



樂天經典

PARADISE CLASSIC

新马风味 · 传统手艺

At Paradise Classic, we bring people together through the heartwarming comfort of Zi Char dishes – a timeless tradition where family and friends gather, sharing hearty meals. With every dish, our expert culinary team captures the essence of Singaporean and Malaysian flavours, expertly elevating them through traditional cooking techniques that is infused with wok hei – the distinct smoky aroma imparted through stir-frying over high heat.

Here, you'll find yourself transported back to the nostalgic taste of Chinese dishes, where every meal is more than just food; it's a journey to cherished memories and familiar comforts. Whether it's a sizzling plate of stir-fried seafood, tender meats, or vibrant vegetables, every dish is prepared with care and passion, bringing the best of both Singapore and Malaysia to your table.

在樂天经典，我们通过经典的自家菜，将家人和朋友聚集在一起，围坐一桌，共享丰盛的美食与欢声笑语。每一道菜，都是我们专业厨师团队用心呈现的新马风味，通过传统的烹饪技艺，将每一口带有独特的“锅气”——那股在热锅高温翻炒才能呈现的烟熏香气。

在这里，每一顿饭不仅仅是食物，它是一次回到经典中餐的美味之旅，是对温馨回忆的深情怀念。不论是热腾腾的海鲜炒菜、鲜嫩的肉类，还是色彩斑斓的蔬菜，每道菜都承载着对美味的深情与对家的记忆，将新马两地的精髓带到您的餐桌上。

古早新马风味

# 精选招牌

## SIGNATURE DISHES

A1

虾汤大虾滑河粉  
Braised Big Prawn Hor Fun  
with Prawn Broth  
\$14.30 | \$21.90  
Regular (例) | Large (大)

E7

芋头焖扣肉  
Stewed Pork Belly  
with Taro  
\$16.90  
Per Portion (每份)

A8

古早大禄面  
KL Style Hokkien Mee "Dai Lok Mee"  
\$13.30 | \$20.50  
Regular (例) | Large (大)

A4

三楼米粉  
Pan-fried San Lou Bee Hoon  
\$13.30 | \$20.90  
Regular (例) | Large (大)

E1

脆脆咕佬肉  
Crispy Sweet and Sour Pork  
\$16.90 | \$26.90  
Regular (例) | Large (大)

E4

参峇花腩肉  
Stir-fried Pork Belly with Sambal  
\$16.90 | \$26.90  
Regular (例) | Large (大)

图片只供参考。价格未包括服务费(堂食)与消费税。  
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# 饭粉面 RICE & NOODLE

**A1** 虾汤大虾滑河粉  
 Braised Big Prawn Hor Fun  
 with Prawn Broth  
 \$14.30 | \$21.90  
 Regular (例) | Large (大)



**A4** 三楼米粉  
 Pan-fried San Lou Bee Hoon  
 \$13.30 | \$20.90  
 Regular (例) | Large (大)



**A2** 虾汤大虾焖米粉  
 Stewed Big Prawn Bee Hoon  
 with Prawn Broth  
 \$14.30 | \$21.90  
 Regular (例) | Large (大)



**A3** 猪手焖米粉  
 Braised Bee Hoon with  
 Pork Trotter in Claypot  
 \$14.30 | \$21.90  
 Regular (例) | Large (大)



**A5** 古早鱼香老鼠粉  
 Braised Silver Needle Noodle  
 with Prawn and Salted Fish in Claypot  
 \$14.30 | \$21.90  
 Regular (例) | Large (大)



**A6** 海鲜滑蛋河粉  
 Braised Hor Fun with  
 Assorted Seafood  
 \$13.30 | \$20.90  
 Regular (例) | Large (大)



**A7** 海鲜滑蛋什锦米粉  
 Braised Bee Hoon with  
 Assorted Seafood  
 \$13.30 | \$20.90  
 Regular (例) | Large (大)



**每日全天外加饮料特惠**  
 DAILY, ALL DAY DRINKS TOP-UP SPECIAL

凡点任何一道饭粉面  
 WITH EVERY ORDER  
 OF RICE & NOODLE

**+\$1.80**

可选一杯冷饮  
 CHOICE OF  
 ONE BEVERAGE



AVAILABLE FOR  
 DINE-IN ONLY.



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**A8 古早大禄面**  
 KL Style Hokkien Mee "Dai Lok Mee"  
 \$13.30 | \$20.50  
 Regular (例) | Large (大)



**A9 海鲜马来面**  
 Seafood Mee Goreng  
 \$13.30 | \$20.90  
 Regular (例) | Large (大)



**A10 海鲜干炒河粉**  
 Stir-fried Hor Fun  
 with Assorted Seafood  
 \$13.30 | \$20.90  
 Regular (例) | Large (大)



**A11 干炒牛河**  
 Stir-fried Hor Fun  
 with Sliced Beef  
 \$13.30 | \$20.90  
 Regular (例) | Large (大)



**A12 虾味鱼子虾球炒饭**  
 Prawn-infused Ebiko  
 Prawn Fried Rice  
 \$14.30 | \$21.90  
 Regular (例) | Large (大)



**A13 鸡丁银芽炒饭**  
 Diced Chicken with  
 Beansprout Fried Rice  
 \$11.30 | \$17.90  
 Regular (例) | Large (大)



**A15 扬州炒饭**  
 Yangzhou Fried Rice  
 \$11.30 | \$17.90  
 Regular (例) | Large (大)



**A14 香酥猪扒蛋炒饭**  
 Egg Fried Rice with  
 Crispy Pork Chop  
 \$13.50  
 Regular (例)



**A16 粒粒香白米饭** \$1.50  
 Fragrant White Rice per bowl (每碗)

**每日全天下加饮料特惠**  
 DAILY, ALL DAY DRINKS TOP-UP SPECIAL

凡点任何一道饭粉面  
 WITH EVERY ORDER  
 OF RICE & NOODLE

**+\$1.80** 可选一杯冷饮  
 CHOICE OF  
 ONE BEVERAGE



AVAILABLE FOR  
 DINE-IN ONLY.



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汤 SOUP



**B1** 药材炖醉土鸡汤  
Double-boiled Drunken Kampong  
Chicken Soup with Chinese Herb  
**\$27.90**  
Per Pot (每盅)

**B2** 清炖土鸡汤  
Double-boiled Kampong  
Chicken Soup  
**\$26.90**  
Per Pot (每盅)



**B3** 干贝冬瓜排骨汤  
Double-boiled Conpoy and Winter  
Melon Spare Rib Soup  
**\$27.90**  
Per Pot (每盅)



小食 APPETISER



**C1** 招牌扣肉包  
Stewed Pork Belly served  
with Lotus Bun  
**\$4.20**  
Per piece (每件)  
min. order of 2pc  
(最少2件)

**C2** 香脆虾枣  
Crispy Prawn Roll  
**\$13.30**  
Per Portion (每份)



**C3** 香酥猪扒  
Crispy Pork Chop  
**\$10.90**  
Per Portion (每份)



**C4** 咸蛋鱼皮  
Crisp-fried Salted  
Egg Yolk Fish Skin  
**\$12.90**  
Per Portion (每份)



# 豆腐与蛋 TOFU & EGG

**D1** 菜香铁板豆腐  
Hot Plate Tofu with Preserved  
"Cai Xin" and Minced Pork  
**\$16.30**  
Per Portion (每份)



**D4** 阿婆番茄炒蛋  
Grandma's Scrambled Egg  
with Tomato  
**\$11.90**  
Per Portion (每份)



**D2** 砂锅豆腐虾  
Braised Tofu with  
Prawn in Claypot  
**\$17.90**  
Per Portion (每份)



**D3** 丝瓜豆腐  
Braised Tofu  
with Luffa Gourd  
**\$15.90**  
Per Portion (每份)



**D5** 阿婆苦瓜炒蛋  
Grandma's Scrambled Egg  
with Bitter Gourd  
**\$11.90**  
Per Portion (每份)



**D6** 阿婆虾仁煎蛋  
Grandma's Prawn Omelette  
**\$11.90**  
Per Portion (每份)



肉类 MEAT & POULTRY

E1 脆脆咕佬肉  
Crispy Sweet and Sour Pork  
\$16.90 | \$26.90  
Regular (例) | Large (大)



“ The homemade sweet and sour sauce was tangy without being too artificially sweet ”

“ Singapore's 10 Best Sweet & Sour Pork ”

“ Its incredibly crispy exterior. When I bit into it, there was an audible crunch! ”



E2 南乳炸花肉  
Crispy Fermented Beancurd Pork Belly  
\$15.90 | \$25.90  
Regular (例) | Large (大)



E3 排骨王  
Imperial Pork Rib  
\$16.90 | \$26.90  
Regular (例) | Large (大)



辣 Spicy



含有虾 Contains Prawn

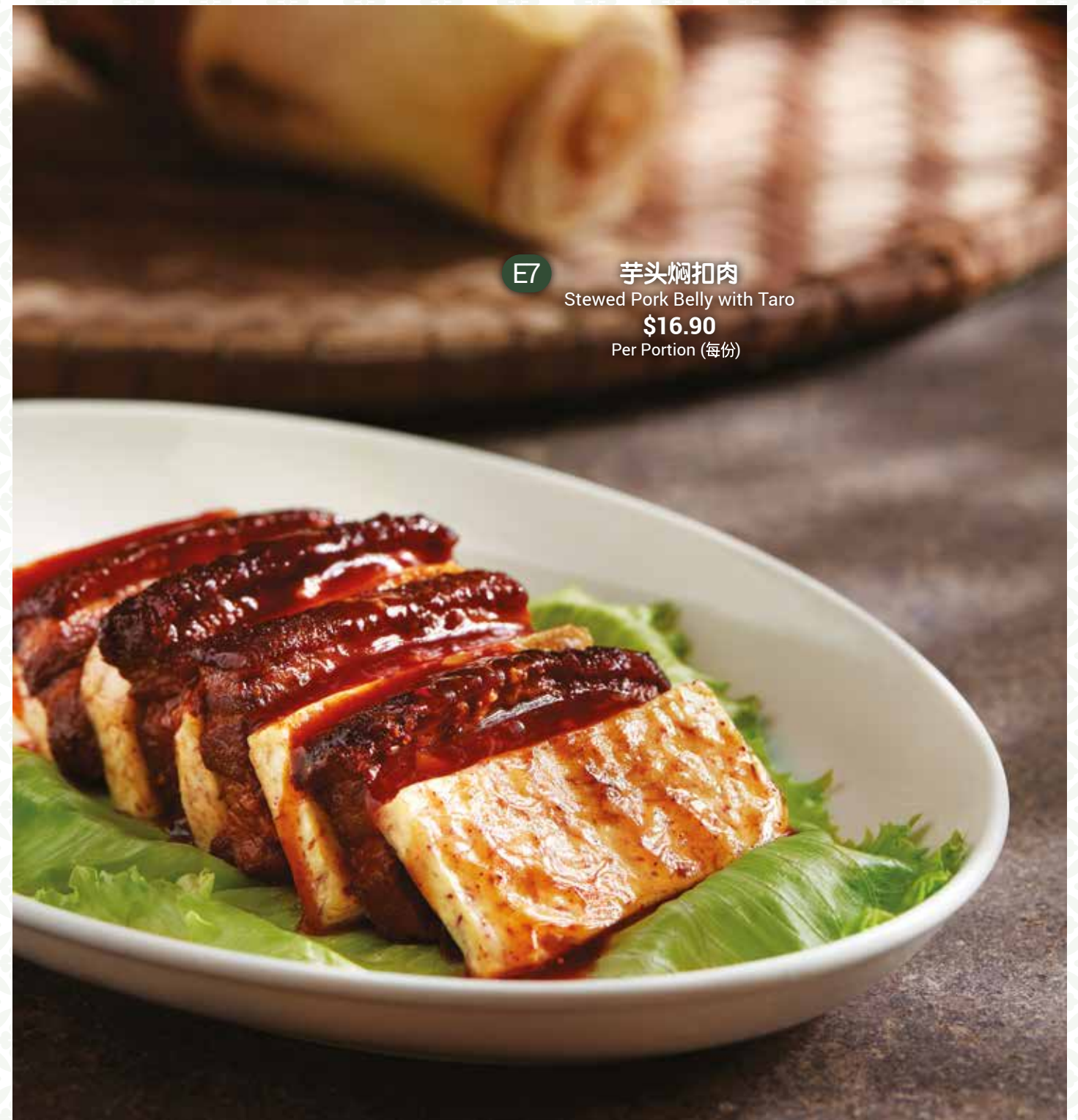


可能含鱼骨 May Contain Fish Bone

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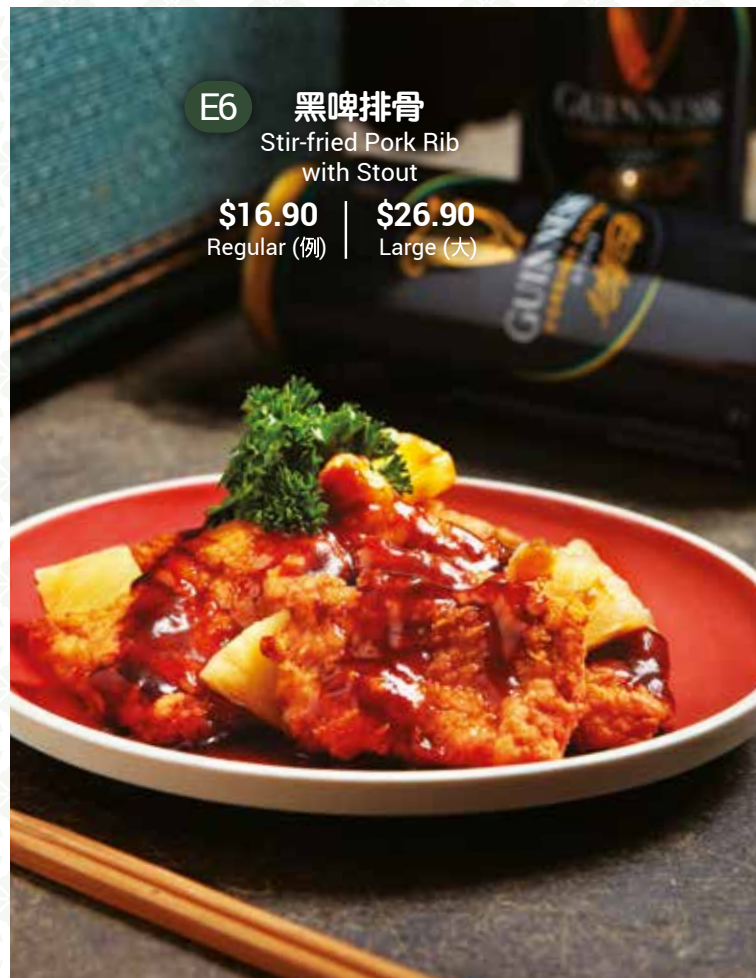
**E4** 参峇花腩肉  
Stir-fried Pork Belly with Sambal  
\$16.90 | \$26.90  
Regular (例) | Large (大)



**E7** 芋头焖扣肉  
Stewed Pork Belly with Taro  
\$16.90  
Per Portion (每份)



**E5** 咸鱼花腩肉煲  
Braised Pork Belly  
with Salted Fish  
\$16.90 | \$26.90  
Regular (例) | Large (大)



**E6** 黑啤排骨  
Stir-fried Pork Rib  
with Stout  
\$16.90 | \$26.90  
Regular (例) | Large (大)



**E8** 咸蛋蒸肉饼  
Steamed Minced Pork  
with Salted Egg Yolk  
\$12.90  
Per Portion (每份)



**E9** 咸鱼蒸肉饼  
Steamed Minced Pork  
with Salted Fish  
\$12.90  
Per Portion (每份)

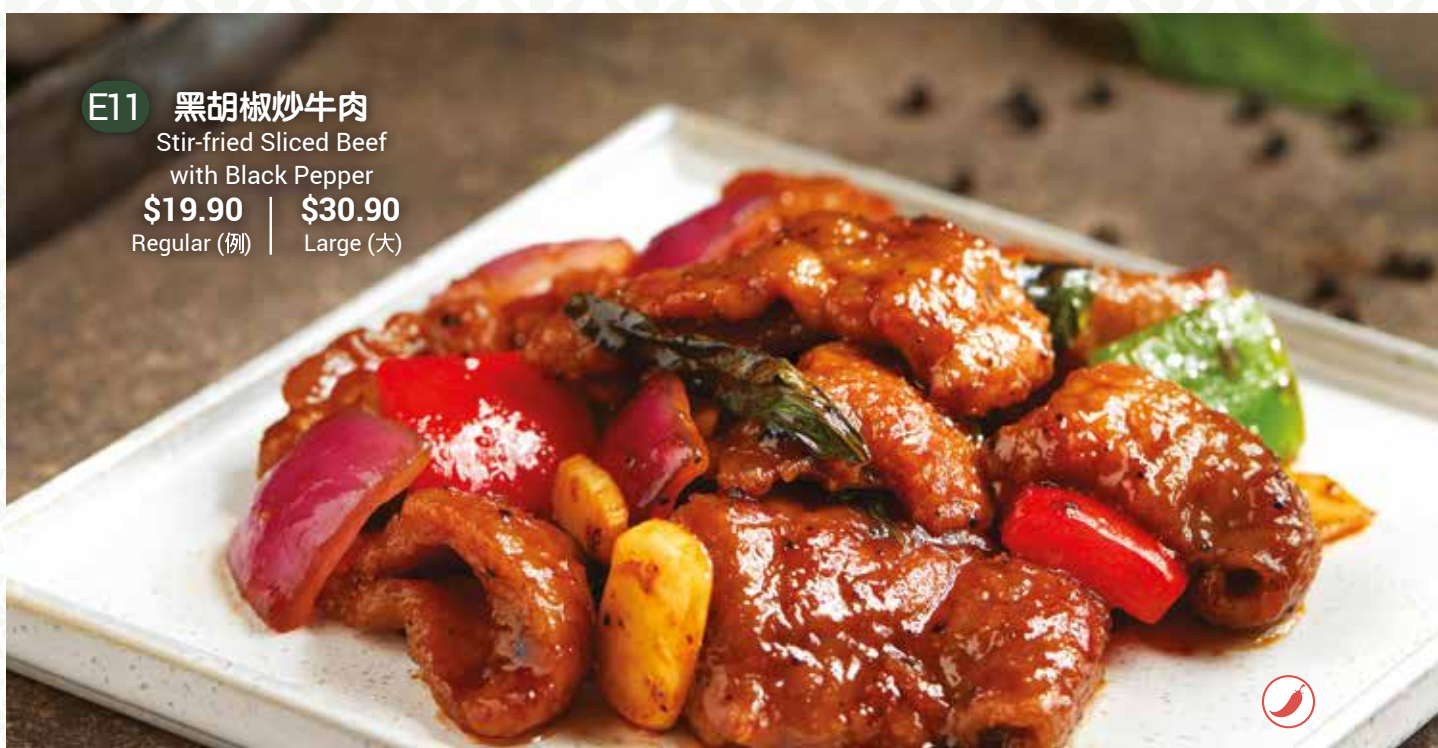




**E10** 姜葱炒牛肉  
Stir-fried Sliced Beef  
with Ginger and Spring Onion  
\$19.90 | \$30.90  
Regular (例) | Large (大)



**E12** 姜葱炒鸡柳  
Stir-fried Chicken Fillet  
with Ginger and Spring Onion  
\$16.90 | \$26.90  
Regular (例) | Large (大)



**E11** 黑胡椒炒牛肉  
Stir-fried Sliced Beef  
with Black Pepper  
\$19.90 | \$30.90  
Regular (例) | Large (大)



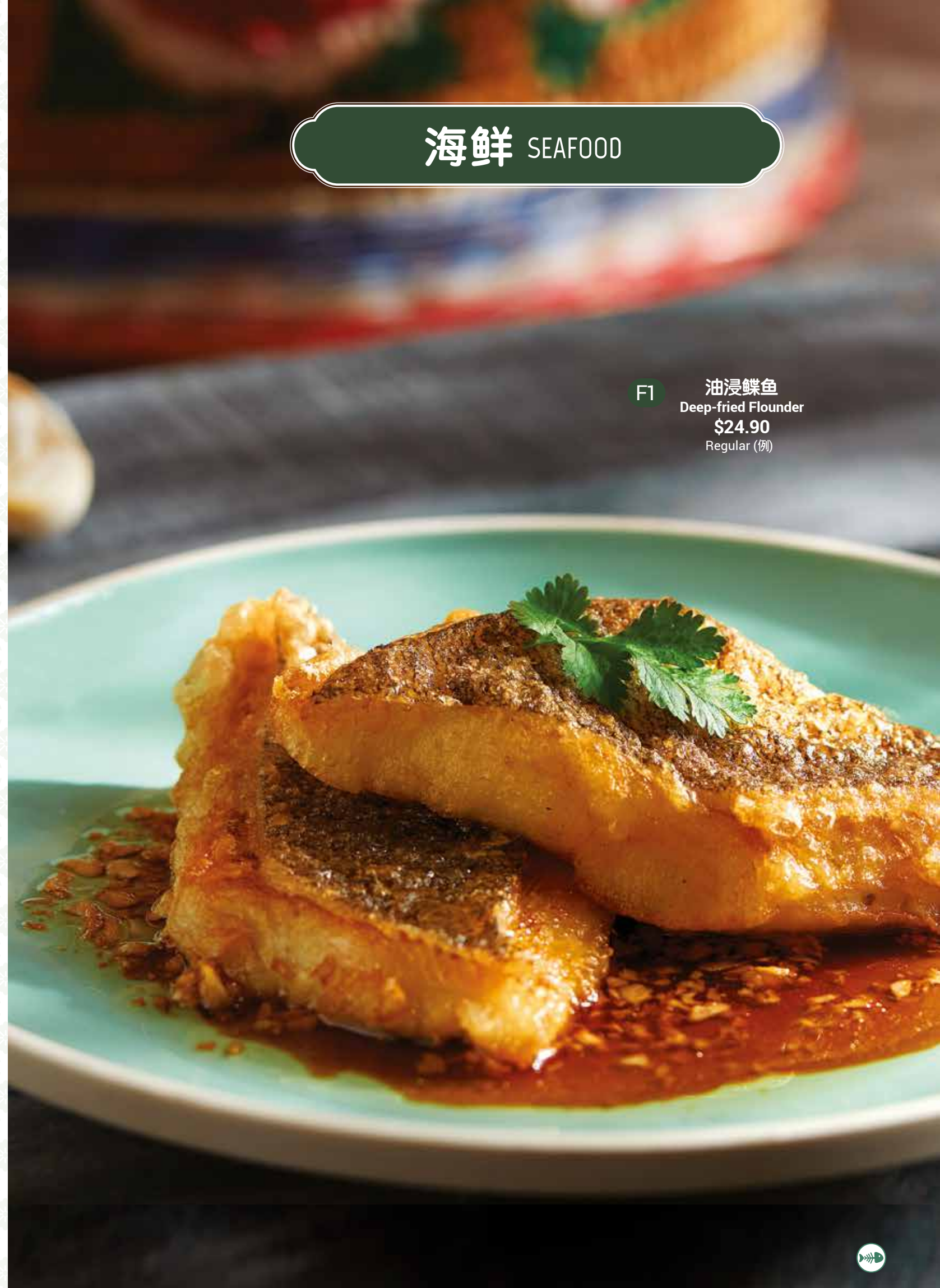
**E13** 甘香鸡柳  
Stir-fried Chicken Fillet  
with Spicy Curry Sauce  
\$16.90 | \$26.90  
Regular (例) | Large (大)

**E14 甘榜葱油蒸鸡**  
 Steamed Kampong  
 Chicken in Scallion Oil  
**\$19.90** | **\$38.90**  
 Regular (半只) | Large (一只)



**海鲜 SEAFOOD**

**F1 油浸鲈鱼**  
 Deep-fried Flounder  
**\$24.90**  
 Regular (例)



**E15 宫保鸡柳**  
 Kung Pao  
 Chicken Fillet  
**\$16.90** | **\$26.90**  
 Regular (例) | Large (大)



**E16 脆皮虾酱鸡**  
 Crisp-fried Shrimp  
 Paste Chicken  
**\$16.90** | **\$26.90**  
 Regular (例) | Large (大)



**F2** 清蒸鲽鱼  
Steamed Flounder  
in Hong Kong Style  
\$24.90  
Regular (例)



**F5** 芥末虾球  
Crisp-fried Prawn tossed  
with Wasabi Mayonnaise  
\$24.30 | \$36.90  
Regular (例) | Large (大)



**F6** 黄金咸蛋虾球  
Crisp-fried Salted  
Egg Yolk Prawn  
\$24.30 | \$36.90  
Regular (例) | Large (大)



**F7** 沙律虾球  
Crisp-fried  
Prawn tossed  
with Mayonnaise  
\$24.30 | \$36.90  
Regular (例) | Large (大)



**F3** 姜葱炒鱼片  
Stir-fried Sliced Fish  
with Ginger and Spring Onion  
\$19.90 | \$30.90  
Regular (例) | Large (大)



**F4** 酸甜鱼片  
Sweet and Sour  
Sliced Fish  
\$19.90 | \$30.90  
Regular (例) | Large (大)



**F8** 辣椒螃蟹酱炒虾球  
Stir-fried Prawn  
with Chilli Crab Sauce  
\$24.30 | \$36.90  
Regular (例) | Large (大)



# 蔬菜 VEGETABLE

**G1 金银蛋苋菜**  
Poached Chinese Spinach with Egg Trio in Superior Stock  
\$16.90 | \$26.90  
Regular (例) | Large (大)



**G4 马来风光**  
Sambal Kang Kong  
\$14.90 | \$23.30  
Regular (例) | Large (大)



**G5 蒜蓉奶白菜**  
Stir-fried Baby Cabbage with Garlic  
\$15.90 | \$24.90  
Regular (例) | Large (大)



**G6 泰式空心菜**  
Thai Style Stir-fried Kang Kong  
\$14.90 | \$23.30  
Regular (例) | Large (大)



**G2 咸鱼青龙菜**  
Stir-fried Chinese Chive with Salted Fish  
\$16.90 | \$26.90  
Regular (例) | Large (大)



**G3 蒜蓉西兰花**  
Stir-fried Broccoli with Garlic  
\$15.90 | \$24.90  
Regular (例) | Large (大)



## 甜品 DESSERT

**H1 酸柑香茅冻 (冷)**  
Lemongrass Jelly  
with Lemonade (chilled)  
**\$3.90**  
Per Portion (每份)



**H2 龙眼杏仁豆腐 (冷)**  
Almond Jelly  
with Longan (chilled)  
**\$3.90**  
Per Portion (每份)



**H3 蜜瓜西米露 (冷)**  
Honeydew Sago (chilled)  
**\$3.90**  
Per Portion (每份)



## 饮料 BEVERAGE

**J1 自制冰糖酸柑水 (冷)**  
Homemade  
Calamansi (chilled)  
**\$3.20**  
Per Glass (每杯)

**J2 薏米水 (温/冷)**  
Barley (warm/chilled)  
**\$3.20**  
Per Glass (每杯)

**J3 荔枝茶 (冷)**  
Lychee Tea (chilled)  
**\$3.80**  
Per Glass (每杯)

**J4 柠檬茶 (冷)**  
Lemon Tea (chilled)  
**\$3.20**  
Per Glass (每杯)

**J5 可乐**  
Coke **\$3.50** Per Can (每罐)

**J9 苹果汁**  
Fruit Tree  
Apple Juice **\$3.50** Per Bottle (每瓶)

**J6 零度可乐**  
Coke Zero **\$3.50** Per Can (每罐)

**J10 瓶装食用水**  
Bottled Drinking  
Water **\$2.20** Per Bottle (每瓶)

**J7 雪碧**  
Sprite **\$3.50** Per Can (每罐)

**J11 糯米沱普洱茶**  
Glutinous Rice  
Pu-Erh Tea **\$2.30** Per Person (每位)

**J8 虎牌啤酒**  
Tiger Beer **\$9.00** Per Can (每罐)



辣  
Spicy



含有虾  
Contains Prawn



可能含鱼骨  
May Contain Fish Bone

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## 套餐A SET MENU

**\$108** ( 3-4 persons )

干贝冬瓜排骨汤  
Double-boiled Conpoy and  
Winter Melon Spare Rib Soup

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

甘榜葱油蒸鸡  
Steamed Kampong Chicken  
in Scallion Oil

蒜蓉西兰花  
Stir-fried Broccoli with Garlic

猪手焖米粉  
Braised Bee Hoon with  
Pork Trotter in Claypot

蜜瓜西米露 (冷)  
Honeydew Sago (chilled)



## 套餐B SET MENU

**\$188** ( 5-6 persons )

药材炖醉土鸡汤  
Double-boiled Drunken Kampong  
Chicken Soup with Chinese Herb

酸甜鱼片  
Sweet and Sour Sliced Fish

沙律虾球  
Crisp-fried Prawn  
tossed with Mayonnaise

芋头焖扣肉  
Stewed Pork Belly with Taro

丝瓜豆腐  
Braised Tofu with Luffa Gourd

扬州炒饭  
Yangzhou Fried Rice

酸柑香茅冻 (冷)  
Lemongrass Jelly with  
Lemonade (chilled)



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

## 套餐C SET MENU

**\$298** ( 8-10 persons )

清炖土鸡汤  
Double-boiled Kampong  
Chicken Soup

油浸鲈鱼  
Deep-fried Flounder

沙律虾球和黄金咸蛋虾球双拼  
Duo Platter:  
Crisp-fried Prawn tossed with Mayonnaise,  
Crisp-fried Salted Egg Yolk Prawn

黑啤排骨  
Stir-fried Pork Rib with Stout

菜香铁板豆腐  
Hot Plate Tofu with Preserved  
"Cai Xin" and Minced Pork

金银蛋苋菜  
Poached Chinese Spinach with Egg Trio  
in Superior Stock

虾味鱼子虾球炒饭  
Prawn-infused Ebiko Prawn Fried Rice

龙眼杏仁豆腐 (冷)  
Almond Jelly with Longan (chilled)



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



## 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.

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*Serving you from more than 150 restaurants globally  
across multiple dining concepts*

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