



樂  拉面家  
LE SHRIMP RAMEN 



樂蝦拉面家的灵感取自于日本拉面的汤底与爽口的中华拉面,完美地结合了中国和日本的文化,以简单精致的料理方式呈显出非一般口味的菜单。

在樂蝦拉面家,食客可以期待一碗让你充满愉悦与惊喜的汤面。本店有两种特色的汤系,分别为虾皇汤和豚骨汤,都是经过长年累月的钻研与尝试,味道截然不同、各有所长。经过长时间的细火熬制,富含胶原蛋白的美味豚骨汤凸显出浓郁顺滑的口感。吃虾爱好者绝对无法抵抗我们的招牌虾皇汤。利用大量新鲜的大虾、猪骨头与养生香料完美地融合在一起,让汤头呈现出亮眼和迷人的橘红色,是一种视觉和味觉的最高享受。

拥有别具一格现代日式的用餐氛围,樂蝦拉面家提供食客美味的面食与小菜,是两个世界拉面文化的结晶。

Inspired by the flavours of Japanese ramen broth and silky threads of Chinese la mian, Le Shrimp Ramen is a perfect marriage of Chinese and Japanese culture, offering a simple menu of elaborate flavours.

Expect bowls of noodles that seek to delight and surprise. Featuring two specialty broths - shrimp broth and tonkotsu broth, each has its own dedicated followers. The tonkotsu broth achieves a rich and creamy texture after long hours of simmering with pork bones, resulting in a collagen-rich and palatable soup. Prawn aficionados cannot resist our shrimp broth, featuring the flawless union of fresh big prawns, pork bones and Chinese spices, giving the broth a delightful tangerine-orange hue and its unique flavours.

Le Shrimp Ramen dishes out bowls of freshly prepared piping hot noodles with premium quality ingredients in exciting flavours. A first of its kind creation bringing together the best of both worlds.





# 虾皇

虾皇汤使用的是新鲜的大虾，在180°C高温下烘烤后研磨为细粉，然后和精选的优质食材以慢火熬超过八小时，再添加八角、茴香、肉桂、丁香和白胡椒等香料增添味道。利用了日本拉面汤的煮法、中华料理和香料，再通过特殊的烹调方式，虾皇汤取得独一无二的烟熏特性和浓厚虾香味。一碗鲜甜可口、美味十足的汤就诞生了，绝对是您的首选。

Supplied daily from our local fisheries, fresh big prawns are carefully selected and baked at 180°C to perfection and grinded to a fine texture, then simmered for more than eight hours with array of premium ingredients. A blend of spices such as star anise, cinnamon, clove and white peppercorn are added into the luscious stock, giving a piquant oomph and enrich the overall flavours.

Through a house style preparation method, the broth is characterised with a smoky aroma that is distinct only to Le Shrimp Ramen. The result is a tangerine-orange, rich and flavoursome broth that is bound to satisfy your noodle cravings.





A1

## 招牌三虾赤汤面

### Le Signature Trio Shrimp Ramen

当店看板三種の海老ラーメン

Handmade ebiko prawn paste, succulent prawn dumplings and fresh big prawns served with our Japan-inspired Signature Shrimp Broth and delectable noodles.



\$19.90 Per Bowl  
每碗



A2

大虾猪软骨赤汤面  
Big Prawns & Braised Pork Ribs  
Shrimp Ramen

海老&豚リブ煮込み入り海老ラーメン



\$17.90  
Per Bowl 每碗

A3

鱼子虾滑赤汤面  
Ebiko Prawn Paste Shrimp Ramen

海老ペーストラメン



\$14.90  
Per Bowl 每碗



A4

大虾赤汤面  
Big Prawns Shrimp Ramen

海老ラーメン

\$18.90  
Per Bowl 每碗

A5

鲜虾水饺赤汤面  
Prawn Dumplings  
Shrimp Ramen

海老ワンタン海老ラーメン

\$13.90  
Per Bowl 每碗



A6

葱烤猪软骨赤汤面  
Braised Pork Ribs  
Shrimp Ramen

豚リブ煮込み入り海老ラーメン

\$13.90  
Per Bowl 每碗

面类 CHOICE OF NOODLE



粗米粉  
Thick  
Vermicelli



拉面  
Chinese  
Ramen



河粉  
Rice  
Noodle

另加 ADD-ONS

加面  
UPSIZE  
NOODLE \$1.20

加小碗汤  
ADDITIONAL  
BOWL OF SOUP \$4.90

虾皇汤  
Shrimp Broth \$4.90

豚骨汤  
Tonkotsu Broth \$2.90





B1

酸菜红斑鱼豚骨汤面  
Red Garoupa with Pickled Vegetable  
Tonkotsu Ramen

豚骨ラーメン

Our unique spin of Tonkotsu broth with Chinese cuisine elements served together with large slices of delicate Red Garoupa and delectable noodles.



温馨提醒：辣  
CAUTION: SPICY



小心鱼骨  
MAY CONTAIN  
FISH BONES

\$18.90 Per Bowl  
每碗



**B2**

**雪菜红斑鱼豚骨汤面**  
Red Garoupa with Preserved Vegetable  
Tonkotsu Ramen

ハタと漬物の豚骨ラーメン



小心鱼骨  
MAY CONTAIN  
FISH BONES

**\$18.90**  
Per Bowl 每碗

**B3**

**鲜虾水饺豚骨汤面 (辣/不辣)**  
Prawn Dumplings Tonkotsu Ramen  
(spicy/non-spicy)

海老ワンタン豚骨ラーメン



**\$12.90**  
Per Bowl 每碗

**B4**

**葱烤猪软骨豚骨汤面 (辣/不辣)**  
Braised Pork Ribs  
Tonkotsu Ramen

(spicy/non-spicy)

豚リブ煮込み入り海老ラーメン



**\$11.90**  
Per Bowl 每碗

**B5**

**雪菜酥肉豚骨汤面 (辣/不辣)**  
Pork Chop with Preserved Vegetable  
Tonkotsu Ramen

(spicy/non-spicy)

豚ロースと漬物の豚骨ラーメン



**\$10.90**  
Per Bowl 每碗



**B6**

**炸鸡扒豚骨汤面 (辣/不辣)**  
Crispy Chicken Cutlet  
Tonkotsu Ramen

(spicy/non-spicy)

クリスピーチキンカツ豚骨  
ラーメン



**\$10.90**  
Per Bowl 每碗

**面类 CHOICE OF NOODLE**



粗米粉  
Thick  
Vermicelli



拉面  
Chinese  
Ramen



河粉  
Rice  
Noodle

**另加 ADD-ONS**

加面  
UPSIZE  
NOODLE **\$1.20**

加小碗汤  
ADDITIONAL  
BOWL OF SOUP **\$4.90**

虾皇汤  
Shrimp Broth **\$4.90**

豚骨汤  
Tonkotsu Broth **\$2.90**





C1

## 香辣鱼子虾滑拌面

Ebiko Prawn Paste with  
Chilli Vinaigrette Ramen

海老ペーストとチリソースの混ぜそば

Succulent ebiko prawn paste served with delectable noodles tossed with our own special blend of chilli vinaigrette. Every bite is a pleasure.



温馨提醒：辣  
CAUTION: SPICY

\$12.90 Per Bowl  
每碗



C2

香辣鲜虾水饺拌面  
Prawn Dumplings with  
Chilli Vinaigrette Ramen

海老ワンタンとチリソースの混ぜそば



温馨提醒: 辣  
CAUTION: SPICY

\$10.90  
Per Bowl 每碗

C3

葱烤猪软骨拌面  
Braised Pork Ribs Ramen

豚リブ煮込みの混ぜそば



\$10.90  
Per Bowl 每碗



C4

炸鸡扒拌面  
Crispy Chicken Cutlet Ramen

クリスピーチキンカツの混ぜそば

\$9.90  
Per Bowl 每碗

C5

开洋葱油拌面  
Dried Shrimp and  
Scallion Ramen

干し海老とネギの混ぜそば

\$6.50  
Per Bowl 每碗



面类 CHOICE OF NOODLE



粗米粉  
Thick  
Vermicelli



拉面  
Chinese  
Ramen



河粉  
Rice  
Noodle

另加 ADD-ONS

加面  
UPSIZE  
NOODLE \$1.20

加小碗汤  
ADDITIONAL  
BOWL OF SOUP \$4.90

虾皇汤  
Shrimp Broth \$4.90

豚骨汤  
Tonkotsu Broth \$2.90



前菜  
小吃  
APPETISER

**D1**  
皮蛋豆腐  
Chilled Silken Tofu with Century Egg  
ピータン豆腐  
  
\$3.00  
Per Portion 每份

**D2**  
豚汁卤豆干  
Braised Beancurd in Tonkotsu Broth (warm)  
焼豆腐入り豚骨スープ  
  
\$3.00  
Per Portion 每份

**D3**  
味付笋片  
Seasoned Bamboo Shoots  
味付け筍  
  
\$3.00  
Per Portion 每份

**D4**  
凉拌小黄瓜  
Chilled Crunchy Cucumber  
冷やしキュウリ  
  
\$3.00  
Per Portion 每份

小鉢  
小菜  
SIDE DISHES

**E1**  
蚝油应菜  
Kang Kong with Oyster Sauce  
空苣菜のオイスタ  
ーソース炒め  
  
\$4.90  
Per Portion 每份

**E2**  
白灼油麦胆菜  
Poached Lettuce with  
Supreme Soya Sauce  
茹いたレタスの醤油和え  
  
\$4.90  
Per Portion 每份

**E3**  
龙井茶溏心蛋  
Long Jing Tea Lava Egg  
ロンジン味玉子  
  
\$1.90  
Per Egg 每个

**E4**  
葱烤猪软骨  
Braised Pork Rib with Scallion  
豚リブ煮込みとネギ  
  
\$6.90  
Per Portion 每份

**E5**  
红油鲜虾水饺  
Prawn Dumplings with  
Chilli Vinaigrette  
海老ワンタンとチリソース  
  
温馨提醒：辣  
CAUTION: SPICY  
\$7.90  
Per Portion 每份

**E6**  
旋风炸虾卷  
Twister Prawn Rolls  
海老春巻き  
  
\$5.90  
Per Portion 每份

**E7**  
脆皮炸鸡扒  
Crispy Chicken Cutlet  
クリスピーチキンカツ  
  
\$6.90  
Per Portion 每份

**E8**  
雪菜红斑鱼汤  
Red Garoupa with Preserved Vegetable  
in Tonkotsu Broth  
ハタと漬物の入った豚骨スープ  
  
小心鱼骨  
MAY CONTAIN  
FISH BONES  
\$17.90  
Per Bowl 每碗

**E9**  
鲜虾水饺汤  
Prawn Dumplings in  
Tonkotsu Broth  
豚骨スープの海老ワンタン  
  
\$9.90  
Per Bowl 每碗



飲品

# 飲料

DRINKS



<b>F1</b>	青梅醋 Plum Vinegar 梅酢		<b>\$2.30</b> Per Packet 每包
<b>F2</b>	蜜桃醋 Peach Vinegar 桃酢		<b>\$2.30</b> Per Packet 每包
<b>F3</b>	葡萄醋 Grape Vinegar 葡萄酢		<b>\$2.30</b> Per Packet 每包
<b>F4</b>	苹果醋 Apple Vinegar 林檎酢		<b>\$2.30</b> Per Packet 每包
<b>F5</b>	可乐 Coke コーラ	<b>\$2.30</b> Per Can 每罐	
<b>F6</b>	健怡可乐 Coke Light コーラライト	<b>\$2.30</b> Per Can 每罐	
<b>F7</b>	苹果红茶 Apple Black Tea トリオエビラーメン	<b>\$2.30</b> Per Can 每罐	
<b>F8</b>	台湾豆奶 Taiwan Soya Bean Milk 台湾豆乳	<b>\$2.30</b> Per Can 每罐	
<b>F9</b>	天与地绿茶 Heaven and Earth Green Tea 緑茶	<b>\$2.30</b> Per Can 每罐	
<b>F10</b>	瓶装食用水 Bottled Drinking Water 水 (ペットボトル)	<b>\$2.00</b> Per Bottle 每瓶	
<b>F11</b>	热茉莉花茶 Hot Jasmine Tea ジャスミン茶 (ホット)	<b>\$2.00</b> Per Cup 每杯	
<b>F12</b>	喜力啤酒 0.0 Heineken 0.0 ハイネケン	<b>\$3.90</b> Per Can 每罐	



## Creating New Dimensions of Dining Pleasure

Poised as a diners' paradise for Oriental cuisine, the 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 Chinese 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, the Paradise Group marries tradition with innovation - a match that is made in heaven.

*Serving you from more than 100 restaurants globally across multiple dining concepts.*

## Our Culinary Concepts



## Our Catering Concept



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