

樂天餐饮集团旗下品牌在农历新年期间照常营业 PARADISE GROUP OF RESTAURANTS REMAIN OPEN THROUGHOUT CHINESE NEW YEAR



Terms and Conditions: Prosperity Abalone Yu Sheng is available from 4 Jan to 12 Feb 2025, for dine-in and takeaway at Seafood Paradise, Beauty in The Pot, Paradise Dynasty, Canton Paradise and Paradise Classic restaurants, excluding Canton Paradise Noodle & Congee House restaurants • Discount is valid for Citi, DBS/POSB Credit or Debit Cardmembers, and PGR members, for takeaway only • Not valid for earning or redemption of P\$ by PGR members on eve of and first day of Chinese New Year (28 and 29 Jan 2025) • While stocks last • Discount given and prices are before service charge (dine-in) and prevailing GST • Discounted Prosperity Abalone Yu Sheng is not valid in conjunction with other discounts, promotions, vouchers or membership privileges • Management reserves the right to amend terms and conditions of the promotion without prior notice.



Specially curated for this festive season, indulge in these recommendations for an auspicious year of abundance ahead.

#### 清蒸龙虎斑

Steamed Dragon Grouper with Supreme Soya Sauce (800g) \$88 (800克/g)

# 当归美人虾

Steamed Prawn with Dang Gui

**\$39.80** (每份/per portion)

#### 海鲜四宝汤

Seafood Four Treasures Soup (Abalone, Conpoy, Fish Maw and Sea Cucumber)

**\$24.80** (每盅/per pot)

### 五福卤甘榜鸡

Braised Kampong Chicken

**\$58** (一只/whole)

#### 清炒四喜鲜蔬

Stir-fried Assorted Vegetable

**\$23.80** (每份/per portion)





# 皇朝小笼包的特色

Distinctive Features of our Xiao Long Bao



- 25 grams each
- ~ 汤汁饱满 Immensely filled with broth
- ~ 巧手18折 Delicate 18 folds
- ~ 皮薄如纸
- Springy texture
- ~ 汤汁清甜不油腻 Non-oily delightful clear broth









## 特色皇朝小笼包(八色)

Specialty Dynasty Xiao Long Bao (8 flavours)

🌡 \$17.80 8 pc / 粒

SINGLE FLAVOUR **BASKET** 



# 招牌原味小笼包

Signature Original Xiao Long Bao

\$10.30 6 pc / 粒 \$15.80 10 pc / 粒



Szechuan Xiao Long Bao

\$10.80 6 pc/粒 \$17.80 10 pc / 粒



**A6** 

#### 蒜香小笼包

# 芝士小笼包



Black Truffle Xiao Long Bao

\$18.80 6 pc/粒 \$29.80 10 pc/粒



# 鹅肝小笼包

Foie Gras Xiao Long Bao

\$18.80 6 pc / 粒 \$29.80 10 pc / 粒











上海生煎包 Pan-fried Shanghai Pork Bun

\$8.30 3 pc/粒



**花蔬蒸饺** Steamed Vegetable Dumpling

\$9.80 6 pc / 粒 \$15.80 10 pc / 粒



**无锡鲜肉锅贴** Pan-fried Pork Dumpling

\$7.80 3 pc/粒



三鲜鲜肉水饺

Poached Vegetable and \$10.30 8 pc / 粒 Pork Dumpling



上海芝麻叉烧酥 Baked Shanghai BBQ Pork Pastry

\$9.30 3 pc/粒



淮扬三丝春卷

\$8.30 3 pc/粒 Crispy Vegetable Spring Roll



红油鲜虾猪肉抄手 B9 Prawn and Pork
Dumpling in
Hot Chilli Vinaigrette **| \$11.80 6 pc / 粒**|

厨师特选 Chef's Recommendation









竹炭流沙包

Steamed Salted Egg Yolk Custard Lava Charcoal Bun

\$8.80 3 pc / 粒



B11

**讨喜豆沙包** Steamed Red Bean Paste Bun

\$6.80 3 pc/粒



B12

芋泥小笼包

Yam Paste Xiao Long Bao

\$9.80 6 pc/粒 \$12.80 10 pc/粒













海鲜酸辣汤 Seafood Hot and Sour Soup





Vegetable and Pork Wanton in Signature Pork Bone Soup





李白醉鸡 Drunken Chicken

ઢ \$11.80 / 例



成都口水鸡 Poached Chicken in Szechuan Style

**乡** \$13.80 / 例



Tofu tossed with Vinaigrette















Black Fungus in Peppercorn

Vinaigrette



Minced Garlic

D6 松花皮蛋豆腐 \$8.80 / 例

Chilled Tofu with Century Egg



D8 捞拌海中宝

Jellyfish and Seafood ② Ø \$16.30 / 例

in Vinaigrette





**黑胡椒美国肥牛肉** Black Pepper US Beef













Crispy Pork Chop

菠萝咕噜肉

Crispy Sweet and Sour Pork

**蜜汁排骨** Stir-fried Pork Rib with Honey Sauce \$17.80 / 例

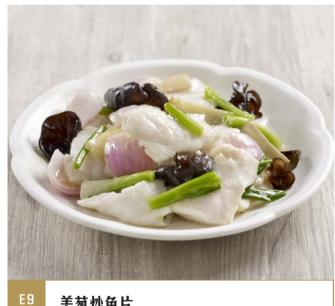
\$17.80 / 例

上海清炒虾仁 Stir-fried Shrimp in Shanghai Style \$12.80 / 例



皇朝酸菜鱼 Specialty Fish in Pickled Vegetable Broth





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



\$20.80 / 例



糖醋鱼片 Sweet and Sour Fish

\$20.80 / 例



E11 瑶柱芙蓉赛螃蟹 Scrambled Egg White with Fish and Conpoy





重庆麻婆豆腐 Ma Po Tofu

\$14.80 / 例













E13

# 肉碎榄菜干煸四季豆

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





E14

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

\$16.30 / 例



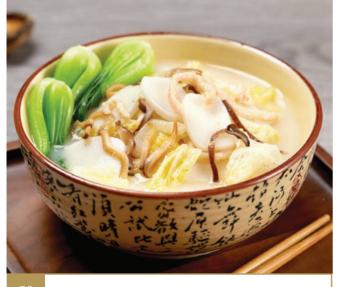
**蒜蓉炒菠菜** Stir-fried Spinach with Minced Garlic

\$14.80 / 例



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

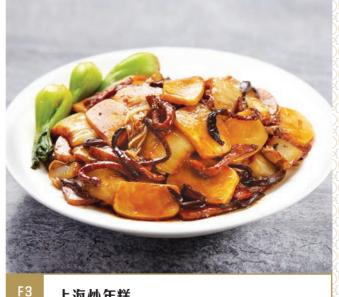
\$15.80 / 例



肉丝年糕猪骨汤

Rice Cake with Shredded Pork in Signature Pork Bone Soup

\$15.80 / 例



上海炒年糕

Wok-fried Rice Cake with Pork and Vegetable in Shanghai Style

\$16.30 / 例











Fried Rice in Yang Zhou Style











# 拉面

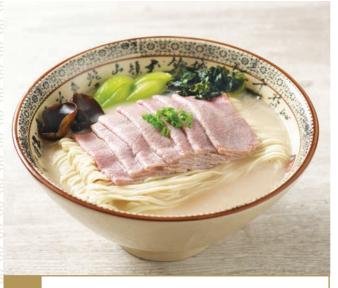
# LA MIAN AND **SIGNATURE** PORK BONE SOUP

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

\$15.80 / 例



酸菜鱼拉面

La Mian with Sliced Fish in Pickled Vegetable Broth





菜肉云吞猪骨汤拉面

\$13.80 / 例 La Mian with Vegetable Pork Wanton in Signature Pork Bone Soup



G5 香酥猪扒猪骨汤拉面

La Mian with Crispy Pork Chop in Signature Pork Bone Soup

\$16.80 / 例



G6

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

\$15.80 / 例



## 酸辣海鲜汤拉面

La Mian in Szechuan Hot and Sour Soup with Seafood



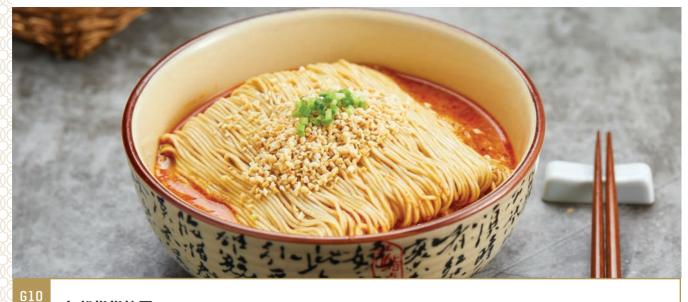




Hot Chilli Vinaigrette (dry)

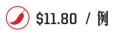






╙ 皇朝担担拉面

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





G11 \_\_\_

# 开洋葱油拌面

La Mian with Scallion Oil (dry)





G12 口水鸡拌面

La Mian with Poached Chicken in Szechuan Style (dry)



\$14.80 / 例



13 京味炸酱拉面

La Mian with Minced Meat and Mushroom Sauce (dry)



\$12.80 / 例







Ha

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

\$5.80 4 pc / 粒



H3

**香煎南瓜饼** Pan-fried Pumpkin Pastry

🤳 \$5.80 3 pc / 片



H/

# 姜茶黑芝麻汤圆

Black Sesame Glutinous Rice Ball served in Ginger Soup \$5.80 3 pc / 粒



贵妃银耳桃胶

Chilled Snow Fungus with Peach Resin



\$9.80 / 位



可乐 零度可乐 \$3.80 can/罐 \$3.80 can/罐 Coke Zero Coke J4 瓶装食用水 雪碧 \$3.80 can/罐 \$2.30 bottle / 瓶 Bottled Drinking Water Sprite 马蹄竹蔗水 酸柑汁 J6 (冷) \$3.80 glass / 杯 (温/冷) \$3.80 glass / 杯 Lime Juice (chilled) Water Chestnut (warm/chilled) 自制薏米水 18 糯米沱普洱茶 \$2.50 \$3.80 glass / 杯 (温/冷) per person / 位 Glutinous Rice Pu-Erh Tea Barley (warm/chilled) J9 J10 嘉士伯啤酒 嘉士伯醇滑啤酒 \$9.00 can/罐 \$9.00 can/罐 Carlsberg Pilsner Carlsberg Smooth Draught

清水 Water (refillable) \$0.80 glass / 杯





#### 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:** 







