



樂天小香港

CANTON
PARADISE
ESSENCE OF HONG KONG



新年 菜单

Chinese New Year

Menu

樂天餐飲集團旗下品牌在農曆新年期間照常營業
PARADISE GROUP OF RESTAURANTS REMAIN OPEN
THROUGHOUT CHINESE NEW YEAR

樂天 鮑魚 捞起

Prosperity Abalone Yu Sheng

Usher in the Chinese New Year with our luxurious Abalone Yu Sheng, prepared with fresh ingredients and topped with premium abalone - where every toss brings golden luck, prosperity, and joyful blessings for the year ahead.



Exclusively for
Citi, OCBC and
PGR Cardmembers
10% OFF
TAKEAWAY

堂食独家特惠 
DINE-IN EXCLUSIVE

\$49.80 例 Regular (8pc Abalone) | **\$69.80** 大 Large (16pc Abalone)

外带独家特惠 
TAKEAWAY EXCLUSIVE

\$49.80 例 Regular (8pc Abalone)

Available at Seafood Paradise, Beauty in The Pot, Paradise Dynasty, Canton Paradise, Paradise Classic and Paradise Hotpot restaurants.

Terms and Conditions: Yu Sheng is available from 12 Jan to 3 Mar 2026, for dine-in and takeaway at Seafood Paradise, Beauty in The Pot, Paradise Dynasty, Canton Paradise and Paradise Classic restaurants • Yu Sheng is available from 12 Jan to 3 Mar 2026, for takeaway only at Paradise Hotpot restaurants • Discount is valid for Citi and OCBC Credit or Debit Cardmembers, and PGR members, for takeaway only • Not valid for earning and redemption of P\$ by PGR members on eve of and first day of Chinese New Year (16 and 17 Feb 2026) • While stocks last • Discount is given before prevailing GST • Prices are subject to service charge (dine-in) and prevailing GST • Management reserves the right to amend terms and conditions of the promotion without prior notice.

推荐菜式 Recommendations

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

龙虎斑 (蒜香豆豉蒸/金针云耳蒸/古法蒸)

Dragon Grouper (Steamed with Minced Garlic in Black Bean Sauce / Steamed with Black Fungus and Enoki Mushroom in Supreme Soya Sauce / Steamed in Traditional Style)

\$96 (800克/g)

鲍汁海参发菜扒花菇

Braised Sea Cucumber with Shiitake Mushroom and Black Moss in Abalone Sauce

\$42.80 (每份/per portion)

XO酱芦笋炒带子

Stir-fried Scallop with Asparagus in XO Sauce

\$38.80 (每份/per portion)

上汤焗老虎虾 (6只)

Poached Tiger Prawn in Superior Broth (6pc)

\$26.80 (例/regular)

芦笋百合云耳炒双菌

Stir-fried Asparagus with Lily Bulb, Black Fungus and Assorted Mushroom

\$20.80 (每份/per portion)

干贝腊味炒糯米饭

Wok-fried Glutinous Rice with Conpoy and Chinese Sausage

\$19.80 (每份/per portion)

红烧蟹肉干贝海味羹

Braised Crab Meat with Conpoy and Assorted Seafood in Thick Soup

\$16.80 (每位/per person)

椰香玉露 (冷)

Chilled Coconut Milk with Sago

\$7.80 (每位/per person)

面与粥

NOODLE & CONGEE

对世世代代的食客而言，港式面是香港佳肴当中永垂不朽的美食之一。为了追求道地的口味和富有嚼劲的口感，乐天小香港使用高品质精制面粉，为您呈现香滑可口的港式面。

结合了高品质的一等中级细粒大米和顶级的泰国香米，与其它新鲜的食材，以长时间反复熬煮而成的乐天小香港粥品，不仅才能尝到口感绵绸却不失鲜甜的香滑美味，更肯定让您齿颊留香，满足你的味蕾！

In pursuit of the classic Hong Kong springy and textured wanton noodles, Canton Paradise uses finely milled flour of the highest quality, coupled with perfect cooking temperature and preparation method, dishing out plates of silk smooth noodles.

With the perfect balance of premium pearl rice, aromatic Thai rice, and other oriental ingredients, Canton Paradise serves sumptuous and nourishing bowls of velvety and flavourful congee.

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

全天点心

ALL-DAY DIM SUM

在众多的经典港式料理中，点心是数一数二、老少都喜爱的美食。小巧精致的点心包裹着满满的馅料如鲜虾、肉类或蔬菜等等，保证让您吃了回味无穷！

Dim sum is a popular favourite amongst the many classic Hong Kong dishes. Filled with fresh ingredients, these delicate and exquisitely handmade dim sums continue to excite and delight diners with our chefs' continuous innovation.



港式烧味

H.K. ROAST FARE



烧味在香港是必尝的道地美食。以木炭高温烘烤出来的烧味，深受各地人们喜爱。烧味不仅可以单作主食，也可是桌桌必点的一道美味佳肴。在樂天小香港，中华烧味是绝对的首选。经验丰富的厨师团队，搭配精心挑选的优质禽肉，定能让食客们大饱口福。

Roast delicacies are a common sight in Hong Kong, and Canton Paradise's stellar team of chefs have with them years of experience with perfected skills of roasting barbeque meat which is bound to please your taste buds.

经典热炒

CLASSIC WOK DISHES

在樂天小香港，您可以品尝到香港最地道的顺德美食，进求速度大火的快炒，或使用砂锅来保留食材的原汁原味，专属于粤菜传统的烹调方式，促成一道道充满锅气的美食。

Savour the authenticity of Hong Kong cuisine and nostalgic Shunde specialties, with a focus on high temperature cooking in wok, and usage of claypot to preserve the authentic taste of ingredients in Cantonese cuisine.



招牌四宝

SIGNATURE DIM SUM

为您呈现我们最新推出的招牌四宝，展现了富有现代气息的正宗粤式点心。从每一口都能体验到不同的口感的脆网叉烧肠粉，到以传统流心包而启发的黄金奶黄酥，尽情享受每一道菜带来的愉悦惊喜。

Presenting our newly launched signatures, featuring modern interpretations of authentic Cantonese dim sums at their best. From our Crispy Rice Roll with BBQ Pork Filling that offers varying textures in every mouthful, to the flaky Baked Golden Custard Pastry inspired from the usual steamed custard lava bun, embark on a journey of pleasant surprises with every dish.

A12 黑松露野菌饺
Steamed Mushroom
and Truffle Dumpling
(3pc)
\$10.60

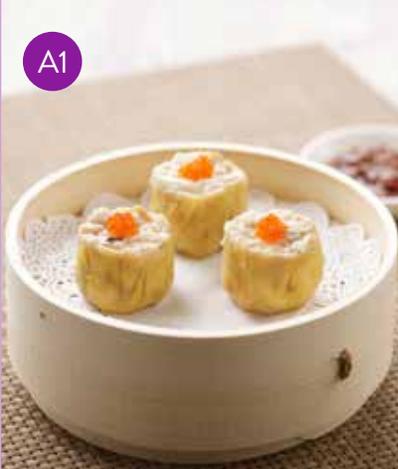
A25 脆网叉烧肠粉
Crispy Rice Roll with
BBQ Pork Filling
\$8.90

A20 黑金蛋挞
Baked Charcoal
Mini Egg Tart (3pc)
\$6.80

A19 黄金奶黄酥
Baked Golden
Custard Pastry (3pc)
\$8.60

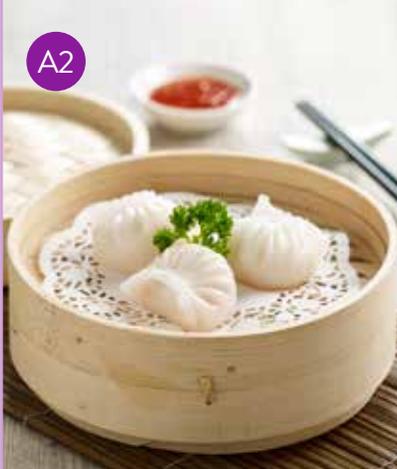
蒸蒸日上 STEAMED DIM SUM

A1



鱼子蒸烧卖皇
Steamed Pork Dumpling 'Siew Mai'
(3pc)
\$7.90

A2



笋尖鲜虾饺
Steamed Prawn Dumpling 'Ha Kao'
(3pc)
\$7.90

A3



豉蒜蒸排骨
Steamed Spare Rib with
Black Bean Sauce and Minced Garlic
\$6.90

A4



豉汁蒸凤爪
Steamed Chicken Claw
with Black Bean Sauce
\$6.90

A5



红油抄手
Pork Wonton in Chilli
Vinaigrette (5pc)
\$8.60

A6



珍珠糯米鸡
Steamed Glutinous Rice
with Chicken wrapped
in Lotus Leaf (1pc)
\$6.90

A7



香滑黑糖马来糕
Steamed Black Sugar
Sponge Cake
\$5.90

A8



蚝皇叉烧包
Steamed BBQ
Honey Pork Bun (3pc)
\$7.80

A9



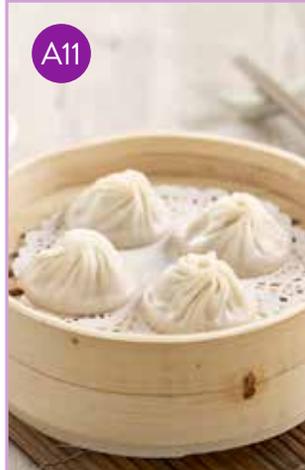
猪仔流沙包
Steamed Molten
Salted Egg Yolk Custard
Piggy Bun (3pc)
\$8.80

A10



**南瓜子莲蓉
迷你寿桃**
Lotus Seed Paste
with Pumpkin Seed
Longevity Bun (3pc)
\$6.60

A11



上海小笼包
Steamed Xiao Long Bao
(4pc)
\$7.90

图片仅供参考。价格未包括服务费(堂食)与消费税。

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煎焗美点 FRIED & BAKED DIM SUM



A13

脆皮叉烧包
Crispy BBQ Honey Pork Bun (3pc)
\$8.90



A14

腊味萝卜糕
Pan-fried Radish Cake (3pc)
\$6.90



A15

酥脆香芒虾卷
Crispy Prawn and Mango Fritter
\$8.90



A16

鲜虾腐皮卷
Beancurd Skin Prawn Fritter
\$8.90



A17

黄金三丝卷
Crispy Vegetable Spring Roll (3pc)
\$6.90



A18

蜜汁叉烧酥
Baked BBQ Pork Pastry (3pc)
\$8.60

肠粉 RICE ROLL



A21

香港车仔街边肠粉
Hong-Kong Street Style Steamed Rice Roll
with Sweet and Peanut Sauce
\$6.60



A22

炸两肠粉
Steamed Rice Roll with Dough Fritter
\$6.80



A23

叉烧蒸肠粉
Steamed Rice Roll with BBQ Pork Filling
\$7.90



A24

鲜虾蒸肠粉
Steamed Rice Roll with Fresh Prawn Filling
\$8.90



广东面/汤类 H.K. NOODLE / SOUP

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

B1



招牌鲜虾云吞汤

Signature Canton Jumbo Prawn Wanton Soup (6pc)

\$14.80



B2



凤凰水饺汤

Prawn Dumpling Soup (5pc)

\$14.80



B3



招牌鲜虾云吞面 (汤/捞)

Signature Canton Jumbo Prawn Wanton Noodle (4pc)
(Soup/Dry)

\$13.80



B4



凤凰水饺面 (汤/捞)

Prawn Dumpling Noodle (3pc) (Soup/Dry)

\$13.80



B5



柱候牛腩牛筋面 (汤/捞)

Stewed Beef Brisket and Tendon Noodle (Soup/Dry)

\$17.30

B6



柱候牛腩面 (汤/捞)

Stewed Beef Brisket Noodle (Soup/Dry)

\$17.30

DRIED SHRIMPS ARE USED IN THE BREWING OF SOUP

CHEF'S RECOMMENDATION

SPICY

MAY CONTAIN FISH BONE

CONTAINS PRAWN

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

广东面/汤类 H.K. NOODLE / SOUP



B7

虾籽捞面
Shrimp Roe Noodle (Dry)
\$7.80



B8

全蛋银丝面 (汤/捞)
Plain Noodle (Soup/Dry)
\$6.30



B9

秘制黑叉烧面 (汤/捞)
Charred BBQ Pork Noodle (Soup/Dry)
\$15.30



B10

水晶真味鸡面 (汤/捞)*
Steamed Kampong Chicken in Canton Style Noodle
(Soup/Dry)
\$14.30



B11

金牌爱尔兰烧肥鸭面 (汤/捞)*
Crispy Roasted Irish Fat Duck Noodle (Soup/Dry)
\$16.30



B12

脆皮烧腩肉面 (汤/捞)
Crackling Pork Belly Noodle (Soup/Dry)
\$16.30

* 换腿选择 Upgrade to Drumstick:

鸭腿 Duck Drumstick
\$3.00

鸡腿 Chicken Drumstick
\$2.00

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香滑生滚粥 CONGEE

B13



鲜虾球粥
Fresh Prawn Congee
\$15.30



B14



鱼片粥
Sliced Fish Congee
\$14.30



B15



状元及第粥
Mixed Pig's Organ Congee
\$12.80



B16



爽滑肉丸粥
Handmade Meatball Congee
\$12.80

香 

B17



皮蛋爽肉粥
Century Egg and Shredded Pork Congee
\$11.30

B18



荔湾艇仔粥
'Ting Zai' Style Congee
\$12.80



香滑生滚粥 CONGEE



B19

北菇鸡球粥
Sliced Chicken and Mushroom Congee
\$10.80



B20

生滚牛肉粥
Sliced Beef Congee
\$13.80



B21

双拼粥*
Duo Combination Congee
\$13.80



B22

三拼粥*
Trio Combination Congee
\$14.80

* 材料选择 Selection of Ingredient:

- 1) 鱼片 Sliced Fish 2) 肉丸 Meatball 3) 爽肉 Shredded Pork 4) 皮蛋 Century Egg
5) 猪腰 Pig's Kidney 6) 猪肝 Pig's Liver 7) 猪肚 Pig's Stomach 8) 鸡肉 Chicken 9) 牛肉 Sliced Beef

另加食材 TOP-UP INGREDIENT:

- 1) 鸡蛋 Egg \$0.75
2) 皮蛋 Century Egg \$2.50
3) 油条块 Crispy Dough Stick Pieces \$1.50

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港式烧味 H.K. ROAST FARE

我们使用进口的爱尔兰肥鸭有着独特的脂肪比例，在烧烤之后达成完美的烧鸭。香脆的鸭皮与多汁的鸭肉，即美味又富有口感，让您吃了赞不绝口。

Widely known as the 'wagyu of ducks' we use irish fat duck imported from ireland that boast a perfect fat percentage for an impeccable roast. Indefinitely more fragrant and juicier, the crispy skin hides a delicious layer of fat that imbues the tender and succulent meat with bursting flavour and texture.



** 烧味选择 Selection of Roast Specialty:

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 OPTION:

鸡腿
Chicken Drumstick
\$2.00

鸭腿
Duck Drumstick
\$3.00

脆皮烧腩肉
Crackling Pork Belly
\$2.00

港式烧味 H.K. ROAST FARE



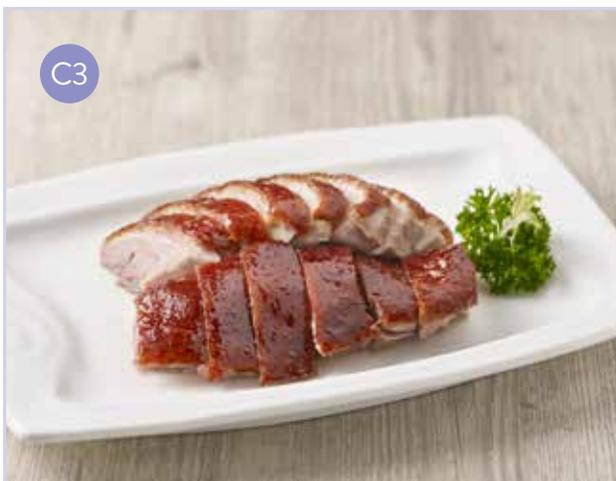
C1

秘制黑叉烧
Charred BBQ Pork with Honey Sauce
\$17.80



C2

脆皮烧腩肉
Crackling Pork Belly
\$19.30



C3

金牌爱尔兰烧肥鸭
Crispy Roasted Irish Fat Duck
\$22.80 Regular (例) | \$41.80 Half (半只)



C4

水晶真味鸡
Steamed Kampong Chicken in Canton Style
\$17.80 Regular (例) | \$29.80 Half (半只)

香



C5

烧味双拼**
BBQ Combination (2 Varieties)
\$28.80

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小食 APPETISER

D1



脆皮椒盐豆腐
Crisp-fried Tofu with Salt and Pepper
\$11.80

D2



香葱虫草花拌海蜇
Chilled Jellyfish with Cordyceps Flower
in Scallion Oil
\$12.80

D3



烧椒皮蛋
Century Egg with Vinaigrette and Chilli Oil
\$8.30

D4



酥炸咸蛋鱼皮
Crisp-fried Fish Skin with Salted Egg Yolk
\$13.80

D5



XO酱炒萝卜糕
Wok-fried Carrot Cake in XO Sauce
\$13.80



D6



肉松炸茄子
Crisp-fried Eggplant with Pork Floss
\$14.80

汤品 SOUP



E1

海鲜酸辣汤
Hot and Spicy Soup with Seafood
\$10.30



E2

雪梨排骨汤
Double-boiled Superior Pear and Pork Rib Soup
\$14.30



E3

清炖鸡汤
Double-boiled Superior Chicken Soup
\$13.30



E4

鱼鳔豆腐羹
Dried Fish Maw with Tofu Thick Soup
\$13.30



经典热炒 CLASSIC WOK DISH

F1



京都排骨王
Imperial Sweet and Sour Pork Rib
\$19.80

F2



咕嚕肉
Sweet and Sour Pork
\$18.80

F3



碧绿松菇炒猪颈肉
Stir-fried Pork Collar with Pine Mushroom
\$20.80

F4



虾酱火腩豆腐煲
Braised Tofu with Shrimp Paste
and Pork Belly in Claypot
\$21.80



F5



啫啫腩仔骨
Braised Pork Rib in Claypot
\$20.80

F6



虾酱猪颈肉油麦菜煲
Wok-fried Tender Pork Collar with Shrimp Paste
and Lettuce in Claypot
\$19.80



经典热炒 CLASSIC WOK DISH

F7



黑椒炒肥牛
Stir-fried Sliced Marbled Beef with Black Pepper
\$23.80

F8



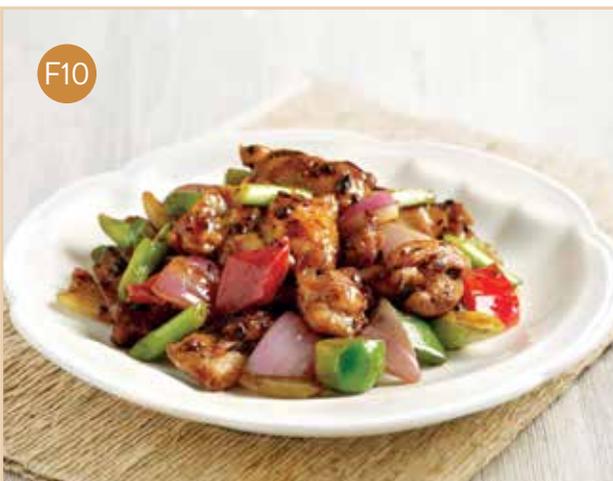
姜葱炒肥牛
Stir-fried Sliced Marbled Beef
with Ginger and Spring Onion
\$23.80

F9



宫保鸡柳
Stir-fried Gong Bao Chicken Fillet
\$18.80

F10



豉椒鸡柳
Stir-fried Chicken Fillet with Black Bean Sauce
\$18.80

F11



酱皇野菌鸡柳
Stir-fried Chicken Fillet with Wild Mushroom
\$17.80

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经典热炒 CLASSIC WOK DISH

F12



野菌焖豆腐
Braised Firm Tofu with Assorted Mushroom
\$17.80

F13



鱼香茄子鸡粒豆腐煲
Braised Eggplant with Tofu and Diced Chicken
in Claypot
\$18.80

F14



砂煲虾滑豆腐
Braised Prawn Paste with Tofu and Vermicelli in Claypot
\$21.80



F15



姜葱炒鱼片
Stir-fried Sliced Fish with
Ginger and Spring Onion
\$21.80



F16



豉椒炒鱼片
Stir-fried Sliced Fish with Black Bean Sauce
\$21.80



经典热炒 CLASSIC WOK DISH



F17

清蒸鲽鱼

Steamed Flounder in Hong Kong Style

\$28.80



F18

蒜蓉蒸鲽鱼

Steamed Flounder with Minced Garlic and Chilli

\$28.80



F19

油浸鲽鱼

Crisp-fried Flounder with Supreme Soya Sauce

\$28.80



F20

九层塔焗鲽鱼

Braised Crisp-fried Flounder with Mushroom and Basil

\$28.80



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经典热炒 CLASSIC WOK DISH



F21

咸蛋虾球

Crisp-fried Crystal Prawn tossed with Salted Egg Yolk

\$26.80



F22

沙律虾球

Crisp-fried Crystal Prawn tossed with Salad Sauce

\$26.80



F23

芥末虾球

Crisp-fried Crystal Prawn tossed with Wasabi Mayonnaise

\$26.80



F24

咕噜虾球

Sweet and Sour Prawn Ball

\$26.80



F25

羊角豆炒虾球

Stir-fried Prawn Ball with Lady Finger

\$26.80



F26

蒜蓉粉丝蒸虾球

Steamed Prawn Ball and Vermicelli with Minced Garlic

\$26.80



经典热炒 CLASSIC WOK DISH

F27



蒜蓉炒菠菜
Stir-fried Spinach with Minced Garlic
\$15.30

F28



清炒油麦菜
Stir-fried Local Lettuce
\$15.30

F29



蒜蓉炒菜心
Stir-fried Cai Xin with Minced Garlic
\$15.30

F30



蒜蓉炒芥兰
Stir-fried Kai Lan with Minced Garlic
\$16.30

F31



榄菜四季豆
Stir-fried French Bean with Minced Pork and
Preserved Olive Vegetable
\$16.30

F32



肉碎上汤金银蛋苋菜
Poached Chinese Spinach
with Trio Egg and Minced Pork
\$17.30

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饭面 RICE & NOODLE



G1

蛋炒饭
Egg Fried Rice
\$10.80



G2

扬州炒饭
Yang Zhou Fried Rice
\$15.80



G3

干炒牛肉河
Wok-fried Hor Fun with Sliced Beef
\$16.80



G4

肉丝脆面
Crispy Noodle with Shredded Pork
\$15.80



饭面 RICE & NOODLE

G6



家乡炒面线
Wok-fried Traditional Hometown Vermicelli
\$16.80



G7



虾籽焖伊面
Stewed Ee-Fu Noodle with Shrimp Roe
\$15.80



G8



XO酱茄子焖伊面
Stewed Ee-fu Noodle with Eggplant in XO Sauce
\$16.80



G9



黑椒鸡柳炒乌冬面
Wok-fried Udon with Black Pepper Chicken Fillet
\$16.80



G10



海鲜滑蛋河粉
Braised Hor Fun with Seafood and Scrambled Egg
\$18.80



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

J1



杨枝甘露
Mango Purée with Sago and Pomelo
\$5.80

J2



桂花糕
Osmanthus Cake
\$5.80

J3



芦荟酸柑梅子冻
Chilled Aloe Vera with Lime Juice and Sour Plum
\$5.80

J4



银耳炖桃胶 (热/冷)
Double-boiled Peach Resin (Hot/Cold)
\$6.80

饮品 BEVERAGE

K1	至尊奶茶 (热/冷) Milk Tea (Hot/Cold)	\$4.50 (热) 每杯 Per Glass \$5.20 (冷) 每杯 Per Glass
K2	鲜柠檬蜜糖水 (热/冷) Fresh Honey Lemon (Hot/Cold)	\$4.20 每杯 Per Glass
K3	柠檬西洋菜蜜 (热/冷) Watercress Honey Lemon Drink (Hot/Cold)	\$4.20 每杯 Per Glass
K4	薏米水 (热/冷) Barley (Hot/Cold)	\$3.80 每杯 Per Glass
K5	马蹄水 (热/冷) Water Chestnut (Hot/Cold)	\$3.80 每杯 Per Glass
K6	港式冻柠茶 Ice Lemon Tea	\$4.20 每杯 Per Glass
K7	可乐 Coke	\$3.60 每罐 Per Can
K8	零度可乐 Coke Zero	\$3.60 每罐 Per Can
K9	雪碧 Sprite	\$3.60 每罐 Per Can
K10	苹果汁 Fruit Tree Apple Juice	\$3.60 每瓶 Per Bottle
K11	瓶装食用水 Bottled Drinking Water	\$2.30 每瓶 Per Bottle
K12	嘉士伯啤酒 Carlsberg Pilsner	\$9.80 每罐 Per Can
K13	糯米沱普洱茶 Glutinous Rice Pu-Erh Tea	\$2.80 每位 Per Person
K14	菊普茶 Chrysanthemum Pu-Erh Tea	\$2.80 每位 Per Person

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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.

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