

樂天小香港 CANTON PARADISE

ESSENCE OF HONG KONG



正如香港电视剧，樂天小香港让您充满期待，不知道下一刻会有怎样的惊喜！富有香港传统茶楼的热闹气氛、搭配充满活力的室内设计以及现代饮食潮流的巧妙结合，您可以在樂天小香港享用最原汁原味的港式美食。招牌菜肴包括各式烧腊、传统点心、以及选择众多的粥品、饭面和热炒。

樂天小香港的美味佳肴与振奋人心的气氛，肯定会是您的心头最爱！

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 activity present in Cantonese eateries. Savour the authenticity of Hong Kong with various tea house fare at Canton Paradise. Serving an assortment of roasted meats - a signature of our restaurant, our extensive menu also feature dim sum delights and traditional favourites like noodles, congee and wok dishes that will be sure to delight diners.

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



港式点心 HONG KONG DIM SUM

港式点心讲究精致手工，皮薄馅足，原汁原味。从经典蒸点到香脆炸点，每一口都可细细品尝香港茶楼里的熟悉风味。

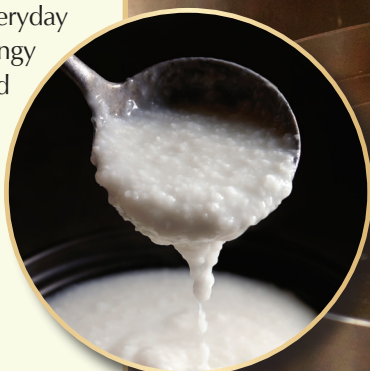
Handcrafted with care and served the Hong Kong tea house way, our dim sum brings together delicate skins, generous fillings and familiar flavours in every bite. From steamed classics to crispy favourites, each piece is to savour the authentic flavours of Hong Kong dim sum.

采用香港
进口云吞面
WANTON NOODLE
IMPORTED FROM
H.K.

港式粥面 H.K. NOODLE & CONGEE

港式面与粥，是港式餐桌上最让人安心的日常滋味。爽弹面条配上丰富配料；或一碗由优质珍珠米与上等泰国香米，搭配各种食材慢火熬制出口感绵滑浓稠的粥品，暖胃又满足。

A comforting staple of Hong Kong dining, our H.K. noodle and congee are made for both everyday cravings and satisfying meals. Enjoy springy noodles with rich toppings, or smooth and velvety congee that boasts a golden ratio of premium pearl rice and aromatic Thai rice, simmered with a variety of ingredients.





经典热炒

CLASSIC WOK DISHES

大火快炒，镬气上桌，樂天小香港的经典热炒讲究火候、酱香与食材鲜味。从惹味小炒到暖心砂锅，每一道都炒出港式餐桌最熟悉的热闹滋味。

Fired up with bold wok-hei and full-bodied Cantonese flavour, our classic wok dishes bring the energy of Hong Kong dining to the table. From sizzling claypot favourites to quick-fired stir-fries, every dish is made for sharing, savouring and satisfying every craving.



港式烧味

H.K. ROAST FARE

港式烧味讲究皮香、肉嫩、火候准。由师傅用心烤制，呈现油亮诱人的金牌烧鸭、香脆烧腩肉与秘制黑叉烧，每一口都是浓郁酱香与经典港味的满足。

A true Hong Kong favourite, our roast fare is crafted with skill, patience and precise heat. From glossy roasted duck to crispy, crackling pork belly and honey-glazed BBQ pork, every mouthful is rich in aroma, texture and the unmistakable taste of Cantonese roast perfection.



八道人氣菜

TOP 8 BEST DISHES

接地气的多款香港菜式



金牌爱尔兰烧肥鸭

Crispy Roasted Irish Fat Duck

\$21.90 例 Regular | \$39.90 半只 Half

\$76.90 一只 Whole



水晶真味鸡

Steamed Kampong
Chicken in Canton Style

\$16.90 例 Regular | \$28.90 半只 Half

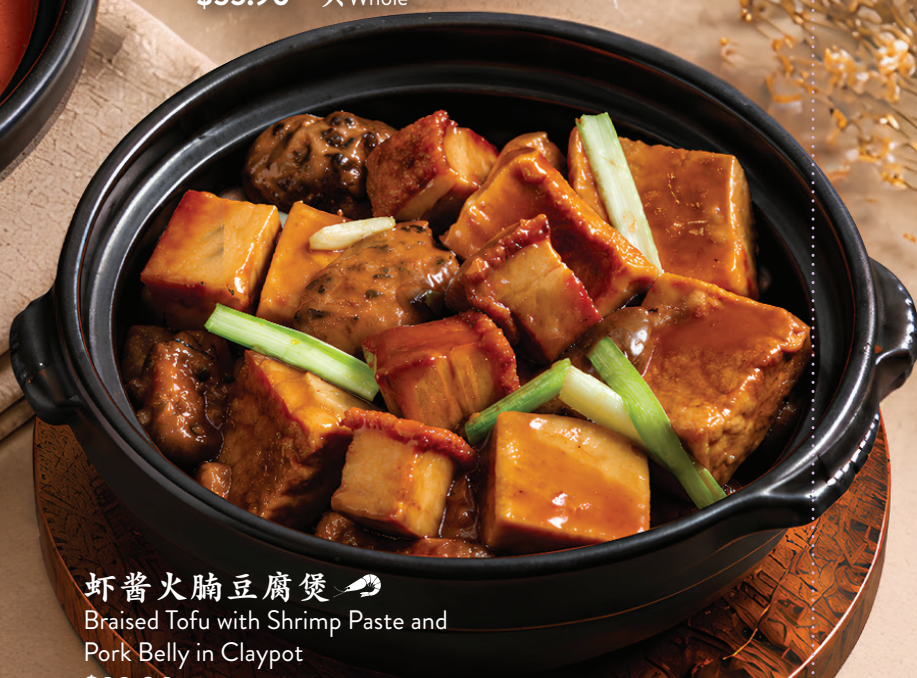
\$55.90 一只 Whole



海鲜虾皇汤泡饭

Poached Rice with Seafood
in Superior Prawn Broth

\$28.90



虾酱火腩豆腐煲

Braised Tofu with Shrimp Paste and
Pork Belly in Claypot

\$22.90

港味上桌·道道精彩

黑白胡椒粉丝虾煲

Stewed Prawn and Vermicelli with
Black and White Pepper in Claypot
\$32.90



师傅蒸鲮鱼

Steamed Flounder with
Minced Garlic and Chilli in
Superior Soya Sauce
\$30.90



黑椒炒肥牛

Stir-fried Sliced Marbled
Beef with Black Pepper
\$26.90



猪颈肉啫有机野菜花

Stir-fried Pork Collar with
Organic Cauliflower
\$22.90



套餐
SET MENU
A



金牌爱尔兰烧肥鸭 (例)
Crispy Roasted Irish Fat Duck (Regular)

海皇一品菠菜羹
Supreme Spinach Thick Soup with Seafood

榄菜肉松啫香港芥兰煲
Hong Kong Kai Lan with Preserved Olive Vegetable
and Pork Floss in Claypot

师傅蒸鲮鱼
Steamed Flounder with Minced Garlic
and Chilli in Superior Soya Sauce

蟹肉蛋白炒饭
Crab Meat Egg White Fried Rice

芦荟酸柑梅子冻
Chilled Aloe Vera with Lime Juice and Sour Plum

\$148.00
(4 PERSONS/位)

Available for dine-in and takeaway. Price is subject to service charge (dine-in) and prevailing GST. Items in set menu are available while stocks last. Pictures are for illustration purposes only. Management reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.

套餐
SET MENU
B



烧味双拼

(金牌爱尔兰烧肥鸭、脆皮烧腩肉)

BBQ Combination of Crispy Roasted Irish Fat Duck,
Crackling Pork Belly

西洋菜炖排骨汤

Double-boiled Pork Rib Soup with Watercress

豉油皇大虾

Pan-fried King Prawn in Premium Soya Sauce

香芋腊味猪颈肉煲

Stir-fried Pork Collar with Yam and Chinese Sausage in Claypot

海鲜焖伊面

Stewed Ee-Fu Noodle with Seafood

杨枝甘露

Mango Purée with Sago and Pomelo

\$168.00
(4 PERSONS/位)

Available for dine-in and takeaway. Price is subject to service charge (dine-in) and prevailing GST. Items in set menu are available while stocks last. Pictures are for illustration purposes only. Management reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.

套餐
SET MENU
C



点心双拼

(鱼子蒸烧卖皇、鲜虾腐皮卷)

Dim Sum Duo Platter of Steamed Pork Dumpling "Siew Mai",
Beancurd Skin Prawn Fritter

葱油贵妃鸡 (半只)

Poached Chicken with Scallion Oil (Half)

海皇一品菠菜羹

Supreme Spinach Thick Soup with Seafood

脆姜丝油浸鲈鱼

Crisp-fried Flounder with Crispy Ginger

极品酱西葫芦炒虾球

Stir-fried Prawn and Zucchini in Housemade Sauce

榄菜炒饭

Olive Fried Rice

芦荟酸柑梅子冻

Chilled Aloe Vera with Lime Juice and Sour Plum

\$218.00
(6 PERSONS/位)

Available for dine-in and takeaway. Price is subject to service charge (dine-in) and prevailing GST. Items in set menu are available while stocks last. Pictures are for illustration purposes only. Management reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.

套餐
SET MENU
D



点心双拼

(鱼子蒸烧卖皇、鲜虾腐皮卷)

Dim Sum Duo Platter of Steamed Pork Dumpling "Siew Mai",
Beancurd Skin Prawn Fritter

当归爱尔兰肥鸭 (半只)

Roasted Dang Gui Irish Fat Duck (Half)

松茸菌炖鸡汤

Double-boiled Chicken Soup with Matsutake Mushroom

港蒸鳕鱼

Steamed Cod Fillet in Hong Kong Style

豉油皇大虾

Pan-fried King Prawn in Premium Soya Sauce

海鲜焖伊面

Stewed Ee-Fu Noodle with Seafood

杨枝甘露

Mango Purée with Sago and Pomelo

\$318.00

(6 PERSONS/位)

Available for dine-in and takeaway. Price is subject to service charge (dine-in) and prevailing GST. Items in set menu are available while stocks last. Pictures are for illustration purposes only. Management reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.

套餐
SET MENU
E



点心三拼 (鱼子蒸烧卖皇、鲜虾腐皮卷、虫草花青龙菜饺)
Dim Sum Trio Platter of Steamed Pork Dumpling "Siew Mai",
Beancurd Skin Prawn Fritter, Steamed Cordyceps Flower
and Chinese Chive Dumpling

烧味双拼 (金牌爱尔兰烧肥鸭、脆皮烧腩肉)
BBQ Combination of Crispy Roasted Irish Fat Duck,
Crackling Pork Belly

鲍鱼炖鸡汤
Double-boiled Superior Chicken Soup with Abalone

港蒸笋壳
Steamed Marble Goby in Hong Kong Style

干煎大明虾
Pan-fried Jumbo Prawn in Superior Soya Sauce

鱼腐花菇扒西兰花
Braised Fish Tofu with Shiitake Mushroom and Broccoli

蟹肉蛋白炒饭
Crab Meat Egg White Fried Rice

桂花糕
Osmanthus Cake

\$588.00
(10 PERSONS/位)

Available for dine-in and takeaway. Price is subject to service charge (dine-in) and prevailing GST. Items in set menu are available while stocks last. Pictures are for illustration purposes only. Management reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.

套餐
SET MENU
F



点心三拼（鱼子蒸烧卖皇、红油抄手、鲜虾腐皮卷）
Dim Sum Trio Platter of Steamed Pork Dumpling "Siew Mai",
Pork Wonton in Chilli Vinaigrette, Beancurd Skin Prawn Fritter

当归爱尔兰肥鸭（一只）
Roasted Dang Gui Irish Fat Duck (Whole)

海皇一品菠菜羹
Supreme Spinach Thick Soup with Seafood

港蒸笋壳
Steamed Marble Goby in Hong Kong Style

双味虾（沙律虾球、干煎大明虾）
Combination of Crisp-fried Prawn tossed with Salad Sauce,
Pan-fried Jumbo Prawn in Superior Soya Sauce

鲍鱼花菇扒西兰花
Braised Abalone with Shiitake Mushroom and Broccoli

黑松露酱双菌干烧伊面
Stewed Truffle Ee-Fu Noodle with Mushroom

芒果布丁
Chilled Mango Pudding

\$688.00
(10 PERSONS/位)

Available for dine-in and takeaway. Price is subject to service charge (dine-in) and prevailing GST. Items in set menu are available while stocks last. Pictures are for illustration purposes only. Management reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.

暖胃热汤 WARMING SOUP



一碗暖汤，要的是食材鲜味与慢火熬煮的层次。
汤味清润鲜甜，暖胃舒心，无论作为开胃汤品
或单独享用，都恰到好处。

Comforting, nourishing and full of natural sweetness, our soups are prepared with quality ingredients and slow-boiled to bring out depth of flavour. Perfect as a starter to the meal or a soothing bowl on its own.

海皇一品菠菜羹 

Supreme Spinach
Thick Soup with Seafood
\$15.90 每位 / Per Person



 CHEF'S RECOMMENDATION

 SPICY



MAY CONTAIN FISH BONE



CONTAINS PRAWN

海鲜酸辣汤  
Hot and Spicy Soup with Seafood
\$11.30 每位 / Per Person



暖胃汤品 ❀ WARMING SOUP ❀



清炖鸡汤
Double-boiled Superior
Chicken Soup
\$13.30 每位 / Per Person



虫草花炖鸡汤
Double-boiled Superior
Chicken Soup with
Cordyceps Flower
\$15.30 每位 / Per Person



西洋菜炖排骨汤
Double-boiled Pork Rib Soup
with Watercress
\$14.30 每位 / Per Person

港式烧味

H.K. ROAST FARE

烧味是港式美食中不可或缺的经典。由师傅掌握火候与工艺，呈现油亮烧鸭、香脆烧腩与蜜香叉烧，每一口都香气十足，滋味丰厚。

A must-have in Hong Kong dining, our roast fare is prepared with skill, patience and precise heat. From glossy roast duck to crackling pork belly and honey-glazed BBQ pork, every slice delivers rich aroma, crisp textures and satisfying flavour.



皮香肉嫩，
口口满足！



港式烧味 H.K. ROAST FARE

金牌爱尔兰烧肥鸭
Crispy Roasted Irish Fat Duck
\$21.90 例 Regular | \$39.90 半只 Half | \$76.90 一只 Whole



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.



水晶真味鸡圈

Steamed Kampong Chicken in Canton Style

\$16.90 例 Regular | **\$28.90** 半只 Half | **\$55.90** 一只 Whole



脆皮烧腩肉

Crackling Pork Belly

\$19.90



秘制西班牙黑猪肉叉烧

Charred Honey BBQ Spanish Iberico Pork
with Honey Sauce

\$18.90

E5 烧味双拼**
BBQ Combination (2 Varieties)
\$27.90



** 烧味双拼选择 **

Selection of Roast Fare (2 Varieties)



金牌爱尔兰烧肥鸭
Crispy Roasted
Irish Fat Duck

秘制西班牙黑猪肉叉烧
Charred Honey BBQ Spanish
Iberico Pork with Honey Sauce

水晶真味鸡
Steamed Kampong Chicken
in Canton Style

更换选择 UPGRADE OPTION



鸭腿
Duck Drumstick
\$3.00



脆皮烧腩肉
Crackling Pork Belly
\$2.00



鸡腿
Chicken Drumstick
\$2.00

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.

小食 APPETISER



以一份小食开启港式滋味。香脆、惹味、层次丰富，
无论单点分享或搭配正餐，都让人越吃越开胃。

Start your meal with small bites made to awaken the appetite. Crispy, savoury and full of texture, our variety of appetisers bring together familiar Hong Kong flavours and Singaporeans' favourites.



百花沙律油条

Deep-fried Dough Fritter stuffed with Prawn Paste

\$15.90

 CHEF'S RECOMMENDATION

 SPICY

 MAY CONTAIN FISH BONE

 CONTAINS PRAWN



脆皮椒盐豆腐
Crisp-fried Tofu with Salt and Pepper
\$12.90



酥炸咸蛋鱼皮
Crisp-fried Fish Skin with Salted Egg Yolk
\$14.90



陈醋云耳海蜇丝
Shredded Jellyfish and Black Fungus
in Vinaigrette
\$13.90



XO酱炒萝卜糕
Wok-fried Carrot Cake in XO Sauce
\$14.90



肉松炸茄子
Crisp-fried Eggplant with Pork Floss
\$13.90

经典热炒

CLASSIC WOK DISH



经典热炒讲究镬气、火候与酱香。无论是砂锅热煲、鲜香海味、肉类小炒或时蔬佳肴，都是适合围桌共享的港式家常好味。

Bold, aromatic and full of wok-hei, our classic wok dishes celebrate the heart of Cantonese cooking. From sizzling claypot favourites to stir-fried meat, seafood and vegetable, each dish is made to be shared around the table.



每一口都是
满足的幸福感！

虾酱火腩豆腐煲 
Braised Tofu with Shrimp Paste and
Pork Belly in Claypot
\$22.90

 CHEF'S RECOMMENDATION

 SPICY

 MAY CONTAIN FISH BONE

 CONTAINS PRAWN



京都排骨王
Imperial Sweet and Sour Pork Rib
\$19.90



咕嚕肉
Sweet and Sour Pork
\$18.90



虾酱猪颈肉
油麦菜煲
Stir-fried Tender Pork Collar
with Shrimp Paste and
Lettuce in Claypot
\$22.90

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。
PICTURES ARE FOR ILLUSTRATION PURPOSES ONLY. PRICES ARE SUBJECT TO SERVICE CHARGE (DINE-IN) AND PREVAILING GST.



猪颈肉啫有机野菜花 
Stir-fried Pork Collar with Organic Cauliflower
\$22.90



京葱炒猪颈肉
Stir-fried Pork Collar with Spring Onion
\$22.90



避风塘蒜香排骨
Deep-fried Pork Rib with Fried Garlic
\$22.90

姜葱炒肥牛
Stir-fried Sliced Marbled
Beef with Ginger and
Spring Onion
\$26.90



黑椒炒肥牛🔪
Stir-fried Sliced Marbled
Beef with Black Pepper
\$26.90



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。
PICTURES ARE FOR ILLUSTRATION PURPOSES ONLY. PRICES ARE SUBJECT TO SERVICE CHARGE (DINE-IN) AND PREVAILING GST.



宫保鸡柳
Stir-fried Gong Bao
Chicken Fillet
\$18.90



豉椒鸡柳
Stir-fried Chicken Fillet with
Black Bean Sauce
\$18.90

鱼香茄子鸡粒豆腐煲
Braised Diced Chicken
and Eggplant with Tofu
and Salted Fish in Claypot
\$22.90



黑白胡椒粉丝虾煲 围
Stewed Prawn and Vermicelli with
Black and White Pepper in Claypot
\$32.90



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。
PICTURES ARE FOR ILLUSTRATION PURPOSES ONLY. PRICES ARE SUBJECT TO SERVICE CHARGE (DINE-IN) AND PREVAILING GST.

鲜虾麻辣，
嫩滑入味！

虾仁麻婆豆腐  
Mapo Tofu with Prawn
\$18.90





客家煎酿豆腐
Pan-seared Hakka stuffed Tofu
\$16.90



鱼香肉汁山水豆腐
Steamed Spring Water Tofu with
Minced Pork and Salted Fish
\$17.90



清蒸山水豆腐
Steamed Spring Water Tofu in Supreme Soya Sauce
\$12.90

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。
PICTURES ARE FOR ILLUSTRATION PURPOSES ONLY. PRICES ARE SUBJECT TO SERVICE CHARGE (DINE-IN) AND PREVAILING GST.



沙律虾球 
Crisp-fried Prawn
tossed with Salad Sauce
\$26.90



芥末虾球 
Crisp-fried Prawn
tossed with Wasabi Mayonnaise
\$26.90



咸蛋虾球 
Crisp-fried Prawn
tossed with Salted Egg Yolk
\$26.90



芦笋炒虾球 
Stir-fried Prawn with Asparagus
\$26.90



蒜蓉粉丝蒸虾 
Steamed Prawn and Vermicelli with Minced Garlic
\$29.90

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。
PICTURES ARE FOR ILLUSTRATION PURPOSES ONLY. PRICES ARE SUBJECT TO SERVICE CHARGE (DINE-IN) AND PREVAILING GST.

师傅蒸鲽鱼 🐟 🍴

Steamed Flounder with Minced Garlic
and Chilli in Superior Soya Sauce

\$30.90



脆姜丝油浸鲽鱼 🐟 🍴

Crisp-fried Flounder with
Crispy Ginger

\$30.90



港蒸鲽鱼 🐟 🍴

Steamed Flounder in Hong Kong Style

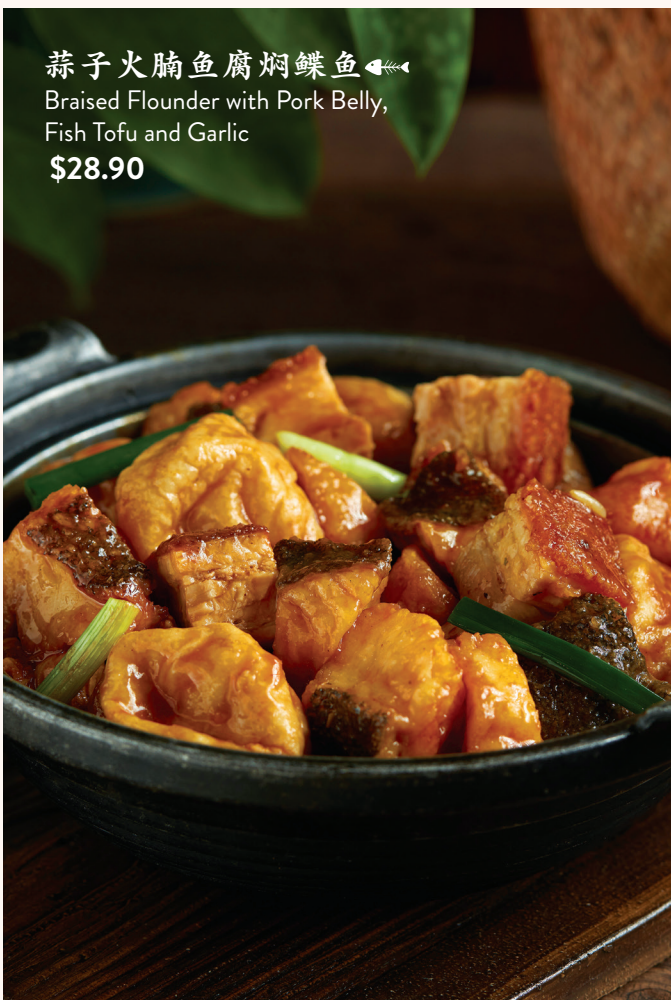
\$30.90



姜葱炒鱼片 
Stir-fried Sliced Fish with Ginger and Spring Onion
\$23.90



豉椒炒鱼片 
Stir-fried Sliced Fish with Black Bean Sauce
\$23.90



蒜子火腩鱼腐焖鲮鱼 
Braised Flounder with Pork Belly,
Fish Tofu and Garlic
\$28.90



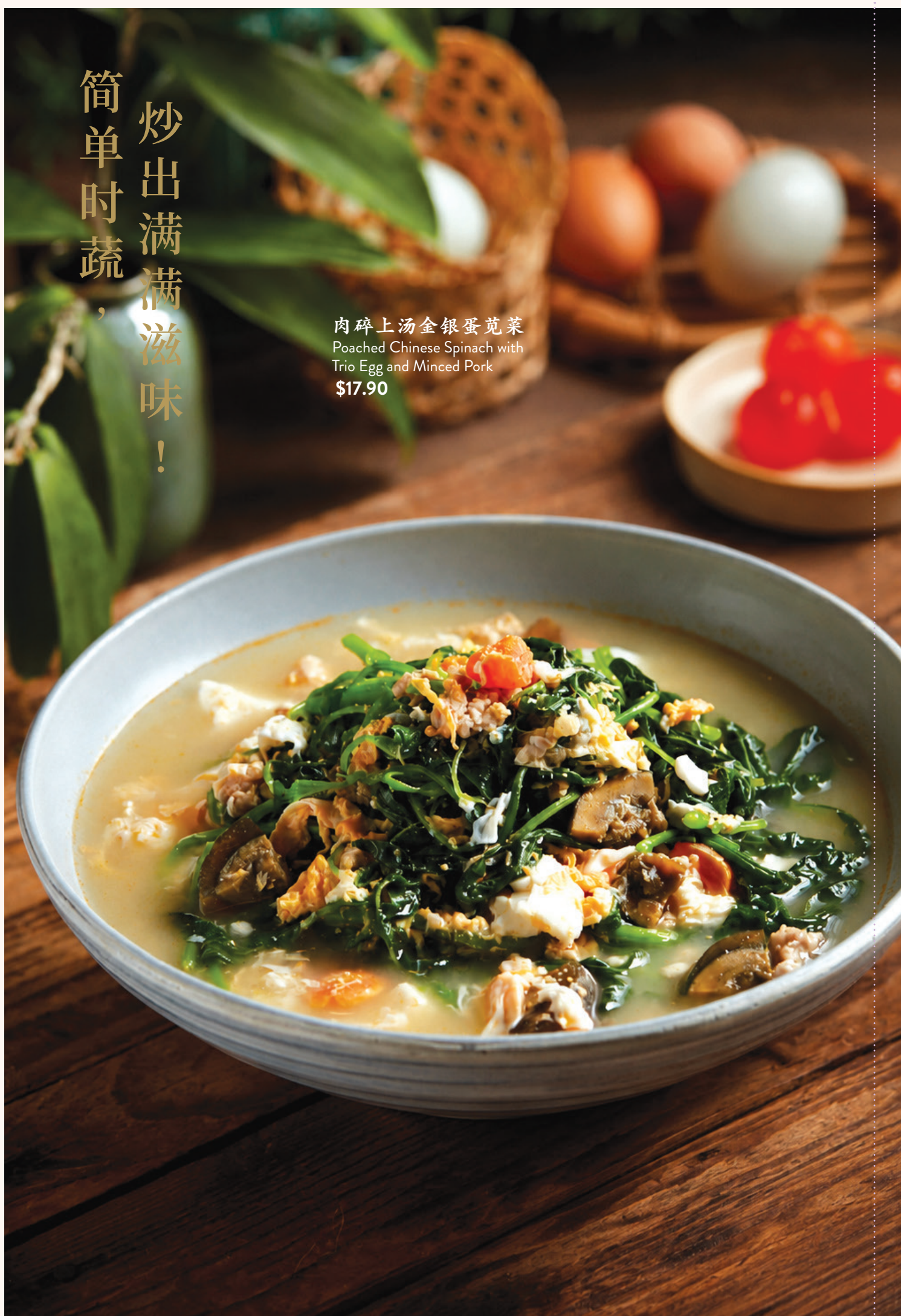
顺德鱼腐焖津白菜
Braised Shunde Fish Tofu with Tianjin Cabbage in Claypot
\$25.90

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。
PICTURES ARE FOR ILLUSTRATION PURPOSES ONLY. PRICES ARE SUBJECT TO SERVICE CHARGE (DINE-IN) AND PREVAILING GST.

简单时蔬，
炒出满满滋味！

肉碎上汤金银蛋苋菜
Poached Chinese Spinach with
Trio Egg and Minced Pork
\$17.90





小香港小炒皇
Stir-fried Assorted Vegetable
\$22.90



榄菜四季豆
Stir-fried French Bean with Minced Pork
and Preserved Olive Vegetable
\$17.90



蒜蓉炒芥兰
Stir-fried Kai Lan
with Minced Garlic
\$17.90



清炒油麦菜
Stir-fried Local Lettuce
\$16.90



蒜蓉炒菠菜
Stir-fried Spinach with Minced Garlic
\$16.30

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。
PICTURES ARE FOR ILLUSTRATION PURPOSES ONLY. PRICES ARE SUBJECT TO SERVICE CHARGE (DINE-IN) AND PREVAILING GST.

四川菜

SZECHUAN SPECIALTY

花椒酥麻，辣椒鲜香，层层滋味交织成鲜明川味。以传统技法与精准火候烹调，每一口都香辣浓郁、酣畅过瘾。

Fragrant peppercorns, vibrant chillies and layered spices come together in every dish. Prepared with traditional techniques and precise heat, each bite is bold, aromatic and deeply satisfying.

辣辣地酸菜沸腾鱼 🌶️ 🐟

Poached Sliced Fish with
Pickled Cabbage in Szechuan Style

\$35.90



川味水煮肥牛 🍴
Poached Marbled Beef in Szechuan Style
\$35.90



川味沸腾水煮鱼 🍴 🐟
Poached Sliced Fish in Szechuan Style
\$35.90

川味浓郁，
满口鲜香！

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.

活海鲜 LIVE SEAFOOD

从海鲜池到餐桌，每一道鲜味都始于严格挑选。鲜活鱼鲜即点即捞，由厨师以精湛手艺细心烹制，完整呈现食材的丰腴肉质、清甜鲜香与原始海味。

From tank to table, every seafood dish begins with the finest live catch. Selected upon order and prepared with expert craftsmanship, each dish showcases succulent textures, natural sweetness and the pure flavour of the ocean.





** 烹饪方式 **

Methods of Preparation



1

选择一种鱼类
Choose ONE type of fish

笋壳

Marble Goby

\$12.00

(每100克 / Per 100g)

龙虎斑

Dragon Grouper

\$10.00

(每100克 / Per 100g)

2

选择一种煮法
Choose ONE cooking method

油浸

Deep-fried with Supreme Soya Sauce

师傅蒸

Minced Garlic and Chilli

港蒸

Steamed with Supreme Soya Sauce

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.



饭面

RICE & NOODLE



饭面是最实在的港式饱足滋味。无论是香气扑鼻的炒饭、滑蛋河粉，还是镬气十足的炒面，每一份都简单满足，充满熟悉的茶餐风味。

Hearty, aromatic and full of wok-fired comfort, our rice and noodle dishes are made for satisfying everyday meals. From fragrant fried rice to comforting hor fun and wok-fried noodle, each plate brings out the familiar taste of Hong Kong comfort food.



海鲜虾皇汤泡饭

Poached Rice with Seafood
in Superior Prawn Broth

\$28.90



海鲜蟹肉炒饭 
Fried Rice with Seafood and Crab Meat
\$19.90



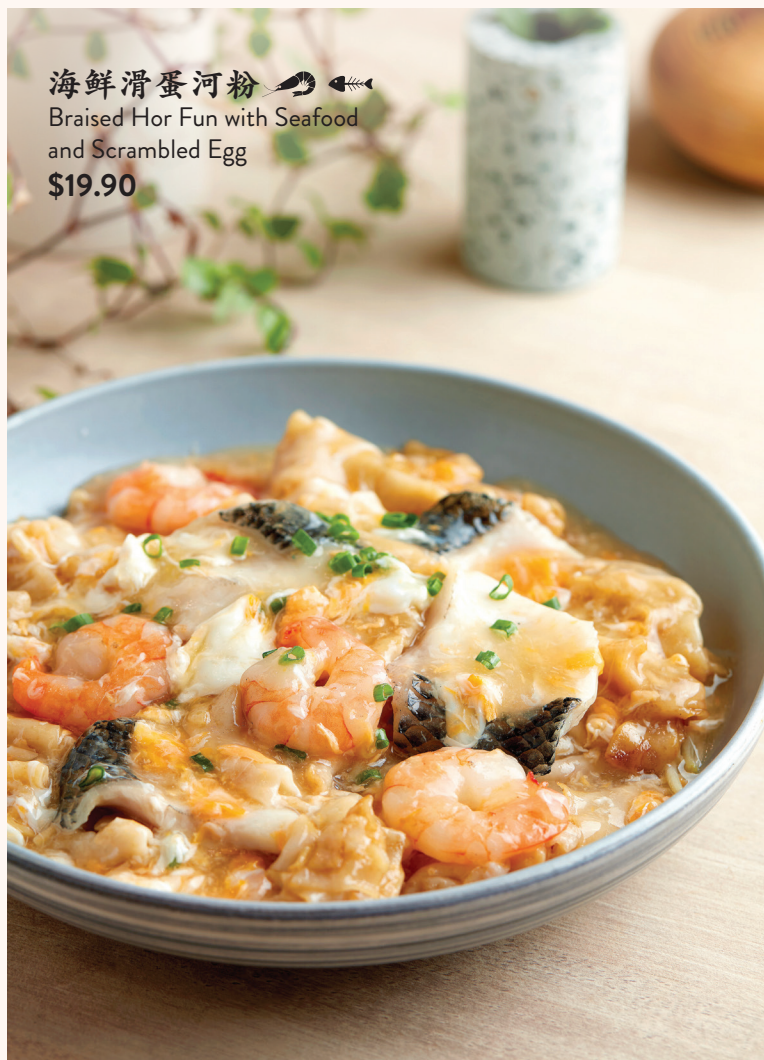
扬州炒饭 
Yang Zhou Fried Rice
\$17.90



咸鱼鸡粒炒饭 
Fried Rice with Salted Fish and Diced Chicken
\$17.90

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。
PICTURES ARE FOR ILLUSTRATION PURPOSES ONLY. PRICES ARE SUBJECT TO SERVICE CHARGE (DINE-IN) AND PREVAILING GST.



海鲜滑蛋河粉 🐙 🐟
Braised Hor Fun with Seafood
and Scrambled Egg
\$19.90



干炒牛肉河
Wok-fried Hor Fun with Sliced Beef
\$19.90



剁椒肉丝酸辣米粉 🌶️
Hot and Sour Shredded Pork Bee Hoon with Pickled Chilli
\$18.90

叉烧豉油皇炒面

Wok-fried Noodle with BBQ Pork
in Superior Dark Soya Sauce

\$17.90



虾籽焖伊面

Stewed Ee-Fu Noodle
with Shrimp Roe

\$18.90



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。
PICTURES ARE FOR ILLUSTRATION PURPOSES ONLY. PRICES ARE SUBJECT TO SERVICE CHARGE (DINE-IN) AND PREVAILING GST.

甜品 DESSERT



以清爽甜品为一餐画上圆满句点。甜而不腻，清润解腻，从杨枝甘露到桂花糕，每一口都带来轻盈又舒服的甜蜜滋味。

End your meal on a refreshing note with our selection of Hong Kong-style desserts. Light, cooling and gently sweet, each dessert is crafted to cleanse the palate and complete the meal with a touch of comfort.



杨枝甘露

Mango Purée with Sago and Pomelo

\$5.90

桂花糕
Osmanthus Cake
\$5.90



芦荟酸柑梅子冻
Chilled Aloe Vera with
Lime Juice and Sour Plum
\$5.30



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.



银耳炖桃胶 (热/冷)
Double-boiled Peach Resin (Hot/Cold)
\$5.90



芒果布丁
Chilled Mango Pudding
\$6.90

至尊奶茶 (热/冷) Milk Tea (Hot/Cold)	\$3.90 (热) 每杯 Per Glass \$4.60 (冷) 每杯 Per Glass
鲜柠檬蜜糖水 (热/冷) Fresh Honey Lemon (Hot/Cold)	\$3.90 每杯 Per Glass
柠檬西洋菜蜜 (热/冷) Watercress Honey Lemon Drink (Hot/Cold)	\$3.90 每杯 Per Glass
薏米水 (热/冷) Barley (Hot/Cold)	\$3.20 每杯 Per Glass
马蹄水 (热/冷) Water Chestnut (Hot/Cold)	\$3.20 每杯 Per Glass
港式冻柠茶 Ice Lemon Tea	\$3.90 每杯 Per Glass
柠梅清露 Chilled Plum Lemonade	\$3.20 每杯 Per Glass
豆浆 (热/冷) Soy Milk (Hot/Cold)	\$3.20 每杯 Per Glass
可乐 Coke	\$3.60 每罐 Per Can
零度可乐 Coke Zero	\$3.60 每罐 Per Can
雪碧 Sprite	\$3.60 每罐 Per Can
瓶装食用水 Bottled Drinking Water	\$2.30 每瓶 Per Bottle
虎牌啤酒 Tiger Beer	\$9.00 每罐 Per Can
糯米沱普洱茶 Glutinous Rice Pu-Erh Tea	\$2.50 每位 Per Person
菊普茶 Chrysanthemum Pu-Erh Tea	\$2.50 每位 Per Person
菊花茶 Chrysanthemum Tea	\$2.50 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*

