

樂天皇朝薈萃

PARADISE DYNASTY

小籠包傳奇



【我們的全球據點】



傳承手工料理 · 創意中式佳餚

HERITAGE CHINESE CUISINE WITH AN INNOVATIVE TOUCH

沉浸在歷代皇朝璀璨的文化薰陶裡，品嚐著精緻美味的中國南北佳餚，樂天皇朝打造了一場穿越於現代風格與歷史輝煌的味覺饗宴。

傳承了經典小籠包的製作精髓，樂天皇朝大膽加入創新元素，創作风靡全球、口味迥異的八色皇朝小籠包，除了原味，更打造出前所未有的蟹粉、芝士、蒜香、糟溜絲瓜、川味以及頂級的鵝肝和黑松露口味。八種不同口味的小籠包為這個歷經百年的傳統小吃帶來創新的一面！

創新佳餚及溫馨舒適的用餐環境，打造出樂天皇朝不一般的感官與味覺饗宴。

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 flavors like crab roe, cheese, garlic, luffa gourd, 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.



每一籠小籠包出自匠心之手

MASTERPIECE FROM THE HEART



純手工製作

麵皮薄如紙
入口全是料



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE



**A2 招牌原味小籠包
(黑豚肉)**

SIGNATURE ORIGINAL
XIAO LONG BAO
(KUROBUTA PORK)

\$ 83 (6PC / 粒)

\$ 138 (10PC / 粒)





繽紛八色由天然食材提煉而成
皮薄有勁 熱騰鮮美

純手工製作，現點現蒸 皮薄肉滿湯汁多，地道傳統風味

上海小籠包的最大特色就是皮薄、肉滿、湯汁多。它的外皮由精選麵粉和酵母經過巧手揉製，蒸熟後呈現出誘人的味道，暄軟好吃。內餡則是由新鮮餡料等食材精心調配，搭配上薑、蔥、醬油等調味料，經過長時間的慢火燉煮，讓肉餡鮮嫩多汁，湯汁濃郁。

延續了老上海的傳統包法，上海小籠包講究的是現蒸現吃，當一籠熱氣騰騰的小籠包端上桌時，薄薄的麵皮包裹著肉餡和鮮美的湯汁。輕輕咬開一個小口，吸出裡面的湯汁，再品嚐那鮮嫩的餡料，鮮美的味道讓人難以忘懷。



招牌推薦
SIGNATURE DISH





A1 特色皇朝小籠包(八色)
SPECIALTY DYNASTY
XIAO LONG BAO (8 FLAVOURS)
\$ 148 (8PC / 粒)




**A2 招牌原味小籠包
(黑豚肉)**

SIGNATURE ORIGINAL
XIAO LONG BAO
(KUROBUTA PORK)

\$ 83 (6PC / 粒)
\$ 138 (10PC / 粒)

1 鵝肝小籠包

FOIE GRAS
XIAO LONG BAO

2 川味小籠包 

SZECHUAN
XIAO LONG BAO

3 蒜香小籠包

GARLIC XIAO LONG BAO

4 芝士小籠包

CHEESE XIAO LONG BAO

A3 蟹粉小籠包

CRAB ROE XIAO LONG BAO

\$ 142 (6PC / 粒)
\$ 232 (10PC / 粒)

5 黑松露小籠包

BLACK TRUFFLE
XIAO LONG BAO

6 糟溜絲瓜小籠包

LUFFA GOURD
XIAO LONG BAO

TOP 10 SIGNATURE DISHES

◉ 十大招牌 ◉

B1 蘿蔔絲酥餅

RADISH PASTRY
\$ 55 (3PC / 個)

B18 竹炭流沙包

STEAMED SALTED
EGG YOLK CUSTARD
LAVA CHARCOAL BUN
\$ 50 (3PC / 個)



A1 特色皇朝小籠包(八色)

SPECIALTY DYNASTY
XIAO LONG BAO (8 FLAVOURS)
\$ 148 (8PC / 粒)

C1 芝麻醬油麥菜

LETTUCE ROLL WITH
HOMEMADE SESAME SAUCE
\$ 72

C11 李白醉雞

(雞腿另加港幣 10 元)
DRUNKEN CHICKEN
(ADDITIONAL \$10 FOR
CHICKEN THIGH)
\$ 93



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

MUST-ORDER DISHES

◎ 必點菜色 ◎

D1 蝦仁酸辣湯

HOT AND SOUR
SOUP WITH SHRIMP
\$ 65 (位)



E1 松子鮮果桂魚

DEEP-FRIED MANDARIN FISH
WITH PINE NUT AND FRUIT
\$ 252



F1 招牌火焰燒雞

SIGNATURE FLAME
ROASTED CHICKEN
\$ 268



K1 皇朝擔擔拉麵

LA MIAN WITH
'DAN DAN' SAUCE
(SPICY SESAME AND PEANUT)
\$ 78



L6 香蕉高力豆沙

DEEP-FRIED EGG WHITE BALL
WITH MASHED BANANA AND
RED BEAN PASTE
\$ 63 (3PC / 件)

B1 蘿蔔絲酥餅
RADISH PASTRY
\$ 55 (3PC / 個)



酥脆香潤，展現雅緻風味

金黃酥香、層次分明的外皮包裹著炒香的細嫩蘿蔔絲，鹹香中透出淡淡清甜。師傅以傳統酥皮工藝手工製成，每一口都帶出蘿蔔的清香與酥皮的香氣交織。



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

B2 黑松露雞肉帶子燒賣

STEAMED BLACK TRUFFLE
SCALLOP AND CHICKEN SIEW MAI

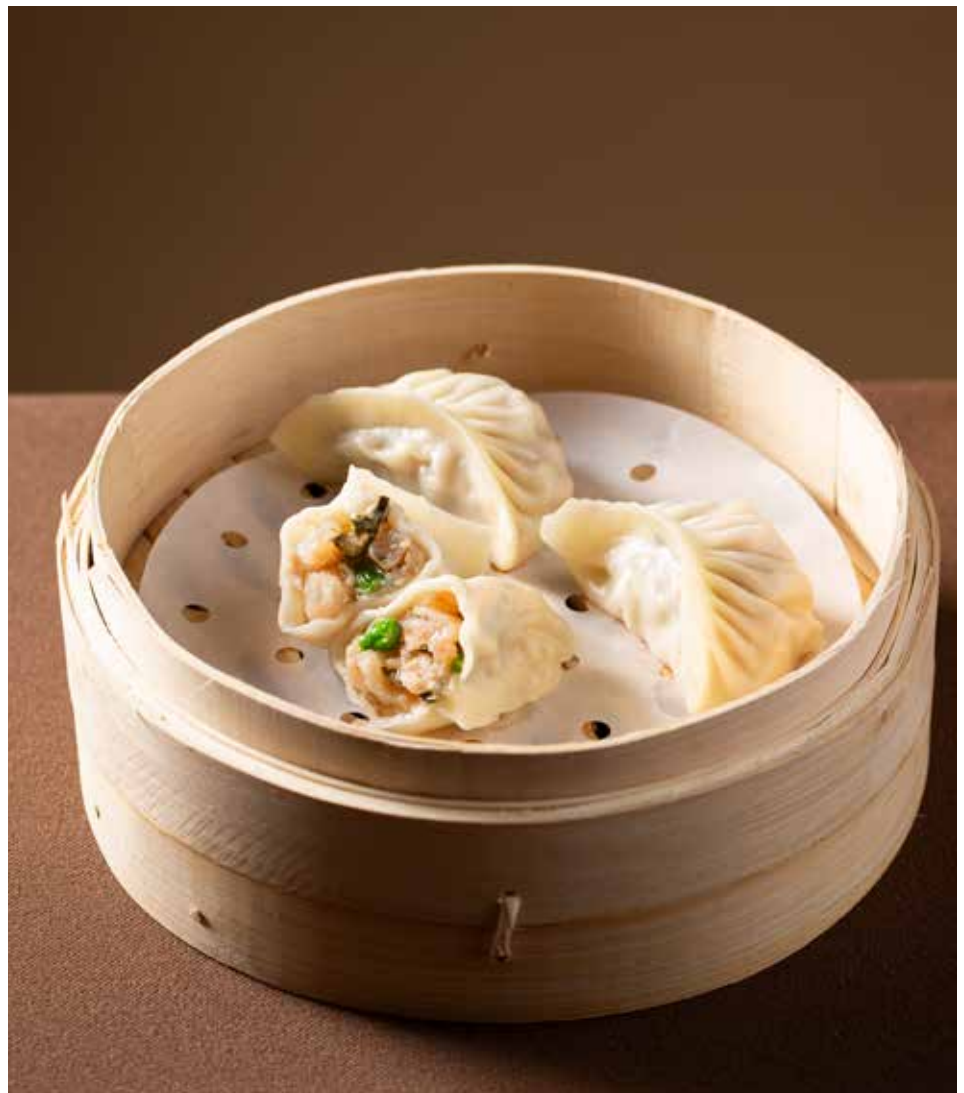
\$ 58 (3PC / 粒)



B3 龍井蝦仁蒸餃

STEAMED LONGJING
PRAWN DUMPLING

\$ 56 (3PC / 粒)



B4 上海黑豚肉生煎包

PAN-FRIED SHANGHAI
KUROBUTA PORK BUN

\$ 53 (3PC / 個)



B5 生煎牛肉餅

PAN-FRIED BEEF PASTRY

\$ 50 (3PC / 個)



B6 無錫黑豚肉鍋貼

PAN-FRIED KUROBUTA
PORK DUMPLING

\$ 52 (3PC / 粒)



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

B7 蟹粉鍋貼

PAN-FRIED PORK
AND CRAB ROE
DUMPLING

\$ 63 (3PC / 粒)



B8 聞香蔥油餅

DEEP-FRIED SCALLION PASTRY

\$ 43 (2PC / 件)



B9 香煎薯仔豬肉軟餅

PAN-FRIED MINCED PORK
POTATO CAKE

\$ 48 (3PC / 個)



B10 鵝肝叉燒酥

BAKED FOIE GRAS BBQ
PORK PASTRY

\$ 78 (3PC / 個)



B11 芋絲春卷 (含有豬肉)

CRISPY TARO SPRING ROLL
(WITH MINCED PORK)

\$ 48 (3PC / 件)



B12 米網鮮蝦春卷

CRISPY PRAWN
SPRING ROLL

\$ 63 (3PC / 件)



招牌推薦
SIGNATURE DISH



辣
SPICY



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CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE



B13 黃橋燒餅
SESAME PORK
PUFF PASTRY
\$ 42 (3PC / 個)



B14 紅油黑豚肉抄手
KUROBUTA PORK DUMPLING
IN CHILLI VINAIGRETTE
\$ 72 (6PC / 粒)



B15 紅油鮮蝦黑豚肉抄手
PRAWN WITH KUROBUTA
PORK DUMPLING IN CHILLI
VINAIGRETTE
\$ 88 (6PC / 粒)

B16 刀切小饅頭(炸)

CHINESE BUN (DEEP-FRIED)

\$ 32 (3PC / 個)



B17 刀切小饅頭(蒸)

CHINESE BUN (STEAMED)

\$ 32 (3PC / 個)

B18 竹炭流沙包

STEAMED SALTED EGG
YOLK CUSTARD LAVA
CHARCOAL BUN

\$ 50 (3PC / 個)



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

B19 花蔬蒸餃

STEAMED VEGETABLE
DUMPLING

\$ 72 (6PC / 粒)



B20 家鄉蔬菜包

STEAMED
VEGETABLE BUN

\$ 50 (3PC / 個)



B21 蘆筍素粉粿

STEAMED ASPARAGUS
VEGETARIAN DUMPLING

\$ 48 (3PC / 粒)



清爽每一口都是滿足的幸福感！

C1 芝麻醬油麥菜

LETTUCE ROLL WITH
HOMEMADE SESAME SAUCE

\$ 72



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

C2 無錫脆鱈

CRISPY EEL IN WUXI STYLE

\$ 128



C3 涼拌黑木耳

BLACK FUNGUS
IN PEPPERCORN
VINAIGRETTE

\$ 52



C4 蒜香青瓜

JAPANESE CUCUMBER
WITH MINCED GARLIC

\$ 52



C5 上海油燜筍

STEWED BAMBOO
SHOOT IN OYSTER
SAUCE

\$ 70



C7 上海媽媽烤麩

BRAISED GLUTEN CUBE
IN SHANGHAI STYLE

\$ 62

C6 松花皮蛋豆腐

CHILLED TOFU WITH
CENTURY EGG

\$ 58



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

C8 醋醬海蜇頭

CHILLED JELLYFISH
IN SOY SAUCE
VINAIGRETTE

\$ 95



C9 龍華素鴨

VEGETARIAN DUCK

\$ 78



C10 川味涼皮

ICY COLD GLASS NOODLE
IN SZECHUAN STYLE

\$ 60



C11 李白醉雞

(雞腿另加港幣 10 元)

DRUNKEN CHICKEN
(ADDITIONAL \$10 FOR
CHICKEN THIGH)

\$ 93

圖片只供參考。價格不包括 10% 服務費。

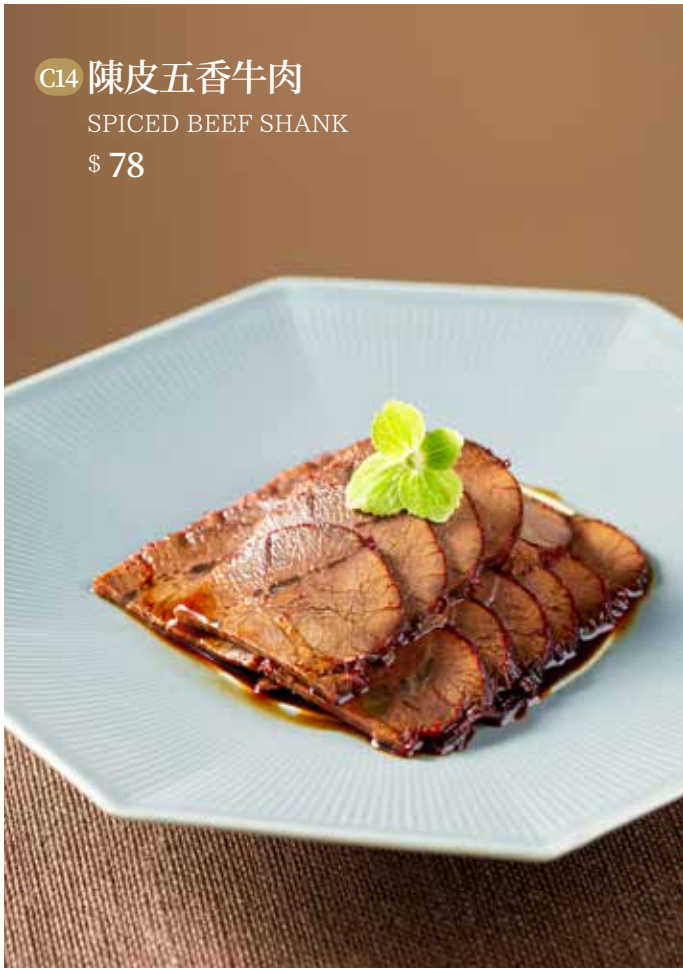
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C12 上海風乾鴨
AIR-DRIED DUCK IN
SHANGHAI STYLE
\$ 78



C13 鹽水鴨
SLICED SALTED DUCK
\$ 80



C14 陳皮五香牛肉
SPICED BEEF SHANK
\$ 78



C15 秘製豬脷
PIG'S TONGUE
\$ 58



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

D1 蝦仁酸辣湯

HOT AND SOUR SOUP
WITH SHRIMP

\$ 65 (位)



D2 清燉雞湯

DOUBLE-BOILED
CHICKEN SOUP

\$ 68 (位)



E1 松子鮮果桂魚

DEEP-FRIED MANDARIN FISH WITH PINE NUT AND FRUIT

\$ 252



肉質絲滑，酸甜開胃

魚皮鬆脆、魚肉鮮嫩，與秘製糖醋汁完美融合。點綴酥脆果仁，層次分明，口味酸甜，清爽開胃。



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

E2 醬油黃鱔

STIR-FRIED SHREDDED EEL
WITH MINCED GARLIC AND
HOT OIL

\$ 198



E3 糖醋魚片

STIR-FRIED SWEET AND
SOUR SLICED FISH

\$ 110



E4 椒鹽小黃魚

DEEP-FRIED YELLOW CROAKER
WITH SALT AND PEPPER

\$ 132 (2PC / 條)

E5 蝦子刺參

BRAISED SEA CUCUMBER
TOPPED WITH SHRIMP ROE
\$ 308 (2PC / 條)



E6 蔥香焗刺參

BRAISED SEA CUCUMBER
WITH SCALLION
\$ 298 (2PC / 條)



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

E7 蟹粉豆腐

BRAISED TOFU
WITH CRAB ROE

\$ 148



E8 瑤柱芙蓉賽螃蟹

SCRAMBLED EGG WHITE
WITH FISH AND CONPOY

\$ 98

E9 上海清炒蝦仁

STIR-FRIED SHRIMP
WITH GARDEN GREEN

\$ 172



F1 招牌火焰燒雞

SIGNATURE FLAME
ROASTED CHICKEN

\$ 268



功夫燒雞，皮脆肉嫩

以明火點燃酒香，7秒瞬間滲透雞肉，外皮薄脆，肉質鮮嫩多汁，香氣四溢。撒上自家手製七味粉，手撕享用，風味更上一層。



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

F2 京醬肉絲

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

\$ 110



F3 蒜香排骨

DEEP-FRIED FRAGRANT
GARLIC PORK RIB

\$ 122



F4 菠蘿咕嚕肉

CRISPY SWEET AND
SOUR PORK

\$ 120

F5 雲吞雞

PORK WONTON
IN CHICKEN SOUP

\$ 178 (半隻 / HALF PORTION)

\$ 328 (全隻 / FULL PORTION)



F6 皇朝話梅骨

PORK RIB WITH
PLUM SAUCE

\$ 120



招牌推薦
SIGNATURE DISH



F7 上海外婆紅燒肉

BRAISED PORK BELLY IN
SHANGHAI STYLE

\$ 118



F8 話梅元蹄

BRAISED PIG'S TROTTER
WITH PLUM SAUCE

\$ 128 (半份 / HALF PORTION)

\$ 238 (全份 / FULL PORTION)



F9 紅燒元蹄

BRAISED PIG'S TROTTER

\$ 128 (半份 / HALF PORTION)

\$ 238 (全份 / FULL PORTION)



F10 雙椒炒牛肉

STIR-FRIED BEEF WITH
GREEN AND RED CHILLI

\$ 118

G1 皇朝魚湯酸菜魚  

SZECHUAN
SAUERKRAUT FISH

\$ 138 (小 / SMALL; 2-3 位 / PAX)

\$ 238 (大 / LARGE; 4-6 位 / PAX)



酸爽開胃 · 鮮香惹味

酸香為主，魚片嫩滑不碎，搭配每天新鮮製作的鮮甜魚湯，
佐以香料爆香提味，入口酸爽生津，清爽不膩。



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE



G2 香辣水煮魚 (小辣 / 中辣 / 大辣)

POACHED SLICED FISH
IN SZECHUAN CHILLI OIL
(LESS SPICY / SPICY / VERY SPICY)

\$ 108 (小 / SMALL; 2-3 位 / PAX)

\$ 208 (大 / LARGE; 4-6 位 / PAX)




G3 四川辣子雞

SPICY SZECHUAN
CRISPY CHICKEN

\$ 118



G4 川味水煮美國牛小排 



(小辣 / 中辣 / 大辣)

POACHED US BEEF SHORT RIB
IN SZECHUAN CHILLI OIL
(LESS SPICY/ SPICY/ VERY SPICY)

\$ 118 (小 / SMALL; 2-3 位 / PAX)

\$ 218 (大 / LARGE; 4-6 位 / PAX)



G5 成都口水雞  

(雞腿另加港幣 10 元)

POACHED CHICKEN
IN SZECHUAN STYLE
(ADDITIONAL \$10 FOR
CHICKEN THIGH)

\$ 93



招牌推薦
SIGNATURE DISH





G6 重慶麻婆豆腐 
MA PO TOFU
\$ 88

麻辣鮮香 濃郁惹味

麻香撲鼻，辣而不燥，豆腐嫩滑入味，
佐以香料爆香提味，醬香濃厚，入口鮮香惹味，
不膩不噏。



H1 肉碎欖菜乾煸四季豆 

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

\$ 88



H2 薑汁炒芥蘭

STIR-FRIED KAI LAN
WITH GINGER SAUCE

\$ 80



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

H3 生炒油麥菜

STIR-FRIED LETTUCE
WITH CHINESE WINE

\$ 80



H4 清炒白菜苗

STIR-FRIED
BABY CABBAGE

\$ 80



H5 蒜蓉炒菠菜

STIR-FRIED SPINACH
WITH MINCED GARLIC

\$ 80



11 黃鱔炒飯

FRIED RICE WITH YELLOW EEL
IN SHANGHAI STYLE

\$ 128



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

J2 鮑魚炒飯
(另加鮑魚港幣30元 / 隻)
FRIED RICE WITH ABALONE
(ADDITIONAL ABALONE FOR \$30/PC)
\$ 128



J3 蟹粉炒飯
FRIED RICE WITH
STIR-FRIED CRAB ROE
\$ 142



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J4 上海炒飯

FRIED RICE
IN SHANGHAI STYLE

\$ 96



J5 揚州炒飯

FRIED RICE IN
YANG ZHOU STYLE

\$ 96

J6 雪菜蝦仁炒飯

FRIED RICE WITH SHRIMP AND
PRESERVED VEGETABLE

\$ 98



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

J7 木樨肉炒麵

STIR-FRIED NOODLE WITH
SHREDDED PORK AND
BLACK FUNGUS

\$ 95



J8 上海炒年糕

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

\$ 95



J9 雪菜鹹肉炒年糕

WOK-FRIED RICE CAKE
WITH SALTED MEAT
AND PRESERVED VEGETABLE

\$ 95

K1 皇朝擔擔拉麵  

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

\$ 78



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

K2 蝦仁酸辣湯拉麵

LA MIAN IN HOT AND SOUR
SOUP WITH SHRIMP

\$ 78




K3 蟹粉拌麵

LA MIAN WITH
STIR-FRIED CRAB ROE
(DRY)

\$ 128






K4 紅油黑豚肉
抄手拌麵 

LA MIAN WITH KUROBUTA
PORK DUMPLING IN CHILLI
VINAIGRETTE (DRY)

\$ 80



K5 紅油鮮蝦黑豚肉
抄手拌麵 

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

\$ 80



K6 開陽蔥油拌麵

LA MIAN WITH
SCALLION OIL (DRY)

\$ 60



招牌推薦
SIGNATURE DISH



辣
SPICY



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CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE



K7 白菜黑豚肉雲吞豬骨湯拉麵

LA MIAN WITH VEGETABLE
KUROBUTA PORK WONTON IN
SIGNATURE PORK BONE SOUP

\$ 82



K8 鮮蝦黑豚肉雲吞豬骨湯拉麵

LA MIAN WITH PRAWN AND
KUROBUTA PORK WONTON IN
SIGNATURE PORK BONE SOUP

\$ 90



K9 蒜香排骨豬骨湯拉麵

LA MIAN WITH FRAGRANT
GARLIC PORK RIB IN
SIGNATURE PORK BONE SOUP

\$ 90

L1 宫廷驢打滾

RED BEAN GLUTINOUS RICE ROLL
TOPPED WITH SOY BEAN POWDER

\$ 52 (3PC / 粒)



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

L2 擂沙湯圓

BLACK SESAME GLUTINOUS RICE BALL
TOPPED WITH PEANUT POWDER

\$ 48 (4PC / 粒)




L3 椰汁燕窩 (溫 / 冷)

DOUBLE-BOILED BIRD'S
NEST WITH COCONUT
MILK (WARM/CHILLED)

\$ 68



圖片只供參考。價格不包括 10% 服務費。
Pictures are for illustration purposes only. Prices are subject to 10% service charge.

I4 燕窩腰果露 (溫) 

CASHEW NUT SWEET SOUP
WITH BIRD'S NEST (WARM)

\$ 68



I5 酒釀芋圓

TARO BALLS IN FERMENTED
RICE WINE SOUP

\$ 43



I6 香蕉高力豆沙

DEEP-FRIED EGG WHITE BALL
WITH MASHED BANANA AND
RED BEAN PASTE

\$ 63 (3PC / 件)



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

M1 可樂 \$ 18 (CAN/ 罐)
COKE

M2 零系無糖可樂 \$ 18 (CAN/ 罐)
COKE ZERO SUGAR

M3 雪碧 \$ 18 (CAN/ 罐)
SPRITE

M4 蒸餾水 \$ 18 (BOTTLE/ 瓶)
DISTILLED WATER

M5 利賓納檸檬 \$ 28 (GLASS / 杯)
RIBENA WITH LEMON

M6 凍檸檬茶 \$ 28 (GLASS / 杯)
ICED LEMON TEA

M7 凍蘋果與荔枝茶 \$ 28 (GLASS / 杯)
ICED APPLE
LYCHEE TEA

M8 杞子紅棗茶(溫) \$ 23 (GLASS / 杯)
WOLFBERRY TEA
WITH RED DATE (WARM)

M9 檸檬菊花蜜(溫/冷) \$ 23 (GLASS / 杯)
HONEY LEMON
CHRYSANTHEMUM TEA
(WARM/COLD)

M10 羅漢果茶(溫/冷) \$ 22 (GLASS / 杯)
LUO HAN GUO
HERBAL TEA
(WARM/COLD)

M11 自家製檸檬
薏米水(溫/冷) \$ 22 (GLASS / 杯)
HOMEMADE LEMON
BARLEY DRINK (WARM/COLD)

M12 新鮮豆漿(溫/冷) \$ 25 (GLASS / 杯)
SOYA MILK (WARM/COLD)

M13 青島啤酒 \$ 30 (CAN/ 罐)
TSING TAO BEER

開創餐飲娛樂新思維

樂天餐飲集團提供的具有超凡價值的美食菜單，匯集了各種類型的餐廳概念和到會服務。我們保證提供發自內心的優質服務，每種不同的餐飲概念營造出獨特的用餐氣氛，從大量的美食中捕捉璀璨的獨特的文化。為了給顧客一個最佳的美食體驗和感受我們的使命在於不斷地提高與改進。樂天餐飲集團結合傳統與創新，正如我們的名字一樣，美食烹製於天堂。

以多種餐飲概念，全球超過150家餐廳為您服務。

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.*

備註 Disclaimer

為了維護您的合法權益，特對本食譜的計價方式以及相關收費情況如下說明：
In order to safeguard your rights and interests, please find additional pricing information pertaining to the menu below:

1. 加收服務費10%；
Prices are subject to 10% dine-in service charge;
2. 茶位費港幣13元；
Tea charge of \$13 per person applies for dine-in customers;
3. 小食每碟港幣15元；
• 1-4位前菜一碟；5-8位前菜兩碟；9位或以上前菜三碟；
Snack charge of \$15 applies to every plate provided;
• One plate of snack will be provided for 1-4 pax; Two plates of snack will be provided for 5-8 pax; Three plates of snack will be provided for 9 pax or above
4. 米飯或拉麵湯每碗港幣16元；另收切餅服務費\$100；開瓶費(每支) \$100
Rice or La Mian Soup is charged at \$16 per bowl; Additional charges: Cake cutting service \$100; Corkage \$100 per bottle
5. 本餐廳謝絕帶入非餐廳販售的酒類、飲料及食物；
Outside drinks and food are strictly not allowed in the restaurant premises;
6. 本食譜所有菜式照片以實體為主，菜式照片僅供參考。
Pictures are for illustration purposes only.

本餐廳竭誠歡迎各位貴賓的蒞臨！
We would like to extend a warm welcome to all customers of our restaurant!

