

美滋锅

Beauty in The Pot

请光临美滋锅享用香味四溢的火锅浓汤，结集了养身、美颜精华。经健康饮食文化的启发，我们的火锅汤底既浓郁美味又具保健功效，配合厨师精挑细选的多钟新鲜食材和自制特色菜，更是相得益彰。

在品尝美食的同时，食客将身处一种独特的全新氛围。强健体魄代表体内阴阳协调。根据这概念，美滋锅的室内装潢采用中性色调搭配对比鲜明的特色灯光，营造出既休闲又私密的用餐环境，适合各种场合。

绝佳汤底是享受火锅的关键，厨师们耗费长时间，选用新鲜食材，一丝不苟地每日新鲜熬制八款汤。各种新鲜食材和自制特色菜，包括肉类、海鲜、蔬菜和自制肉滑，经过厨师的精湛刀功，更提升用餐的享受。

敬请保有一份窥探奥秘和期待的心情，从容地沿着走道步向用餐处，展开您的美食之旅。

Savour the essence of health and beauty with every steaming pot of soup at Beauty in The Pot. Inspired by the culture of food for health, the hotpot concept offers nourishing soup bases that promise rich flavours coupled with abundant benefits.

Delight in a whole new experience of satisfying your taste buds in a welcoming ambience. Emphasising on the perfect balance of Yin and Yang, which is representative of good health, the interior décor of Beauty in The Pot encompasses neutral tones with contrasting feature lights to create a casual yet private dining environment suitable for all occasions.

Believing in the utmost importance of soup base for the best enjoyment of hotpot, the culinary team devotes long hours and meticulous attention to the creation of the eight broths, brewed daily with fresh ingredients. An extensive menu of fresh ingredients and homemade specialties are also specially selected, creating a heavenly match with the soup.

A divine spread of culinary finesse in an enthralling setting awaits guests.

锅汤底 SOUP BASE



胶原蛋白养颜美容锅 Beauty Collagen Broth

经历超过8小时的精心熬制，才可促成这口感浓稠的胶原蛋白养颜美容锅。每天细心调制的汤有着优良的品质保证，让您从每一口汤中感觉到饱满的美容功效。

More than eight hours of hard work goes into the making of this dense and collagen-rich soup. Freshly prepared every day, meticulous attention is devoted to maintaining the quality of soup. Experience the richness of beauty contained in every sip.



滋补养生香辣锅 (猪骨汤) Spicy Nourishing Broth (Pork Bone Soup)

细细品尝这滋补养生香辣锅中的精髓、包括了红枣、枸杞、人参、当归、党参等药材。经过长时间熬制的猪骨汤配上四川辣椒油不仅让汤头富有浓郁的香料与药材味，更有强身提神的作用，绝对是无与伦比的养生与美味。

Relish in the essence of herbs lavished in this Spicy Nourishing Broth, with an extra boost for immunity and energy. Simmered for long hours, the pork bone broth contains luxurious Chinese herbs including red dates, wolfberries, ginseng, dang gui, dang shen and more. Flavoured with Szechuan chilli oil, savour the unparalleled intensity of spice and herbs in each pot.

可选择: 小辣、中辣、大辣

Available in: mild spicy, spicy and extra spicy



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.

酱料需以每位\$3.80另加收费(无限量供应)。
Free-flow condiments charge of \$3.80/person applies.

纤细经典牛油红锅

Slimming Spicy Beef Tallow Broth

天然的牛油不加工，充满了强化骨骼、牙齿，即明亮眼睛的维他命。拥有高含量的omega-3脂肪酸，我们的纤细经典牛油红锅不仅促进肠胃消化，同时滋补着肌肤，唤起年轻肌肤光泽。牛油含有共轭亚油酸，有天然的消炎功效。

Beef fats are natural and unprocessed, and rich in vitamins that strengthens bones and teeth while improving eyesight. Packed with omega-3 fatty acids, our Slimming Spicy Beef Tallow Broth plays in big part in nourishing and promoting younger-looking skin. Beef tallow also contains conjugated linoleic acid, which is a natural anti-inflammatory.

维他命C番茄玉米锅

Vitamin C Tomato Sweet Corn Broth

鲜红多汁的番茄不但是获取维他命C的最佳选择，它也富有着高蛋白质、抗氧化剂和许多其他的营养成分。多吃番茄能有益身心，也可助于提高我们身体的免疫力，是抗癌的食品之一。这锅营养又清甜的维他命C番茄玉米锅保证能激起您的食欲，让您的胃口大增。

Tomatoes are not only an excellent source of vitamin C, but also packed full of other antioxidants and several nutrients that are highly beneficial for health. Regular consumption of tomatoes can enhance our body's immunity and play a role in reducing the risk of developing cancer. This nutritious, light and refreshing pot of soup is bound to whet your appetite with its deliciously juicy tomatoes and rich tomato flavour.

长生抗癌松茸野菌锅 (素)

Longevity Wild Pine Mushroom Broth (Vegetarian)

这锅长生抗癌松茸野菌锅采用了各种的菌类来熬煮，如宝贵的松茸菌、羊肚菌、虫草花、鲜冬菇以及松菇等等。菌类富有抗氧化剂、矿物质与维他命D，有助于强身健体与抗癌的功效。素食者也适合食用。

This pot of Longevity Wild Pine Mushroom Broth consists of a variety of precious wild pine mushrooms, morel mushrooms, cordyceps flower, fresh mushrooms, shimeji mushrooms and many more. Known for its high content of antioxidants, minerals and vitamin D, mushrooms could be the answer to a healthier body and lowers the risk of cancer. Even better, this pot of soup is suitable for vegetarians too.



酱料需以每位\$3.80另加收费 (无限量供应)。
Free-flow condiments charge of \$3.80/person applies.

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锅汤底 SOUP BASE



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清凉解热雪耳椰子锅 Cooling Coconut Broth

清凉解热雪耳椰子锅的原汤是使用一系列新鲜的材料如排骨、老鸡、鸡脚以及雪耳等慢慢熬制而成的。让食客惊叹的是我们也在汤底内加入了一整粒新鲜的椰青。清凉的椰子水以及椰子肉完美的与原汤结合在一起，衬托出原汤的鲜甜，也有助于清喉润肺，消暑解热的效果。这香甜又美味的椰子锅将会让您有一个非凡的用餐享受。

A unique culinary creation of adding young coconut water and flesh into the primary soup base boiled using a variety of fresh ingredients such as spare ribs, chicken, chicken's feet and snow fungus, this soup aids in nourishing the lungs, as well as improves the body's immune system. Delightfully pleasing to the taste buds and smooth to the throat, this revitalising Cooling Coconut Broth is the perfect accompaniment of a wholesome feast.

强身健体清炖鸡汤 Immunity Clear Chicken Broth

以清澈的鸡汤为基础，汤底采用新鲜的鸡肉、骨头和各种材料，慢炖而成，保留了鸡肉的原汁原味。清炖鸡汤汤底不仅清甜，而且富含鸡肉的精华，让火锅食材在其中涮煮后更加美味。

Prepared by slow-cooking fresh chicken with bones and various ingredients, preserving the natural essence of the chicken. The clear chicken broth base is not only naturally refreshing and sweet but also rich in health benefits of chicken, making it the perfect hotpot base to enjoy a variety of ingredients.

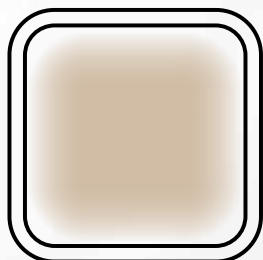
养生药膳醉鸡锅 Herbal Drunken Chicken Broth

使用新鲜的甘榜鸡以及许多上等的药材如玉竹、党参、当归等再加上温火慢煮至少两个小时而成的汤底，让您每一口都能喝出浓郁四溢的药材味。这一锅美味无比的汤不单营养丰富，还能提神补气、活血强身，可说是老少皆宜的最佳美食。

Simmered over slow-fire for at least two hours and using only fresh Kampong chicken coupled with an array of premium herbs and tonics such as solomon's seal, codonopsis root, Chinese angelica root and many more, this is a heavenly dish rich in luxurious herbal fragrance and taste. This Herbal Drunken Chicken Broth is not only delicious in taste, but also aids in improving blood circulation and strengthening one's immunity, definitely a broth that pleases all.

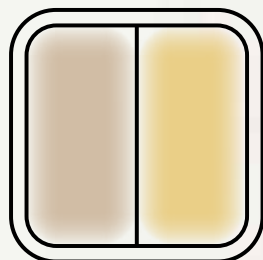
酱料需以每位\$3.80另加收费(无限量供应)。
Free-flow condiments charge of \$3.80/person applies.

单锅
Single Pot



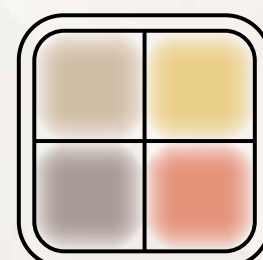
可选1种汤底
Choose 1 soup base

鸳鸯锅
Twin Pot



可选2种不同汤底
Choose 2 different type of soup base

四季锅
Quart Pot



可选4种不同汤底
Choose 4 different type of soup base

汤底 Soup Base	价钱 Price		
	单锅 Single Pot	鸳鸯锅 Twin Pot	四季锅 Quart Pot
胶原蛋白养颜美容锅 Beauty Collagen Broth	\$34.80	\$17.80	\$10.80
滋补养生香辣锅 (猪骨汤底) 🌶️ Spicy Nourishing Broth (Pork Bone Soup Base)	\$28.80	\$16.00	\$9.50
纤细经典牛油红锅 🌶️ Slimming Spicy Beef Tallow Broth	\$28.80	\$16.00	\$9.50
维他命C番茄玉米锅 Vitamin C Tomato Sweet Corn Broth	\$22.80	\$12.50	\$7.50
清凉解热雪耳椰子锅 Cooling Coconut Broth	\$28.80	\$16.00	\$9.50
强身健体清炖鸡汤 Immunity Clear Chicken Broth	\$28.80	\$16.00	\$9.50
养生药膳醉鸡锅 Herbal Drunken Chicken Broth	\$28.80	\$16.00	\$9.50
长生抗癌松茸野菌锅 (素) Longevity Wild Pine Mushroom Broth (Vegetarian)	\$24.80	\$13.50	\$8.80

酱料需以每位\$3.80另加收费 (无限量供应)。
Free-flow condiments charge of \$3.80/person applies.

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小吃 APPETISER



椒盐牛蛙
Crispy Bullfrog tossed with Salt and Pepper

\$24.80
每份 per portion



辣子鸡软骨 
Spicy Chicken Cartilage

\$14.80
每份 per portion



紫菜樱花虾 
Seaweed Sakura Shrimp

\$12.80
每份 per portion



小酥肉
Crispy Pork Strip

\$10.80
每份 per portion



咸蛋松菌
Wild Pine Mushroom
tossed with Salted Egg Yolk

\$10.80



椒盐珍珠玉蜀
Pearl Sweet Corn
tossed with Salt and Pepper

\$8.90
每份 per portion



香脆顶级午餐肉
Crispy Premium
Luncheon Meat

\$6.90
每份 per portion



红糖糍粑
Glutinous Rice Cake with
Brown Sugar

\$5.90
每份 per portion



黄金芋条
Golden Taro

\$5.90
每份 per portion



黄金炸馒头
Crisp-fried Mantou served with Condensed Milk

\$5.90
每份 per portion

特色综合盘

SPECIALTY ASSORTED PLATTER



波士顿龙虾海鲜拼盘 
Boston Lobster Seafood Mixed Platter

(波士顿龙虾、10头鲍鱼、北极贝、花胶、日本北海道带子、红斑)
(Boston Lobster, 10-Head Abalone, Red Clam, Fish Maw, Hokkaido Fresh Scallop, Red Garoupa)

\$178.00
每份 per portion



牛与猪肉拼盘 
Assorted Beef & Pork Platter

(日本和牛、美国特选黑豚肉、美国白猪花肉、西班牙白猪肉、美国肥牛丁)
(Japanese Wagyu Beef, US Kurobuta Pork, US Pork Belly, Sliced Spanish Pork Collar, US Marbled Beef Cube)

\$62.80
每份 per portion



特色肉拼盘
Specialty Meat Platter

(田野乡村嫩猪肉 (花肉)、美国特选黑豚肉、美国肥牛丁、美国精选牛肉)
(Sliced Pork Belly, US Kurobuta Pork, US Marbled Beef Cube, Sliced US Beef)

\$44.90
每份 per portion



猪肉拼盘
Assorted Pork Platter

(美国特选黑豚肉、美国白猪花肉、
西班牙白猪肉、香肩猪肉 [梅头肉])
(US Kurobuta Pork, US Pork Belly, Sliced
Spanish Pork Collar, Sliced Pork Collar)

\$42.80
每份 per portion



综合滑
Assorted Paste Platter

(鱼子虾滑、鲜猪肉滑、每日鲜滑类)
(Ebiko Prawn Paste, Fresh Pork Paste,
Fresh Paste of the day)

\$28.50
每份 per portion

活海鮮
LIVE SEAFOOD



阿拉斯加蟹
Alaskan King Crab

\$25.80
每100克 per 100g



加拿大象拔蚌
Canadian Geoduck

\$28.00
每100克 per 100g



澳洲龙虾
Australian Lobster

\$20.00
每100克 per 100g



波士顿龙虾
Boston Lobster

\$13.80
每100克 per 100g



东星斑 
Coral Trout

\$18.80
每100克 per 100g



龙虎斑 
Dragon Grouper

\$10.80
每100克 per 100g



笋壳鱼 
Soon Hock

\$10.80
每100克 per 100g



南非活鲍鱼
South African Live Abalone

\$28.00
每粒 per piece



竹蚌
Bamboo Clam

\$18.00
每只 per piece (min. 2pc)



生蚝
Oyster

\$28.80
6粒 6 pieces



活醉虾 
Live Drunken Prawn

\$14.00 **\$28.00**
半份 half portion 全份 full portion

海鲜类
SEAFOOD



特级花胶
Premium Fish Maw

\$48.00
每份 per portion



花胶
Fish Maw

\$15.00
半份 half portion
\$30.00
全份 full portion



鱼鳔筒
Dried Fish Maw

\$11.00
半份 half portion
\$22.00
全份 full portion



中鲍翅
Superior Shark's Fin

\$42.80
每份 per portion



红斑片
Sliced Red Garoupa

\$30.80
小 small
\$50.80
大 large



黑鱼片 
Sliced Snakehead

\$9.00
半份 half portion

\$18.00
全份 full portion



10头鲍鱼
10-Head Abalone

\$16.80
半份 half portion

\$33.60
全份 full portion



海参
Sea Cucumber

\$15.00
半份 half portion

\$30.00
全份 full portion



日本北海道带子
Hokkaido Fresh Scallop

\$14.00
半份 half portion

\$28.00
全份 full portion



苏冬圈
Squid Ring

\$14.00
半份 half portion

\$28.00
全份 full portion



小八爪鱼
Baby Octopus

\$9.00 **\$18.00**
半份 half portion 全份 full portion



深海大白虾 
Fresh White Sea Prawn

\$13.50
半份 half portion
\$27.00
全份 full portion



特大老虎虾 
Jumbo Tiger Prawn

\$5.90
每只 per piece (min. 2pc)



北极贝
Red Clam

\$13.00
半份 half portion
\$26.00
全份 full portion



阿拉斯加蟹柳
Alaskan Crab Stick

\$7.40
半份 half portion
\$14.80
全份 full portion

牛与羊肉

BEEF & LAMB



手切日本北海道A4和牛 (150g)
Hand-sliced Hokkaido A4 Wagyu Beef

\$68.00
每份 per portion



日本北海道A4和牛
Hokkaido A4 Wagyu Beef 半份 half portion (100g)

\$44.00

\$88.00

全份 full portion (200g)



日本北海道A4和牛丁 (100g)
Hokkaido A4 Wagyu Cube

\$38.00
每份 per portion

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日本和牛
Japanese Wagyu Beef

\$29.40
半份 half portion
\$58.80
全份 full portion



美国鲜嫩厚脂肥牛
US Angus Prime Short Rib

\$19.90
半份 half portion
\$39.80
全份 full portion



美国和牛牛舌
US Wagyu Ox's Tongue

\$15.00 **\$30.00**
半份 half portion 全份 full portion



澳洲牛肉
Sliced Australian Beef

\$14.00
半份 half portion
\$28.00
全份 full portion



美国精选牛肉
Sliced US Beef

\$12.50
半份 half portion
\$25.00
全份 full portion



牛筋
Beef Tendon

\$12.00 **\$24.00**
半份 half portion 全份 full portion



毛肚
Cow Tripe

\$9.00 **\$18.00**
半份 half portion 全份 full portion

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🌶️ 辣 Spicy 🐟 可能含鱼骨 May Contain Fish Bone 🦐 含有虾 Contains Prawn



卤牛肚
Braised Cow's Stomach

\$8.00 **\$16.00**
半份 half portion 全份 full portion



嫩肩小羔羊肉
Sliced Lamb

\$10.40 **\$20.80**
半份 half portion 全份 full portion

猪肉 PORK



日本北海道花肉
Hokkaido Pork Belly

\$13.00 **\$26.00**
半份 half portion 全份 full portion



日本香肩白猪肉
Nagano Pork Collar

\$12.50
半份 half portion
\$25.00
全份 full portion



美国特选黑豚肉
US Kurobuta Pork

\$12.50
半份 half portion
\$25.00
全份 full portion



美国白猪花肉
US Pork Belly

\$12.50
半份 half portion
\$25.00
全份 full portion



香滑美国黑豚肉
Tender US Kurobuta Pork

\$12.50
半份 half portion
\$25.00
全份 full portion

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西班牙白猪肉
Sliced Spanish Pork Collar

\$11.90
半份 half portion
\$23.80
全份 full portion



田野乡村嫩猪肉 (花肉)
Sliced Pork Belly

\$9.90
半份 half portion
\$19.80
全份 full portion



猪颈肉
Pork Jowl

\$9.90
半份 half portion
\$19.80
全份 full portion



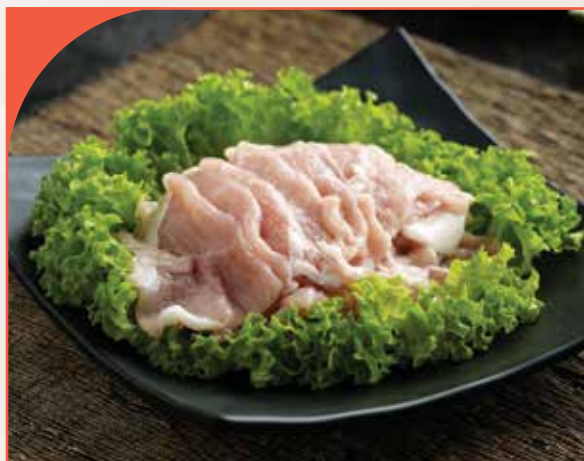
香滑松阪猪颈肉
Sliced Pork Neck

\$9.50
半份 half portion
\$19.00
全份 full portion



香肩猪肉 (梅头肉)
Sliced Pork Collar

\$8.40
半份 half portion
\$16.80
全份 full portion



香滑猪肉
Tender Sliced Pork

\$8.40
半份 half portion
\$16.80
全份 full portion



猪黄喉
Pig's Aorta

\$10.00
半份 half portion
\$20.00
全份 full portion



猪肚
Pig's Stomach

\$7.00
半份 half portion
\$14.00
全份 full portion



猪粉肠
Pig's Intestine

\$5.50
半份 half portion
\$11.00
全份 full portion



猪腰
Pig's Kidney

\$6.50
半份 half portion
\$13.00
全份 full portion



猪肝
Pig's Liver

\$4.00
半份 half portion
\$8.00
全份 full portion



炸猪皮
Fried Pig's Skin

\$4.00
半份 half portion
\$8.00
全份 full portion



午餐肉
Luncheon Meat

\$4.20
半份 half portion
\$8.40
全份 full portion

家禽 POULTRY



花雕甘榜鸡
Chinese Wine Kampong Chicken

\$14.40 **\$28.80**
半份 half portion 全份 full portion

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精选鸡胸肉
Sliced Chicken Breast

\$7.20
半份 half portion
\$14.40
全份 full portion



精选去骨鸡腿肉
Sliced Chicken Thigh

\$7.20
半份 half portion
\$14.40
全份 full portion



芝士鸡肉香肠
Cheesy Chicken Sausage

\$7.70
半份 half portion
\$15.40
全份 full portion



香脆鸡肉香肠
Crunchy Gourmet
Chicken Sausage

\$7.70
半份 half portion
\$15.40
全份 full portion

滑类

SPECIALTY HOMEMADE PASTE



鱼子虾滑 
Ebiko Prawn Paste

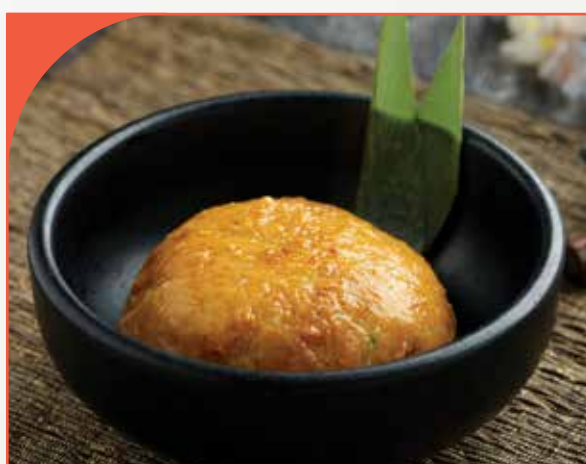
\$19.80
每份 per portion



干贝鲜鱼滑 **\$14.90**
Dried Scallop Fresh Fish Paste 每份 per portion



鲜猪肉滑 **\$12.90**
Fresh Pork Paste 每份 per portion



乌打鲜鱼滑 **\$12.00**
Otak-otak Fresh Fish Paste 每份 per portion



皮蛋鲜鱼滑 **\$12.00**
Century Egg Fresh Fish Paste 每份 per portion



鲜鱼滑 **\$11.50**
Fresh Fish Paste 每份 per portion

手工丸子 HANDMADE BALL



丸子盛合盘  
Assorted Ball Platter

\$13.90
每份 per portion



墨鱼丸
Squid Ball

\$6.90
半份 half portion

\$13.80
全份 full portion



陈皮牛肉丸
Beef Ball with Dried
Orange Peel

\$6.00
半份 half portion

\$12.00
全份 full portion



潮汕牛肉丸
ChaoShan Beef Ball

\$6.00
半份 half portion
\$12.00
全份 full portion



黑胡椒猪肉丸
Black Pepper Pork Ball

\$6.00
半份 half portion
\$12.00
全份 full portion



软骨爽肉丸
Soft Bone Pork Ball

\$6.00
半份 half portion
\$12.00
全份 full portion



芝士鸡肉丸
Cheesy Chicken Ball

\$6.00
半份 half portion
\$12.00
全份 full portion



自制潮州鱼丸
Teochew Style Fish Ball

\$5.50 **\$11.00**
半份 half portion 全份 full portion

饺子 DUMPLING



四色饺子综合盘 
Four-Colour Assorted Dumpling Platter

(麻辣鲜肉、韭菜鲜肉、香菇鲜肉、素菜)
(Szechuan Mala Pork, Chive and Pork, Mushroom and Pork, Vegetable)

\$9.90
每份 per portion



珍宝鲜虾水饺 
Prawn Dumpling

\$8.40
半份 half portion
\$16.80
全份 full portion



麻辣鲜肉饺子 
Szechuan Mala Pork
Dumpling

\$4.40
半份 half portion
\$8.80
全份 full portion



韭菜鲜肉饺子
Chive and Pork Dumpling

\$4.40 **\$8.80**
半份 half portion 全份 full portion



香菇鲜肉饺子
Mushroom and Pork
Dumpling

\$4.40
半份 half portion
\$8.80
全份 full portion



素菜饺子
Vegetable Dumpling

\$4.40
半份 half portion
\$8.80
全份 full portion

豆类 BEANCURD



炸响铃
Fried Beancurd Skin

\$6.30 **\$12.60**
半份 half portion 全份 full portion



豆百页
Beancurd Skin Tripe

\$4.00
半份 half portion

\$8.00
全份 full portion



腐竹条
Dried Beancurd Stick

\$3.50
半份 half portion

\$7.00
全份 full portion



美滋锅自制鱼豆腐 (最少2件)
Signature Homemade Fish Tofu (min. 2 pc)

\$3.00
每件 per piece

美滋锅独创黄尾鱼、豆浆与鸡蛋白的完美比例, 配上师傅的精湛搅拌功夫, 需每天新鲜准备的鱼豆腐不仅外观光滑柔软, 更能达到入口即化的完美口感。

Made from yellowtail fish, soya bean and egg white, accompanied with our chef's expert blending skills, our fish tofu has to be prepared daily for the perfect melt-in-your-mouth texture.



豆卜
Tofu Puff

\$3.00 **\$6.00**
半份 half portion 全份 full portion



老豆腐
Firm Tofu

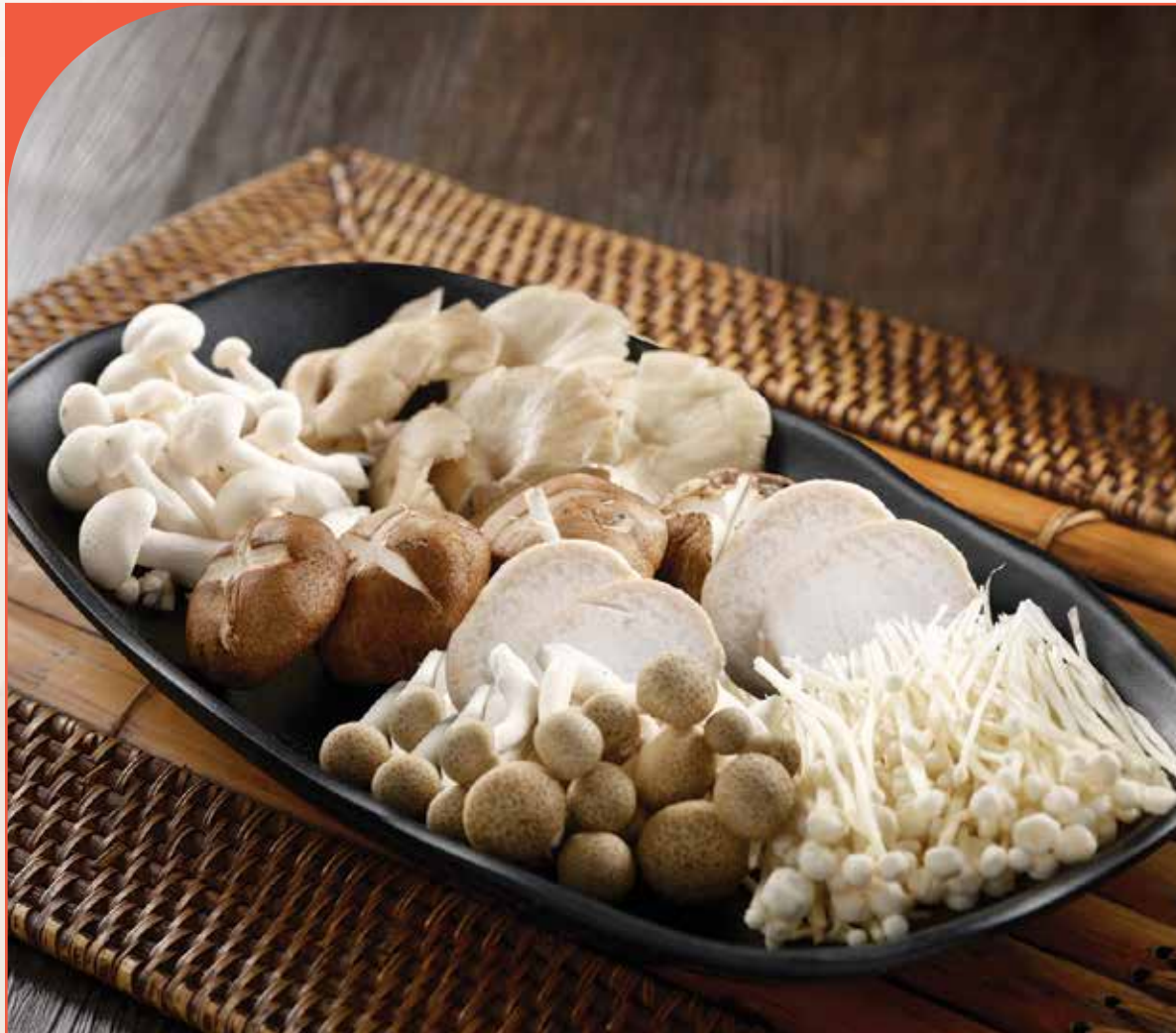
\$2.90
半份 half portion
\$5.80
全份 full portion



滑豆腐
Silken Tofu

\$2.50
半份 half portion
\$5.00
全份 full portion

菌类 MUSHROOM



菌类综合盘
Assorted Mushroom Platter

\$18.90
每份 per portion



白雪菇
Snow White Mushroom

\$5.50
半份 half portion
\$11.00
全份 full portion



黑白松菌
White and Hon Shimeji

\$4.60
半份 half portion
\$9.20
全份 full portion



鸡腿菇
Drumstick Mushroom

\$4.40
半份 half portion
\$8.80
全份 full portion



鲍鱼菇
Abalone Mushroom

\$4.40
半份 half portion
\$8.80
全份 full portion



鲜冬菇
Fresh Mushroom

\$4.40
半份 half portion
\$8.80
全份 full portion



黄金金针菇
Golden Enoki Mushroom

\$4.40
半份 half portion
\$8.80
全份 full portion



金针菇
Enoki Mushroom

\$4.40
半份 half portion
\$8.80
全份 full portion



云耳
Black Fungus

\$4.00
半份 half portion
\$8.00
全份 full portion

蔬菜 VEGETABLE



蔬菜盛合盘
Vegetable Platter

\$12.90
每份 per portion



小竹笋
Baby Bamboo Shoot

\$7.00
半份 half portion
\$14.00
全份 full portion



竹笋
Bamboo Shoot

\$4.60
半份 half portion
\$9.20
全份 full portion



茼蒿
Tang O

\$4.90
半份 half portion
\$9.80
全份 full portion



莴笋
Celtuce

\$4.50
半份 half portion
\$9.00
全份 full portion



金马伦白珍珠玉蜀黍
Cameron Highland White Pearl Sweet Corn

\$4.50 **\$9.00**
 半份 half portion 全份 full portion



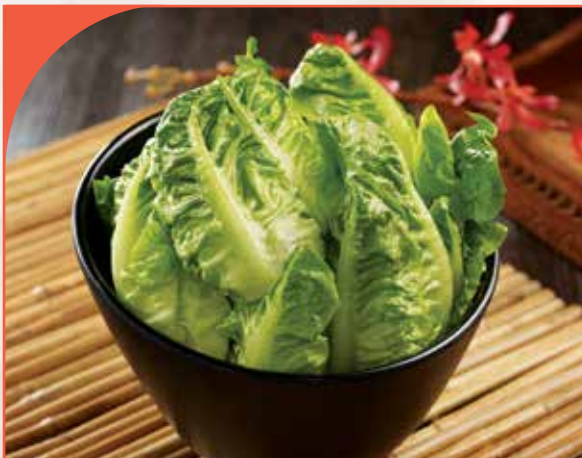
玉米条
Baby Corn

\$3.30
 半份 half portion
\$6.60
 全份 full portion



天津白菜
Chinese Cabbage

\$4.30
 半份 half portion
\$8.60
 全份 full portion



小油麦菜
Baby Romaine Lettuce

\$4.30
 半份 half portion
\$8.60
 全份 full portion



本地生菜
Lettuce

\$4.30
 半份 half portion
\$8.60
 全份 full portion



苋菜苗
Baby Chinese Spinach

\$4.30
半份 half portion
\$8.60
全份 full portion



菠菜
Spinach

\$4.30
半份 half portion
\$8.60
全份 full portion



小羊角豆
Baby Lady's Finger

\$4.30 **\$8.60**
半份 half portion 全份 full portion



莲藕
Sliced Lotus Root

\$3.70
半份 half portion
\$7.40
全份 full portion



白萝卜
Sliced White Radish

\$3.00
半份 half portion
\$6.00
全份 full portion



冬瓜片
Sliced Winter Melon

\$2.50
半份 half portion
\$5.00
全份 full portion



马铃薯片
Sliced Potato

\$2.50
半份 half portion
\$5.00
全份 full portion

其他 OTHER



炸鱼皮
Fried Fish Skin

\$6.60
半份 half portion
\$13.20
全份 full portion



鹌鹑蛋
Quail Egg

\$4.90
半份 half portion
\$9.80
全份 full portion



日本芋丝
Crystal Vermicelli

\$4.40
半份 half portion
\$8.80
全份 full portion



海带
Kelp

\$3.40
半份 half portion
\$6.80
全份 full portion

主食 STAPLE



日本稻庭面
Japanese Inaniwa Udon

\$5.00 **\$10.00**
半份 half portion 全份 full portion



红薯宽粉
Potato Wide Vermicelli

\$4.00 **\$8.00**
半份 half portion 全份 full portion



红薯细粉
Potato Thin Vermicelli

\$4.00
半份 half portion (150g)
\$8.00
全份 full portion (300g)



年糕
Rice Cake

\$4.00
半份 half portion (125g)
\$8.00
全份 full portion (250g)



手打乌冬面
Handmade Udon
Noodle

\$4.00
半份 half portion (150g)
\$8.00
全份 full portion (300g)



冬粉
Glass Noodle

\$3.50
半份 half portion
\$7.00
全份 full portion



拉面
La Mian

\$3.40
每件 per piece



泰国茉莉香米饭
Thai Jasmine White Rice

\$1.20
每碗 per bowl

甜品 DESSERT



清爽水果酸奶
Refreshing Fruit Yoghurt

\$6.90
每杯 per glass



金丝椰露桃胶蓝花冰粉
Golden Peach Resin and Butterfly Pea Iced Jelly in Coconut Milk

\$6.90
每杯 per glass

饮料 DRINK

招牌热茶 Signature Hot Tea

\$3.90 每位 per person

自制水果红茶 Hot Homemade Fruit Tea (refillable)

自制冷饮料 Chilled Homemade Drink

罗汉果 Luo Han Guo (refillable)

\$3.90 每位 per person

酸梅水 Sour Plum Juice (refillable)

\$3.90 每位 per person

果汁 Juice



\$3.80 每杯 per glass

石榴汁 Pink Guava Juice

芒果汁 Mango Juice

橙汁 Orange Juice

罐装饮料 Canned Drink

\$3.50 每罐 per can

可乐 Coke

零度可乐 Coke Zero

雪碧 Sprite

日本绿茶 Authentic Tea House® Ayataka Japanese Green Tea

啤酒 Beer

虎牌啤酒 Tiger Beer

\$9.00 每罐 per can

喜力啤酒 Heineken Lager Beer

\$10.00 每罐 per can

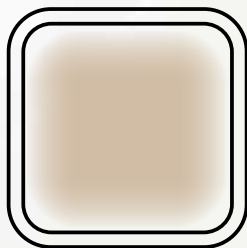
其他 Other

瓶装食用水 Bottled Drinking Water

\$2.20 每瓶 per bottle

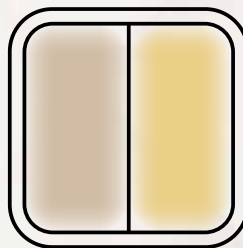
外带选项 TAKEAWAY OPTION

单锅
Single Pot



可选1种汤底
Choose 1 soup base

鸳鸯锅
Twin Pot



可选2种不同汤底
Choose 2 different type of soup base

基本消费 Minimum Order

单锅/鸳鸯锅与至少价值\$50的食材 (可在菜单里任选食材*)

Single Pot/Twin Pot with minimum \$50 worth of menu ingredients (any selection*)

汤底 Soup Base	价钱 Price		
	单锅 Single Pot	鸳鸯锅 Twin Pot	
胶原蛋白养颜美容锅 Beauty Collagen Broth	\$34.80	\$17.80	<p>额外加点至少 价值 \$50 的食材 Plus minimum order of \$50 worth of ingredients</p> <p>单锅包含2份原汤 + 2份高汤 (1种汤底) Single Pot 2 Portions of Original Soup (1500ml each) + 2 Portions of Add-on Soup (1500ml each) for 1 soup type</p> <p>鸳鸯锅包含1份原汤 + 1份高汤 (2种汤底) Twin Pot 1 Portion of Original Soup each (1500ml) + 1 Portion of Add-on Soup each (1500ml) for 2 soup types</p>
滋补养生香辣锅 (猪骨汤底) 🍲 Spicy Nourishing Broth (Pork Bone Soup Base)	\$28.80	\$16.00	
纤细经典牛油红锅 🍲 Slimming Spicy Beef Tallow Broth	\$28.80	\$16.00	
维他命C番茄玉米锅 Vitamin C Tomato Sweet Corn Broth	\$22.80	\$12.50	
清凉解热雪耳椰子锅 Cooling Coconut Broth	\$28.80	\$16.00	
强身健体清炖鸡汤 Immunity Clear Chicken Broth	\$28.80	\$16.00	
养生药膳醉鸡锅 Herbal Drunken Chicken Broth	\$28.80	\$16.00	
长生抗癌松茸野菌锅 (素) Longevity Wild Pine Mushroom Broth (Vegetarian)	\$24.80	\$13.50	




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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