



【我们全球据点】



传承手工料理·创意中式佳肴 HERITAGE CHINESE CUISINE WITH AN INNOVATIVE TOUCH

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。

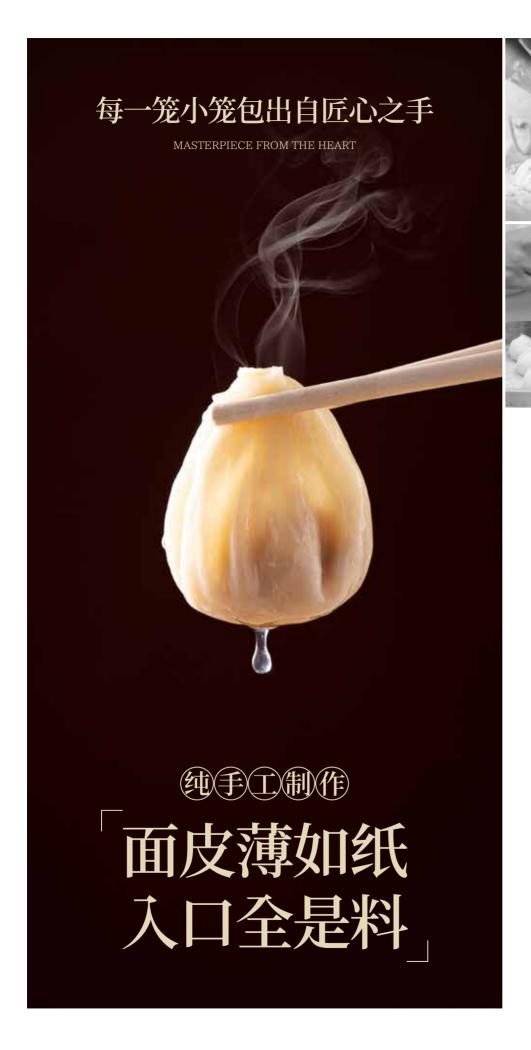
樂天皇朝以现代的风格中捕捉中国皇朝时代的风貌。向历史悠久的小笼包致敬,我们制作了世界首创的精致八种独特口味小笼包,包括前所未有的蟹粉、芝士、蒜香、韩式泡菜、川味以及顶级的鹅肝和黑松露口味。

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。

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.





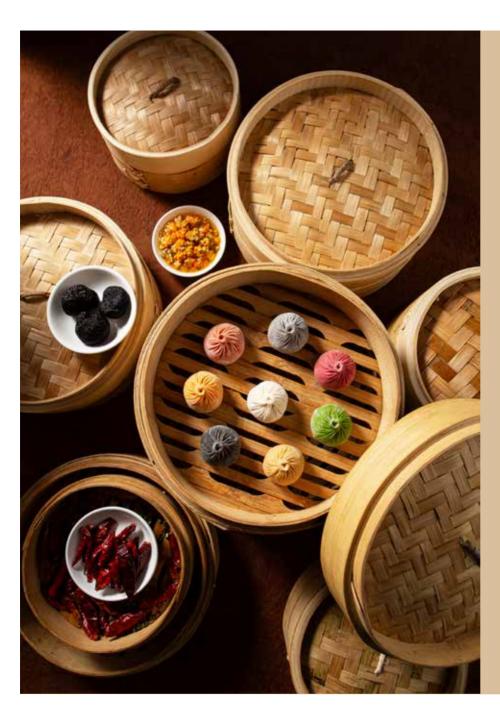














上海小笼包的最大特点就是皮薄、肉满、汤汁多。 它的外皮由精选面粉和酵母经过巧手揉制,蒸熟后呈现出诱人的味道, 暄软好吃。内馅则是由新鲜馅料等食材精心调配,搭配上姜、葱、酱油等调料, 经过长时间的慢火炖煮,使得肉馅鲜嫩多汁,汤汁浓郁。

延续了老上海的传统包法,上海小笼包讲究的是现蒸现吃, 当一笼热气腾腾的小笼包端上桌时,薄薄的面皮包裹着肉馅和鲜美的汤汁。 轻轻咬开一个小口,吸出里面的汤汁,再品尝那鲜嫩的馅料, 鲜美的味道让人难以忘怀。













A2 招牌原味小笼包

SIGNATURE ORIGINAL XIAO LONG BAO

\$ **8.80** (6PC / 粒)

12.80 (10PC / 粒)

A5 芝士小笼包

CHEESE XIAO LONG BAO

\$ 11.80 (6PC/粒)

\$ 16.80 (10PC/粒)

△8 川味小笼包 ✓

SZECHUAN XIAO LONG BAO

\$ 9.80 (6PC/粒)

\$ 14.80 (10PC/粒)

A3 鹅肝小笼包

FOIE GRAS XIAO LONG BAO

\$ 18.30 (6PC/粒)

\$ 29.80 (10PC/粒)

A6 蟹粉小笼包

CRAB ROE XIAO LONG BAO

\$ **18.30** (6PC/粒)

\$ 29.80 (10PC/粒)

△9 韩式泡菜小笼包 🕢

KOREAN KIMCHI XIAO LONG BAO

\$ 11.80 (6PC/粒)

\$ 16.80 (10PC/粒)

44 黑松露小笼包

BLACK TRUFFLE XIAO LONG BAO

\$ 18.30 (6PC/粒)

\$ 29.80 (10PC/粒)

A7 蒜香小笼包

GARLIC XIAO LONG BAO

9.80 (6PC/粒)

\$ **14.80** (10PC/粒)

TOP 10 SIGNATURE DISH

◎十大招牌◎

(1) 本帮酱乳鸭

BRAISED DUCK WITH SOY SAUCE IN SHANGHAI STYLE

\$ 15.80 | 例 (PORTION) \$ 29.90 | 半只 (HALF)

3 牛油果邂逅土豆色拉

AVOCADO WITH MASHED POTATO SALAD

\$ 12.80

四 牛肝菌花雕蒸鸡

STEAMED CHICKEN WITH PORCINI MUSHROOM IN CHINESE WINE

\$ 16.80













四上海白切鸡 POACHED CHICKEN

IN SHANGHAI STYLE

\$ 10.80

B14 红油鲜虾猪肉抄手 🗸 🕜 PRAWN AND PORK DUMPLING

IN CHILLI VINAIGRETTE

\$ 10.80 (6PC/粒)

BI 萝卜丝酥饼

RADISH PASTRY \$8.30 (3PC/粒)











MUST-ORDER DISHES

◎必点菜品◎

12 京酱肉丝

STIR-FRIED SHREDDED PORK IN SWEET BEAN SAUCE SERVED WITH CHINESE CRÊPE

\$ 15.80



EI9 皇朝酸菜鱼
SPECIALTY FISH IN PICKLED VEGETABLE BROTH

\$ 33.80

E4 瑶柱芙蓉赛螃蟹 SCRAMBLED EGG WHITE WITH FISH AND CONPOY \$ 15.80

BRAISED PORK BELLY IN SHANGHAI STYLE \$ 17.80





B2 淮扬三丝春卷

CRISPY VEGETABLE SPRING ROLL \$ 7.30 (3PC/粒)



B4 咸蛋流沙包

STEAMED CUSTARD LAVA BUN \$ **6.30** (2PC / 粒)

B3 香芋流沙包

STEAMED TARO LAVA BUN TOPPED WITH OATMEAL

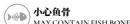
6.30 (2PC/粒)















B6 上海芝麻叉烧酥 BAKED SHANGHAI BBQ PORK PASTRY

\$8.30 (3PC/粒)



B7 无锡鲜肉锅贴

PAN-FRIED PORK DUMPLING

\$ **6.80** (3PC/粒)



B8 上海生煎包

PAN-FRIED SHANGHAI PORK BUN

\$ 7.30 (3PC/粒)













B9 芋泥小笼包

STEAMED TARO XIAO LONG BAO

\$ 7.80 (6PC/粒) \$ 11.50 (10PC/粒)

BID 讨喜豆沙包

STEAMED RED BEAN PASTE BUN

\$ 6.80 (3PC/粒)





闘 鲜虾猪肉蒸饺 €

STEAMED PRAWN AND PORK DUMPLING

10.80 (6PC/粒) \$ **15.80** (10PC / 粒)



B12 花蔬蒸饺

STEAMED VEGETABLE DUMPLING

\$ 9.30 (6PC/粒) \$ 13.80 (10PC/粒)













BI4 红油鲜虾猪肉抄手 ②②

PRAWN AND PORK DUMPLING IN CHILLI VINAIGRETTE

10.80 (6PC/粒)



B15 三鲜鲜肉水饺 POACHED VEGETABLE AND PORK DUMPLING

\$ 9.30 (8PC/粒)



不仅承载着岁月的记忆 更传承上海老底子味道

粒选用散养乳鸭,这种鸭子肉质鲜嫩,味道浓郁。 经过数小时的腌制,鸭子的外观呈现出自然黑亮的色泽, 真的是让人一看就食欲大增。

C1 本帮酱乳鸭

BRAISED DUCK WITH SOY SAUCE IN SHANGHAI STYLE

\$ 15.80 | 例 (PORTION) \$ 29.90 | 半只 (HALF)

















②凉拌小菜

ASSORTED VEGETABLE AND TOFU TOSSED WITH VINAIGRETTE

\$6.80

③ 福满四喜烤麸

Braised gluten cube in shanghai style $\,$ $\,$ $\,$ $\,$ 6.80





C5 上海油焖笋

STEWED BAMBOO SHOOT IN OYSTER SAUCE

\$ 7.80



66 凉拌黑木耳 ✔

BLACK FUNGUS IN PEPPERCORN VINAIGRETTE

\$ 6.80

















◎ 蒜香青瓜

JAPANESE CUCUMBER WITH MINCED GARLIC

\$6.80



∞烧椒皮蛋纱

CENTURY EGG WITH VINAIGRETTE AND CHILLI OIL

\$6.80









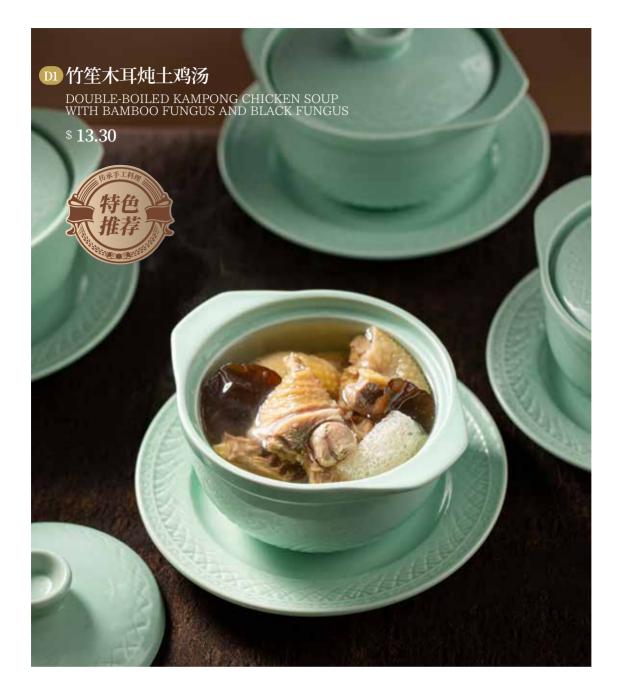




四 牛油果邂逅土豆色拉AVOCADO WITH MASHED POTATO SALAD

\$ 12.80





















100 菜肉云吞猪骨汤

VEGETABLE AND PORK WANTON IN SIGNATURE PORK BONE SOUP

\$ **11.30** (6PC / 粒)

□5 鲜虾猪肉云吞猪骨汤 €

PRAWN AND PORK WANTON IN SIGNATURE PORK BONE SOUP

\$ 13.30 (6PC/粒)





























E4 瑶柱芙蓉赛螃蟹 SCRAMBLED EGG WHITE WITH FISH AND CONPOY \$ 15.80

ES 香酥猪扒 CRISPY PORK CHOP \$ 11.50

外酥里嫩 鲜嫩多汁

经过精准油温的淬炼,最大程度地锁住了肉汁, 呈现出柔嫩多汁、粉粉嫩嫩的状态。一口下去, 酥脆的外壳包裹着鲜嫩爆汁的肉排,甚是好吃。

















E7姜葱炒鱼片 🕪

STIR-FRIED SLICED FISH WITH GINGER AND SPRING ONION

\$ 18.30



B 糖醋鱼片 ® SWEET AND SOUR SLICED FISH \$ 18.30



















三菠萝咕噜肉

CRISPY SWEET AND SOUR PORK

\$ 15.80

E12 宮保腰果鸡丁 **✓**

STIR-FRIED GONG BAO CHICKEN

\$ 15.80



E13生炒油麦菜

STIR-FRIED AUSTRALIAN LETTUCE

\$ 13.80



E14 蒜蓉炒菠菜

STIR-FRIED SPINACH WITH MINCED GARLIC

\$ 13.80









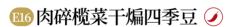




E15鲜菌菇扒奶白

BRAISED BABY CABBAGE WITH ASSORTED MUSHROOM

\$ 14.30



STIR-FRIED FRENCH BEAN WITH MINCED PORK AND PRESERVED OLIVE VEGETABLE

\$ 14.30



EID上汤娃娃菜

POACHED CHINESE CABBAGE IN SUPERIOR BROTH

\$ 14.30

















119重庆麻婆豆腐 🕖

MA PO TOFU

\$ 12.80

[20] 四川辣子鸡 🕖

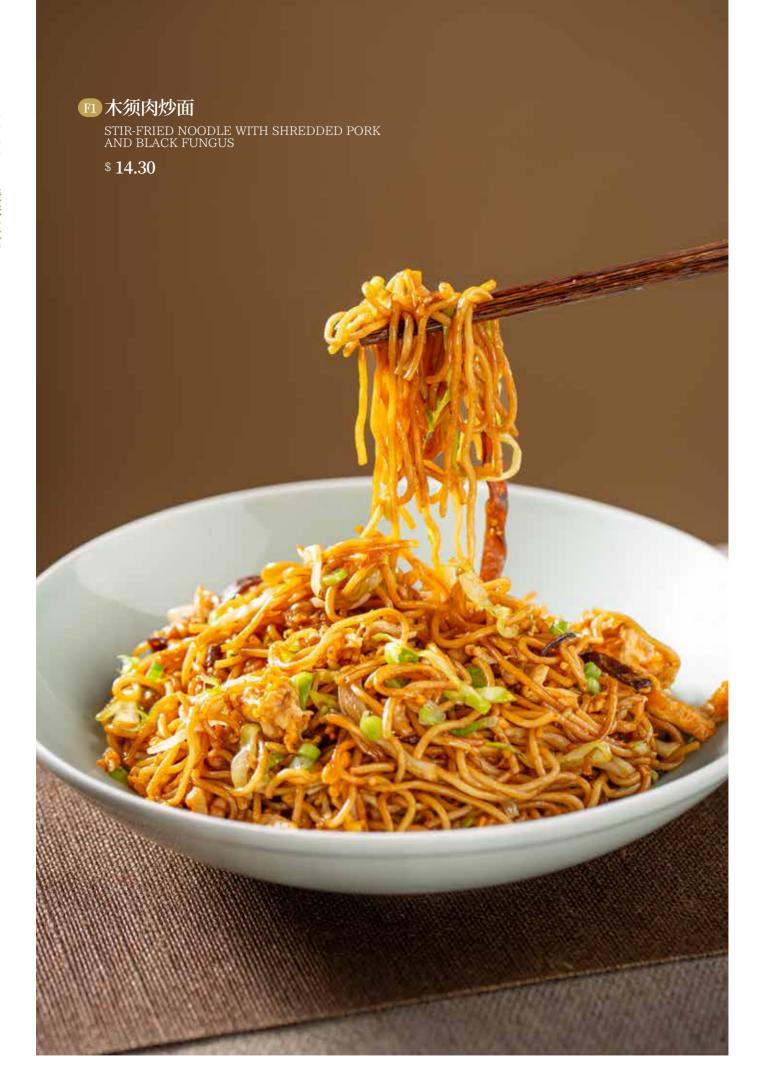
SPICY SZECHUAN CRISPY CHICKEN

\$ 23.80

麻辣鲜香 外酥里嫩

别看它红彤彤一片辣椒,其实核心在于那金黄酥 脆的鸡块,外面裹着浓郁的椒麻香气,辣而不燥, 吃起来那叫一个过瘾。









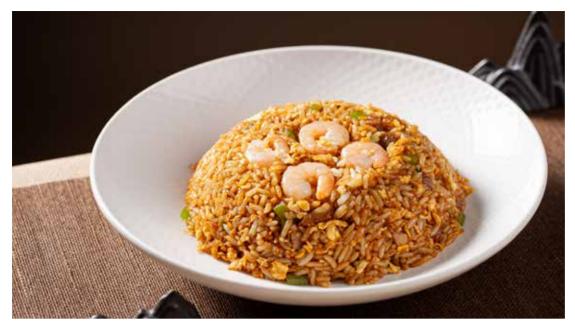












F6 上海炒饭 🕜 FRIED RICE IN SHANGHAI STYLE \$ 14.80



☞ 扬州炒饭 🕜 FRIED RICE IN YANG ZHOU STYLE \$ 14.80













F8 鲜蔬炒饭
FRIED RICE WITH ASSORTED VEGETABLE
\$ 13.30



野蛋炒饭
FRIED RICE WITH EGG
\$ 9.30



FRIED RICE WITH SHRIMP \$ 14.80









133 鲜虾猪肉云吞猪骨汤拉面 🕜

LA MIAN WITH PRAWN AND PORK WANTON IN SIGNATURE PORK BONE SOUP

\$ 14.30

E14 香酥猪扒猪骨汤拉面

LA MIAN WITH CRISPY PORK CHOP IN SIGNATURE PORK BONE SOUP

\$ 14.30































F22 京味炸酱面 ② LA MIAN WITH MINCED MEAT AND MUSHROOM SAUCE (DRY)

\$ 11.80



F23 口水鸡拌面 **②**

LA MIAN WITH POACHED CHICKEN IN SZECHUAN STYLE (DRY)

\$ 13.80



№ 皇朝担担拉面 🕖

LA MIAN WITH "DAN DAN" SAUCE (SPICY SESAME AND PEANUT)

\$ 9.80













62 香煎南瓜饼

PAN-FRIED PUMPKIN PASTRY

\$ **5.30** (3PC / 片)



G3 宫廷驴打滚

RED BEAN GLUTINOUS RICE ROLL TOPPED WITH SOY BEAN POWDER

\$ **6.00** (3PC / 粒)



G4 擂沙汤丸

BLACK SESAME GLUTINOUS RICE BALL TOPPED WITH PEANUT POWDER

\$ 5.30 (4PC / 粒)





G5 柠檬芦荟桂花蜜

CHILLED ALOE VERA WITH OSMANTHUS IN HONEY LEMON JUICE

\$4.80



66 贵妃银耳桃胶

CHILLED SNOW FUNGUS WITH PEACH RESIN

\$8.80



G7 香芒布丁

CHILLED MANGO PUDDING

\$6.00



68 姜茶黑芝麻汤圆

BLACK SESAME GLUTINOUS RICE BALL IN GINGER SOUP

\$ **5.30** (3PC / 粒)



69 桂花酒酿丸子

GLUTINOUS RICE BALL IN FERMENTED RICE WINE

\$ 5.30











田 可乐 COKE

3.80 (CAN / 罐)

H2 零度可乐 COKE ZERO

\$ 3.80 (CAN / 罐)

H3 **雪碧**SPRITE

\$ 3.80 (CAN / 罐)

H4 瓶装食用水 \$ 2.30 (BOTTLE / 瓶)
BOTTLED DRINKING WATER

H5 酸柑汁(冷) \$3.90 (GLASS / 杯) LIME JUICE (CHILLED) H6 马蹄竹蔗水(温/冷) \$ 3.90 (GLASS / 杯)
WATER CHESTNUT (WARM/CHILLED)

| 自制意米水 (温/冷) \$ 3.90 (GLASS / 杯) | BARLEY (WARM/CHILLED) H8 糯米沱普洱茶 \$ 2.30 (PER PERSON /位)
GLUTINOUS RICE PU-ERH TEA

H9 **嘉士伯啤酒**CARLSBERG PILSNER

\$ 9.00 (CAN / 罐)

第士伯醇滑啤酒 \$ 9.00 (CAN /罐) CARLSBERG SMOOTH DRAUGHT

Ⅲ 清水 WATER

\$0.80 (GLASS / 杯)



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