

蝦皇湯 SHRIMP BROTH

A set of trio-appetizer is included in each set meal

Choice of Noodle : Wide Noodle / Chinese Ramen

Enjoy one free noodle upsize/50g (first time only)



A1 Signature Trio Shrimp Broth Ramen Set Meal
NT\$328 /Per Set



A3 Prawn Dumpling Shrimp Broth Ramen Set Meal
NT\$268 /Per Set



A4 Pork Belly Chashu and Sous Vide Chicken Breast Shrimp Broth Ramen Set Meal
NT\$288 /Per Set



A5 Crispy Fish Fillet Shrimp Broth Ramen Set Meal
NT\$278 /Per Set

A2 Ebiko Prawn Paste and Sous Vide Chicken Breast Shrimp Broth Ramen Set Meal
NT\$298 /Per Set

雞湯 CHICKEN BROTH

A set of trio-appetizer is included in each set meal

Choice of Noodle : Wide Noodle / Chinese Ramen

Enjoy one free noodle upsize/50g (first time only)

B1 Crispy Fish Fillet with Pickled Vegetable Chicken Broth Ramen Set Meal (Thick Chicken Broth)
NT\$278 /Per Set



B2 Ebiko Prawn Paste Tossed Truffle Ramen Set Meal served with Garlic-infused Clear Chicken Broth
NT\$288 /Per Set



B3 Sous Vide Duck Breast Chicken Broth Ramen Set Meal
NT\$288 /Per Set
(Choice of Thick Chicken Broth/ Clear Chicken Broth)



B4 Crispy Pork Strip Chicken Broth Ramen Set Meal
NT\$258 /Per Set
(Choice of Thick Chicken Broth/ Clear Chicken Broth)



B5 Pork Belly Chashu and Sous Vide Chicken Breast Chicken Broth Ramen Set Meal
NT\$278 /Per Set
(Choice of Thick Chicken Broth/ Clear Chicken Broth)

人氣單品 SIDE DISH



D1 Poached Seasonal Vegetable with Minced Garlic
NT\$88 /Per Portion



D4 Crispy Fish Fillet
NT\$128 /Per Portion



D2 Fragrant White Rice topped with Braised Minced Chashu
NT\$68 /Per Portion



D5 Crispy Chicken Karaage
NT\$128 /Per Portion



D3 Crispy Burdock Tempura
NT\$68 /Per Portion



D6 Crispy Pork Strip
NT\$88 /Per Portion

開胃涼菜 APPETIZER



E1 Chilled Black Fungus
NT\$58 /Per Portion



E2 Chilled Yamakurage
NT\$58 /Per Portion



E3 Chilled Pickled Radish with Yuzu
NT\$58 /Per Portion



ADD TOPPINGS

G1 Tea Lava Egg (1pc)
NT\$30

G2 Pork Belly Chashu (2pc)
NT\$68

G3 Crispy Fish Fillet (2pc)
NT\$68

G4 Sous Vide Chicken Breast (2pc)
NT\$48

G5 Sous Vide Duck Breast (2pc)
NT\$98

飲料 BEVERAGE

F1 Coke (330ml) NT\$58 /Per Can

F2 Coke Zero Sugar (330ml) NT\$58 /Per Can

F3 Sprite (330ml) NT\$58 /Per Can

F4 Calpis (335ml) NT\$58 /Per Can

F5 Schweppes Soda Water NT\$58 /Per Can

F6 Osmanthus Oolong Tea (Hot) (250ml) NT\$58 /Per Cup

F7 Japanese Unsweetened Green Tea (350ml) NT\$58 /Per Bottle



樂拉麵
LE SHRIMP RAMEN

全台第一家帶有 “鑊氣”的蝦湯拉麵

First 'Wok-Hei' Shrimp Broth Noodle in Taiwan

Inspired by the flavors of Japanese ramen broth and silky threads of Chinese la mian, Le Shrimp Ramen represents the perfect harmony of Chinese and Japanese flavors.

Savor the luscious, piquant shrimp broth that is characterized by a tantalizing "wok-hei", achieved with classic Cantonese cooking technique over a fiery wok.

Full of depth and flavor

Rich, lush and complex broth

Ultimate umami bomb for shrimp lovers

蝦皇湯 *Shrimp Broth*

"Wok hei" Shrimp Broth ~

Ultimate Umami Bomb for Shrimp Lovers

Using only the freshest tiger prawns, the prawns are baked at 180°C to perfection and blended to fully extract the shrimp flavors. Simmered for more than 8 hours with old chicken and chicken feet and a variety of Asian spices such as star anise, cinnamon, clove and white peppercorn; the luscious stock is given a piquant oomph with a distinctive "wok hei" (smoky aroma) that is unique to Cantonese cooking, achieving a rich umami shrimp broth.

雞白湯 *Thick Chicken Broth*

Rich and Smooth ~

A Perfect Balance of Spices and Collagen

The thick chicken broth achieves a rich and creamy texture after long hours of simmering with whole chicken and chicken bones, creating a collagen-rich and palatable soup. A unique blend of Asian spices such as cinnamon, clove, and white peppercorn is added to create an aromatic broth with a perfectly balanced flavor. Also introducing Taiwan's first Pickled Vegetable Thick Chicken Broth!

清雞湯 *Clear Chicken Broth*

Light and Refreshing ~

A Comforting, Healthier Choice

Inheriting Paradise Group's signature broth cooking technique, the broth is slowly simmered over low heat after carefully removing excess fat from chicken and pork bones, preserving the natural essence of the ingredients and results in a clear, delicate broth. Its gentle aroma and refined flavor leaves a smooth, lingering aftertaste light yet satisfying. Specially recommended for those who are health-conscious.