

# 潮樂軒

Paradise Teochew Restaurant

## 6 COURSES OF TEOCHEW EXCELLENCE *with Curated World-Class Whisky Pairings*

### MENU

#### *Course 1* 潮州小食

(潮式传统汕头五香肉枣 / 手打潮州虾丸 / 鹅肝烧卖)

#### Combination of Teochew Style Appetiser

(Handmade Traditional Pork Roll /

Handmade Prawn Ball / Foie Gras Siew Mai)

*Pairing with:* Dalwhinnie 15 Year Old

#### *Course 2* 龙虾汤海鲜石榴球

Diced Seafood wrapped with Crêpe in Lobster Broth

*Pairing with:* Cragganmore 12 Year Old

#### *Course 3* 螺片炖鸡汤

Double-boiled Chicken Soup with Sea Whelk

#### *Course 4* 当归黑豚肉

Stewed Kurobuta Pork with Dang Gui

*Pairing with:* Clynelish 14 Year Old

#### *Course 5* 玉兰菜圃炒河粉

Stir-fried "Hor Fun" with Kai Lan and Preserved Turnip

*Pairing with:* Lagavulin 16 Year Old

#### *Course 6* 潮汕甜点三重奏 (桂花糕 / 福果绿豆爽 / 炸煎堆)

Trio of Teochew Dessert

(Osmanthus Cake / Tau Suan / Crisp-fried Sesame Ball)

#paradisegrpsg #pgrmemberexclusive #paradiseteochew



paradisegrp.com



paradisegrp



paradisegrpsg

A culinary concept by Paradise Group

