



Immerse in the imperial culture and savour exquisite flavours  
from Northern and Southern China at Paradise Dynasty.

Capturing the finer points of bygone eras in contemporary style,  
delve into the legend of Xiao Long Bao as we pay tribute to the time-honoured  
delicacy with eight types of Xiao Long Bao. Touted as a world's first, our Xiao Long Bao  
comes in never-tried-before flavours like crab roe, cheese, garlic, Korean kimchi,  
Szechuan and the king among kings – foie gras and black truffle.

Be awed by the experience, the refreshing take on delicacies, and  
the warm and inviting dining ambience at Paradise Dynasty.

沉浸于皇朝时代的帝国文化，品尝中国南北菜肴的精致口味。

樂天皇朝以现代的风格中捕捉中国皇朝时代的风貌。  
向历史悠久的小笼包致敬，我们制作了世界首创的精致  
八种独特口味小笼包，包括前所未有的蟹粉、芝士、蒜香、  
韩式泡菜、川味以及顶级的鹅肝和黑松露口味。

创新佳肴及温馨舒适的用餐环境，打造出樂天皇朝  
不一般的感官与味觉盛宴。



# 皇朝小笼包的特色

Distinctive Features of our Xiao Long Bao

~ 每粒25克  
25 grams each

~ 汤汁饱满  
Immensely filled with broth

~ 巧手18折  
Delicate 18 folds

~ 皮薄如纸  
Intricately thin skin

~ 口感“Q”弹  
Springy texture

~ 汤汁清甜不油腻  
Non-oily delightful clear broth

每一笼小笼包出自

**艺术家之手**

An Artist's Masterpiece

招牌原味小笼包

Signature Original Xiao Long Bao



缤纷八色由天然食材提炼而成

Colours extracted from natural ingredients



A1

### 特色皇朝小笼包 (八色)

Specialty Dynasty Xiao Long Bao (8 flavours)

🍲 P 488 8 pcs / 粒

## 单味 小笼包

SINGLE FLAVOUR  
BASKET



A2



### 招牌原味小笼包

Signature Original  
Xiao Long Bao

P230 6 pc / 粒

P360 10 pc / 粒



### 川味小笼包

Szechuan  
Xiao Long Bao

P280 6 pc / 粒

P450 10 pc / 粒



A3



A4

### 蒜香小笼包

Garlic Xiao Long Bao

P280 6 pc / 粒

P450 10 pc / 粒

### 芝士小笼包

Cheese Xiao Long Bao

P280 6 pc / 粒

P450 10 pc / 粒



A5



A6



### 韩式泡菜小笼包

Korean Kimchi Xiao Long Bao

P330 6 pc / 粒

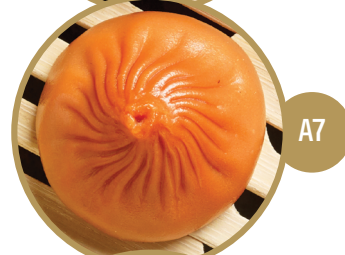
P540 10 pc / 粒

### 蟹粉小笼包

Crab Roe Xiao Long Bao

P330 6 pc / 粒

P540 10 pc / 粒



A7



A8

### 鹅肝小笼包

Foie Gras  
Xiao Long Bao

P380 6 pc / 粒

P620 10 pc / 粒

### 黑松露小笼包

Black Truffle  
Xiao Long Bao

P380 6 pc / 粒

P620 10 pc / 粒



A9

Photos are for illustration purposes only.  
All prices are VAT inclusive and subject to 10% service charge.



# 南北点

DIM SUM



B1

## 竹炭流沙包

Steamed Salted Egg Yolk Custard Lava Charcoal Bun

₱238 3 pcs / 粒





B2

**萝卜丝酥饼**  
Radish Pastry



**¥188** 3 pcs / 粒



B3

**上海生煎包**  
Pan-fried Shanghai Pork Bun

**¥168** 3 pcs / 粒



B4

**家乡蔬菜包**  
Steamed Vegetable Bun

**¥168** 3 pcs / 粒



B5

**芋泥小笼包**  
Yam Paste Xiao Long Bao

**¥280** 6 pcs / 粒  
**¥450** 10 pcs / 粒





B6

### 花蔬蒸饺

Steamed Vegetable  
Dumpling

₱230 6 pcs / 粒  
₱360 10 pcs / 粒



B7

### 淮扬三丝春卷

Crispy Vegetable Spring Roll

₱168 3 pcs / 粒



B8

### 红油抄手

Pork Dumpling in  
Hot Chilli Vinaigrette



₱238 6 pcs / 粒



B9

### 红油鲜虾猪肉抄手

Prawn and Pork  
Dumpling in  
Hot Chilli Vinaigrette



₱300 6 pcs / 粒





B10

### 讨喜豆沙包

Steamed Red Bean Paste Bun

₱238 3 pcs / 粒



B11

### 无锡鲜肉锅贴

Pan-fried Pork Dumpling

₱168 3 pcs / 粒



B12

### 三鲜鲜肉水饺

Poached Vegetable and Pork Dumpling

₱280 8 pcs / 粒



B13

### 刀切小馒头 (炸)

Chinese Bun (Deep-fried)

₱88 3 pcs / 粒



B14

### 刀切小馒头 (蒸)

Chinese Bun (Steamed)

₱88 3 pcs / 粒



# 汤类

SOUP



C1

清炖鸡汤

Double-boiled Chicken Soup



₱ 238 / 位





C2

### 海鲜酸辣汤

Seafood Hot and  
Sour Soup



¥198 / 位



C3

### 菜肉云吞猪骨汤

Vegetable and Pork Wonton  
in Signature Pork Bone Soup

¥288 6 pcs / 粒



C4

### 清炖菜胆排骨汤

Double-boiled Pork Rib  
with Cabbage Soup

¥238 / 位



C5

### 鲜虾猪肉云吞猪骨汤

Prawn and Pork Wonton  
in Signature Pork Bone Soup



¥360 6 pcs / 粒



# 凉菜

APPETISER



D1

心太软



Steamed Glutinous Rice stuffed in Red Dates

₱288 / 例





D2

### 芝麻酱油麦菜

Lettuce Roll with Homemade Sesame Sauce



¥328 / 例



D3

### 上海油焖笋

Stewed Bamboo Shoots in Oyster Sauce

¥288 / 例



D4

### 蒜香青瓜

Japanese Cucumber with Minced Garlic

¥188 / 例





D5

### 凉拌黑木耳

Black Fungus in Peppercorn Vinaigrette



¥288 / 例



D6

### 春雨拌绿蔬



Spinach and Vermicelli tossed with Vinaigrette



¥288 / 例



D7

### 松花皮蛋豆腐

Chilled Tofu with Century Egg

¥288 / 例





D8

### 捞拌海中宝

Jellyfish and Seafood in Vinaigrette

   P498 / 例



D9

### 四川夫妻肺片

Sliced Beef and Tripe in Spicy Szechuan Sauce

 P588 / 例



D10

### 香辣蒜泥白肉

Poached Pork with Spicy Garlic Sauce

 P388 / 例



# 经典热炒

HOT DISH



E1

京酱肉丝 

Stir-fried Shredded Pork in Black Bean Sauce  
served with Chinese Crêpe



₱588 / 例





E2

**蒜香排骨王**   
Deep-fried Garlic Pork Ribs

₱588 / 例



E3

**风味沙拉排骨**   
Deep-fried Pork Ribs  
tossed in Mayonnaise

₱588 / 例



E4

**菠萝咕嚕肉**  
Crispy Sweet and Sour Pork

₱488 / 例



E5

**香酥猪扒**  
Crispy Pork Chop

₱488 / 例





E6

### 蜜汁排骨

Stir-fried Pork Rib in Honey Sauce

¥688 / 例



E7

### 家常花肉豆腐

Braised Tofu with Sliced Pork and Mushrooms



¥488 / 例



E8

### 皇朝脆香鸡

Dynasty Crispy Chicken



¥588 / 例



E9

### 宫保腰果鸡丁

Kung Pao Chicken



¥488 / 例





E10

### 金咸蛋虾球

Crispy-fried Crystal Prawns tossed with Salted Egg Yolk



₱688 / 例



E11

### 上海清炒虾仁

Stir-fried Shrimp in Shanghai Style



₱588 / 例



E12

### 宫保虾仁

Kung Pao Shrimp



₱588 / 例



E13

### 瑶柱芙蓉赛螃蟹

Scrambled Egg White with Fish and Conpoy



₱488 / 例





E14

**黑胡椒牛肉**  
Black Pepper Beef

 **¥688 / 例**



E15

**老干妈什菌炒牛肉**   
Stir-fried Beef with Assorted Mushrooms in Szechuan Bean Sauce

 **¥688 / 例**



E16

**京葱爆肥牛肉**  
Stir-fried Beef with Scallion

 **¥688 / 例**





E17

### 肉碎榄菜干煸四季豆

Stir-fried French Bean with Minced Pork and Preserved Olive Vegetable



₱298 / 例



E18

### 蒜蓉西兰花

Stir-fried Broccoli with Minced Garlic

₱328 / 例



E19

### 蒜茸炒菠菜

Stir-fried Spinach with Minced Garlic

₱328 / 例



E20

### 生炒油麦菜

Stir-fried Australian Lettuce

₱328 / 例



E21

### 清炒白菜苗

Stir-fried Baby Cabbage

₱328 / 例



# 人气川菜

SZECHUAN  
CUISINE



F1

皇朝酸菜鱼

Specialty Fish in Pickled Vegetable Broth



¥1,388 / 例





F2

### 川味水煮牛肉 (🌶️小辣 / 🌶️🌶️中辣 / 🌶️🌶️🌶️大辣)

Poached Beef in Szechuan Chilli Oil  
(🌶️ less spicy / 🌶️🌶️ spicy / 🌶️🌶️🌶️ very spicy)

🌶️ P1,388 / 例



F3

### 香辣水煮鱼 (🌶️小辣 / 🌶️🌶️中辣 / 🌶️🌶️🌶️大辣)

Poached Sliced Fish in Szechuan Chilli Oil  
(🌶️ less spicy / 🌶️🌶️ spicy / 🌶️🌶️🌶️ very spicy)

🍲 🌶️ 🚫 P1,388 / 例





F4

### 重庆麻婆豆腐

Ma Po Tofu

 P438 / 例



F5

### 四川辣子鸡

Spicy Szechuan Crispy Chicken

  P588 / 例



F6

### 成都口水鸡

Poached Chicken in Szechuan Style

 P488 / 例



# 主食

RICE &  
NOODLE



G1

## 香酥猪扒炒饭

Fried Rice with Crispy Pork Chop



¥488 / 例



G2

## 蛋炒饭

Egg Fried Rice

¥288 / 例



G3

## 扬州炒饭

Fried Rice in Yang Zhou Style



¥328 / 例





G4

### 虾仁炒饭

Fried Rice with Shrimp



¥368 / 例



G5

### 上海炒饭

Fried Rice in Shanghai Style



¥328 / 例



G6

### 木樨肉炒面

Stir-fried La Mian with Shredded Pork and Black Fungus

¥288 / 例



G7

### 上海炒年糕

Wok-fried Rice Cake with Pork and Vegetable in Shanghai Style

¥328 / 例



# 拉面

## LA MIAN AND SIGNATURE PORK BONE SOUP

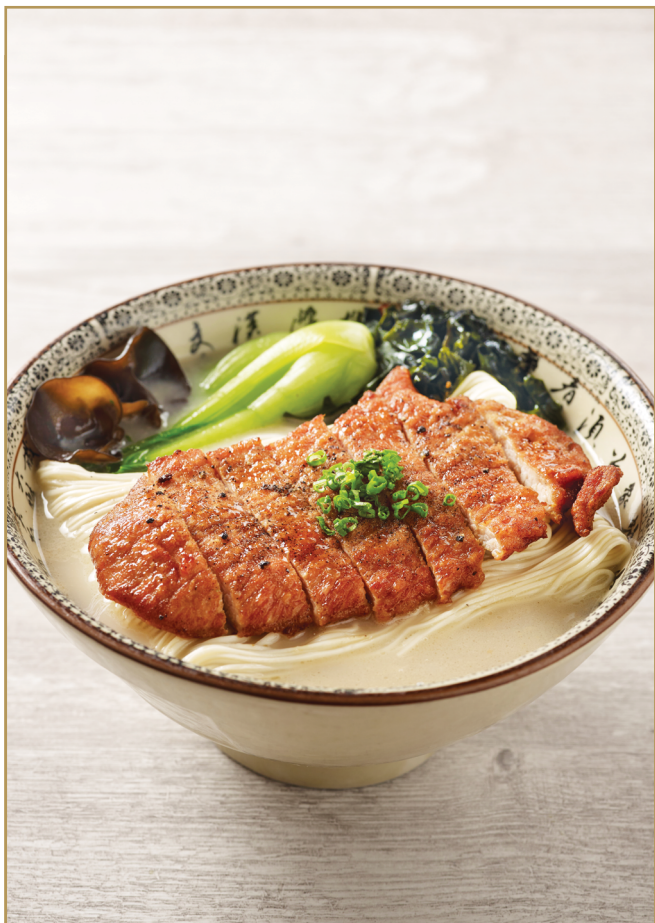
With a history of over 400 years, La Mian or Hand Pulled Noodles originated from China as a local street delight before it was bestowed a culinary title of Dragon Beard Noodles by a Ming Dynasty emperor who was impressed by the grace and majestic hand pulling skill.

To complement this heavenly dish, Paradise Dynasty concocts a signature pork bone soup broth to further enhance a multi-sensory experience of taste and texture. Unlike the usual clear chicken soup, our signature pork bone soup is dense due to a high content of protein and collagen. Simmered with under slow fire for twelve hours, the soup content is reduced from an initial 30kg to 8kg to bring out the essence of the ingredients.

拉面至今已有400余年历史，起初只是中国的一道街边美食，因明朝一位皇帝极为欣赏，如气壮山河一般的抻面姿势，且面细如发丝，遂御赐名为龙须面。为了完美体现此道“天上美食”的奇妙滋味，樂天皇朝特制招牌骨筒汤，餐客们可尽享其带来的多重感官享受。与一般清亮的面汤不同，我们的招牌骨筒汤含丰富蛋白质及骨胶原，口感浓稠。该汤以慢火炖十二小时，其食材重量由最初的30公斤浓缩至8公斤，到您碗中时已满是精华。







H1

### 香酥猪扒猪骨汤拉面

La Mian with Crispy Pork Chop in  
Signature Pork Bone Soup

₱480 / 例



H2

### 红烧扣肉猪骨汤拉面

La Mian with Braised Pork Belly  
in Signature Pork Bone Soup

₱380 / 例



H3

### 鲜肉卷猪骨汤拉面

La Mian with Sliced Pork  
in Signature Pork Bone Soup

₱380 / 例



H4

### 清炖鸡汤拉面

La Mian served with  
Double-boiled Chicken Soup

₱380 / 例





H5

### 京味炸酱拉面

La Mian with Minced Meat and Mushroom Sauce (Dry)



₱330 / 例



H6

### 开洋葱油拌面

La Mian with Scallion Oil (Dry)



₱280 / 例



H7

### 海鲜猪骨汤拉面

La Mian Seafood in Signature Pork Bone Soup



₱380 / 例



H8

### 酸辣海鲜汤拉面

La Mian in Szechuan Hot and Sour Soup with Seafood



₱330 / 例





H9

### 皇朝担担拉面

La Mian with 'Dan Dan' Sauce  
(Spicy Sesame and Peanut)



¥300 / 例



H10

### 菜肉云吞猪骨汤拉面

La Mian with Vegetable Pork Wonton  
in Signature Pork Bone Soup

¥380 / 例



H11

### 四川抄手拌面

La Mian with Pork Dumpling in  
Hot Chilli Vinaigrette (Dry)



¥380 / 例



H12

### 鲜虾猪肉抄手拌面

La Mian with Prawn and  
Pork Dumpling in Hot Chilli  
Vinaigrette (Dry)



¥430 / 例



# 甜品

DESSERT



J1

香煎豆沙锅饼

Pan-fried Pancake with Red Bean Paste



¥188 / 例





J2

### 擂沙汤丸

Black Sesame Glutinous Rice Ball topped with Peanut Powder

₱188 4 pcs / 粒



J3

### 香煎南瓜饼

Pan-fried Pumpkin Pastry



₱138 3 pcs / 片



J4

### 姜茶黑芝麻汤圆

Black Sesame Glutinous Rice Ball served in Ginger Soup

₱188 3 pcs / 粒





J5

### 宫廷驴打滚

Red Bean Glutinous Rice Roll  
topped with Soy Bean  
Powder

₱188 3 pcs / 粒



J6

### 香芒布丁

Chilled Mango Pudding

₱168 / 位



J7

### 柠檬芦荟桂花蜜

Chilled Aloe Vera with Osmanthus  
in Honey Lemon Juice



₱168 / 位



J8

### 贵妃银耳桃胶

Chilled Snow Fungus with  
Peach Resin



₱188 / 位



# 酒水 饮料

BEVERAGES

|    |                               |                |     |                                                      |                 |
|----|-------------------------------|----------------|-----|------------------------------------------------------|-----------------|
| K1 | 可乐<br>Coke                    | ¥80 can / 罐    | K10 | 王老吉凉茶<br>Wong Lo Kat Herbal Tea                      | ¥100 can / 罐    |
| K2 | 健怡可乐<br>Coke Light            | ¥80 can / 罐    | K11 | 自制薏米水(冷/热)<br>Homemade Barley Water<br>(Cold / Hot)  | ¥90 glass / 杯   |
| K3 | 零度可乐<br>Coke Zero             | ¥80 can / 罐    | K12 | 自制马蹄竹蔗水(冷/热)<br>Water Chestnut Drink<br>(Cold / Hot) | ¥90 glass / 杯   |
| K4 | 雪碧<br>Sprite                  | ¥80 can / 罐    | K13 | 生力皮尔森啤酒<br>San Miguel Beer Pale Pilsen               | ¥100 can / 罐    |
| K5 | 芬达<br>Royal                   | ¥80 can / 罐    | K14 | 生力轻度啤酒<br>San Miguel Beer Light                      | ¥100 can / 罐    |
| K6 | 姜酒<br>A&W Root Beer           | ¥100 can / 罐   | K15 | 生力优质麦芽啤酒<br>San Miguel Beer Premium Malt             | ¥150 can / 罐    |
| K7 | 椰子汁<br>Buko Juice             | ¥120 pcs / 粒   | K16 | 青岛啤酒<br>Tsingtao Beer                                | ¥230 bottle / 瓶 |
| K8 | 时令水果摇<br>Seasonal Fruit Shake | ¥180 glass / 杯 | K17 | 虎牌啤酒<br>Tiger Beer                                   | ¥200 can / 罐    |
| K9 | 冰茶<br>Iced Tea                | ¥90 glass / 杯  | K18 | 瓶装水<br>Bottled Water                                 | ¥60 bottle / 瓶  |





## 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.*

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Singapore • Malaysia • Indonesia • China • China (Hong Kong)  
Chinese Taipei • Cambodia • Myanmar • Thailand • USA • Vietnam  
Philippines

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樂天皇朝

PARADISE DYNASTY

LEGEND OF XIAO LONG BAO

