎日本烧汁银鳕鱼
Pan-fried Cod Fillet with Japanese BBQ Sauce



黑菌酱煎斑球
Pan-fried Grouper Fillet with Mushroom Sauce



干煸碧绿炒斑球
Stir-fried Grouper Fillet with Vegetable



雪花松露玉带西兰花
Stir-fried Scallop with Scrambled Egg White
and Broccoli in Truffle Oil

<div><div></div><div>XO酱鲜百合芦笋炒带子</div><div>Stir-fried Scallop with Lily Bulb and Asparagus in XO Sauce</div><div><div>\$62.00</div><div>例 / Regular</div></div></div>	<div><div></div><div>雪花松露玉带西兰花</div><div>Stir-fried Scallop with Scrambled Egg White and Broccoli in Truffle Oil</div><div><div>\$62.00</div><div>例 / Regular</div></div></div>
<div><div></div><div>韭皇炒带子</div><div>Stir-fried Scallop with Yellow Chives</div><div><div>\$62.00</div><div>例 / Regular</div></div></div>	<div><div></div><div>西兰花炒带子</div><div>Stir-fried Scallop with Broccoli</div><div><div>\$62.00</div><div>例 / Regular</div></div></div>
<div><div></div><div>黑菌酱煎斑球</div><div>Pan-fried Grouper Fillet with Mushroom Sauce</div><div><div>\$58.00</div><div>例 / Regular</div></div></div>	<div><div></div><div>干煸碧绿炒斑球</div><div>Stir-fried Grouper Fillet with Vegetable</div><div><div>\$58.00</div><div>例 / Regular</div></div></div>
<div><div></div><div>蒜子火腩豆筋焖斑球</div><div>Stewed Grouper Fillet with Roasted Pork and Whole Garlic in Casserole</div><div><div>\$58.00</div><div>例 / Regular</div></div></div>	<div><div></div><div>姜米酒鱼汤浸斑球</div><div>Poached Grouper Fillet in Ginger Rice Wine Fish Broth</div><div><div>\$58.00</div><div>例 / Regular</div></div></div>
<div><div></div><div>黄金焗软壳蟹</div><div>Crispy Soft Shell Crab tossed with Salted Egg Yolk</div><div><div>\$36.00</div><div>例 / Regular</div></div></div>	<div><div></div><div>香煎日本烧汁银鳕鱼</div><div>Pan-fried Cod Fillet with Japanese BBQ Sauce</div><div><div>\$36.00</div><div>每位 / Per Person</div></div></div>
<div><div></div><div>松露酱香煎银鳕鱼</div><div>Pan-fried Cod Fillet with Truffle Sauce</div><div><div>\$36.00</div><div>每位 / Per Person</div></div></div>	<div><div></div><div>金针云耳蒸银鳕鱼</div><div>Steamed Cod Fillet with Mushroom and Black Fungus</div><div><div>\$36.00</div><div>每位 / Per Person</div></div></div>
<div><div></div><div>蜜汁焗银鳕鱼</div><div>Baked Cod Fillet with Honey Sauce</div><div><div>\$36.00</div><div>每位 / Per Person</div></div></div>	

Chef's Recommendation

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BEEF & LAMB

牛与羊



蒜片鹅肝酱A4日本和牛粒
Stir-fried Japanese A4 Wagyu Beef Cube with
Garlic Flake and Foie Gras Pâté



XO酱菰菇炒美国肥牛片
Stir-fried US Angus Beef with
Mushroom in XO Sauce



香煎海盐A4日本和牛排
Pan-fried Japanese A4 Wagyu Beef Steak
with Sea Salt

味

红酒煎焗羊仔架
Baked Lamb Rack in Red Wine Reduction
\$26.00 每位 / Per Person

香煎海盐A4日本和牛排
Pan-fried Japanese A4 Wagyu Beef Steak
with Sea Salt (100g)
\$78.00 每位 / Per Person



红酒煎焗羊仔架
Baked Lamb Rack in Red Wine Reduction

蒜片鹅肝酱A4日本和牛粒
Stir-fried Japanese A4 Wagyu Beef Cube with
Garlic Flake and Foie Gras Pâté

麦香松露牛柳粒
Stir-fried Beef Cube with Wheat Grain in
Truffle Sauce

味

黑椒双葱牛柳粒
Stir-fried Beef Cube with Onion and Spring Onion in Black Pepper Sauce

- A4日本和牛粒
Japanese A4 Wagyu Beef Cube
\$148.00 例 / Regular

- 美国肥牛粒
US Angus Beef Cube
\$50.00 例 / Regular

XO酱菰菇炒美国肥牛片
Stir-fried US Angus Beef with
Mushroom in XO Sauce
\$42.00 例 / Regular

芥兰炒美国肥牛片
Stir-fried US Angus Beef with Kai Lan
\$42.00 例 / Regular

鲜野菌炒美国肥牛片
Stir-fried US Angus Beef with Wild Mushroom
\$42.00 例 / Regular

味

Chef's Recommendation

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PORK & CHICKEN

猪与鸡



鲍鱼焖土鸡煲

Braised Abalone and Kampong Chicken with
Abalone Sauce in Casserole



味淋焖无锡排骨

Stewed Pork Rib with Mirin in Wuxi Style



京葱烧汁煎黑猪肉粒

Stir-fried Kurobuta Pork Cube with Japanese BBQ Sauce



菠萝咕噜肉

Sweet and Sour Pork with Pineapple

香酥黑毛猪扒
Crisp-fried Fragrant Kurobuta Pork
\$22.00 每位 / Per Person

味 味淋焖无锡排骨
Stewed Pork Rib with Mirin in Wuxi Style
\$22.00 每位 / Per Person

味 京葱烧汁煎黑豚肉粒
Stir-fried Kurobuta Pork Cube
with Japanese BBQ Sauce
\$46.00 例 / Regular

菠萝咕嚕肉
Sweet and Sour Pork with Pineapple
\$32.00 例 / Regular

咸鱼茸银鱼煎肉饼
Pan-fried Minced Pork with Silver Fish
and Minced Salted Fish
\$28.00 例 / Regular

咸鱼茸蒸肉饼
Steamed Minced Pork with
Minced Salted Fish
\$28.00 例 / Regular

宫保鸡球
Stir-fried Gong Bao Chicken
\$32.00 例 / Regular

辣子鸡丁
Spicy Crispy Diced Chicken
\$32.00 例 / Regular

菠萝咕嚕鸡球
Sweet and Sour Chicken with Pineapple
\$32.00 例 / Regular

味 鲍鱼焖土鸡煲
Braised Abalone and Kampong Chicken with
Abalone Sauce in Casserole
\$68.00 半只 / Half

荷香腊肠蒸土鸡
Steamed Kampong Chicken with Chinese
Sausage in Lotus Leaf
\$36.00 半只 / Half

黄酒焖土鸡
Stewed Kampong Chicken in Yellow Wine
\$36.00 半只 / Half

味 Chef's Recommendation

Medium servings are priced at 1.5 times of regular servings, and large servings priced at 2 times of regular servings.
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豆腐
TOFU



海鲜豆腐煲
Braised Tofu with Seafood in Casserole



虾粒麻婆豆腐
Ma Po Tofu with Diced Prawn



海参粒焖豆腐煲
Stewed Diced Sea Cucumber
with Tofu in Casserole

黑松露珍珠脆皮豆腐
Crisp-fried Tofu with Black Truffle Pearl
in Truffle Sauce
\$18.80 每位 / Per Person

海鲜豆腐煲
Braised Tofu with Seafood in Casserole
\$42.00 例 / Regular

蟹皇扒碧绿豆腐
Braised Spinach Tofu with Crab Roe
\$42.00 例 / Regular

咸鱼鸡粒豆腐煲
Stewed Tofu with Diced Chicken and
Salted Fish in Casserole
\$28.00 例 / Regular

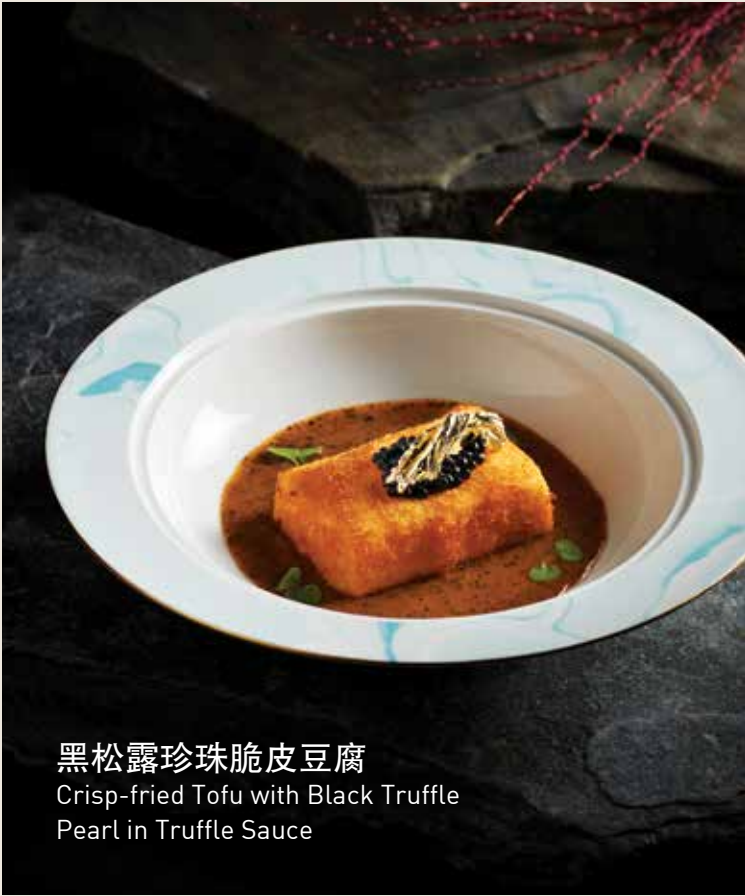
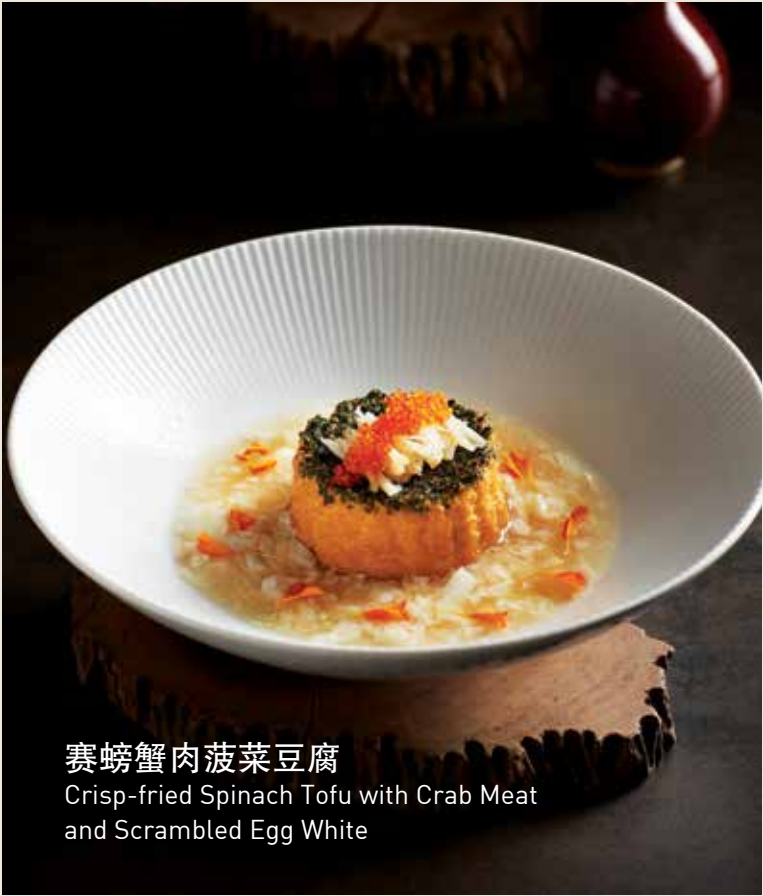
虾粒麻婆豆腐
Ma Po Tofu with Diced Prawn
\$28.00 例 / Regular

味 赛螃蟹肉菠菜豆腐
Crisp-fried Spinach Tofu with Crab Meat
and Scrambled Egg White
\$18.80 每位 / Per Person

味 海参粒焖豆腐煲
Stewed Diced Sea Cucumber with Tofu in Casserole
\$42.00 例 / Regular

三菇扒碧绿豆腐
Braised Spinach Tofu with Assorted Mushroom
\$34.00 例 / Regular

红烧滑豆腐煲
Braised Tofu with Mushroom and Vegetable
in Casserole
\$28.00 例 / Regular



味 Chef's Recommendation

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VEGETABLE

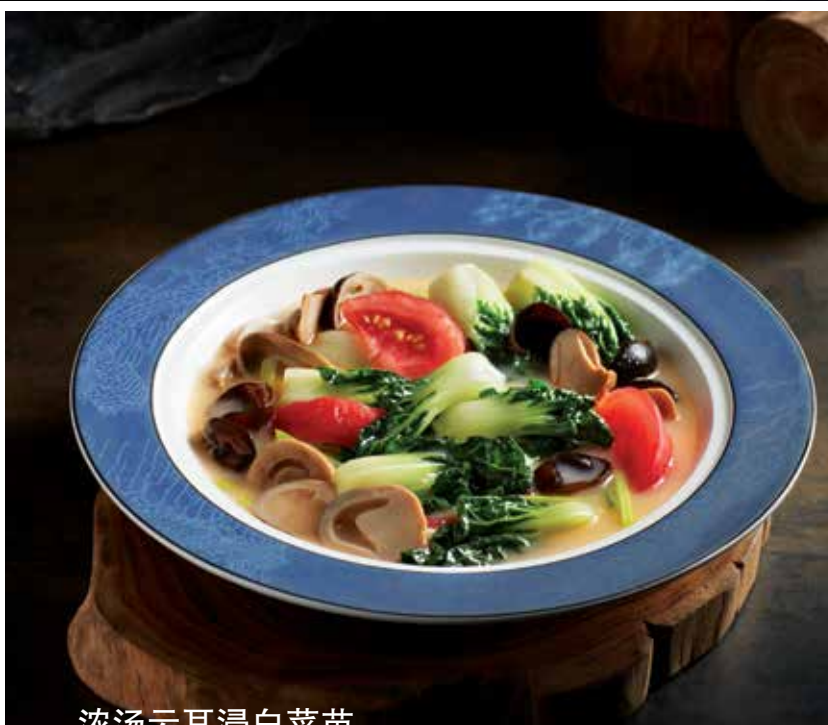
田园青蔬



鲜蟹肉扒西兰花
Braised Broccoli with Fresh Crab Meat



青龙菜小炒皇
Stir-fried Assorted Vegetable with Chinese Chive



浓汤云耳浸白菜苗
Braised Baby Cabbage with Black Fungus
in Superior Soup

鲜蟹肉扒西兰花
Braised Broccoli with Fresh Crab Meat
\$38.00 例 / Regular

味 青龙菜小炒皇
Stir-fried Assorted Vegetable with Chinese Chive
\$36.00 例 / Regular

味 顺德鱼腐焖津白菜
Braised Shunde Mashed Fish Tofu
with Chinese Cabbage
\$32.00 例 / Regular

北菇扒西兰花
Stir-fried Broccoli with Mushroom
\$30.00 例 / Regular

浓汤云耳浸白菜苗
Braised Baby Cabbage with Black Fungus
in Superior Soup
\$30.00 例 / Regular

瑶柱蒜香金马伦豆苗
Stir-fried Cameron Highland Pea Sprout with
Minced Garlic and Conpoy
\$28.00 例 / Regular

上汤金银蛋浸苋菜
Poached Chinese Spinach with
Egg Trio in Superior Stock
\$28.00 例 / Regular

榄菜肉碎干煸四季豆
Stir-fried French Bean with Minced Pork and
Preserved Olive Vegetable
\$26.00 例 / Regular

鱼香茄子煲
Stewed Eggplant with Minced Pork
and Salted Fish in Casserole
\$26.00 例 / Regular

蒜茸炒时蔬
Stir-fried Seasonal Vegetable with Minced Garlic
\$24.00 例 / Regular



顺德鱼腐焖津白菜
Braised Shunde Mashed Fish Tofu with Chinese Cabbage

味 Chef's Recommendation

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VEGETARIAN
素食



姬松茸羊肚菌汤
Double-boiled Matsutake and
Morel Mushroom Soup



宫保素鸡丁
Stir-fried Gong Bao Mock Chicken



酸甜咕嚕面根
Crisp-fried Bean Dough with Sweet and Sour Sauce



菜圃芥兰炒河粉
Wok-fried "Hor Fun" with Kai Lan and Preserved Turnip

姬松茸羊肚菌汤
Double-boiled Matsutake and Morel Mushroom Soup
\$26.00 每位 / Per Person

素酸辣汤
Vegetarian Hot and Sour Soup
\$18.00 每位 / Per Person

素菠菜豆腐羹
Vegetarian Spinach Tofu Soup
\$18.00 每位 / Per Person

素黑松露珍珠脆皮豆腐
Crisp-fried Tofu with Black Truffle Pearl in Truffle Sauce
\$18.80 每位 / Per Person

素蚝皇原只鲍鱼
Braised Mock Whole Abalone with Vegetarian Oyster Sauce
\$28.00 每粒 / Per Piece

琥珀腰果云耳百合炒珍菌
Stir-fried Assorted Mushroom with Lily Bulb and Cashew Nut
\$30.00 例 / Regular

红烧北姑素豆腐
Braised Tofu with Mushroom
\$28.00 例 / Regular

宫保素鸡丁
Stir-fried Gong Bao Mock Chicken
\$28.00 例 / Regular

酸甜咕嚕面根
Crisp-fried Bean Dough with Sweet and Sour Sauce
\$28.00 例 / Regular

素干贝扒芥兰
Stir-fried Kai Lan with Vegetarian Conpoy
\$26.00 例 / Regular

素火腿焖面卜
Stewed "Mee Pok" with Vegetarian Ham
\$26.00 例 / Regular

素粒炒饭
Fried Rice with Diced Assorted Vegetable
\$26.00 例 / Regular

素干烧伊府面
Vegetarian Ee-fu Noodle
\$26.00 例 / Regular

菜圃芥兰炒河粉
Wok-fried "Hor Fun" with Kai Lan and Preserved Turnip
\$26.00 例 / Regular



Chef's Recommendation

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RICE & NOODLE

饭与面



XO酱开边波士顿龙虾焖面卜
Stewed "Mee Pok" with Boston Lobster in XO Sauce



福建干贝脆米海鲜酱烩饭
Braised Fried Rice with Seafood in
Seafood Sauce topped with Crispy Rice



赛螃蟹焖米粉
Stewed Vermicelli with Fish and Conpoy
in Scrambled Egg White



黑椒和牛魔王炒饭
Black Pepper Wagyu Beef Fried Rice



海鲜龙虾汤泡饭
Poached Rice with Assorted Seafood in Lobster Broth

上汤开边波士顿龙虾姜葱焖手拉面

Stewed La Mian with
Boston Lobster in Superior Broth**\$40.00** 每位 / Per Person

XO酱开边波士顿龙虾焖面卜

Stewed "Mee Pok" with
Boston Lobster in XO Sauce**\$40.00** 每位 / Per Person

鱼汤斑球粗米粉

Thick Vermicelli with Grouper Fillet in Fish Broth

\$18.00 每位 / Per Person

海鲜龙虾汤泡饭

Poached Rice with Assorted Seafood in Lobster Broth

\$68.00 例 / Regular

黑椒和牛魔王炒饭

Black Pepper Wagyu Beef Fried Rice

\$42.00 例 / Regular

福建干贝脆米海鲜酱烩饭

Braised Fried Rice with Seafood in
Seafood Sauce topped with Crispy Rice**\$36.00** 例 / Regular

海鲜鱼子炒饭

Fried Rice with Seafood and Ebiko

\$36.00 例 / Regular

扬州炒饭

Yang Zhou Fried Rice

\$32.00 例 / Regular

海鲜香脆煎生面

Braised Crispy Noodle with
Assorted Seafood**\$36.00** 例 / Regular

赛螃蟹焖米粉

Stewed Vermicelli with Fish and Conpoy in
Scrambled Egg White**\$36.00** 例 / Regular

滑蛋虾球炒河粉

Braised "Hor Fun" with Prawn and Scrambled Egg

\$36.00 例 / Regular

干炒美国肥牛河粉

Stir-fried "Hor Fun" with US Marbled Beef

\$36.00 例 / Regular

海鲜肉丝炒面线

Stir-fried "Mee Sua" with Shredded Pork
and Assorted Seafood**\$32.00** 例 / Regular

肉丝银芽豉油皇炒生面

Stir-fried Noodle with Shredded Pork and
Beansprout in Supreme Soya Sauce**\$28.00** 例 / Regular

虾子焖伊府面

Stewed Ee-fu Noodle with Mushroom
and Shrimp Roe**\$28.00** 例 / Regular

砂煲腊味饭 (供4位享用) (预定)

Claypot Rice with Chinese Sausage (4 Persons)
(Advance Order)**\$78.00** 每份 / Per Serving

Chef's Recommendation

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SWEET TEMPTATION

甜品



七彩缤纷 (桃胶、鲜果、牛油果、杨枝甘露、芦荟酸柑香茅冻)
Sweet Temptation
(Peach Resin, Combination of Assorted Fruit, Chilled Avocado Purée, Chilled Mango Purée and Chilled Aloe Vera and Lemongrass Jelly in Sour Plum and Lime Juice)



天山雪莲炖桃胶 (热 / 冷)
Double-boiled Snow Lotus with Peach Resin and Red Date (Hot / Chilled)



官燕椰皇布丁
Chilled Supreme Bird's Nest with Coconut Pudding served in Young Coconut



牛油果伴咖啡雪糕
Chilled Avocado Purée topped with Coffee Ice Cream



杨枝甘露
Chilled Mango Purée with Sago and Pomelo

味

七彩缤纷

(桃胶、鲜果、牛油果、杨枝甘露、芦荟酸柑香茅冻)

Sweet Temptation (Peach Resin, Combination of Assorted Fruit, Chilled Avocado Purée, Chilled Mango Purée and Chilled Aloe Vera and Lemongrass Jelly in Sour Plum and Lime Juice)

\$36.80 每份 / Per Serving (3-4 Persons)

味

养颜生磨杏汁官燕

Double-boiled Supreme Bird's Nest
in Almond Cream**\$68.00** 每位 / Per Person

冰花炖官燕 (热 / 冷)

Double-boiled Supreme Bird's Nest
with Rock Sugar (Hot / Chilled)**\$68.00** 每位 / Per Person

官燕椰皇布丁

Chilled Supreme Bird's Nest with Coconut Pudding
served in Young Coconut**\$68.00** 每位 / Per Person

桃胶椰皇布丁

Chilled Peach Resin with Coconut Pudding
served in Young Coconut**\$15.00** 每位 / Per Person

天山雪莲炖桃胶 (热 / 冷)

Double-boiled Snow Lotus with Peach Resin
and Red Date (Hot / Chilled)**\$15.00** 每位 / Per Person

冻龟苓膏

Chilled Herbal Jelly

\$9.80 每位 / Per Person

杨枝甘露

Chilled Mango Purée with Sago and Pomelo

\$8.80 每位 / Per Person

味

牛油果伴咖啡雪糕

Chilled Avocado Purée topped with
Coffee Ice Cream**\$8.80** 每位 / Per Person

味

黑糯米伴椰子雪糕

Black Glutinous Rice topped with
Coconut Ice Cream**\$8.80** 每位 / Per Person

芦荟酸柑香茅冻

Chilled Aloe Vera and Lemongrass Jelly
in Sour Plum and Lime Juice**\$8.80** 每位 / Per Person

芒果布丁

Mango Pudding

\$8.80 每位 / Per Person

生磨杏仁茶

Almond Cream

\$8.80 每位 / Per Person

水果拼盘

Assorted Fruit

\$4.80 每位 / Per Person

味

Chef's Recommendation

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



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



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