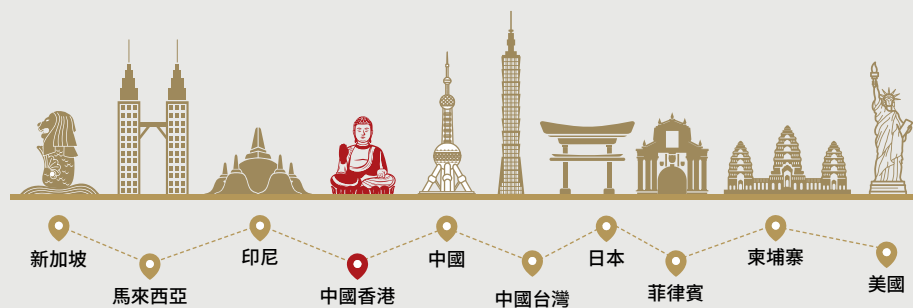




【我們的全球據點】



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，創作風靡全球、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

SIGNATURE ORIGINAL
XIAO LONG BAO

\$ 78 (6PC / 粒)

\$ 122 (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



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE



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
SIGNATURE ORIGINAL
XIAO LONG BAO
\$ 78 (6PC / 粒)
\$ 122 (10PC / 粒)



川味小籠包
SZECHUAN
XIAO LONG BAO
\$ 92 (6PC / 粒)
\$ 148 (10PC / 粒)



A3



A4

蒜香小籠包
GARLIC
XIAO LONG BAO
\$ 92 (6PC / 粒)
\$ 148 (10PC / 粒)

芝士小籠包
CHEESE
XIAO LONG BAO
\$ 92 (6PC / 粒)
\$ 148 (10PC / 粒)



A5



A6

糟溜絲瓜小籠包
LUFFA GOURD
XIAO LONG BAO
\$ 88 (6PC / 粒)
\$ 138 (10PC / 粒)

蟹粉小籠包
CRAB ROE
XIAO LONG BAO
\$ 142 (6PC / 粒)
\$ 232 (10PC / 粒)



A7



A8

鵝肝小籠包
FOIE GRAS
XIAO LONG BAO
\$ 142 (6PC / 粒)
\$ 232 (10PC / 粒)

黑松露小籠包
BLACK TRUFFLE
XIAO LONG BAO
\$ 138 (6PC / 粒)
\$ 232 (10PC / 粒)



A9

圖片只供參考。價格不包括 10% 服務費。
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TOP 10 SIGNATURE DISH

◉ 十大招牌 ◉

B1 蘿蔔絲酥餅

RADISH PASTRY

\$ 55 (3PC / 個)

B10 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

C12 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
\$ 258



E17 雲吞雞
PORK WONTON
IN CHICKEN SOUP
\$ 178 (半隻 / HALF PORTION)
\$ 328 (全隻 / FULL PORTION)



H11 皇朝擔擔拉麵  
LA MIAN WITH
'DAN DAN' SAUCE
(SPICY SESAME AND PEANUT)
\$ 78



J6 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 上海生煎包

PAN-FRIED SHANGHAI
PORK BUN

\$ **50** (3PC / 個)



B3 無錫鮮肉鍋貼

PAN-FRIED PORK
DUMPLING

\$ **48** (3PC / 粒)



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B4 聞香蔥油餅

DEEP-FRIED SCALLION PASTRY

\$ 43 (2PC / 件)



B5 香煎薯仔豬肉軟餅

PAN-FRIED MINCED PORK
POTATO CAKE

\$ 48 (3PC / 件)



B6 淮揚三絲春卷

CRISPY VEGETABLE
SPRING ROLL

\$ 48 (3PC / 件)



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 刀切小饅頭 (炸)

CHINESE BUN (DEEP-FRIED)

\$ **32** (3PC / 個)



B9 刀切小饅頭 (蒸)

CHINESE BUN (STEAMED)

\$ **32** (3PC / 個)



B10 竹炭流沙包

STEAMED SALTED EGG
YOLK CUSTARD LAVA
CHARCOAL BUN

\$ 50 (3PC / 個)



B11 家鄉蔬菜包

STEAMED
VEGETABLE BUN

\$ 50 (3PC / 個)



B12 韭菜椰菜鮮肉水餃

POACHED CHINESE
CHIVE, CABBAGE AND
PORK DUMPLING

\$ 68 (8PC / 粒)



招牌推薦
SIGNATURE DISH



辣
SPICY



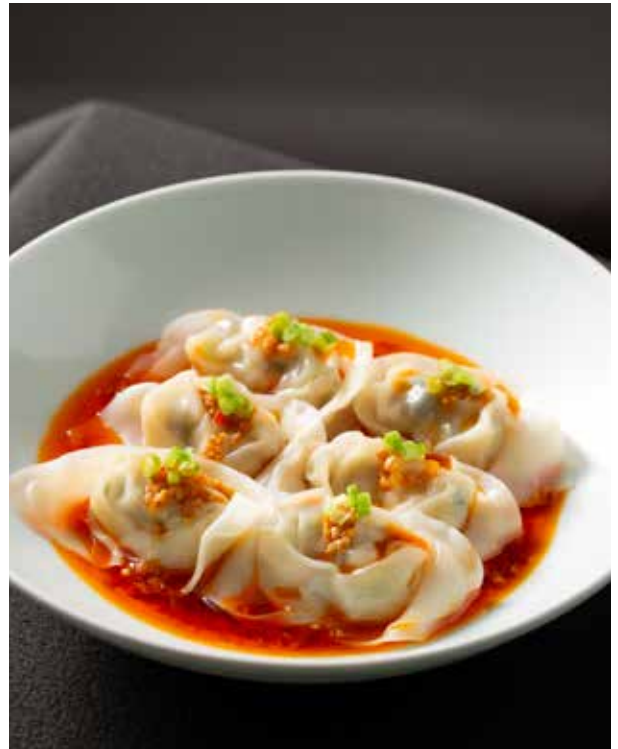
含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE



B13 花蔬蒸餃
STEAMED VEGETABLE
DUMPLING
\$ 72 (6PC / 粒)



B14 紅油抄手 
PORK DUMPLING IN
CHILLI VINAIGRETTE
\$ 68 (6PC / 粒)

B15 紅油鮮蝦豬肉抄手 
PRAWN AND PORK DUMPLING
IN CHILLI VINAIGRETTE
\$ 88 (6PC / 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 心太軟

STEAMED RED DATE STUFFED
WITH GLUTINOUS RICE

\$ 72



C3 無錫脆鱈

CRISPY EEL IN WUXI STYLE

\$ 138

C4 涼拌黑木耳

BLACK FUNGUS IN
PEPPERCORN VINAIGRETTE

\$ 52





C5 蒜香青瓜
JAPANESE CUCUMBER
WITH MINCED GARLIC
\$ 52



C6 上海油燜筍
STEWED BAMBOO
SHOOT IN OYSTER
SAUCE
\$ 70



C7 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 上海媽媽烤麩

BRAISED GLUTEN CUBE
IN SHANGHAI STYLE

\$ 62



C9 龍華素鴨

VEGETARIAN DUCK

\$ 78



C10 川味涼皮

ICY COLD GLASS NOODLE
IN SZECHUAN STYLE

\$ 60

C11 醋醬海蜆頭

CHILLED JELLYFISH
IN SOY SAUCE
VINAIGRETTE

\$ 95



C12 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

C13 上海風乾鴨

AIR-DRIED DUCK IN
SHANGHAI STYLE

\$ 78



C14 香辣蒜泥白肉

POACHED PORK WITH
SPICY GARLIC SAUCE

\$ 83



C15 陳皮五香牛肉
SPICED BEEF SHANK
\$ 78



C16 四川夫妻肺片  
SLICED BEEF AND TRIPE
IN SPICY SZECHUAN SAUCE
\$ 78



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

C17 鹽水鴨
SLICED
SALTED DUCK
\$ 80



C18 秘製豬脰
PIG'S TONGUE
\$ 58



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)



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

D3 碧綠黃魚羹

DICED YELLOW CROAKER
WITH VEGETABLE AND
BAMBOO SHOOT SOUP

\$ 65 (位)



D4 菜肉雲吞豬骨湯

VEGETABLE AND PORK WONTON
IN SIGNATURE PORK BONE SOUP

\$ 65 (6PC / 粒)



D5 鮮蝦豬肉雲吞豬骨湯

PRAWN AND PORK WONTON
IN SIGNATURE PORK BONE SOUP

\$ 82 (6PC / 粒)

E1 松子鮮果桂魚  
DEEP-FRIED MANDARIN FISH
WITH PINE NUT AND FRUIT
\$ 258



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 京醬肉絲

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

\$ 110



E3 蒜香排骨

DEEP-FRIED FRAGRANT
GARLIC PORK RIB

\$ 122



E4 風味沙拉排骨

DEEP-FRIED PORK RIB
TOSSED WITH MAYONNAISE

\$ 122

E5 菠蘿咕嚕肉

CRISPY SWEET AND SOUR PORK

\$ 120



E6 紅燒元蹄

BRAISED PIG'S TROTTER

\$ 128 (半份 / HALF PORTION)

\$ 238 (全份 / FULL PORTION)



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

E7 上海外婆紅燒肉

BRAISED PORK BELLY
IN SHANGHAI STYLE

\$ 118



E8 皇朝話梅骨

PORK RIB WITH
PLUM SAUCE

\$ 120

E9 話梅元蹄

BRAISED PIG'S TROTTER
WITH PLUM SAUCE

\$ 128 (半份 / HALF PORTION)

\$ 238 (全份 / FULL PORTION)



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E10 蟹粉豆腐
BRAISED TOFU
WITH CRAB ROE
\$ 148



E11 瑤柱芙蓉賽螃蟹
SCRAMBLED EGG WHITE
WITH FISH AND CONPOY
\$ 98



E12 上海清炒蝦仁
STIR-FRIED SHRIMP
WITH GARDEN GREEN
\$ 172



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

E13 椒鹽小黃魚 🐟

DEEP-FRIED YELLOW CROAKER
WITH SALT AND PEPPER

\$ **78** (1PC / 條)

\$ **142** (2PC/ 條)



E14 揚州糟溜滑魚片 🐟

STEWED SLICED FISH
WITH CHINESE WINE SAUCE

\$ **120**



E15 糖醋魚片 🐟

STIR-FRIED SWEET
AND SOUR SLICED FISH

\$ **110**



E16 宮保腰果雞丁 🌶️ 🥜

KUNG PAO CHICKEN

\$ **108**

E17 雲吞雞

PORK WONTON
IN CHICKEN SOUP

\$ 178 (半隻 / HALF PORTION)

\$ 328 (全隻 / FULL PORTION)



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

E18 京蔥爆美國牛小排

STIR-FRIED US BEEF SHORT RIB
WITH SCALLION

\$ 138



E19 雙椒炒牛肉

STIR-FRIED BEEF WITH
GREEN AND RED CHILLI

\$ 128



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E20 肉碎欖菜乾煸四季豆

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

\$ 88



E21 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

E22 生炒油麥菜
STIR-FRIED LETTUCE
WITH CHINESE WINE
\$ 80



E23 清炒白菜苗
STIR-FRIED
BABY CABBAGE
\$ 80



E24 蒜蓉炒菠菜
STIR-FRIED SPINACH
WITH MINCED GARLIC
\$ 80



F1 皇朝魚湯酸菜魚

SZECHUAN
SAUERKRAUT FISH

\$ 138 (小 / SMALL)

\$ 258 (大 / LARGE)



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



F2 香辣水煮魚
(小辣 / 中辣 / 大辣)

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

\$ **118** (小 /SMALL)

\$ **218** (大 /LARGE)



F3 四川辣子雞

SPICY SZECHUAN
CRISPY CHICKEN

\$ **118**



F4 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)

\$ 138 (小 / SMALL)

\$ 258 (大 / LARGE)



F5 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



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE



F6 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。



G1 鮑魚炒飯
(另加鮑魚港幣30元/隻)

FRIED RICE WITH ABALONE
(ADDITIONAL ABALONE FOR \$30/PC)

\$ 128



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

G2 上海炒飯
FRIED RICE
IN SHANGHAI STYLE
\$ 96



G3 蟹粉炒飯
FRIED RICE WITH
STIR-FRIED CRAB ROE
\$ 142





G4 揚州炒飯

FRIED RICE IN
YANG ZHOU STYLE

\$ 96

G5 雪菜蝦仁炒飯

FRIED RICE WITH SHRIMP
AND PRESERVED VEGETABLE

\$ 98

G6 木樨肉炒麵

STIR-FRIED NOODLE WITH
SHREDDED PORK AND
BLACK FUNGUS

\$ 95



招牌推薦
SIGNATURE DISH



辣
SPICY



含有堅果
CONTAIN NUT



小心魚骨
MAY CONTAIN FISH BONE

G7 上海炒年糕

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

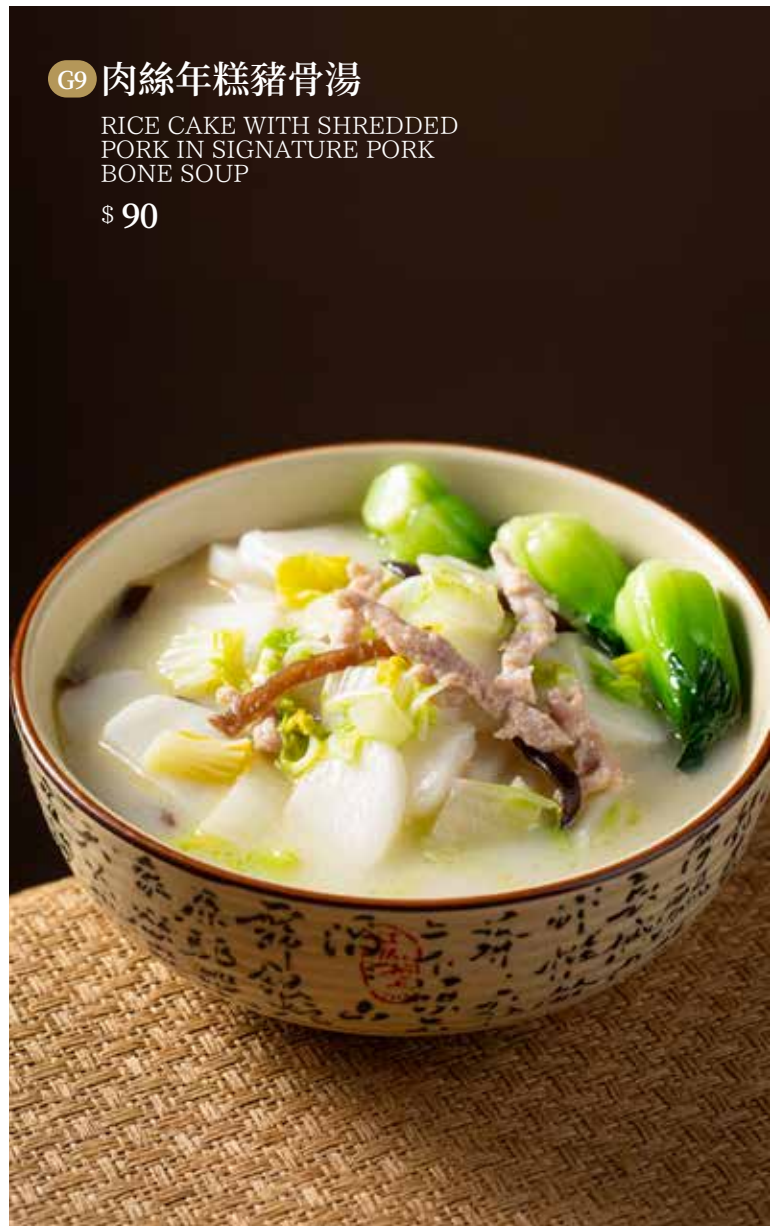
\$ 95



G9 肉絲年糕豬骨湯

RICE CAKE WITH SHREDDED
PORK IN SIGNATURE PORK
BONE SOUP

\$ 90



G8 雪菜鹹肉炒年糕

WOK-FRIED RICE CAKE
WITH SALTED MEAT
AND PRESERVED VEGETABLE

\$ 95

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H1 皇朝擔擔拉麵  
LA MIAN WITH 'DAN DAN' SAUCE
(SPICY SESAME AND PEANUT)
\$ 78



H2 蝦仁酸辣湯拉麵 
LA MIAN IN HOT AND SOUR
SOUP WITH SHRIMP
\$ 78



H3 京味炸醬拉麵 
LA MIAN WITH MINCED MEAT
AND MUSHROOM SAUCE (DRY)
\$ 76



招牌推薦
SIGNATURE DISH



H4 紅油抄手拌麵 🌶️

LA MIAN WITH PORK
DUMPLING IN CHILLI
VINAIGRETTE (DRY)

\$ 78



**H5 紅油鮮蝦
豬肉抄手拌麵** 🌶️

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

\$ 78



H6 開陽蔥油拌麵

LA MIAN WITH
SCALLION OIL (DRY)

\$ 60





H7 菜肉雲吞豬骨湯拉麵

LA MIAN WITH VEGETABLE
PORK WONTON IN SIGNATURE
PORK BONE SOUP

\$ 82



H8 鮮蝦豬肉雲吞豬骨湯拉麵

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

\$ 90



H9 鮮肉卷豬骨湯拉麵

LA MIAN WITH SLICED
PORK IN SIGNATURE
PORK BONE SOUP

\$ 82



招牌推薦
SIGNATURE DISH



H10 紅燒扣肉豬骨湯拉麵

LA MIAN WITH BRAISED PORK BELLY
IN SIGNATURE PORK BONE SOUP

\$ 92



H11 蒜香排骨豬骨湯拉麵

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

\$ 90



H12 清燉雞湯拉麵

LA MIAN SERVED WITH
DOUBLE-BOILED CHICKEN SOUP

\$ 95



H13 五香牛肉豬骨湯拉麵 (辣 / 不辣)

LA MIAN WITH SPICED BEEF
IN SIGNATURE PORK BONE SOUP
(SPICY/NON-SPICY)

\$ 85

J1 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

J2 擂沙湯圓

BLACK SESAME GLUTINOUS RICE BALL
TOPPED WITH PEANUT POWDER

\$ 48 (4PC / 粒)



J3 薑茶黑芝麻湯圓

BLACK SESAME
GLUTINOUS RICE BALL
SERVED IN GINGER SOUP

\$ 43 (3PC / 粒)



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.

J4 香煎豆沙鍋餅

PAN-FRIED PANCAKE
WITH RED BEAN PASTE

\$ 63



J5 酒釀芋圓

TARO BALLS IN FERMENTED
RICE WINE SOUP

\$ 43



J6 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

K1 可樂 \$ 18 (CAN/ 罐)
COKE

K2 零系無糖可樂 \$ 18 (CAN/ 罐)
COKE ZERO SUGAR

K3 雪碧 \$ 18 (CAN/ 罐)
SPRITE

K4 蒸餾水 \$ 18 (BOTTLE/ 瓶)
DISTILLED WATER

K5 利賓納檸檬 \$ 28 (GLASS / 杯)
RIBENA WITH LEMON

K6 凍檸檬茶 \$ 28 (GLASS / 杯)
ICED LEMON TEA

K7 凍蘋果與荔枝茶 \$ 28 (GLASS / 杯)
ICED APPLE
LYCHEE TEA

K8 杞子紅棗茶 (溫) \$ 23 (GLASS / 杯)
WOLFBERRY TEA
WITH RED DATE (WARM)

K9 檸檬菊花蜜 (溫/冷) \$ 23 (GLASS / 杯)
HONEY LEMON
CHRYSANTHEMUM TEA
(WARM/COLD)

K10 羅漢果茶 (溫/冷) \$ 22 (GLASS / 杯)
LUO HAN GUO
HERBAL TEA
(WARM/COLD)

K11 自家製檸檬
薏米水 (溫/冷) \$ 22 (GLASS / 杯)
HOMEMADE LEMON
BARLEY DRINK (WARM/COLD)

K12 新鮮豆漿 (溫/冷) \$ 25 (GLASS / 杯)
SOYA MILK (WARM/COLD)

K13 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!

