



【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。

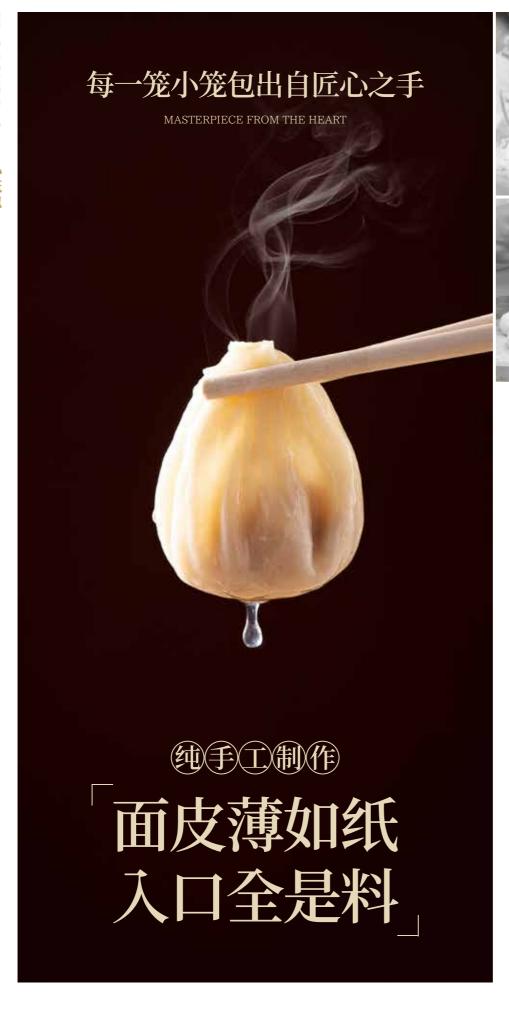
樂天皇朝以现代的风格中捕捉中国皇朝时代的风貌。向历史悠久的小笼包致敬,我们制作了世界首创的精致八种独特口味小笼包,包括前所未有的蟹粉、芝士、蒜香、韩式泡菜、川味以及顶级的鹅肝和黑松露口味。

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.





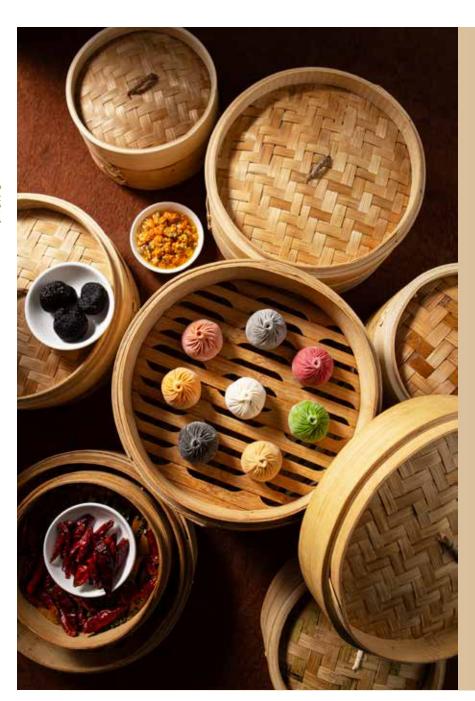








单点菜单 À LA CARTE MENU



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。













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)

A8 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)

44 黑松露小笼包

BLACK TRUFFLE XIAO LONG BAO

\$ 18.30 (6PC/粒)

\$ 29.80 (10PC/粒)

46 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)

№ 韩式泡菜小笼包 🕢

KOREAN KIMCHI XIAO LONG BAO

\$ 11.80 (6PC/粒)

\$ 16.80 (10PC/粒)

TOP 10 SIGNATURE DISH

◎十大招牌◎

122 脆皮酱鸭

CRISPY DUCK WITH BRAISED SAUCE

\$ 21.80 | 例 (PORTION) \$ 38.90 | 半只 (HALF)

① 牛油果邂逅土豆色拉

AVOCADO WITH MASHED POTATO SALAD

\$ 12.80

ш 牛肝菌花雕蒸鸡

STEAMED CHICKEN WITH PORCINI MUSHROOM IN CHINESE WINE

\$ 16.80













少上海白切鸡POACHED CHICKEN IN SHANGHAI STYLE \$ 10.80

B13 红油鲜虾猪肉抄手 ② @ PRAWN AND PORK DUMPLING IN CHILLI VINAIGRETTE \$ 10.80 (6PC / 粒)

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











MUST-ORDER DISHES

◎必点菜品◎

11 京酱肉丝

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

\$ 16.80



皇朝酸菜鱼 🕖 🖦

SPECIALTY SLICED FISH IN PICKLED VEGETABLE BROTH

\$33.80

E4 瑶柱芙蓉赛螃蟹 🖚

SCRAMBLED EGG WHITE WITH FISH AND CONPOY \$ 15.80

13 外婆红烧肉

BRAISED PORK BELLY IN SHANGHAI STYLE

\$ 22.80 (5PC/粒)

\$ 35.80 (8PC/粒)



















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

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



B5 上海芝麻叉烧酥

BAKED SHANGHAI BBQ PORK PASTRY

\$ **8.30** (3PC / 粒)



B6 无锡鲜肉锅贴

PAN-FRIED PORK DUMPLING

\$ **6.80** (3PC / 粒)



B7 上海生煎包

PAN-FRIED SHANGHAI PORK BUN

\$ 7.30 (3PC/粒)

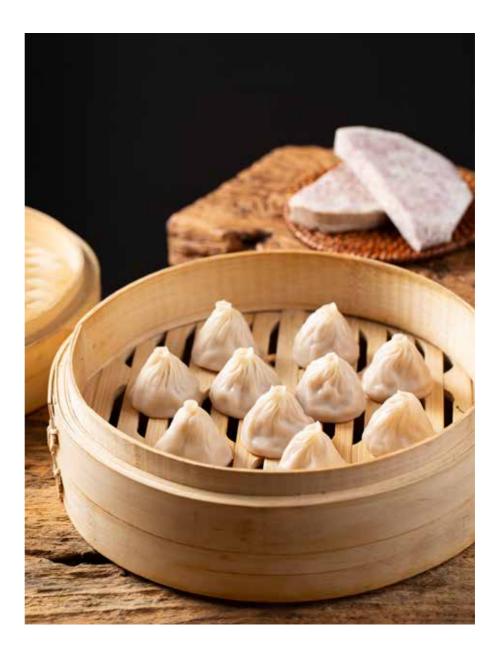








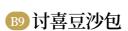




BB 芋泥小笼包

STEAMED TARO XIAO LONG BAO

\$ 7.80 (6PC/粒) \$ 11.50 (10PC/粒)



STEAMED RED BEAN PASTE BUN

\$ **6.80** (3PC / 粒)





№ 鲜虾猪肉蒸饺 🕝

STEAMED PRAWN AND PORK DUMPLING

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



BII 花蔬蒸饺

STEAMED VEGETABLE DUMPLING

\$ 9.30 (6PC/粒) 13.80 (10PC / 粒)













B13 红油鲜虾猪肉抄手 ② @ PRAWN AND PORK DUMPLING

PRAWN AND PORK DUMPLING IN CHILLI VINAIGRETTE

10.80 (6PC/粒)



B14 三鲜鲜肉水饺

POACHED VEGETABLE AND PORK DUMPLING

\$ **9.30** (8PC / 粒)

















② 凉拌三丝 ②

ASSORTED VEGETABLE AND
TOFU TOSSED WITH VINAIGRETTE

\$ 6.80

C3 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





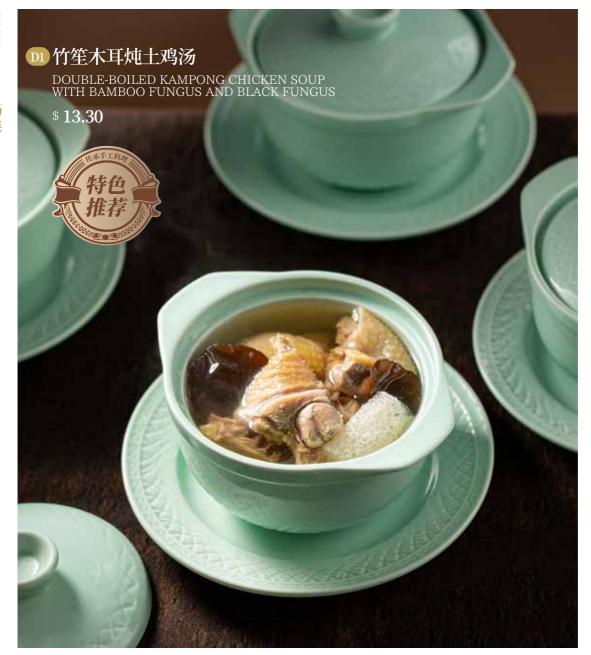




























四菜肉云吞猪骨汤

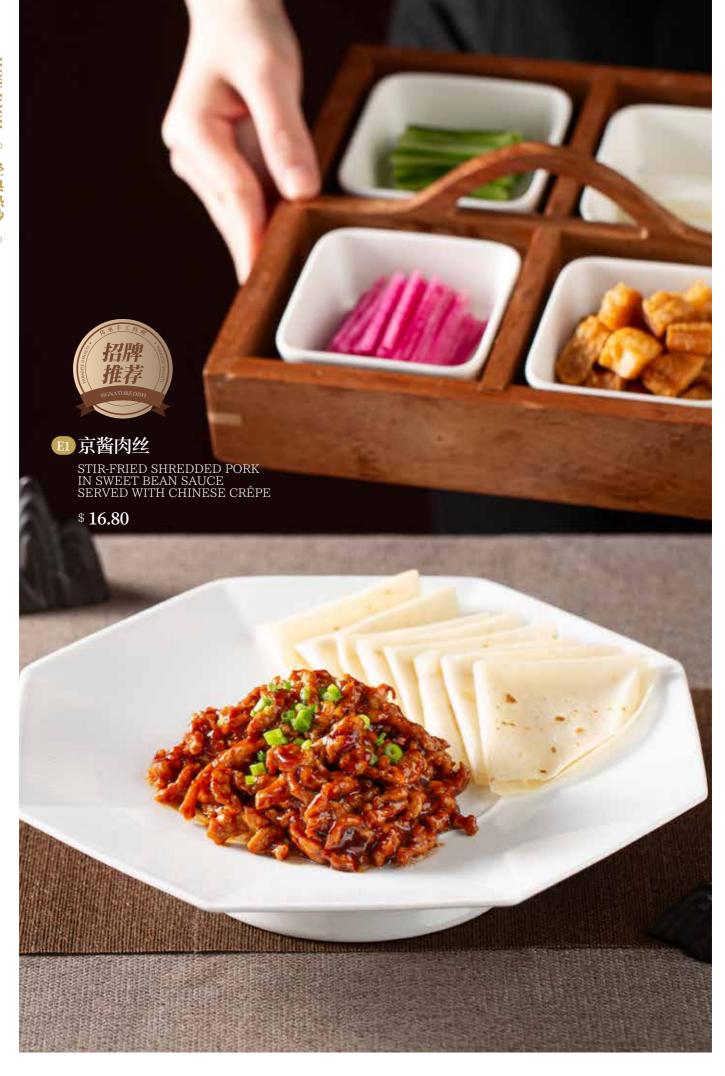
VEGETABLE AND PORK WANTON IN SIGNATURE PORK BONE SOUP

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)





























124 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。

















E7 姜葱炒鱼片
STIR-FRIED SLICED FISH WITH GINGER AND SPRING ONION

\$ 18.30



ES 糖醋鱼片 SWEET AND SOUR SLICED FISH \$ 18.30

























EL2 菠萝咕噜肉
CRISPY SWEET AND SOUR PORK
\$ 15.80

EI3 官保腰果鸡丁 ②
STIR-FRIED GONG BAO CHICKEN
\$ 15.80



E14 生炒油麦菜

STIR-FRIED AUSTRALIAN LETTUCE

\$ 13.80



E15 蒜蓉炒菠菜

STIR-FRIED SPINACH WITH MINCED GARLIC

\$ 13.80

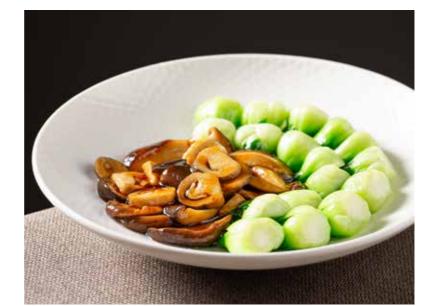












EI6鲜菌菇扒奶白

BRAISED BABY CABBAGE WITH ASSORTED MUSHROOM

\$ 14.30



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

\$ 14.30



E18上汤娃娃菜

POACHED CHINESE CABBAGE IN SUPERIOR BROTH

\$ 14.30









**水香煮辣 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















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。















重庆麻婆豆腐 *(*MA PO TOFU

\$ 12.80

















123 川味水煮牛肉 🕖

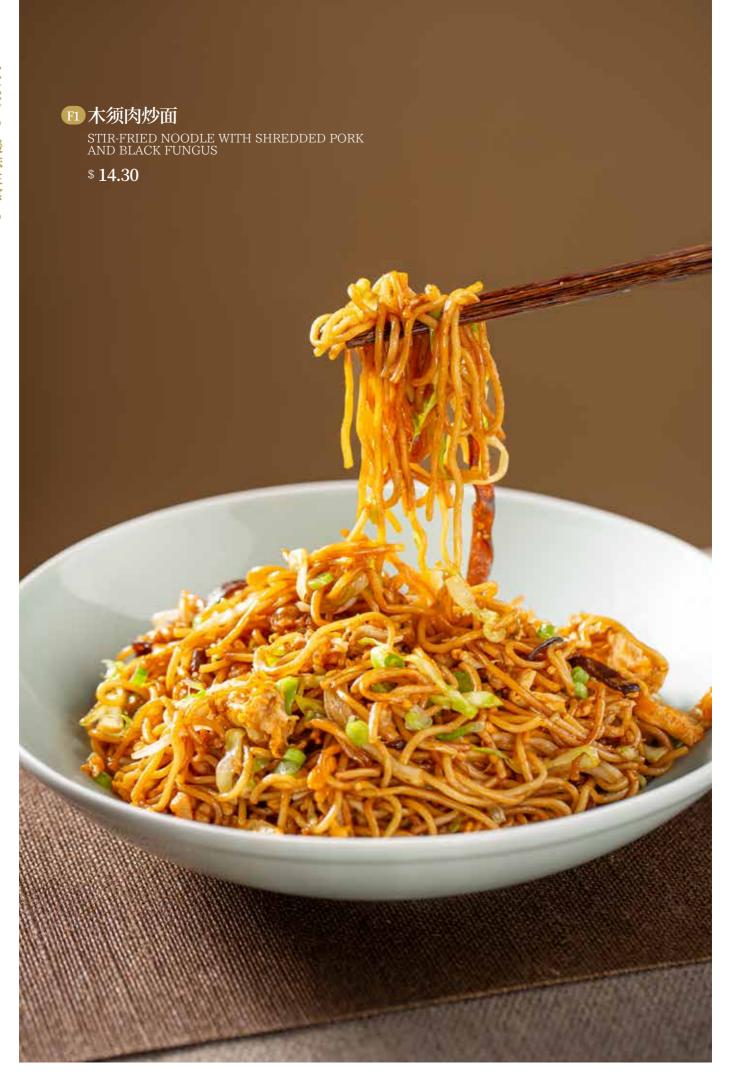
POACHED SLICED BEEF IN SZECHUAN CHILLI OIL

\$ 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。







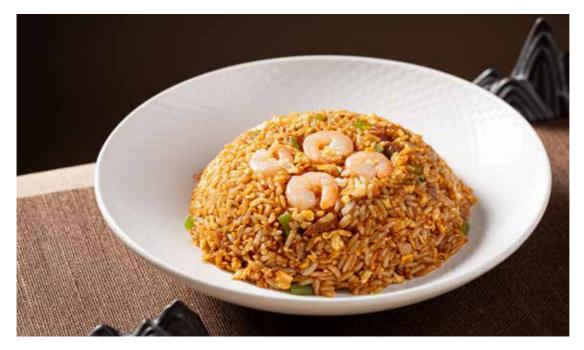




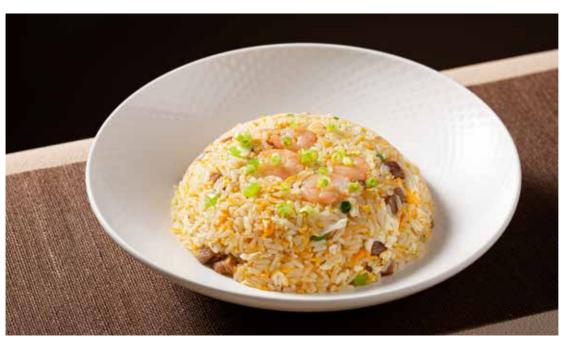








F6 上海炒饭 🕝 FRIED RICE IN SHANGHAI STYLE \$ 14.80



17 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

100 香酥猪扒猪骨汤拉面

LA MIAN WITH CRISPY PORK CHOP IN SIGNATURE PORK BONE SOUP

\$ 14.30













F15 酸菜鱼拉面 🕗 🖦

LA MIAN WITH SLICED FISH
IN PICKLED VEGETABLE BROTH

\$ 16.80

FI6 水煮牛肉拉面 ②

LA MIAN WITH SLICED BEEF IN SZECHUAN STYLE

\$ 17.30



















[23] 京味炸酱面 🕖

LA MIAN WITH MINCED MEAT AND MUSHROOM SAUCE (DRY)

\$ 11.80



[24] 口水鸡拌面 🕖

LA MIAN WITH POACHED CHICKEN IN SZECHUAN STYLE (DRY)

\$ 13.80



P25 皇朝担担拉面 **②**

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

\$ 9.80













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



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 / $\stackrel{\cdot}{a}$)

H2 零度可乐 COKE ZERO

\$~3.80~(CAN~/~&)

H3 雪碧 SPRITE

\$ 3.80 (CAN / 罐)

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

問動性性(冷) \$3.90 (GLASS / 杯) LIME JUICE (CHILLED) H6 马蹄竹蔗水(温/冷) \$ 3.90 (GLASS / 杯)
WATER CHESTNUT (WARM/CHILLED)

- 目制意米水 (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)

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

母 套餐 SET MENU A 母

红烧四宝羹

BRAISED FOUR TREASURE BROTH

清蒸翡翠鲈鱼

STEAMED JADE SEA BASS WITH SUPREME SOYA SAUCE

西施芙蓉虾球

SCRAMBLED EGG WHITE WITH CRYSTAL PRAWN

外婆红烧肉

BRAISED PORK BELLY IN SHANGHAI STYLE (6PC/粒)

肉碎榄菜干煸四季豆

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

扬州炒饭

FRIED RICE IN YANG ZHOU STYLE

柠檬芦荟桂花蜜(冷)

CHILLED ALOE VERA WITH OSMANTHUS IN HONEY LEMON JUICE



\$258.00 (5-6 persons/位)

母 套餐 SET MENU B 母

竹笙木耳炖土鸡汤

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

药膳蒸翡翠鲈鱼

STEAMED JADE SEA BASS WITH CHINESE HERB

糖醋虾球

CRYSTAL PRAWN IN SWEET AND SOUR SAUCE

脆皮酱鸭(半只)

CRISPY DUCK WITH BRAISED SAUCE (HALF)

上汤金银蛋奶白菜

POACHED BABY CABBAGE WITH EGG TRIO IN SUPERIOR STOCK

三菇焖伊面

STEWED EE-FU NOODLE WITH ASSORTED MUSHROOM

香芒布丁

CHILLED MANGO PUDDING



\$298.00 (5-6 persons/位)

母 套餐 SET MENU C 母

招牌原味小笼包(10粒)

SIGNATURE ORIGINAL XIAO LONG BAO (10PC)

红烧四宝羹

BRAISED FOUR TREASURE BROTH

清蒸翡翠鲈鱼

STEAMED JADE SEA BASS WITH SUPREME SOYA SAUCE

西施芙蓉虾球

SCRAMBLED EGG WHITE WITH CRYSTAL PRAWN

外婆红烧肉

BRAISED PORK BELLY IN SHANGHAI STYLE (10PC/粒)

肉碎榄菜干煸四季豆

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

XO 酱虾仁炒饭

FRIED RICE WITH SHRIMP IN XO SAUCE

姜茶黑芝麻汤圆

BLACK SESAME GLUTINOUS RICE BALL SERVED IN GINGER SOUP



\$398.00 (8-10 persons/位)

⇔ 套餐 SET MENU D ⇔

招牌原味小笼包 (10 粒) SIGNATURE ORIGINAL XIAO LONG BAO (10PC)

竹笙木耳炖土鸡汤

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

药膳蒸翡翠鲈鱼

STEAMED JADE SEA BASS WITH CHINESE HERB

糖醋虾球

CRYSTAL PRAWN IN SWEET AND SOUR SAUCE

脆皮酱鸭 (一只)

CRISPY DUCK WITH BRAISED SAUCE (WHOLE)

上汤金银蛋奶白菜

POACHED BABY CABBAGE WITH EGG TRIO IN SUPERIOR STOCK

三菇焖伊面

STEWED EE-FU NOODLE WITH ASSORTED MUSHROOM

贵妃银耳桃胶(冷)

CHILLED SNOW FUNGUS WITH PEACH RESIN



\$458.00 (8-10 persons/位)



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





