

樂天皇朝

PARADISE DYNASTY

LEGEND OF XIAO LONG BAO

Savor the exquisite and authentic flavors of Northern and Southern China at Paradise Dynasty, where the essence of imperial cuisine is right before you.

Keeping the time-honored traditions of the intricate Xiao Long Bao, Paradise Dynasty offers eight unique flavors such as crab roe, cheese, garlic, Korean kimchi, Szechuan, bbq pulled pork and the king of all kings - black truffle.

Be transported with the Paradise Dynasty experience, where classic Chinese cuisine is elevated with modern renditions of treasured delicacies.

以犹如置身宫廷般古典的氛围，品尝着精致美味的中国南北佳肴，樂天皇朝打造了一场穿越于现代风格与历史辉煌的味觉饗宴。

传承了经典小笼包的制作精髓，樂天皇朝大胆加入创新元素，创作风靡全球、口味迥异的八色小笼包，除了原味，更打造出前所未有的蟹粉、起司、香蒜、韩式泡菜、川味 、烧烤手撕肉以及顶级的黑松露口味。八种不同口味的小笼包为这个历经百年的传统小吃带来创新的一面！

它保留经典中餐却又匠心独运地加以精致化、现代化的手法，令老饕在传统美味中吃出惊喜。让创新佳肴及宏伟装潢相得益彰，营造出樂天皇朝耳目一新的感官体验。

SCAN FOR FULL ALLERGEN LIST

PARADISE DYNASTY OFFERS A SELECTION OF VEGAN, VEGETARIAN, AND GLUTEN-FREE DISHES. PLEASE BE AWARE THAT ALL ITEMS ARE PREPARED FRESH USING SHARED COOKING EQUIPMENT AND FACILITIES, WHICH MAY RESULT IN CROSS-CONTACT WITH MEAT PRODUCTS AND ALLERGENS.

Distinctive Features of our Xiao Long Bao

皇朝小笼包的特色

皇朝小籠包の特性

Paradise Dynasty 샤오롱바오의 특징은
다음과 같습니다



～ 25 grams each
每粒25克
1点あたりに25g
각 중량: 25그램

～ A full spoonful of broth
汤汁饱满
肉汁がたっぷり
육즙이 가득

～ Delicate 18 folds
巧手18折
餡が18折で巧みに包まれている
섬세한 주름이 18개

～ Intricately thin skin
皮薄如纸
皮が紙一枚ほどの軽さ
매우 얇은 만두피

～ Springy texture
口感“Q”弹
ふわふわ
탄력 있는 식감

～ Non-oily delightful clear broth
汤汁清甜不油腻
甘くて脂っこくない食感
기름기 없이 맑은 국물

An Artist's MASTERPIECE

每一笼小笼包出自艺术家之手
芸人の手から生み出した作品のよう
장인의 걸작



Signature Original Xiao Long Bao
招牌原味小笼包
お得意の一品～オリジナル味小籠包
시그니처 오리지널 샤오롱바오

Chef's recommendation 厨师特选 · Spicy 辣 · Vegan 纯素 · Vegetarian 素 · Nuts 果仁 · Shellfish 甲壳贝类 · Gluten Free 无麸质 · Egg 鸡蛋

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A1 Specialty Dynasty Xiao Long Bao (8 flavors; Kurobuta Pork)
特色皇朝小笼包（八色；黑豚肉馅）
皇朝名物の八色小籠包(黒豚肉餡)
특제 궁중 샤오롱바오 (8가지 맛; 돼지고기)
$20.75 8 pc

Colors are extracted from natural ingredients 缤纷八色由天然食材提炼而成
八色は天然食材からの彩です 음식 색채는 자연 식재료에서 추출됩니다

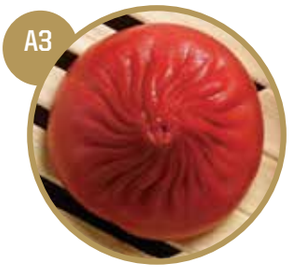
SINGLE FLAVOR BASKET

单味小笼包

単味小籠包(餡に使う食材が1種類のみ)
한가지 맛 샤오롱바오 세트



A2 Signature Original Xiao Long Bao (Kurobuta Pork)
招牌原味小笼包（黑豚肉馅）
お得意の一品～オリジナル味小籠包
시그니처 오리지널 샤오롱바오
$11.25 6 pc
$17.25 10 pc



A3 Szechuan Xiao Long Bao (Kurobuta Pork)
川味小笼包（黑豚肉馅）
四川風小籠包
사천 샤오롱바오
$12.00 6 pc
$18.25 10 pc



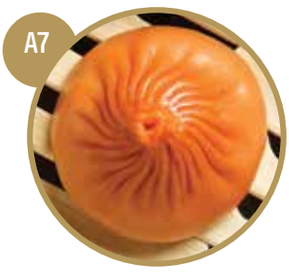
A4 Garlic Xiao Long Bao (Kurobuta Pork)
蒜香小笼包（黑豚肉馅）
ガーリックオイル蒸し小籠包
마늘 샤오롱바오
$12.00 6 pc
$18.25 10 pc



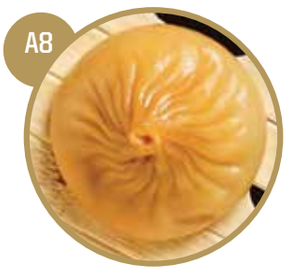
A5 Cheese Xiao Long Bao (Kurobuta Pork)
芝士小笼包（黑豚肉馅）
チーズ小籠包
치즈 샤오롱바오
$13.00 6 pc
$20.00 10 pc



A6 Kimchi Xiao Long Bao (Kurobuta Pork)
韩式泡菜小笼包（黑豚肉馅）
キムチ入り小籠包
한국김치 샤오롱바오
$13.00 6 pc
$20.00 10 pc



A7 Crab Meat with Roe Xiao Long Bao (Kurobuta Pork)
蟹粉小笼包（黑豚肉馅）
カニみそ小籠包
게살 샤오롱바오
$15.75 6 pc
$24.00 10 pc



A8 BBQ Pulled Pork Xiao Long Bao (Kurobuta Pork)
烧烤手撕肉小笼包（黑豚肉馅）
BBQプルドポーク小籠包
바베큐 풀드포크 샤오롱바오
$15.75 6 pc
$24.00 10 pc



A9 Black Truffle Xiao Long Bao (Kurobuta Pork)
黑松露小笼包（黑豚肉馅）
黒トリュフ小籠包
블랙 트러플 샤오롱바오
$24.75 6 pc
$35.00 10 pc

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DIM SUM

南北点心
南北デザート
딤섬



B1 Radish Pastry
萝卜丝酥饼
細切り大根の焼きパン
래디쉬 패스트리

$11.50 3 pc

Chef's recommendation 厨师特选 | Spicy 辣 | Vegan 纯素 | Vegetarian 素 | Nuts 果仁 | Shellfish 甲壳贝类 | Gluten Free 无麸质 | Egg 鸡蛋

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B2 Pan-fried Shanghai Kurobuta Pork Bun
上海生煎包
焼き小籠包
상하이식 돼지고기 찐빵 볶음
$9.75 2 pc



B3 Pan-fried Kurobuta Pork Dumpling
无锡鲜肉锅贴
豚肉焼き餃子
돼지고기 만두 볶음
$9.50 3 pc



B4 Crispy Vegetable Spring Roll
淮扬三丝春卷
細切り野菜の春巻き
야채 스프링롤 튀김
$9.50 3 pc



B5 Original Xiao Long Bao (Chicken)
原味小笼包（鸡肉馅）
お得意の一品～オリジナル味小籠包（鶏肉餡）
시그니처 오리지널 샤오롱바오 (닭고기)
$11.25 6 pc
$17.25 10 pc

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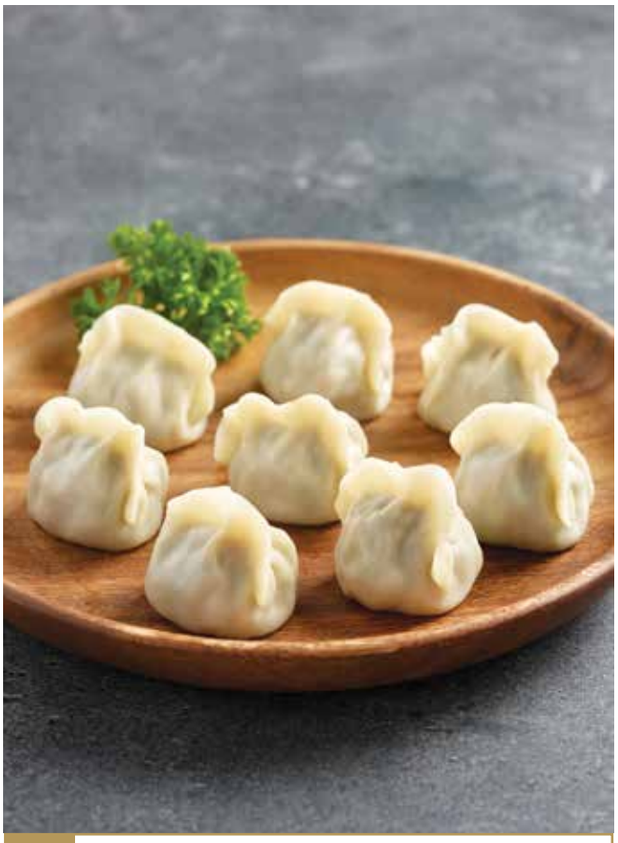


B6

Poached Vegetable and Kurobuta Pork Dumpling

三鲜鲜肉水饺
野菜と豚肉あんかけ餃子
돼지고기 야채 물만두

$13.75 8 pc



B7

Poached Vegetable and Chicken Dumpling

三鲜鸡肉水饺
野菜と鶏肉あんかけ餃子
닭고기 야채 물만두

$13.75 8 pc



B8

Steamed Vegetable Dumpling

花蔬蒸饺
野菜の蒸し餃子
야채 찐만두

V $13.75 8 pc

Chef's recommendation 厨师特选 | Spicy 辣 | V Vegan 纯素 | Vegetarian 素 | Nuts 果仁 | Shellfish 甲壳贝类 | Gluten Free 无麸质 | Egg 鸡蛋

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B9

Kurobuta Pork Wonton
in Chili Oil

红油猪肉抄手

ラー油かけの豚肉茹でワンタン

핫칠리 소스 돼지고기 만두

$13.75 6 pc



B10

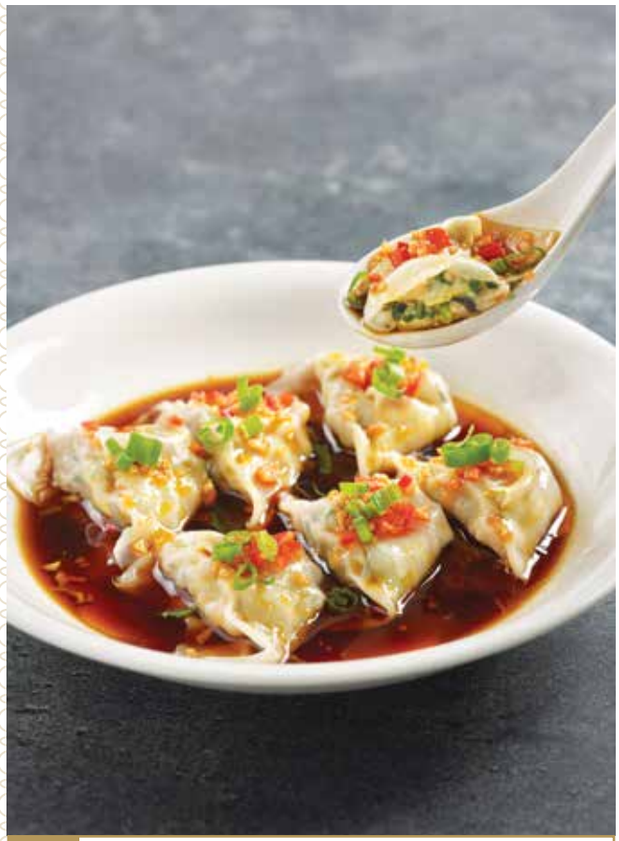
Prawn and Kurobuta Pork Wonton
in Chili Oil

红油鲜虾猪肉抄手

ラー油のエビ豚肉茹でワンタン

핫칠리 소스 돼지고기 새우 만두

$14.75 6 pc



B11

Chicken Wonton in Chili Oil

红油鸡肉抄手

ラー油かけの鶏肉茹でワンタン

핫칠리 소스 닭고기 만두

$13.75 6 pc



B12

Vegetable Wonton
in Chili Oil

红油鲜蔬抄手

ラー油かけの野菜茹でワンタン

핫칠리 소스야채 만두

$13.75 6 pc

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SOUP

汤品

スープ

스프



C1 Double-boiled Chicken Soup (Steamed)

清炖鸡汤

チキンシチュー

중탕 닭고기 스프

$13.00 person

Chef's recommendation 厨师特选 | Spicy 辣 | Vegan 纯素 | Vegetarian 素 | Nuts 果仁 | Shellfish 甲壳贝类 | Gluten Free 无麸质 | Egg 鸡蛋

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C2

Vegetable and Kurobuta Pork Wonton in Thick Chicken Soup

菜肉云吞浓鸡汤
野菜豚肉餡ワンタン入り鶏白湯スープ
진한 치킨 수프돼지고기 야채 완탄

$14.00 6 pc



C3

Prawn and Kurobuta Pork Wonton in Thick Chicken Soup

鲜虾猪肉云吞浓鸡汤
エビと豚肉餡ワンタン入り鶏白湯スープ
진한 치킨 수프돼지고기 새우 완탄

$15.00 6 pc



C4

Vegetable and Chicken Wonton in Thick Chicken Soup

鲜蔬鸡肉云吞浓鸡汤
野菜と鶏肉餡かけワンタン入り鶏白湯スープ
진한 치킨 수프닭고기 야채 완탄

$14.00 6 pc



C5

Vegetable Wonton in Thick Soup

鲜蔬云吞素浓汤
野菜ワンタンの濃厚スープ
야채 완탕 농후한 국물

$14.00 6 pc



May request for vegan option

C6

Hot and Sour Soup with Shredded Pork

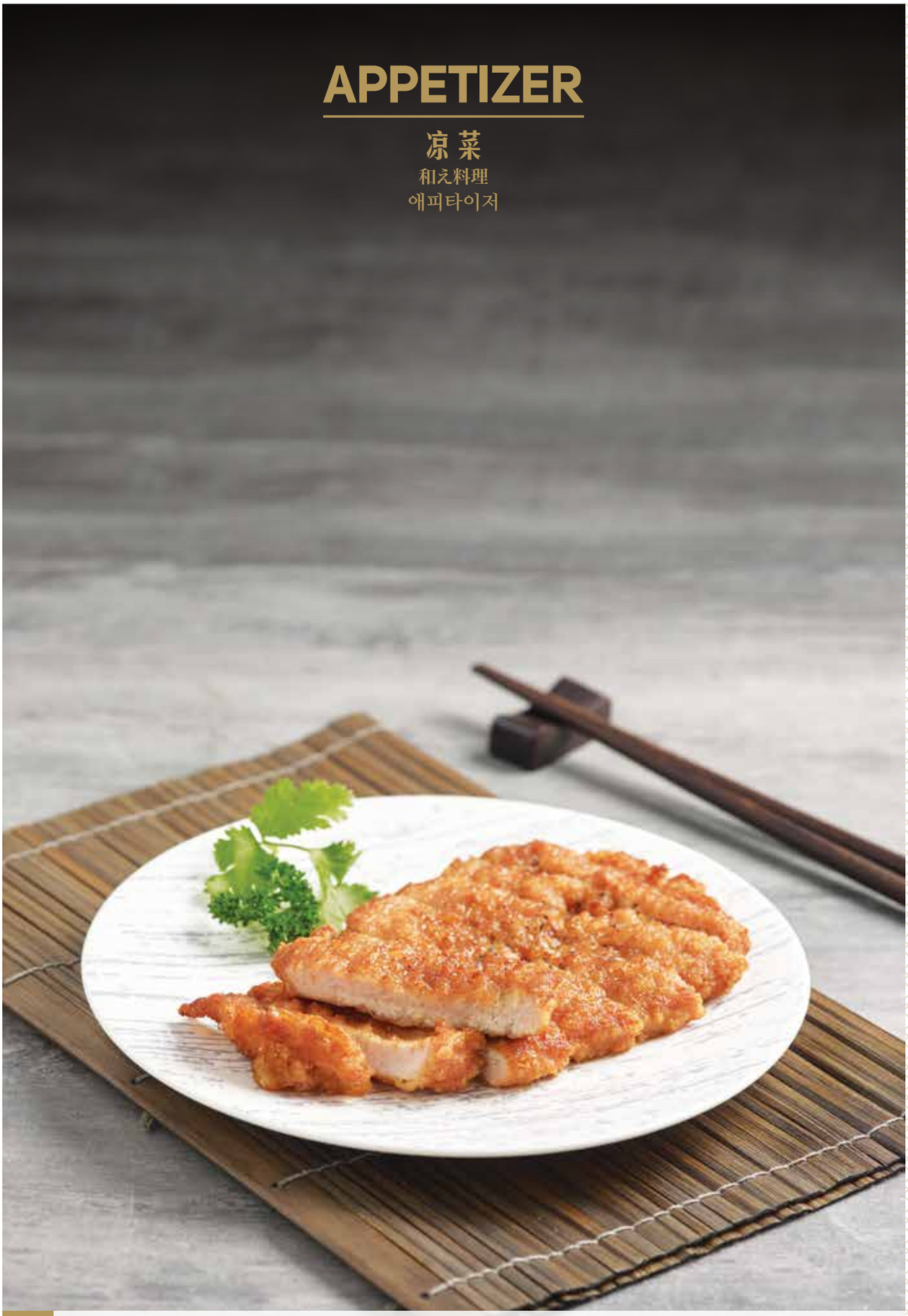
肉丝酸辣汤
細切り豚肉の酸っぱ辛スープ
돼지고기를 썬 핫 앤 사워 수프

$14.00 portion

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APPETIZER

凉菜
和え料理
애피타이저



01 Fried Pork Chop

香酥猪扒
中華風豚カツ
바삭한 돼지고기 스테이크

$10.50 portion

Chef's recommendation 厨师特选 **Spicy** 辣 **Vegan** 纯素 **Vegetarian** 素 **Nuts** 果仁 **Shellfish** 甲壳贝类 **Gluten Free** 无麸质 **Egg** 鸡蛋

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D2 Sweet and Sour Baby Pork Rib
糖醋小排
スイートサワーベビーポークリブ
새콤달콤한 베이비폭립
$16.50 portion



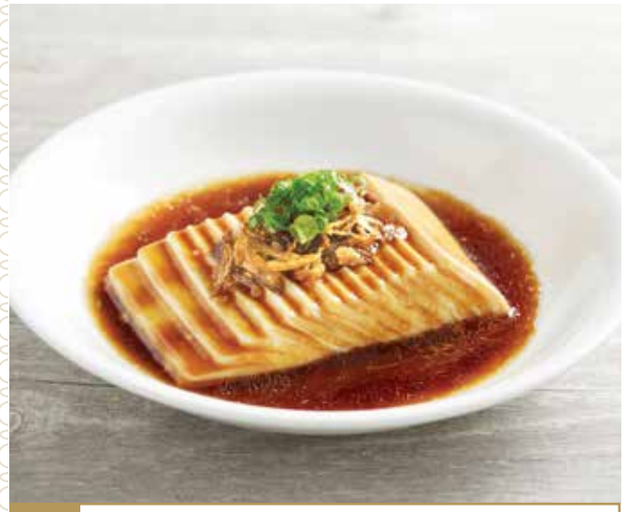
D3 Spinach and Vermicelli tossed with Vinaigrette
香雨拌绿蔬
野菜と春雨の和え料理
새콤한 샐러드 드레싱 시금치 당면
V $8.75 portion



D4 Wood Ear Mushroom in Peppercorn Vinaigrette
凉拌黑木耳
コショウドレッシングのかけた黒キクラゲ
새콤한 후추 샐러드 드레싱 흑목이버섯
V $8.75 portion



D5 Japanese Cucumber with Minced Garlic
蒜香青瓜
ニンニクソースのかけた蒸しキュウリ
일본식 간마늘 오이
V $8.75 portion



D6 Chilled Tofu in Soy Sauce Vinaigrette with Crispy Onion
葱香冷豆腐
自家製焼きネギみそのかけた冷奴
새콤한 간장 샐러드 드레싱 파 냉두부
V $8.75 portion



D7 White Shimeji Mushroom tossed with Spicy Garlic Vinaigrette
凉拌香辣白玉菇
コショウドレッシングのかけた白ぶなしめじ
시메지버섯과 시큼한 후추샐러드 드레싱
V $8.75 portion

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HOT DISH

经典热炒

炒め料理

뜨거운 음식



E1 Stir-fried Black Pepper Angus Beef with Basil

黑胡椒罗勒炒安格拉斯牛肉

アンガスビーフとバジルの黒胡椒炒め

거스 쇠고기검은 후추 볶음과바질을

$31.00 portion

Chef's recommendation 厨师特选 | Spicy 辣 | Vegan 纯素 | Vegetarian 素 | Nuts 果仁 | Shellfish 甲壳贝类 | Gluten Free 无麸质 | Egg 鸡蛋

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E2

Crispy Sweet and Sour Chicken

菠萝咕噜鸡
パイナップル入り酢鶏肉
바삭한 탕수육

$20.25 portion



E3

Kung Pao Chicken

宫保腰果鸡肉
鶏肉とピーナッツ炒め
쿵파오 치킨

$20.25 portion



E4

Steamed Chicken served with Minced Ginger and Scallion Oil

姜蓉葱蒸鸡
蒸し鶏の生姜ネギソース
생강과 파 소스를 곁들인 찐 닭고기

$20.25 portion

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E5

Crisp-fried Prawn tossed with Mayonnaise and Walnut

西汁核桃大虾碌 $28.50 portion

マヨネーズとクルミを添えたパリッとした海老フライ

마요네즈와 호두를 뿌린 바삭한 새우튀김



E6

Steamed Chilean Sea Bass Fillet with Supreme Soya Sauce

清蒸智利鳕鱼 $30.25 portion

チリ銀ダラの特製醤油蒸し

칠레 은대구 특제 간장찜



E7

Crispy Sweet and Sour Cod Fish

糖醋鳕鱼片 $23.25 portion

タラの切り身揚甘酢煮

탕수대구 필레



E8

Ma Po Tofu with Pork

重庆麻婆豆腐 $17.25 portion

マーボー豆腐

마파두부

Chef's recommendation 厨师特选 | Spicy 辣 | Vegan 纯素 | Vegetarian 素 | Nuts 果仁 | Shellfish 甲壳贝类 | Gluten Free 无麸质 | Egg 鸡蛋

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May request for vegan option

E9 Stir-fried French Bean with Minced Pork and Preserved Olive Vegetable

$16.00 portion

肉碎榄菜干煸四季豆

フランス豆のみじん切り豚肉とオリーブ野菜の炒め

다진 돼지고기, 올리브 채소를 넣은 줄기콩 볶음



E10 Stir-fried Taiwanese Cabbage with Garlic

V $14.75 portion

手撕包菜

台湾キャベツのガーリック炒め

다진 마늘을 곁들인 대만식 양배추 볶음



E11 Stir-fried Baby Cabbage

V $14.75 portion

清炒白菜苗

キャベツ炒め

미니 양배추 볶음



E12 Stir-fried Spinach with Minced Garlic

V $14.75 portion

蒜蓉炒菠菜

ほうれん草ニンニクソース炒め

간마늘 시금치 볶음



E13 Stir-fried Broccoli with Minced Garlic

V $14.75 portion

蒜蓉炒西兰花

ブロッコリーのニンニクソース炒め

간마늘 브로콜리 볶음



E14 Poached Lettuce with Oyster Sauce

V $14.75 portion

白灼蚝油生菜

レタスのオイスターソース掛け

굴소스를 곁들인 데친 양상추

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RICE & NOODLE

主食

主食

밥 & 면



F1 Stir-fried Noodle with Shredded Pork

木樨肉炒拉面

キクラゲ、卵、豚肉とラーメンの炒め

돼지고기 볶음면

$17.25 portion



F2 Stir-fried Noodle with Chicken

鸡肉炒面

鶏肉の焼きそば

닭고기 볶음면

$17.25 portion



F3 Stir-fried Noodle with Shrimp

虾仁炒面

エビの焼きそば

새우 볶음면

$18.25 portion



May request for vegan option

F4 Stir-fried Noodle with Assorted Vegetable

鲜蔬炒面

野菜の焼きそば

모듬 야채 볶음면

$17.25 portion

Chef's recommendation 厨师特选 | Spicy 辣 | Vegan 纯素 | Vegetarian 素 | Nuts 果仁 | Shellfish 甲壳贝类 | Gluten Free 无麸质 | Egg 鸡蛋

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F5 Wok-fried Rice Cake with Pork and Vegetable in Shanghai Style

浓汤白菜年糕
上海風の焼き餅
걸쭉한 국물의 양배추 떡볶음

$17.25 portion



F6 Fried Rice with Shredded Pork

肉丝炒饭
細切り豚肉付きの卵チャーハン
돼지고기 볶음밥

$17.25 portion



F7 Fried Rice with Fried Pork Chop

香酥猪扒炒饭
豚カツチャーハン
바삭한 돼지고기 스테이크 볶음밥

$20.00 portion



F8 Fried Rice with Chicken

鸡丁炒饭
さいの目に切った鶏肉チャーハン
닭고기 볶음밥

$17.25 portion



F9 Fried Rice with Shrimp

虾仁炒饭
エビチリチャーハン
새우 볶음밥

$18.25 portion



May request for vegan option

F10 Egg Fried Rice with Assorted Vegetable

鲜蔬蛋炒饭
野菜卵チャーハン
모듬야채 계란 볶음밥

$16.75 portion

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NOODLE AND SIGNATURE THICK CHICKEN SOUP

拉面
ラーメン
라미엔 & 시그니처 돼지 사골국물

In addition to its signature Xiao Long Bao offerings, Paradise Dynasty also specializes in Shanghainese ramen, which is freshly crafted noodles. Originating in China as a local street food delight with a long history of more than 400 years, these humble noodles were bestowed the culinary title of Dragon Beard Noodles by a Ming Dynasty emperor, who was impressed by the grace and skills required to achieve this masterful technique.

These freshly crafted noodles are elevated with Paradise Dynasty's own signature Thick Chicken broth, which is simmered for 12 hours, brimming with rich protein and collagen for a luxuriously savory soup.

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，樂天皇朝特制招牌浓鸡汤，
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，
我们的招牌浓鸡骨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。



Chef's recommendation 厨师特选 | Spicy 辣 | Vegan 纯素 | Vegetarian 素 | Nuts 果仁 | Shellfish 甲壳贝类 | Gluten Free 无麸质 | Egg 鸡蛋

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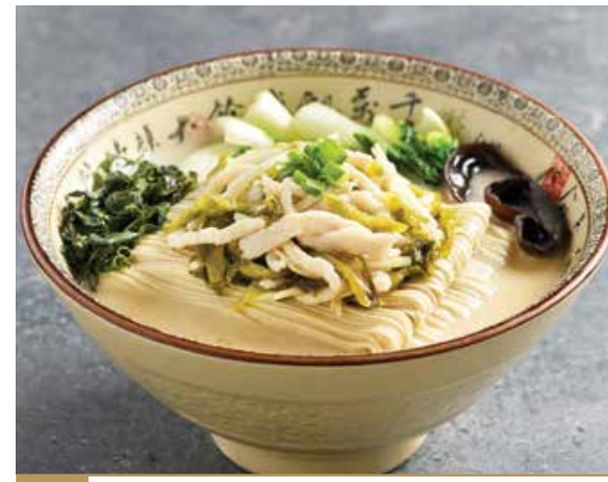


G1

Noodle with Chicken Breast Meat in Thick Chicken Soup

$16.25 portion

鸡丁浓鸡汤拉面
鳥胸肉濃厚なチキンスープラーメン
진한 치킨 수프닭가슴살 라미엔



G2

Noodle with Shredded Pork and Pickled Mustard Green in Thick Chicken Soup

$16.25 portion

酸菜肉丝浓鸡汤拉面
細切り肉と白菜漬け炒めのかけた濃厚なチキンスープラーメン
진한 치킨 수프돼지고기 양배추김치 라미엔



G3

Noodle with Fried Pork Chop in Thick Chicken Soup

$19.00 portion

香酥猪扒浓鸡汤拉面
豚カツ入りの濃厚なチキンスープラーメン
진한 치킨 수프 바삭한 돼지고기 스테이크 라미엔

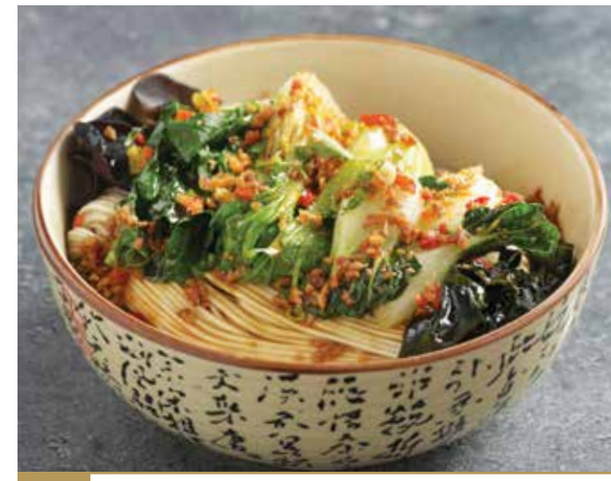


G4

Noodle with Assorted Green in Thick Vegan Soup

V **$15.75 portion**

鲜蔬纯素浓汤拉面
野菜入りクリーミービーガンスープラーメン
크림 비건 수프에 모듬 녹색 국수



G5

Noodle with Assorted Green in Chili Oil (Dry)

V **$14.75 portion**

鲜蔬拌面
野菜のかけそば
야채 라미엔 (국물 없음)

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G6

Noodle with 'Dan Dan' Sauce (Spicy Sesame and Peanut)

皇朝担担拉面
皇朝担々麺
탄탄 소스 라미엔 (매콤한 참기름, 땅콩)

v **$12.50** portion



G7

Noodle with Scallion Oil (Dry)

开洋葱油拌面
ネギソースのかけたラーメン
파기름 라미엔 (국물 없음)

v **$12.50** portion



May request for vegan option

G8

Noodle in Hot and Sour Soup with Shredded Pork (Spicy)

肉丝酸辣汤拉面（辣）
酸っぱ辛スープ細切り豚肉ラーメン(辛)
돼지고기를 썬 핫 앤 사워 수프 라미엔 (매운 맛)

$16.25 portion

Chef's recommendation 厨师特选 | **Spicy** 辣 | **V Vegan** 纯素 | **Vegetarian** 素 | **Nuts** 果仁 | **Shellfish** 甲壳贝类 | **Gluten Free** 无麸质 | **Egg** 鸡蛋

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DESSERT

甜品
デザート
디저트



H1 Panda Chocolate Lava Bun
熊猫巧克力流沙包
パンダチョコレート溶岩パン
판다 초콜릿 라바 번
$10.00 2 pc



H2 Taro Paste Xiao Long Bao
芋泥小笼包
サトイモ餡の小籠包
얌 샤오룽바오
$7.50 6 pc
V $11.75 10 pc



H3 Salted Egg Yolk Custard Xiao Long Bao
流沙小笼包
カスタード入餡の小籠包
커스터드 속을 채운 샤오룽바오
$9.75 6 pc
$15.50 10 pc

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H4 Steamed Bun with Red Bean Filling

豆沙福包
小豆餡蒸し饅頭
찐 팥빵

V $8.00 2 pc



H5 Chilled Red Bean Glutinous Rice Roll topped with Soy Bean Powder

宫廷驴打滚
宮廷餡入り胡麻団子
콩가루 팥찹 쌀롤

$9.00 3 pc



H6 Black Sesame Mochi with Grated Peanut

擂沙汤圓
黒豆餡のスープ団子
땅콩 검은깨 찹쌀볼

$9.00 4 pc



H7 Pan-fried Pumpkin Glutinous Rice cake

香煎南瓜饼
焼いたカボチャ餅
호박 패스트리

$9.00 3 pc



H8 Chilled Snow Fungus with Peach Resin

贵妃银耳桃胶
白キクラゲとアラビアゴムの煮込みスープ
시원한 복숭아 레진 흰목이버섯

V $9.75 person



H9 Chilled Mango Pudding

香芒布丁
マンゴプリン
시원한 망고 푸딩

$8.75 person

Chef's recommendation 厨师特选 | Spicy 辣 | V Vegan 纯素 | Vegetarian 素 | Nuts 果仁 | Shellfish 甲壳贝类 | Gluten Free 无麸质 | Egg 鸡蛋

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BEVERAGE

饮料
ドリンク
음료

SOFT DRINK 软饮料

J1	Pepsi 百事可乐 ペプシ 펩시	$4.50 glass
J2	Diet Pepsi 百事可乐 轻怡 ダイエットペプシ 다이어트 펩시	$4.50 glass
J3	Starry Lemon Lime Soda 柠檬酸橙汽水 スターリーレモンライムソーダ Starry 레몬 라임 소다	$4.50 glass
J4	Lipton Pure Leaf Real Brewed Black Tea (Unsweetened) 立顿纯叶真酿红茶（无糖） リプトンピュアリーフリアルブリュー紅茶(無糖) 립톤 퓨어 리프 리얼 브루드 홍차 (무가당)	$5.50 glass
J5	Orange Juice 柳橙汁 オレンジジュース 오렌지 쥬스	$5.00 glass
J6	Jasmine Tea (Hot) 茉莉花茶(热) ジャスミン茶(熱) 자스민차 (온음료)	$4.00 cup/ per person
J7	Oolong Tea (Hot) 乌龙茶(热) ウーロン茶(熱) 우롱차 (온음료)	$4.00 cup/ per person
J8	Acqua Panna Mineral Water (750ml) 普娜天然矿泉水 アクアパンナミネラルウォーター 아쿠아 판나 미네랄 워터	$6.50 bottle
J9	S.Pellegrino Sparkling Mineral Water 圣沛黎洛天然气泡矿泉水 S.Pellegrino Sparkling Water(ソーダ) 보스 탄산수	$6.50 bottle

FRESHLY MADE LEMONADE 鲜榨柠檬水

J10	Lemonade 柠檬水 レモネード 레모네이드	$6.50 glass
J11	Strawberry Lemonade 草莓柠檬水 ストロベリーレモネード 딸기 레모네이드	$6.50 glass

BEVERAGE

饮料
ドリンク
음료

FLAVORED SODA 特调苏打水

J12	Passion Fruit Soda 百香果汽水 パッションフルーツソーダ 패션프루트 소다	$6.00 glass
J13	Guava Soda 番石榴汽水 グアバソーダ 구아바 소다	$6.00 glass
J14	Peach Soda 蜜桃汽水 ピーチソーダ 복숭아 소다	$6.00 glass
J15	Lychee Soda 荔枝汽水 ライチソーダ 리치소다	$6.00 glass

FLAVORED AND SIGNATURE MILK TEA 招牌风味特色奶茶

J16	Wintermelon Iced Tea 冬瓜冰茶 ウィンターメロンアイスティー 윈터멜론 아이스티	$6.50 glass
J17	Passion Fruit Iced Tea 百香果冰茶 パッシアフルーツ・ティー 패션프룻 아이스티	$6.50 glass
J18	Lychee Iced Tea 荔枝冰茶 ライチアイスティー 리치 아이스 티	$6.50 glass
J19	Honey Lemonade Iced Tea 蜂蜜柠檬冰茶 ハニーレモネードアイスティー 허니 레모네이드 아이스티	$6.50 glass
J20	Signature Milk Tea (Black) 招牌奶茶（红茶） ブラック(紅茶) ミルクティー 시그니쳐 블랙 밀크티	$6.50 glass
J21	Signature Milk Tea (Green) 招牌奶茶（绿茶） ジャスミン グリーン ミルクティー 시그니쳐그린 밀크티	$6.50 glass
J22	Hokkaido Milk Tea 北海道牛奶茶 北海道ミルクティー 홋카이도 밀크티	$6.50 glass
J23	Thai Milk Tea 泰式奶茶 タイのミルクティー 타이 밀크티	$6.50 glass

Premium Topping 加料	
Original Crystal Boba 原味波霸	+ $1.50
Brown Sugar Crystal Boba 黑糖波霸	+ $1.50

PARADISE
GROUP | 樂天餐飲集團

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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