

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。

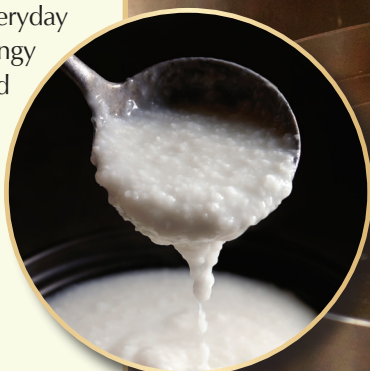
Handcrafted with care and served the Hong Kong tea house way, our dim sum brings together delicate skins, generous fillings and familiar flavours in every bite. From steamed classics to crispy favourites, each piece is to savour the authentic flavours of Hong Kong dim sum.

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

E1

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

E2

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

H1

海鲜虾皇汤泡饭

Poached Rice with Seafood
in Superior Prawn Broth

\$28.90

G1

虾酱火腩豆腐煲

Braised Tofu with Shrimp Paste and
Pork Belly in Claypot

\$20.90

港味上桌·道道精彩



G12

黑白胡椒粉丝虾煲

Stewed Prawn and Vermicelli with
Black and White Pepper in Claypot
\$29.90



G19

师傅蒸鲮鱼

Steamed Flounder with
Minced Garlic and Chilli in
Superior Soya Sauce
\$27.90



G8

黑椒炒肥牛

Stir-fried Sliced Marbled
Beef with Black Pepper
\$22.90



G5

猪颈肉啫有机野菜花

Stir-fried Pork Collar with
Organic Cauliflower
\$19.90



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 / 四位)

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)

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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)

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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)

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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)

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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)

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港式点心 HONG KONG DIM SUM



蒸蒸日上 Steamed Dim Sum



A1 鱼子蒸烧卖皇 
Pork Dumpling "Siew Mai" (3pc)
\$7.90



A2 晶莹鲜虾饺 
Prawn Dumpling "Ha Kao" (3pc)
\$7.90



A3 蒜香蒸排骨
Spare Rib with Minced Garlic
\$6.90



A4 红油抄手 
Pork Wonton in Chilli Vinaigrette (5pc)
\$8.90



A5 豉汁蒸凤爪
Chicken Claw with Black Bean Sauce
\$6.90



A6 蚝皇叉烧包
BBQ Honey Pork Bun (3pc)
\$7.90



A7 上海小笼包
Xiao Long Bao (4pc)
\$7.60



A8 猪仔奶黄流沙包
Salted Egg Yolk Lava Piggy Bun (3pc)
\$8.30



A9 虫草花青龙菜饺 
Cordyceps Flower and Chinese Chive Dumpling (3pc)
\$8.90



A10 香滑黑糖马来糕
Black Sugar Sponge Cake
\$5.60



A11 珍珠糯米鸡 
Glutinous Rice with Chicken wrapped in Lotus Leaf
\$6.30

煎焗美点 Fried & Baked Dim Sum



A12 芹香脆肉萝卜角
Crispy Radish Pastry with
Celery and Bacon (3pc)
\$6.90



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 三丝春卷
Crispy Vegetable
Spring Roll (3pc)
\$6.60



A18 蜜汁叉烧酥
Baked BBQ
Pork Pastry (3pc)
\$8.90



A19 黄金蛋挞圈
Baked Mini Egg Tart (3pc)
\$6.90

肠粉 Rice Roll



A20 香港车仔街边肠粉
H.K. Street Style Steamed Rice Roll
with Sweet and Peanut Sauce
\$6.30



A21 炸两肠粉
Steamed Rice Roll with
Dough Fritter Filling
\$6.90



A22 叉烧蒸肠粉
Steamed Rice Roll with
BBQ Pork Filling
\$7.90



A23 鲜虾蒸肠粉
Steamed Rice Roll with
Fresh Prawn Filling
\$8.90



A24 金网双宝肠粉圈
Steamed Duo Crispy Rice Roll
with Prawn Filling and Black
Truffle Mushroom Filling
\$11.90

香滑生滚粥

CONGEE



B7 荔湾艇仔粥 香
Ting Zai Style Congee
\$11.90



B1 鲜虾球粥
Fresh Prawn Congee
\$11.90



B2 鱼片粥
Sliced Fish Congee
\$11.90



B3 状元及第粥
Mixed Pig's Organ Congee
\$11.90



B4 爽滑肉丸粥
Handmade Meatball Congee
\$11.90



B5 皮蛋肉丝粥
Century Egg and Shredded Pork Congee
\$9.90



B6 北菇鸡球粥
Sliced Chicken and Mushroom Congee
\$10.90



B8 生滚牛肉粥
Sliced Beef Congee
\$12.90



B9 双拼粥*
Duo Combination Congee
\$12.90



B10 三拼粥*
Trio Combination Congee
\$13.30

* 材料选择 SELECTION OF INGREDIENT:

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

B11 生滚明火粥
Plain Congee
\$5.30

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 |
|--------------------|----------------------------|---|

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



C1

招牌鲜虾双宝云吞水饺面
(汤/捞)(含猪肉) 猪

Signature Jumbo Prawn Wonton
and Dumpling Noodle (5pc) (Soup/Dry)
(Contains Pork)

\$12.90

广东面

H.K. NOODLE



C2

鲜虾云吞面
(汤/捞)(含猪肉) 猪

Jumbo Prawn Wonton Noodle (5pc)
(Soup/Dry) (Contains Pork)

\$12.90



C3

凤凰水饺面
(汤/捞)(含猪肉) 猪

Prawn Dumpling Noodle
(4pc) (Soup/Dry) (Contains Pork)

\$12.90



C4

柱候牛腩牛筋面 (汤/捞)

Stewed Beef Brisket and
Tendon Noodle (Soup/Dry)

\$16.30



C5

柱候牛腩面 (汤/捞)

Stewed Beef Brisket Noodle
(Soup/Dry)

\$16.30



C6

香辣鲜虾云吞捞面
(含猪肉) 猪

Spicy Jumbo Prawn Wonton Noodle
(5pc) (Dry) (Contains Pork)

\$12.90



C7

叉烧鲜虾云吞捞面
(含猪肉) 猪

Jumbo Prawn Wonton with BBQ Pork
Noodle (3pc) (Dry) (Contains Pork)

\$12.90



C8

虾籽捞面

Shrimp Roe Noodle (Dry)

\$7.90



C9

香辣牛腩面
(汤/捞) 猪

Spicy Braised Beef Brisket Noodle
(Soup/Dry)

\$16.50



C10

香辣牛腩牛筋面
(汤/捞) 猪

Spicy Braised Beef Brisket and
Tendon Noodle (Soup/Dry)

\$16.50

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.

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.

D1 海皇一品菠菜羹

Supreme Spinach
Thick Soup with Seafood
\$15.30 每位 / Per Person



 CHEF'S RECOMMENDATION

 SPICY



MAY CONTAIN FISH BONE



CONTAINS PRAWN

D2 海鲜酸辣汤 
Hot and Spicy Soup with Seafood
\$10.30 每位 / Per Person



D3 清炖鸡汤
Double-boiled Superior Chicken Soup
\$13.30 每位 / Per Person



D4 西洋菜炖排骨汤
Double-boiled Pork Rib Soup with Watercress
\$14.30 每位 / Per Person



D5 招牌鲜虾云吞汤 (含猪肉) 
Signature Canton Jumbo Prawn
Wonton Soup (6pc) (Contains Pork)
\$13.90



D6 凤凰水饺汤 (含猪肉) 
Prawn Dumpling Soup (5pc) (Contains Pork)
\$13.90

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！



✿ H.K. ROAST FARE ✿
港式烧味

E1

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



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E2

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



E3

脆皮烧腩肉

Crackling Pork Belly

\$18.90



E4

秘制西班牙黑猪肉叉烧

Charred Honey BBQ Spanish Iberico Pork
with Honey Sauce

\$17.90

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

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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.



F1

百花沙律油条 

Deep-fried Dough Fritter stuffed with Prawn Paste

\$14.90



F2 脆皮椒盐豆腐
Crisp-fried Tofu with Salt and Pepper
\$12.90



F3 酥炸咸蛋鱼皮
Crisp-fried Fish Skin with Salted Egg Yolk
\$13.90



F4 陈醋云耳海蜇丝
Shredded Jellyfish and Black Fungus
in Vinaigrette
\$12.90



F5 XO酱炒萝卜糕 🌶️🐟
Wok-fried Carrot Cake in XO Sauce
\$12.90



F6 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！

G1

虾酱火腩豆腐煲 围

Braised Tofu with Shrimp Paste and
Pork Belly in Claypot

\$20.90

 CHEF'S RECOMMENDATION

 SPICY

 MAY CONTAIN FISH BONE

 CONTAINS PRAWN



G2 京都排骨王
Imperial Sweet and Sour Pork Rib
\$18.90



G3 咕嚕肉
Sweet and Sour Pork
\$17.90



G4 虾酱猪颈肉 油麦菜煲
Stir-fried Tender Pork Collar
with Shrimp Paste and
Lettuce in Claypot
\$19.90



G5 猪颈肉啫有机野菜花 
Stir-fried Pork Collar with Organic Cauliflower
\$19.90



G6 京葱炒猪颈肉
Stir-fried Pork Collar with Spring Onion
\$19.90

G7 姜葱炒肥牛
Stir-fried Sliced Marbled
Beef with Ginger and
Spring Onion
\$22.90



G8 黑椒炒肥牛🔪
Stir-fried Sliced Marbled
Beef with Black Pepper
\$22.90





G9 宫保鸡柳
Stir-fried Gong Bao
Chicken Fillet
\$17.90



G10 豉椒鸡柳
Stir-fried Chicken Fillet with
Black Bean Sauce
\$17.90



G11 鱼香茄子鸡粒豆腐煲
Braised Diced Chicken
and Eggplant with Tofu
and Salted Fish in Claypot
\$18.90



G12 黑白胡椒粉丝虾煲 圈 刀 叉
Stewed Prawn and Vermicelli with
Black and White Pepper in Claypot
\$29.90



G13 虾仁麻婆豆腐 刀 叉
Mapo Tofu with Prawn
\$18.90



G14 沙律虾球 
Crisp-fried Prawn
tossed with Salad Sauce
\$26.90



G15 芥末虾球 
Crisp-fried Prawn
tossed with Wasabi Mayonnaise
\$26.90



G16 咸蛋虾球 
Crisp-fried Prawn
tossed with Salted Egg Yolk
\$26.90



G17 芦笋炒虾球 
Stir-fried Prawn with Asparagus
\$26.90



G18 蒜蓉粉丝蒸虾 
Steamed Prawn and Vermicelli with Minced Garlic
\$29.90

G19

师傅蒸鲮鱼 🐟 🐟

Steamed Flounder with Minced Garlic
and Chilli in Superior Soya Sauce

\$27.90



G20

脆姜丝油浸鲮鱼 🐟 🐟

Crisp-fried Flounder with
Crispy Ginger

\$27.90



G21

港蒸鲮鱼 🐟 🐟

Steamed Flounder in Hong Kong Style

\$27.90



G22 姜葱炒鱼片
Stir-fried Sliced Fish with
Ginger and Spring Onion
\$20.90



G23 豉椒炒鱼片
Stir-fried Sliced Fish with Black Bean Sauce
\$20.90



G24 蒜子火腩鱼腐焖鲮鱼
Braised Flounder with Pork Belly,
Fish Tofu and Garlic
\$27.90

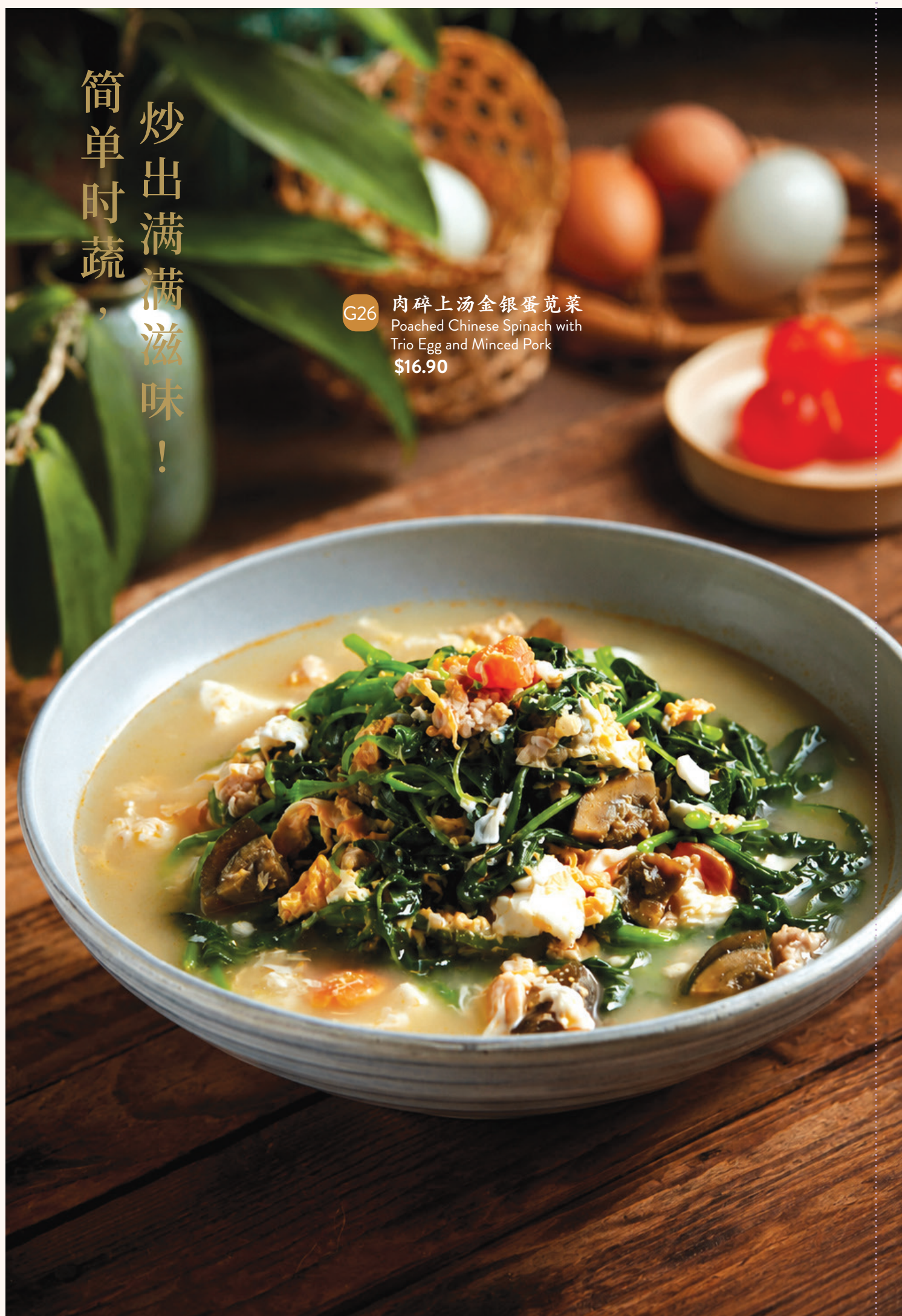


G25 顺德鱼腐焖津白菜
Braised Shunde Fish Tofu with
Tianjin Cabbage in Claypot
\$25.90

简单时蔬，
炒出满满滋味！

G26

肉碎上汤金银蛋苋菜
Poached Chinese Spinach with
Trio Egg and Minced Pork
\$16.90





G27 小香港小炒皇
Stir-fried Assorted Vegetable
\$19.90



G28 榄菜四季豆
Stir-fried French Bean with Minced Pork
and Preserved Olive Vegetable
\$15.90



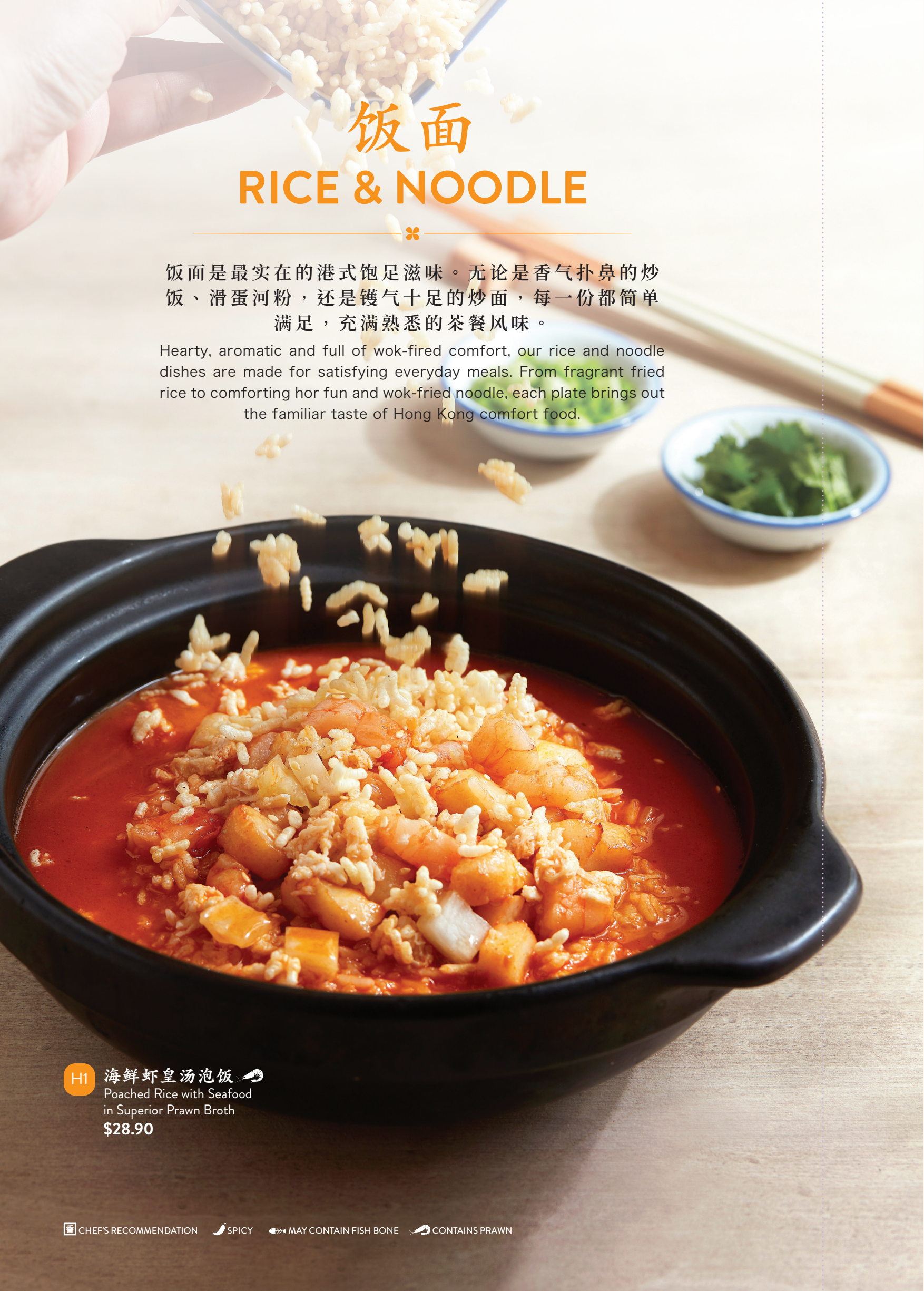
G29 蒜蓉炒芥兰
Stir-fried Kai Lan
with Minced Garlic
\$15.90



G30 清炒油麦菜
Stir-fried Local Lettuce
\$14.90



G31 蒜蓉炒菠菜
Stir-fried Spinach with Minced Garlic
\$14.90



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.

H1 海鲜虾皇汤泡饭 
Poached Rice with Seafood
in Superior Prawn Broth
\$28.90



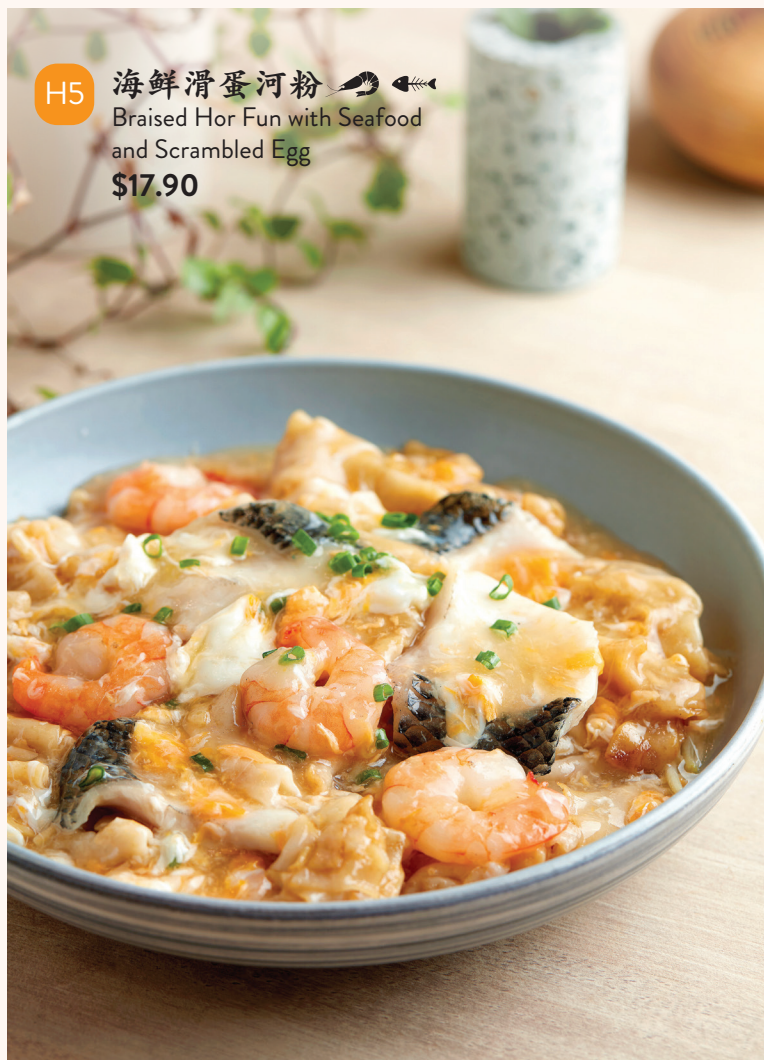
H2 扬州炒饭 
Yang Zhou Fried Rice
\$14.90



H3 咸鱼鸡粒炒饭 
Fried Rice with Salted Fish and Diced Chicken
\$14.90



H4 蛋炒饭
Egg Fried Rice
\$9.90



H5 海鲜滑蛋河粉 
Braised Hor Fun with Seafood
and Scrambled Egg
\$17.90



H6 干炒牛肉河
Wok-fried Hor Fun with Sliced Beef
\$16.90



H7 剁椒肉丝酸辣米粉 
Hot and Sour Shredded Pork Bee Hoon with Pickled Chilli
\$16.90



H8 叉烧豉油皇炒面
Wok-fried Noodle with BBQ Pork
in Superior Dark Soya Sauce
\$16.90



H9 家乡炒面线
Wok-fried Traditional Hometown Vermicelli
\$16.90



H10 虾籽焖伊面
Stewed Ee-Fu Noodle
with Shrimp Roe
\$16.90

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.



J1

杨枝甘露

Mango Purée with Sago and Pomelo

\$5.90

J2

桂花糕

Osmanthus Cake

\$5.90



J3

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.



J4 银耳炖桃胶 (热/冷)
Double-boiled Peach Resin (Hot/Cold)
\$5.90



J5 芒果布丁
Chilled Mango Pudding
\$6.90

K1	至尊奶茶 (热/冷) Milk Tea (Hot/Cold)	\$3.90 (热) 每杯 Per Glass \$4.60 (冷) 每杯 Per Glass
K2	鲜柠檬蜜糖水 (热/冷) Fresh Honey Lemon (Hot/Cold)	\$3.90 每杯 Per Glass
K3	柠檬西洋菜蜜 (热/冷) Watercress Honey Lemon Drink (Hot/Cold)	\$3.90 每杯 Per Glass
K4	薏米水 (热/冷) Barley (Hot/Cold)	\$3.20 每杯 Per Glass
K5	马蹄水 (热/冷) Water Chestnut (Hot/Cold)	\$3.20 每杯 Per Glass
K6	港式冻柠茶 Ice Lemon Tea	\$3.90 每杯 Per Glass
K7	柠梅清露 Chilled Plum Lemonade	\$3.20 每杯 Per Glass
K8	豆浆 (热/冷) Soy Milk (Hot/Cold)	\$3.20 每杯 Per Glass
K9	可乐 Coke	\$3.60 每罐 Per Can
K10	零度可乐 Coke Zero	\$3.60 每罐 Per Can
K11	雪碧 Sprite	\$3.60 每罐 Per Can
K12	瓶装食用水 Bottled Drinking Water	\$2.30 每瓶 Per Bottle
K13	虎牌啤酒 Tiger Beer	\$9.00 每罐 Per Can
K14	糯米沱普洱茶 Glutinous Rice Pu-Erh Tea	\$2.50 每位 Per Person
K15	菊普茶 Chrysanthemum Pu-Erh 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*

