

潮樂軒

Paradise Teochew Restaurant

Table: Time:

Taken By:

蒸点

STEAMED DIM SUM

- | | | |
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| 
A1 鱼翅灌汤饺
Double-boiled Shark's Fin
Dumpling Soup
\$14.80 () | 
A5 香菇鱼子蒸烧卖
Steamed Pork Dumpling
"Siew Mai" (4pc)
\$9.30 () | 
A9 瑶柱荷香珍珠鸡
Steamed Glutinous Rice
with Chicken wrapped in
Lotus Leaf (2pc)
\$8.30 () |
| 
A2 黑松露叉烧包
Steamed Black Truffle
Char Siew Bun (3pc)
\$10.80 () | 
A6 蜜汁叉烧包
Steamed BBQ Honey
Pork Bun (3pc)
\$9.30 () | 
A10 潮式糯米卷
Steamed Glutinous Rice
Roll in Teochew Style (3pc)
\$8.30 () |
| 
A3 甜心奶黄猪仔包
Steamed Custard Bun with
Pine Seed in Piggy Shape (3pc)
\$8.80 () | 
A7 榄菜水晶饺
Steamed Dumpling
with Preserved Olive
Vegetable (3pc)
\$7.80 () | 
A11 鲜虾菠菜饺
Steamed Prawn and
Spinach Dumpling
\$9.30 () |
| 
A4 笋尖虾饺
Steamed Prawn Dumpling
"Ha Kao" (4pc)
\$9.30 () | 
A8 金牌流沙包
Steamed Molten Salted
Egg Yolk Bun (3pc)
\$8.80 () | 
A12 潮州粉粿
Steamed Dumpling in
Teochew Style (3pc)
\$7.80 () |

蒸点

STEAMED DIM SUM

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| 
A13 香芋豆豉蒸排骨
Steamed Spare Rib with
Black Bean and Diced Yam
\$7.80 () | 
A17 香芒沙律虾筒
Deep-fried Prawn and Mango
in Salad Sauce Roll (3pc)
\$10.80 () | 
A21 鲜虾腐皮卷
Deep-fried Prawn in
Beancurd Skin Roll (3pc)
\$9.30 () |
| 
A14 上海小笼包
Steamed
Xiao Long Bao (3pc)
\$7.80 () | 
A18 带子芋饺
Crisp-fried Scallop and
Yam Dumpling
\$10.30 () | 
A22 蜜汁叉烧酥
Baked BBQ Honey Pork
Pastry (3pc)
\$9.30 () |
| 
A15 豉汁蒸凤爪
Steamed Chicken Claw
with Black Bean Sauce
\$7.80 () | 
A19 脆皮雪山叉烧包
Baked BBQ
Honey Pork Bun (3pc)
\$9.30 () | 
A23 沙律明虾饺
Deep-fried Prawn Dumpling
with Salad Sauce (3pc)
\$8.80 () |
| 
A16 日本冲绳黑糖松糕
Japanese Brown Sugar
Sponge Cake (3pc)
\$7.30 () | 
A20 香煎鲜虾韭菜饺
Pan-fried Prawn and
Chive Dumpling (3pc)
\$9.30 () | 
A24 脆皮萝卜仔
Crispy Radish Pastry
with Ham and Diced
Celery Bits (3pc)
\$9.30 () |

煎焗美点

FRIED / BAKED DIM SUM

煎焗美点

FRIED / BAKED DIM SUM

- | | | |
|---|--|--|
| 
A25 三丝春卷
Crisp-fried Vegetarian
Spring Roll (3pc)
\$7.80 () | 
A29 金网脆皮咸蛋虾肠粉
Steamed Crispy
Rice Roll with Salted
Egg Prawn Filling
\$12.80 () | 
A33 葱花炸两肠粉
Steamed Rice Roll
with Dough Fritter
\$8.30 () |
| 
A26 酥皮蛋挞(日本鸡蛋)
Mini Egg Tart (3pc)
(Japan Imported Egg)
\$8.30 () | 
A30 带子肠粉
Steamed Rice Roll
with Scallop Filling
\$11.80 () | 
A34 大排档芝麻酱肠粉
Steamed Rice Roll
with Sesame Sauce
\$8.30 () |
| 
A27 牛肉球
Steamed Beef Ball (3pc)
\$10.80 () | 
A31 鲜虾肠粉
Steamed Rice Roll with
Fresh Prawn Filling
\$9.30 () | 
A35 XO酱煎肠粉
Pan-fried Rice Roll
with XO Sauce
\$8.80 () |
| 
A28 香煎萝卜糕
Pan-fried Radish
Cake (3pc)
\$7.80 () | 
A32 叉烧肠粉
Steamed Rice Roll with
BBQ Honey Pork Filling
\$8.30 () | |

开胃小食
TEASE YOUR PALATE



B1 潮式冻黄膏蟹
Teochew Style
Chilled Yellow Roe Crab
\$15.00 ()
每100克 Per 100g



B5 XO酱萝卜糕
XO Carrot Cake
\$16.80 ()



B9 肉松脆茄子
Crisp-fried Eggplant
tossed with Pork Floss
\$16.80 ()



B2 手打潮州蟹枣
Handmade Crab
Meat Roll (4pc)
\$20.80 ()



B6 椒盐香脆白饭鱼
Crispy Whitebait tossed
with Salt and Pepper
\$16.80 ()



B10 潮式猪脚冻
Teochew Style Chilled
Pork Trotter Jelly
\$16.80 ()



B3 手打潮州虾丸
Handmade Prawn
Ball (4pc)
\$18.80 ()



B7 黄金炸鱼皮
Crisp-fried Fish Skin
tossed with Salted Egg Yolk
\$16.80 ()



B11 脆皮金砖豆腐
Crispy Golden Tofu
\$16.80 ()



B4 潮式传统汕头五香肉枣
Handmade Traditional
Pork Roll (4pc)
\$14.80 ()



B8 鲍汁凤爪
Stewed Chicken Claw
in Abalone Sauce
\$16.80 ()



B12 豉油皇豆根
Wok-fried Bean Dough with
Superior Soya Sauce
\$16.80 ()

潮式卤味
TEOCHEW STYLE BRAISED SPECIALTY



B13 卤香爱尔兰肥鸭片
Braised Sliced Irish Fat Duck
\$108.00 /whole ()
\$55.00 /half ()
\$30.00 /regular ()



B14 卤水牛什
(牛腩、牛筋、金钱肚、牛腱)
Braised Assorted Beef Offal
(Brisket, Tendon, Tripe, Shank)
\$52.00 ()



B16 潮式卤味双拼盘
Teochew Style Braised
Duo Combination Platter
\$36.00 ()

B15 潮式卤味三拼盘
Teochew Style Braised
Trio Combination Platter
\$42.00 ()

可选 Choice of:
() 卤香鸭片
Braised Sliced Duck
(爱尔兰肥鸭 / Irish Fat Duck)
() 卤香鸭翼
Braised Duck Wing
() 卤香分蹄
Braised Sliced
Pork Knuckle
() 卤香五花肉
Braised Sliced Pork Belly
() 卤香大肠
Braised Pig's Intestine
() 卤香猪耳
Braised Pig's Ear
() 卤香墨鱼片
Braised Sliced Octopus

豆腐 / 田园青蔬
TOFU / VEGETABLE



B17 鲜百合白果炒有机素
Stir-fried Fresh Lily Bulb
and Gingko Nut with
Organic Broccoli
\$36.00 ()



B18 潮樂轩小炒皇
Paradise Teochew Stir-fried
Assorted Vegetable
\$36.00 ()



B19 鱼腐鱼鳔焖津白菜鱼汤煲
Braised Mashed Fish Tofu and
Dried Fish Maw with Chinese
Cabbage in Fish Broth
\$42.00 ()

B20 上汤金银蛋浸苋菜
Poached Chinese
Spinach with Egg Trio in
Superior Stock
\$28.00 ()



B21 潮式半煎煮豆腐
Teochew Style Stewed
Pan-fried Tofu (4pc)
\$30.00 ()

粉面、饭
NOODLE AND RICE



B22 XO酱开边波士顿龙虾焖面卜
Stewed "Mee Pok" with
Boston Lobster in XO Sauce
(per person)
\$42.00 ()



B27 潮式海鲜炒面线
Teochew Style Stir-fried
"Mee Sua" with Seafood
\$32.00 ()



B23 鱼汤鲳鱼球粗米粉
Thick Vemicelli with Pomfret
Fillet in Fish Broth (per person)
\$18.80 ()



B24 潮式海鲜脆米鱼汤泡饭
Teochew Style
Poached Rice with
Seafood in Fish Broth
\$52.00 ()



B25 鲍汁干贝海鲜脆米烩饭
Braised Rice with Seafood
and Conpoy in Abalone Sauce
topped with Crispy Rice
\$36.00 ()



B30 XO酱茄子肉碎炒面卜
Stir-fried "Mee Pok" with
Minced Pork and Eggplant
in XO Sauce
\$30.00 ()



B26 海鲜炒饭
Fried Rice with Seafood
\$34.00 ()

潮式粥
TEOCHEW PORRIDGE



B31 潮式鲜鲳鱼片粥
Sliced Pomfret Teochew
Porridge (per person)
\$18.80 ()



B28 干炒美国肥牛河粉
Stir-fried "Hor Fun"
with US Marbled Beef
\$36.00 ()



B29 玉兰菜圃炒河粉
Stir-fried "Hor Fun"
with Kai Lan and
Preserved Turnip
\$28.00 ()



B32 潮式蚝仔肉碎粥
Minced Pork and Oyster
Teochew Porridge
(per person)
\$12.00 ()