



源自德福巷的一家小餐馆开始起步，樂天海鮮是樂天餐饮集团开设的第一家餐馆，并建立了发展奠定的基础提供不一般的用餐体验。无论是活海鲜还是本地美食，在樂天海鮮都得以创新。樂天海鮮是新加坡海鲜和中餐的认同感和强烈创新意识的展示台。

我们的菜单除了提供所有海鲜餐馆都能提供的最流行的美食，还提供一些比较少见的传统菜肴，用以增强顾客的视觉享受，拥有一个难忘的用餐体验。不要忘记樂天海鮮独一无二的招牌菜，如：金沙奶油螃蟹、樂天自创的新加坡著名的辣椒螃蟹、菜心铁板豆腐、芝士培根卷等等。

樂天海鮮餐馆的设计融入了现代因素，环境舒适、优雅，是您用餐的最佳选择。

From humble beginnings as a small eatery at Defu Lane, Seafood Paradise was the first restaurant by Paradise Group; and had set the base for growth to a group of culinary concepts with an aim to offer an experiential dining experience. 'Where culinary of live seafood and local cuisine meets innovation' – Seafood Paradise is a showcase of Singapore style seafood and Chinese cuisine, with a touch of innovation. The menu presents many popular local dishes you can expect to find in a seafood restaurant.

Our chefs are constantly trying new ways to enhance and heighten the taste and visual presentation of our traditional dishes; to meet the modern expectation of our diners. Not only so, one must try some of the innovative creations truly unique to Seafood Paradise, such as the Signature Creamy Butter Crab topped with Coconut Crumbs, Dragon Tiger Grouper with Preserved Turnip and Baked Pork Belly Ribs with Honey Pepper Sauce, just to name a few. The interior of Seafood Paradise is designed with comfort, elegance and modernity in mind.

The ambience is spacious, yet cozy for family gatherings and corporate events; Seafood Paradise is indeed the perfect dining venue for any occasion.



加拿大生蚝
Canadian Fresh Oyster



冰镇鲍鱼
Chilled Abalone with Chef's Special Sauce



酥脆苏东仔
Crispy Baby Squid



荔茸炸带子
Crisp-fried Yam Ring stuffed with Scallop



开胃菜 APPETISER

LIVE OYSTER 生蚝

加拿大生蚝

Canadian Fresh Oyster

\$4.80 每粒 PER PIECE (最少两粒 MIN 2PC)

\$26.80 (6粒 6PC)

methods of

PREPARATION 烹调方式

刺身

Sashimi

芝士焗

Baked with Cheese

加\$1(每粒) Additonal \$1(PER PC)

蒜茸蒸

Steamed with Minced Garlic

加\$1(每粒) Additonal \$1(PER PC)

冰镇鲍鱼

Chilled Abalone with Chef's Special Sauce

\$24.80 每份 PER PORTION

荔茸炸带子

Crisp-fried Yam Ring stuffed with Scallop

\$5.80 每粒 PER PIECE (最少三粒 MIN 3PC)

酥脆苏东仔

Crispy Baby Squid

\$18.80 每份 PER PORTION

泰式白饭鱼

Thai Style Silver Bait

\$15.80 每份 PER PORTION

椒盐白饭鱼

Crispy Silver Bait tossed with Salt and Pepper

\$15.80 每份 PER PORTION

酥炸咸蛋鱼皮
Crispy-fried Fish Skin with
Salted Egg Yolk



芝士腌肉卷
Cheese Bacon Roll in
BBQ Sauce



胡麻酱冰菜
Chilled Iceplant with
Tangy Sesame Dressing



制作手工麻坡乌达
Handmade Muar Otah





开胃菜 APPETISER

芝士腌肉卷

Cheese Bacon Roll in BBQ Sauce

\$15.80 (5粒 5PC)

酥炸咸蛋鱼皮

Crispy-fried Fish Skin with Salted Egg Yolk

\$15.80 每份 PER PORTION

黄金炸油条

Crispy Dough Fritter stuffed with Seafood Paste

\$13.80 (4粒 4PC)

制作手工麻坡乌达

Handmade Muar Otah

\$13.80 每份 PER PORTION

金砖椒盐豆腐

Golden Tofu Cube with Salt and Pepper

\$11.80 每份 PER PORTION

胡麻酱冰菜

Chilled Iceplant with Tangy Sesame Dressing

\$11.80 每份 PER PORTION

蟹肉鱼鳔羹
Dried Fish Maw and
Crab Meat Thick Soup



每日炖汤
Double-boiled Soup of the Day



海鲜冬炎汤
Tom Yum Seafood Soup





汤 / 羹 SOUP

每日炖汤

Double-boiled Soup of the Day

\$28.80 每份 PER POT (3-4人份 SERVES 3-4 PERSONS)

蟹肉鱼鳔羹

Dried Fish Maw and Crab Meat Thick Soup

\$15.80 每位 PER PERSON

海鲜冬炎汤

Tom Yum Seafood Soup

\$15.80 每位 PER PERSON

海鲜酸辣豆腐羹

Hot and Sour Soup with Seafood

\$12.80 每位 PER PERSON

沙煲蟹肉中包翅

Superior Shark's Fin with Crab Meat in Casserole

\$52 每份 PER PORTION

盅仔蟹肉鱼翅

Braised Shark's Fin with Crab Meat

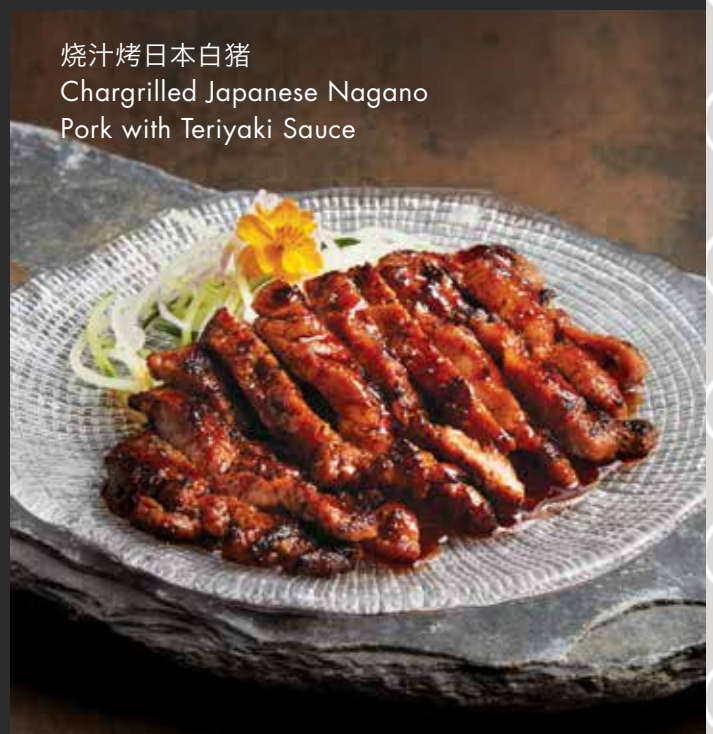
\$22 每份 PER PORTION



招牌蜜椒排骨
Baked Pork Belly Rib with Honey Pepper Sauce



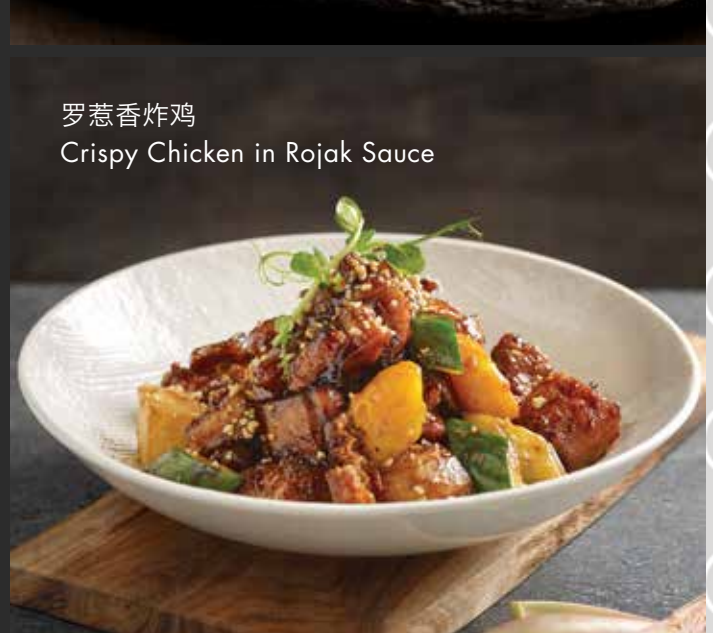
美国肥牛粒炒鹅肝酱
Stir-fried US Angus Beef Cube
with Foie Gras Pâté



烧汁烤日本白猪
Chargrilled Japanese Nagano
Pork with Teriyaki Sauce



成醋香辣烧鸡
Roasted Chicken in Szechuan
Vinaigrette Sauce



罗惹香炸鸡
Crispy Chicken in Rojak Sauce



肉类 MEAT & POULTRY

美国肥牛粒炒鹅肝酱
Stir-fried US Angus Beef Cube with Foie Gras Pâté
\$40 (例 REGULAR)

美国肥牛粒炒黑椒
Stir-fried US Angus Beef Cube in Black Pepper Sauce
\$40 (例 REGULAR)

姜葱牛肉
Stir-fried Sliced Beef with Ginger and Spring Onion
\$38 (例 REGULAR)

烧汁烤日本白猪
Chargrilled Japanese Nagano Pork with Teriyaki Sauce
\$38 (例 REGULAR)

菠萝咕噜肉
Sweet and Sour Pork with Pineapple
\$20 (例 REGULAR)

招牌蜜椒排骨
Baked Pork Belly Rib with Honey Pepper Sauce
\$13.80 每个 PER PIECE (最少两个 MIN 2PC)

糖醋鸡柳
Sweet and Sour Chicken
\$20 (例 REGULAR)

罗惹香炸鸡
Crispy Chicken in Rojak Sauce
\$20 (例 REGULAR)

蒜香烧鸡
Roasted Chicken with Crispy Garlic
\$25.80 (半只 HALF) \$49.80 (一只 WHOLE)

成醋香辣烧鸡
Roasted Chicken in Szechuan Vinaigrette Sauce
\$25.80 (半只 HALF) \$49.80 (一只 WHOLE)

椒盐烧鸡
Roasted Chicken with Salt and Pepper
\$25.80 (半只 HALF) \$49.80 (一只 WHOLE)

脆皮虾酱鸡
Crisp-fried Shrimp Paste Chicken
\$18 (例 REGULAR)

蜜汁烤鸡翅
Grilled Honey Chicken Wing
\$18 (例 REGULAR)

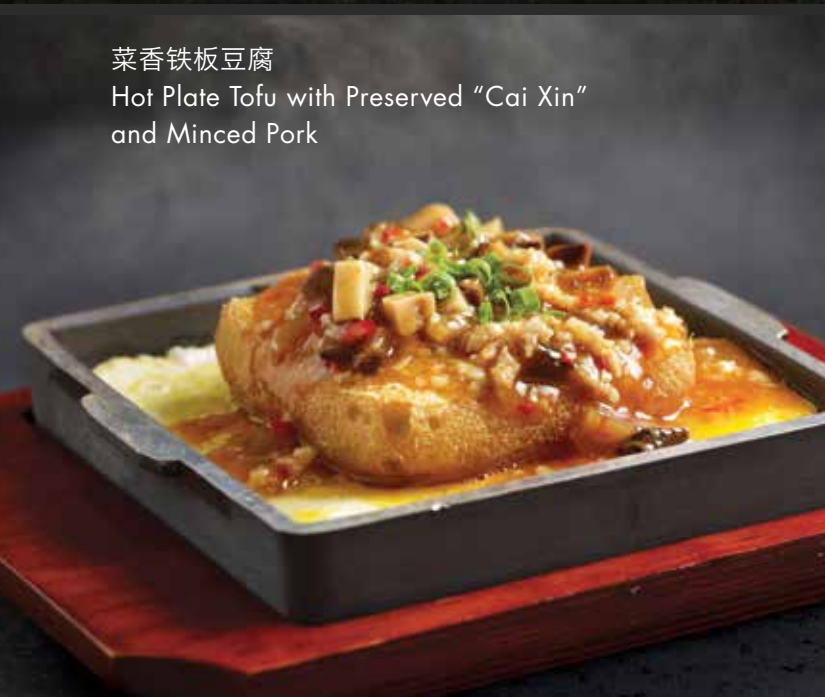
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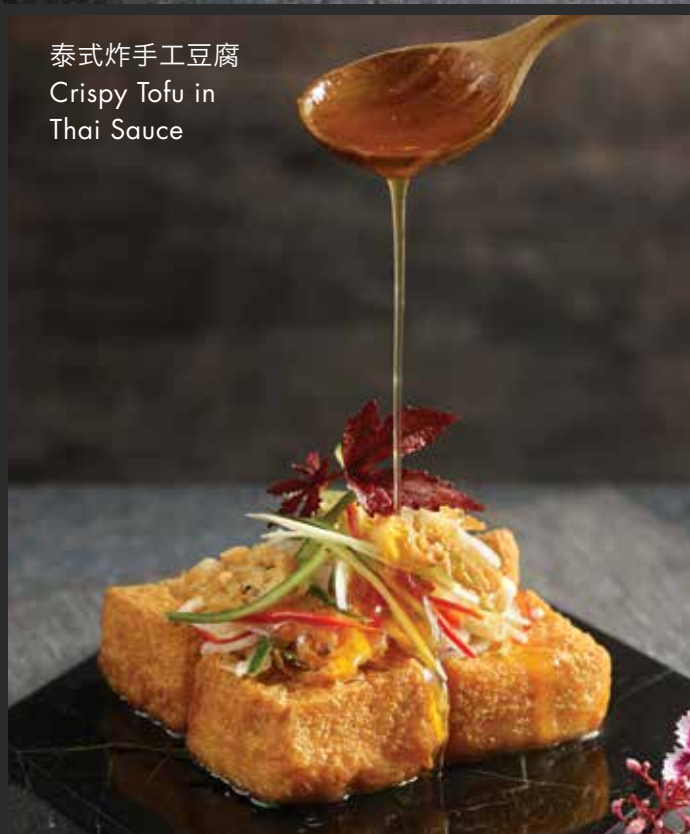
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砂煲虾球手工豆腐
Handmade Tofu with Crystal Prawn in Claypot



菜香铁板豆腐
Hot Plate Tofu with Preserved "Cai Xin"
and Minced Pork



泰式炸手工豆腐
Crispy Tofu in
Thai Sauce



麻婆虾仁豆腐
Ma Po Tofu with Prawn



蟹肉蛋白趴手工豆腐
Handmade Tofu with Crab Meat



豆腐 TOFU

砂煲虾球手工豆腐

Handmade Tofu with Crystal Prawn in Claypot

\$28 (例 REGULAR)

蟹肉蛋白扒手工豆腐

Handmade Tofu with Crab Meat

\$28 (例 REGULAR)

菜香铁板豆腐

Hot Plate Tofu with Preserved “Cai Xin” and Minced Pork

\$18 (例 REGULAR)

泰式炸手工豆腐

Crispy Tofu in Thai Sauce

\$18 (例 REGULAR)

麻婆虾仁豆腐

Ma Po Tofu with Prawn

\$18 (例 REGULAR)

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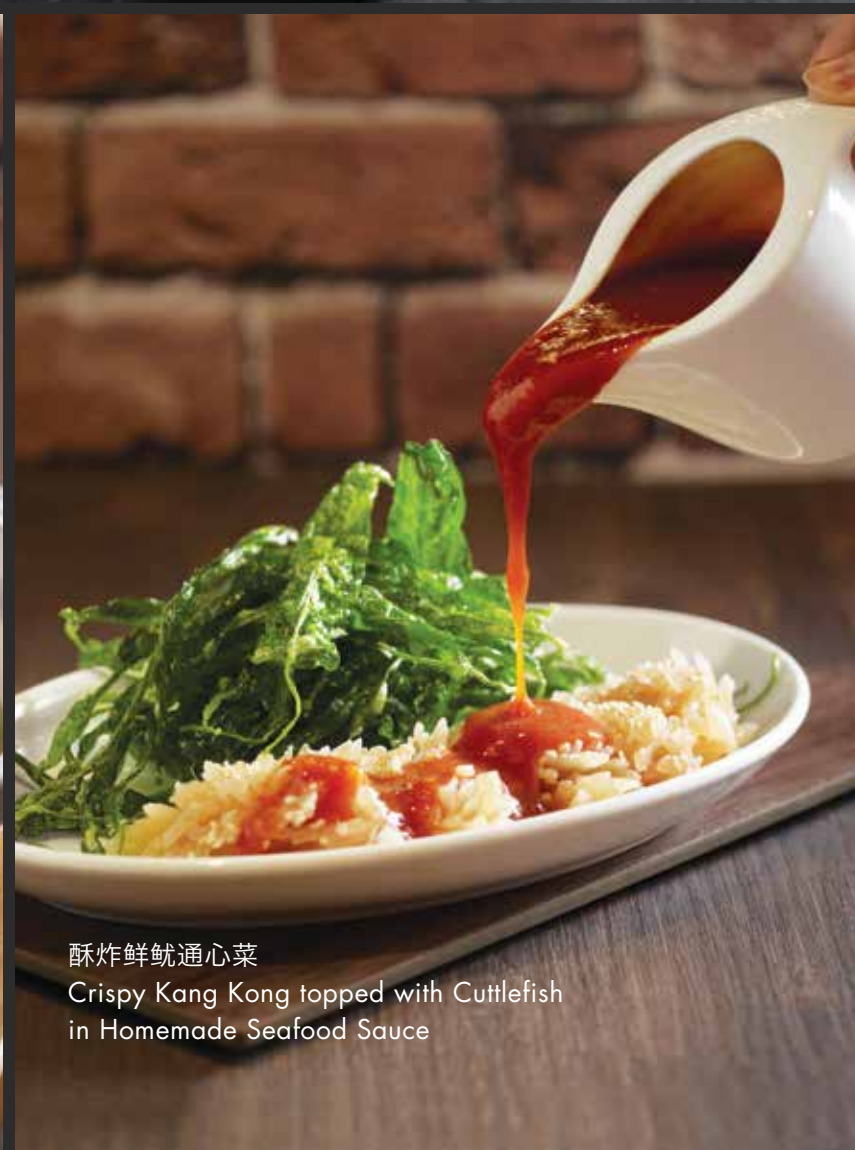
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甜脆八景炒带子
Stir-fried Assorted Vegetable with Scallop



鱼汤浸奶白菜煲
Braised Baby Cabbage
in Superior Fish Broth



酥炸鲜鱿通心菜
Crispy Kang Kong topped with Cuttlefish
in Homemade Seafood Sauce



蔬菜 VEGETABLE

甜脆八景炒带子
Stir-fried Assorted Vegetable with Scallop
\$40 (例 REGULAR)

鱼汤浸奶白菜煲
Braised Baby Cabbage in Superior Fish Broth
\$22 (例 REGULAR)

金银蛋苋菜苗
Poached Baby Spinach with Trio Egg in Superior Broth
\$18 (例 REGULAR)

咸鱼银牙炒青龙菜
Stir-fried Chinese Chive with Salted Fish and Bean Sprout
\$18 (例 REGULAR)

酥炸鲜鱿通心菜
Crispy Kang Kong topped with Cuttlefish in Homemade Seafood Sauce
\$22 (例 REGULAR)

四大天王
Stir-fried Brinjal, French Bean, Lady's Finger and Sweet Pea with Spicy Anchovies
\$18 (例 REGULAR)

蒜茸炒奶白菜
Stir-fried Baby Cabbage with Minced Garlic



马来风光
Stir-fried Kang Kong with Sambal



蔬菜 VEGETABLE

澳大利亚芦笋
Australian Asparagus
\$19 (例 REGULAR)

香港菜心
Hong Kong Cai Xin
\$18 (例 REGULAR)

奶白菜
Baby Cabbage
\$18 (例 REGULAR)

苋菜苗
Baby Spinach
\$17 (例 REGULAR)

青龙菜
Chinese Chive
\$17 (例 REGULAR)

通心菜
Kang Kong
\$17 (例 REGULAR)

methods of PREPARATION 烹调方式

清炒
Stir-fried

蚝油炒
Stir-fried with Oyster Sauce

白灼
Poached and served with Superior Soya Sauce

炒参峇
Stir-fried with Sambal

炒蒜茸
Stir-fried with Minced Garlic

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金沙奶油螃蟹
Signature Creamy Butter Crab topped with Coconut Crumbs



炒黑胡椒螃蟹
Stir-fried Crab with
Black Pepper



新加坡辣椒焗螃蟹
Popular Singapore
Style Chilli Crab



黄金咸蛋焗螃蟹
Crab tossed with Salted Egg Yolk



活螃蟹 CRAB

苏格兰雪白蟹
Scotland Snow Crab
\$26.80 每100克 PER 100G

阿拉斯加螃蟹
Alaskan King Crab
\$26.80 每100克 PER 100G

加州珍宝蟹
Dungeness Crab
\$10.80 每100克 PER 100G

青蟹
Mud Crab
1.1 公斤或以下 1.1kg & below
\$10.80 每100克 PER 100G

1.2 公斤或以下 1.2kg & above
\$11.80 每100克 PER 100G

methods of PREPARATION 烹调方式

金沙奶油
Signature Creamy Butter
topped with Coconut Crumbs

花雕鸡油蒸
Steamed with Chinese Wine

新加坡辣椒焖
Popular Singapore Style Chilli

焖米粉
Braised with Bee Hoon

黄金咸蛋焗
Tossed with Salted Egg Yolk

炒黑胡椒
Stir-fried with Black Pepper

炒白胡椒
Stir-fried with White Pepper

馒头 BUN

炸馒头
Deep-fried Bun
\$1.00 (最少两粒 MIN 2PC)

蒸馒头
Steamed Bun
\$1.00 (最少两粒 MIN 2PC)



菜脯蒸西星斑
Steamed Star Grouper
with Preserved Turnip



糖醋炸西星斑
Deep-fried Star Grouper in
Sweet and Sour Sauce



海洋游水鱼 OCEANIC FRESH CATCH

东星斑
Coral Trout
\$18.80 每100克 PER 100G

龙虎斑
Dragon Tiger Grouper
\$10.80 每100克 PER 100G

多宝鱼
Turbot Fish
\$17.80 每100克 PER 100G

精选野生游水鱼
Fresh Catch of the Day
市价 Seasonal Price

青衣鱼
Green Wrasse
\$15.80 每100克 PER 100G

西星斑
Star Grouper
\$13.80 每100克 PER 100G

methods of PREPARATION 烹调方式

清蒸
Steamed with Supreme Soya Sauce

潮式蒸
Steamed in Teochew Style

半煎煮
Pan-fried and Braised

菜脯蒸
Steamed with Preserved Turnip

亚参蒸
Steamed with Assam Spicy Sauce

糖醋炸
Deep-fried in Sweet and Sour Sauce

油浸
Deep-fried with Supreme Soya Sauce

烤参峇
Grilled with Sambal

油浸双味（椒盐、糖醋）
Deep-fried in Two Styles
(Tossed in Salt and Pepper, Sweet and Sour Sauce)

油浸笋壳
Deep-fried Marble Goby with
Supreme Soya Sauce



盐烧焗翡翠鱼
Baked Jade Perch with Sea Salt



暹式炸笋壳
Deep-fried Marble Goby
in Siam Style



野生忘不了
Wild Empurau Fish



淡水鱼 FRESH WATER FISH

野生忘不了
Wild Empurau Fish
市价 Seasonal Price

苏丹鱼
Sultan Fish
\$23 每100克 PER 100G

野生笋壳
Marble Goby
\$10.80 每100克 PER 100G

翡翠鱼
Jade Perch
\$9.80 每100克 PER 100G

methods of PREPARATION 烹调方式

糯米酒煲
Poached with Glutinous Rice Wine in Claypot
加\$20 Additional \$20

菜脯蒸
Steamed with Preserved Turnip

暹式炸
Deep-fried in Siam Style

清蒸
Steamed with Supreme Soya Sauce

油浸
Deep-fried with Supreme Soya Sauce

盐烧焗
Baked with Sea Salt

烤参峇
Grilled with Sambal

油浸双味（椒盐、糖醋）
Deep-fried in Two Styles
(Tossed in Salt and Pepper, Sweet and Sour Sauce)



蜜汁焗鳕鱼
Baked Cod Fillet with Honey Sauce



清蒸鳕鱼
Steamed Cod Fillet with Supreme Soya Sauce



鲜鱼肉 FRESH FISH FILLET

蜜汁焗鳕鱼

Baked Cod Fillet with Honey Sauce

\$32.80 每位 PER PERSON

清蒸鳕鱼

Steamed Cod Fillet with Supreme Soya Sauce

\$32.80 每位 PER PERSON

干煎鳕鱼

Pan-fried Cod Fillet

\$32.80 每位 PER PERSON

参峇烤鳕鱼

Grilled Cod Fillet with Sambal

\$32.80 每位 PER PERSON

油浸双味鳕鱼（椒盐、糖醋）

Deep-fried Cod Fillet in Two Style

(Tossed in Salt and Pepper, Sweet and Sour Sauce)

\$32.80 每位 PER PERSON

焗鲜苏东
Grilled Squid with Chef's Special Sauce



椒盐焗鲜苏东
Crisp-fried Squid tossed
with Pepper and Salt



黄金咸蛋焗鲜苏东
Crisp-fried Squid tossed
with Salted Egg Yolk





苏东 SQUID

焗鲜苏东

Grilled Squid with Chef's Special Sauce

\$28 每份 PER PORTION

椒盐焗鲜苏东

Crisp-fried Squid tossed with Salt and Pepper

\$18.80 (例 REGULAR)

黄金咸蛋焗鲜苏东

Crisp-fried Squid tossed with Salted Egg Yolk

\$18.80 (例 REGULAR)

澳洲龙虾刺身
Australian Lobster Sashimi



炒黑胡椒澳洲龙虾
Stir-fried Australian Lobster with
Black Pepper



芝士焗波士顿龙虾
Baked Boston Lobster with Cheese



黄金咸蛋焗波士顿龙虾
Boston Lobster tossed with Salted Egg Yolk





活龙虾 LOBSTER

澳洲龙虾
Australian Lobster
\$30 每100克 PER 100G

西澳洲龙虾
West Australian Lobster
\$20 每100克 PER 100G

竹龙虾
Bamboo Lobster
\$16 每100克 PER 100G

波士顿龙虾
Boston Lobster
\$15 每100克 PER 100G

methods of PREPARATION 烹调方式

刺身
Sashimi

炒黑胡椒
Stir-fried with Black Pepper

蒜茸蒸
Steamed with Minced Garlic

芝士焗
Baked with Cheese

花雕鸡油蒸
Steamed with Chinese Wine and Egg White

上汤焗
Braised in Superior Sauce

黄金咸蛋焗
Tossed with Salted Egg Yolk

四川辣子澳洲龙虾
Spicy Szechuan Australian Lobster
\$30 每100克 PER 100G

甘香炒老虎虾
Stir-fried Tiger Prawn with
Spicy Curry Sauce



白灼老虎虾
Poached Tiger Prawn



砂煲药材老虎虾 (醉虾)
Poached Tiger Prawn with Chinese Herb
in Superior Stock (Drunken Prawn)





虾类 PRAWN

老虎虾

Tiger Prawn

\$39 大约300克 APPROX 300G (例 REGULAR)

methods of

PREPARATION 烹调方式

砂煲药材 (醉虾)

Poached with Chinese Herb in Superior Stock (Drunken Prawn)

加\$5 Additional \$5

麦片蛋丝

Tossed with Cereal

蒜茸牛油焗

Grilled with Minced Garlic and Butter

蒜茸蒸

Steamed with Minced Garlic

甘香炒

Stir-fried with Spicy Curry Sauce

白灼

Poached

咸蛋虾球

Crisp-fried Crystal Prawn with Salted Egg Yolk

\$27.80 (例 REGULAR)

芥末虾球

Crisp-fried Crystal Prawn with Wasabi Mayonnaise

\$27.80 (例 REGULAR)

沙律虾球

Crisp-fried Crystal Prawn with Salad Sauce

\$27.80 (例 REGULAR)

酱爆虾球

Crisp-fried Crystal Prawn with Spicy Mayonnaise

\$27.80 (例 REGULAR)

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A large, clear glass bowl filled with a mound of sliced geoduck sashimi, garnished with small purple and yellow flowers. The bowl sits on a wooden cutting board. To the right, a small white square dish contains two more geoduck pieces and a sprig of green herbs.

加州象拔蚌刺身
Californian Geoduck Sashimi

A silver tray holds two poached abalone pieces, a lemon wedge, and a small dish of green salad and red sauce. The tray is set on a wooden surface.

海盐灼澳大利亚活鲍鱼
Poached Australian Live Abalone
with Sea Salt

A blue plate holds two steamed bamboo clams, garnished with minced garlic and green herbs. The plate is set on a wooden surface.

蒜茸蒸苏格兰竹蚌
Steamed Scottish Bamboo Clam
with Minced Garlic



海珍宝 SEA TREASURE

LIVE GEODUCK 象拔蚌

加州象拔蚌
Californian Geoduck
\$20 每100克 PER 100G

加拿大象拔蚌
Canadian Geoduck
\$28 每100克 PER 100G

LIVE ABALONE 活鲍鱼

澳大利亚活鲍鱼
Australian Live Abalone
\$38 每粒 PER PIECE
(大约100-120克 APPROX 100-120G)

LIVE CLAM 活蚌

加拿大龙牙蚌
Canadian Live Clam
\$39 每500克 PER 500G
\$69 每900克 PER 900G

苏格兰竹蚌
Scottish Bamboo Clam
\$18 每只 PER PIECE (最少两只 MIN 2PC)

methods of PREPARATION 烹调方式

刺身 Sashimi
蒜茸蒸 Steamed with Minced Garlic
炒XO酱 Stir-fried with XO Sauce
炒青龙菜 Stir-fried with Chinese Chive

methods of PREPARATION 烹调方式

刺身 Sashimi
鱼香煎 Grilled with Fish Sauce
辣口煎 Grilled with Spicy Sauce
海盐灼 Poached with Sea Salt

methods of PREPARATION 烹调方式

黄酒煲 Poached with Chinese Wine in Claypot
加\$5 Additional \$5
甘香炒 Stir-fried with Spicy Curry Sauce
辣子炒 Stir-fried with Spicy Sauce
炒姜葱 Stir-fried with Ginger and Spring Onion

methods of PREPARATION 烹调方式

蒜茸蒸 Steamed with Minced Garlic
炒XO酱 Stir-fried with XO Sauce

海鲜皇炒饭
Supreme Seafood Fried Rice



牛魔皇炒饭
Black Pepper Beef Fried Rice





饭类 RICE

龙虾汤海鲜泡饭
Poached Rice with Seafood in Superior Lobster Broth
\$36 (例 REGULAR)

海鲜皇炒饭
Supreme Seafood Fried Rice
\$22 (例 REGULAR)

牛魔皇炒饭
Black Pepper Beef Fried Rice
\$22 (例 REGULAR)

银鱼仔炒饭
Silver Fish Fried Rice
\$18 (例 REGULAR)

银芽鸡粒炒饭
Diced Chicken and Bean Sprout Fried Rice
\$18 (例 REGULAR)

扬州炒饭
Yang Zhou Fried Rice
\$18 (例 REGULAR)

砂煲海鲜焖伊面
Stewed Ee-Fu Noodle with
Seafood in Claypot



滑蛋龙虾汤生虾焖河粉
Braised Hor Fun with
Prawn in Lobster Broth



海鲜马来炒面
Stir-fried Mee Goreng with Seafood



面粉类 NOODLE

XO酱带子煎粉丝
Pan-fried Scallop and Vermicelli with XO Sauce
\$38 (例 REGULAR)

滑蛋龙虾汤生虾焖河粉
Braised Hor Fun with Prawn in Lobster Broth
\$28 (例 REGULAR)

砂煲海鲜焖伊面
Stewed Ee-Fu Noodle with Seafood in Claypot
\$26 (例 REGULAR)

干炒牛河
Stir-fried Hor Fun with Sliced Beef
\$22 (例 REGULAR)

海鲜干炒河粉
Stir-fried Hor Fun with Seafood
\$20 (例 REGULAR)

海鲜马来炒面
Stir-fried Mee Goreng with Seafood
\$20 (例 REGULAR)

家乡海鲜炒面线
Stir-fried Mee Sua with Seafood
\$18 (例 REGULAR)

啦啦焖白米粉
Braised Bee Hoon with "La La" Clam
\$20 (例 REGULAR)

新洲葱香炒米粉
Singapore Style Fried Bee Hoon with Fried Onion
\$18 (例 REGULAR)

Menu listed prices are for regular servings. Prices for medium servings are at 1.5 times and large servings are at 2 times of the listed prices.
菜单上标明价格的份量位例，中份为1.5倍，大份为2倍。
Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST. 图片只供参考。价格未包括服务费(堂食)与消费税。



桃胶椰香北海道奶冻
Chilled Hokkaido Milk Pudding with Peach Resin in Coconut Milk



冰冻柠檬芦荟
Chilled Aloe Vera in Lemonade



话梅香茅果冻
Chilled Lemongrass Jelly in Lemonade
and Sour Plum Juice



甜品 DESSERT

水果拼盘
Fresh Fruit Platter
\$14.80 (例 REGULAR)

桃胶椰香北海道奶冻
Chilled Hokkaido Milk Pudding with Peach Resin in Coconut Milk
\$13.80 每位 PER PERSON

贵妃银耳桃胶 (热/冷)
Chilled Snow Fungus with Peach Resin (Hot/Cold)
\$9.80 每位 PER PERSON

冰冻柠檬芦荟
Chilled Aloe Vera in Lemonade
\$5.80 每位 PER PERSON

话梅香茅果冻
Chilled Lemongrass Jelly in Lemonade and Sour Plum Juice
\$5.80 每位 PER PERSON

杨枝甘露
Chilled Mango Sago with Pomelo
\$5.80 每位 PER PERSON

姜茶豆沙汤圆
Glutinous Rice Ball with Red Bean Filling in Ginger Soup
\$3.80 每位 PER PERSON

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饮品 BEVERAGES

可乐

Coke

\$3.90 每罐 PER CAN

零度可乐

Coke Zero

\$3.90 每罐 PER CAN

雪碧

Sprite

\$3.90 每罐 PER CAN

苏打水

Schweppes Soda Water

\$3.90 每罐 PER CAN

汤力水

Schweppes Tonic Water

\$3.90 每罐 PER CAN

天与地茉莉绿茶

Heaven and Earth Jasmine Green Tea

\$3.90 每罐 PER CAN

苹果汁

Apple Juice

\$5.80 每杯 PER GLASS



橙汁

Orange Juice

\$5.80 每杯 PER GLASS



西瓜汁

Watermelon Juice

\$5.50 每杯 PER GLASS



新鲜椰子

Fresh Coconut

\$6.80 每粒 PER PIECE

嘉士伯啤酒

Carlsberg Pilsner (Draught)

\$10.80 每杯 PER MUG

\$42.00 每壶 PER JUG

嘉士伯醇滑生啤

Carlsberg Smooth (Draught)

\$10.80 每杯 PER MUG

\$42.00 每壶 PER JUG

夏日纷苹果酒

Somersby Apple Cider

\$9.80 每罐 PER CAN

康纳黑啤酒

Connor's Stout Porter

\$13.80 每杯 PER PINT

普娜天然矿泉水

Acqua Panna Mineral Water 750ML

\$8.80 每瓶 PER BOTTLE

圣培露气泡水

San Pellegrino Sparkling Water 750ML

\$8.80 每瓶 PER BOTTLE

糯米沱普洱茶 (可添加)

Glutinous Rice Pu-Erh Tea (REFILLABLE)

\$2.50 每位 PER PERSON

菊花茶 (可添加)

Chrysanthemum Tea (REFILLABLE)

\$2.50 每位 PER PERSON

菊普茶 (可添加)

Chrysanthemum Pu-Erh Tea (REFILLABLE)

\$2.50 每位 PER PERSON



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*

