



【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.

每一笼小笼包出自匠心之手

MASTERPIECE FROM THE HEART



纯手工制作

「面皮薄如纸
入口全是料」



招牌推荐
SIGNATURE DISH



特色推荐
SPECIAL RECOMMENDATION



辣
SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE



A2 招牌原味小笼包

SIGNATURE ORIGINAL
XIAO LONG BAO

\$ 8.80 (6PC / 粒)

\$ 12.80 (10PC / 粒)



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.



皮薄有劲 热腾鲜美

缤纷八色由天然食材提炼而成



纯手工制作，现点现蒸 皮薄肉满汤汁多，老底子味道

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。



招牌推荐
SIGNATURE DISH



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SPECIAL RECOMMENDATION



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A2 招牌原味小笼包

SIGNATURE ORIGINAL XIAO LONG BAO

\$ 8.80 (6PC / 粒)

\$ 12.80 (10PC / 粒)

A3 鹅肝小笼包

FOIE GRAS XIAO LONG BAO

\$ 18.30 (6PC / 粒)

\$ 29.80 (10PC / 粒)

A4 黑松露小笼包

BLACK TRUFFLE XIAO LONG BAO

\$ 18.30 (6PC / 粒)

\$ 29.80 (10PC / 粒)

A5 芝士小笼包

CHEESE XIAO LONG BAO

\$ 11.80 (6PC / 粒)

\$ 16.80 (10PC / 粒)

A6 蟹粉小笼包

CRAB ROE 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)

A8 川味小笼包 🌶️

SZECHUAN XIAO LONG BAO

\$ 9.80 (6PC / 粒)

\$ 14.80 (10PC / 粒)

A9 韩式泡菜小笼包 🌶️

KOREAN KIMCHI XIAO LONG BAO

\$ 11.80 (6PC / 粒)

\$ 16.80 (10PC / 粒)

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TOP 10 SIGNATURE DISH

◉ 十大招牌 ◉

C1 本帮酱乳鸭

BRAISED DUCK WITH SOY
SAUCE IN SHANGHAI STYLE

\$ 15.80 | 例 (PORTION)

\$ 29.90 | 半只 (HALF)



C11 牛油果邂逅土豆色拉

AVOCADO WITH MASHED
POTATO SALAD

\$ 12.80



E10 牛肝菌花雕蒸鸡

STEAMED CHICKEN
WITH PORCINI MUSHROOM
IN CHINESE WINE

\$ 16.80



C7 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)



B1 萝卜丝酥饼

RADISH PASTRY

\$ 8.30 (3PC / 粒)



招牌推荐
SIGNATURE DISH



特色推荐
SPECIAL RECOMMENDATION



辣
SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE

MUST-ORDER DISHES

◎ 必点菜品 ◎

E2 京酱肉丝

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

\$ 15.80



E19 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

E3 外婆红烧肉

BRAISED PORK BELLY IN
SHANGHAI STYLE

\$ 17.80

B1 萝卜丝酥饼
RADISH PASTRY
\$ 8.30 (3PC / 粒)



B2 淮扬三丝春卷
CRISPY VEGETABLE SPRING ROLL
\$ 7.30 (3PC / 粒)



B3 香芋流沙包
STEAMED TARO LAVA BUN TOPPED
WITH OATMEAL
\$ 6.30 (2PC / 粒)

B4 咸蛋流沙包
STEAMED CUSTARD LAVA BUN
\$ 6.30 (2PC / 粒)



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SIGNATURE DISH



特色推荐
SPECIAL RECOMMENDATION



辣
SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE



B5 特色紫黄双沙 (咸蛋流沙、香芋流沙)

SPECIALTY DUO STEAMED LAVA BUN
COMBINATION (CUSTARD LAVA BUN
AND TARO LAVA BUN TOPPED WITH OATMEAL)

\$ 6.30 (2PC / 粒)



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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)



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**B9 新加坡辣椒
螃蟹小笼包**

SINGAPORE CHILLI CRAB
XIAO LONG BAO

\$ **24.80** (6PC / 粒)

\$ **38.00** (10PC / 粒)



B10 芋泥小笼包

STEAMED TARO
XIAO LONG BAO

\$ **7.80** (6PC / 粒)

\$ **11.50** (10PC / 粒)



B11 讨喜豆沙包

STEAMED RED BEAN
PASTE BUN

\$ **6.80** (3PC / 粒)





B12 鲜虾猪肉蒸饺

STEAMED PRAWN
AND PORK DUMPLING

\$ **10.80** (6PC / 粒) \$ **15.80** (10PC / 粒)



B13 花蔬蒸饺

STEAMED VEGETABLE DUMPLING

\$ **9.30** (6PC / 粒) \$ **13.80** (10PC / 粒)



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SIGNATURE DISH



特色推荐
SPECIAL RECOMMENDATION



辣
SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE

B14 红油抄手

PORK DUMPLING
IN CHILLI VINAIGRETTE

\$ 9.30 (6PC / 粒)



B15 红油鲜虾猪肉抄手

PRAWN AND PORK DUMPLING
IN CHILLI VINAIGRETTE

\$ 10.80 (6PC / 粒)



B16 三鲜鲜肉水饺

POACHED VEGETABLE
AND PORK DUMPLING

\$ 9.30 (8PC / 粒)



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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)



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SIGNATURE DISH



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SPECIAL RECOMMENDATION



辣
SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE



C2 凉拌小菜

ASSORTED VEGETABLE AND
TOFU TOSSED WITH VINAIGRETTE

\$ 6.80



C3 福满四喜烤麸

BRAISED GLUTEN CUBE IN SHANGHAI STYLE

\$ 6.80



C4 松花皮蛋豆腐

CHILLED TOFU WITH
CENTURY EGG

\$ 6.80

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C5 上海油焖笋

STEWED BAMBOO SHOOT
IN OYSTER SAUCE

\$ 7.80



C6 凉拌黑木耳

BLACK FUNGUS
IN PEPPERCORN VINAIGRETTE

\$ 6.80



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SIGNATURE DISH



特色推荐
SPECIAL RECOMMENDATION



辣
SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE

C7 上海白切鸡

POACHED CHICKEN IN SHANGHAI STYLE

\$ 10.80



C8 三味香辣鸡

CHILLED POACHED CHICKEN
IN SPICY SAUCE

\$ 10.80



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C9 蒜香青瓜
JAPANESE CUCUMBER
WITH MINCED GARLIC
\$ 6.80



C10 烧椒皮蛋 
CENTURY EGG WITH
VINAIGRETTE AND CHILLI OIL
\$ 6.80



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小心鱼骨
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C11 牛油果邂逅土豆色拉

AVOCADO WITH MASHED
POTATO SALAD

\$ 12.80



每一口都是满足的幸福感！



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D1 竹笙木耳炖土鸡汤

DOUBLE-BOILED KAMPONG CHICKEN SOUP
WITH BAMBOO FUNGUS AND BLACK FUNGUS

\$ 13.30

D2 海鲜酸辣汤 HOT AND SOUR SOUP
WITH SEAFOOD

\$ 9.80

招牌推荐
SIGNATURE DISH特色推荐
SPECIAL RECOMMENDATION辣
SPICY含有虾
CONTAINS PRAWN小心鱼骨
MAY CONTAIN FISH BONE

D3 清炖菜胆排骨汤

DOUBLE-BOILED PORK RIB SOUP
WITH CABBAGE

\$ 13.30



D4 菜肉云吞猪骨汤

VEGETABLE AND PORK WANTON
IN SIGNATURE PORK BONE SOUP

\$ 11.30 (6PC / 粒)



D5 鲜虾猪肉云吞猪骨汤

PRAWN AND PORK WANTON
IN SIGNATURE PORK BONE SOUP

\$ 13.30 (6PC / 粒)

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肥牛滑嫩鲜美 黑胡椒味浓郁

黑胡椒和肥牛就是绝配，每片肥牛上都沾满了黑胡椒酱汁，稍稍辣，却让人胃口大开。

E1 黑胡椒美国肥牛肉

STIR-FRIED US BEEF IN BLACK PEPPER SAUCE

\$ 22.80



招牌推荐
SIGNATURE DISH



特色推荐
SPECIAL RECOMMENDATION



辣
SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE



E2 京酱肉丝

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

\$ 15.80



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E3 外婆红烧肉

BRAISED PORK BELLY
IN SHANGHAI STYLE

\$ 17.80



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SIGNATURE DISH



特色推荐
SPECIAL RECOMMENDATION



辣
SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE



E4 瑶柱芙蓉赛螃蟹 

SCRAMBLED EGG WHITE
WITH FISH AND CONPOY

\$ 15.80

E5 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。



E6 上海清炒虾仁

STIR-FRIED SHRIMP IN SHANGHAI STYLE

\$ 22.80



保留了虾仁的原汁原味 鲜美无比

这道菜将新鲜的河虾仁烹制得晶莹剔透，
口感软中带脆，风味独特。每一口都能感受到河虾仁的
鲜嫩和清爽，是美食爱好者都喜爱的美味。



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SIGNATURE DISH



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SPECIAL RECOMMENDATION



辣
SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE

E7 姜葱炒鱼片

STIR-FRIED SLICED FISH
WITH GINGER
AND SPRING ONION

\$ 18.30



E8 糖醋鱼片

SWEET AND SOUR
SLICED FISH

\$ 18.30



E9 京葱爆肥牛肉

STIR-FRIED US BEEF
WITH SCALLION

\$ 22.80



葱香四溢，肥牛滋润爽口

选用薄切肥牛片，辅以京葱段、姜蒜等食材，
通过高温爆炒快速锁住肥牛独特的鲜嫩口感，味道鲜美，
深受广大食客的喜爱。



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E10 牛肝菌花雕蒸鸡

STEAMED CHICKEN
WITH PORCINI MUSHROOM
IN CHINESE WINE

\$ 16.80



**粒用最原始的方式
古法蒸制,原汁原味**

选用散养农家鸡,肉质紧实,皮滑肉嫩,
经过蒸汽的温柔包裹,锁住了鸡肉本身的鲜美,
每一丝纤维都浸透着花雕独特的香味。



E11 菠萝咕嚕肉

CRISPY SWEET AND SOUR PORK

\$ 15.80



E12 宫保腰果鸡丁

STIR-FRIED GONG BAO CHICKEN

\$ 15.80

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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



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小心鱼骨
MAY CONTAIN FISH BONE

E15 鲜菌菇扒奶白

BRAISED BABY CABBAGE
WITH ASSORTED MUSHROOM

\$ 14.30



E16 肉碎榄菜干煸四季豆

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

\$ 14.30



E17 上汤娃娃菜

POACHED CHINESE CABBAGE
IN SUPERIOR BROTH

\$ 14.30





E18

香辣 水煮鱼

POACHED SLICED FISH
IN SZECHUAN CHILLI OIL

\$ 33.80  

辣度可选：小辣 / 中辣 / 大辣

CHOICE OF SPICE LEVEL: LESS SPICY /
NORMAL SPICY / MORE SPICY



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鱼片可谓嫩滑不碎 香辣鲜嫩特好吃

水煮鱼可谓川菜中的代表作之一，系重庆渝北风味。

看似原始的做法，实际做工考究。

原料选新鲜生猛活黑鱼，烹调出来的肉质柔韧，口感滑嫩，油而不腻。

既去除了鱼的腥味，又保持了鱼的鲜嫩，满目的辣椒红亮养眼。

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E19 皇朝酸菜鱼  
SPECIALTY SLICED FISH IN
PICKLED VEGETABLE BROTH
\$ 33.80



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E20 重庆麻婆豆腐

MA PO TOFU

\$ 12.80



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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。



E21 四川辣子鸡

SPICY SZECHUAN
CRISPY CHICKEN

\$ 23.80



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小心鱼骨
MAY CONTAIN FISH BONE



E22 川味水煮牛肉 🌶️

POACHED SLICED BEEF IN SZECHUAN CHILLI OIL

\$ 33.80

辣度可选：小辣 / 中辣 / 大辣

CHOICE OF SPICE LEVEL: LESS SPICY /
NORMAL SPICY / MORE SPICY

口感麻辣味厚，
滑嫩适口，香味浓烈

正宗的水煮牛肉以其鲜嫩的牛肉、丰富的麻辣红油汤底和清爽的底菜相结合，展现出层次分明、麻辣鲜香的独特风味。通过牛肉的精心腌制、快速煮制以及红油的提香，整道菜不仅保留了牛肉的鲜美，还让麻辣味道恰到好处，令人食欲大开。

图片仅供参考。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.

F1 木须肉炒面

STIR-FRIED NOODLE WITH SHREDDED PORK
AND BLACK FUNGUS

\$ 14.30



招牌推荐
SIGNATURE DISH



特色推荐
SPECIAL RECOMMENDATION



辣
SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE

F2 肉丝年糕猪骨汤

RICE CAKE WITH
SHREDDED PORK IN SIGNATURE
PORK BONE SOUP

\$ 14.30



F3 上海炒年糕

WOK-FRIED RICE CAKE
WITH PORK AND VEGETABLE
IN SHANGHAI STYLE

\$ 14.30



F4 牛肝菌肉丝炒年糕

WOK-FRIED RICE CAKE WITH
SHREDDED PORK AND PORCINI
MUSHROOM

\$ 14.80



F5 雪菜咸肉炒年糕

WOK-FRIED RICE CAKE WITH
SALTED MEAT AND PRESERVED
VEGETABLE

\$ 14.80





F6 上海炒饭

FRIED RICE IN SHANGHAI STYLE

\$ 14.80



F7 扬州炒饭

FRIED RICE IN YANG ZHOU STYLE

\$ 14.80



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F8 鲜蔬炒饭

FRIED RICE WITH ASSORTED VEGETABLE

\$ 13.30



F9 蛋炒饭

FRIED RICE WITH EGG

\$ 9.30



F10 虾仁炒饭

FRIED RICE WITH SHRIMP

\$ 14.80



F11 香酥猪扒炒饭

FRIED RICE WITH
CRISPY PORK CHOP

\$ 14.30

F12 美国黑猪肉猪骨汤拉面

LA MIAN WITH SLICED US KUROBUTA PORK
IN SIGNATURE PORK BONE SOUP

\$ 14.30



F13 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



F14 香酥猪扒猪骨汤拉面

LA MIAN WITH CRISPY
PORK CHOP IN SIGNATURE
PORK BONE SOUP

\$ 14.30



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小心鱼骨
MAY CONTAIN FISH BONE



F15 酸菜鱼拉面  
 LA MIAN WITH SLICED FISH
 IN PICKLED VEGETABLE BROTH
 \$ 16.80



F16 水煮牛肉拉面 
 LA MIAN WITH SLICED BEEF
 IN SZECHUAN STYLE
 \$ 17.30



F17 清炖土鸡汤拉面
 LA MIAN SERVED WITH DOUBLE-BOILED
 KAMPONG CHICKEN SOUP
 \$ 14.80



F18 四川抄手拌面

LA MIAN WITH PORK DUMPLING
IN CHILLI VINAIGRETTE (DRY)

\$ 12.80

F19 酸辣海鲜汤拉面

LA MIAN IN HOT AND SOUR
SOUP WITH SEAFOOD

\$ 11.30



F20 菜肉云吞猪骨汤拉面

LA MIAN WITH VEGETABLE
PORK WANTON IN SIGNATURE
PORK BONE SOUP

\$ 12.80



F21 鲜虾猪肉抄手拌面

LA MIAN WITH PRAWN
AND PORK DUMPLING IN CHILLI
VINAIGRETTE (DRY)

\$ 14.30



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SPECIAL RECOMMENDATION



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SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE

F22 开洋葱油拌面 🍜

LA MIAN WITH SCALLION OIL (DRY)

\$ 8.80



F23 京味炸酱面 🍜

LA MIAN WITH MINCED MEAT
AND MUSHROOM SAUCE (DRY)

\$ 11.80



F24 口水鸡拌面 🍜

LA MIAN WITH POACHED CHICKEN
IN SZECHUAN STYLE (DRY)

\$ 13.80



F25 皇朝担担拉面 🍜

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

\$ 9.80

G1 香煎豆沙锅饼

PAN-FRIED PANCAKE WITH RED BEAN PASTE

\$ 9.30



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SIGNATURE DISH



特色推荐
SPECIAL RECOMMENDATION



辣
SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE

- G2 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



G8 姜茶黑芝麻汤圆

BLACK SESAME GLUTINOUS RICE BALL
IN GINGER SOUP

\$ 5.30 (3PC / 粒)



G6 贵妃银耳桃胶

CHILLED SNOW FUNGUS
WITH PEACH RESIN

\$ 8.80



G9 桂花酒酿丸子

GLUTINOUS RICE BALL
IN FERMENTED RICE WINE

\$ 5.30



G7 香芒布丁

CHILLED MANGO PUDDING

\$ 6.00



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SPICY



含有虾
CONTAINS PRAWN



小心鱼骨
MAY CONTAIN FISH BONE

H1 可乐
COKE

\$ 2.50 (CAN / 罐)

H2 零度可乐
COKE ZERO

\$ 2.50 (CAN / 罐)

H3 雪碧
SPRITE

\$ 2.50 (CAN / 罐)

H4 瓶装食用水
BOTTLED DRINKING WATER

\$ 2.30 (BOTTLE / 瓶)

H5 酸柑汁 (冷)
LIME JUICE (CHILLED)

\$ 3.90 (GLASS / 杯)

H6 马蹄竹蔗水 (温/冷)
WATER CHESTNUT (WARM/CHILLED)

\$ 3.90 (GLASS / 杯)

H7 自制薏米水 (温/冷)
BARLEY (WARM/CHILLED)

\$ 3.90 (GLASS / 杯)

H8 糯米沱普洱茶
GLUTINOUS RICE PU-ERH TEA

\$ 2.30 (PER PERSON / 位)

H9 嘉士伯啤酒
CARLSBERG PILSNER

\$ 9.00 (CAN / 罐)

H10 嘉士伯醇滑啤酒
CARLSBERG SMOOTH DRAUGHT

\$ 9.00 (CAN / 罐)





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*

