



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 flavours like crab roe, cheese, garlic, ginseng, Szechuan and the king among kings – foie gras and black truffle.

Be awed by the experience, the refreshing take on delicacies and the dragon's impeccable presence at Paradise Dynasty.

沉浸于皇朝时代的帝国文化，品尝中国南北菜肴的精致口味。

樂天皇朝以现代的风格中捕捉中国皇朝时代的风貌。
向历史悠久的小笼包致敬，我们制作了世界首创的精致八种独特口味小笼包，包括前所未有的蟹粉、芝士、蒜香、人参、川味以及顶级的鹅肝和黑松露口味。

在创新佳肴及宏伟装潢的配合下，打造出樂天皇朝不一般的感官与味觉盛宴。

皇朝小笼包的特色

Distinctive Features of our Xiao Long Bao

~ 每粒25克
25 grams each

~ 汤汁饱满
Immensely filled with broth

~ 巧手18折
Delicate 18 folds

~ 皮薄如纸
Intricately thin skin

~ 口感“Q”弹
Springy texture

~ 汤汁清甜不油腻
Non-oily delightful clear broth

每一笼小笼包出自
艺术家之手

An Artist's Masterpiece

招牌原味小笼包

Signature Original Xiao Long Bao

👨‍🍳 厨师特选 Chef's recommendation

🌶️ 辣 Spicy



A1

特色皇朝小笼包(八色)

Specialty Dynasty Xiao Long Bao (8 flavours)

\$16.80 8 pc / 粒

缤纷八色由天然食材提炼而成

Colours extracted from natural ingredients

单味 小笼包

SINGLE FLAVOUR
BASKET



A2

招牌原味小笼包

Signature Original
Xiao Long Bao

\$8.50 6 pc / 粒
\$12.80 10 pc / 粒

川味小笼包

Szechuan
Xiao Long Bao

\$9.80 6 pc / 粒
\$15.80 10 pc / 粒



A3



A4

蒜香小笼包

Garlic Xiao Long Bao

\$9.80 6 pc / 粒
\$15.80 10 pc / 粒

芝士小笼包

Cheese Xiao Long Bao

\$9.80 6 pc / 粒
\$15.80 10 pc / 粒



A5



A6

人参小笼包

Ginseng Xiao Long Bao

\$12.80 6 pc / 粒
\$20.80 10 pc / 粒

蟹粉小笼包

Crab Roe Xiao Long Bao

\$12.80 6 pc / 粒
\$20.80 10 pc / 粒



A7



A8

鹅肝小笼包

Foie Gras
Xiao Long Bao

\$16.80 6 pc / 粒
\$27.80 10 pc / 粒

黑松露小笼包

Black Truffle
Xiao Long Bao

\$16.80 6 pc / 粒
\$27.80 10 pc / 粒



A9

图片只供参考。价格不包括服务费与7%消费税。
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南北 点心

DIM SUM



B1

萝卜丝酥饼
Radish Pastry

🕒 \$6.80 3 pc / 粒

👨‍🍳 厨师特选 Chef's recommendation

🌶️ 辣 Spicy



B2

上海生煎包

Pan-fried Shanghai Pork Bun

\$6.00 3 pc / 粒



B3

家乡蔬菜包

Steamed Vegetable Bun

\$5.80 3 pc / 粒



B4

三鲜鲜肉水饺

Poached Vegetable and Pork Dumpling

\$8.80 8 pc / 粒



B5

无锡鲜肉锅贴

Pan-fried Pork Dumpling

\$5.80 3 pc / 粒



B6

花蔬蒸饺

Steamed Vegetable Dumpling

\$8.80 6 pc / 粒

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B7

闻香葱油饼
Scallion Pastry

\$5.20 2 pc / 粒



B8

淮扬三丝春卷
Crispy Vegetable
Spring Roll

\$6.20 3 pc / 粒



B9

荠菜黄鱼春卷
Crispy Yellow Croaker
Spring Roll

🔥 \$9.20 3 pc / 粒



B10

红油抄手
Pork Dumpling in
Hot Chilli Vinaigrette

🌶️ \$8.20 6 pc / 粒



B11

红油鲜虾猪肉抄手
Prawn and Pork
Dumpling in Hot Chilli
Vinaigrette

🌶️ \$9.80 6 pc / 粒



B12

竹炭流沙包

Steamed Salted Egg Yolk
Custard Lava Charcoal Bun

\$6.20 3 pc / 粒



B13

豆沙福包

Steamed Bun with
Red Bean Filling

\$5.80 3 pc / 粒



B14

千层油糕

Fragrant Layered Cake in Chinese Style

\$4.80 3 pc / 粒



B15

芋泥小笼包

Yam Paste
Xiao Long Bao

\$8.00 6 pc / 粒
\$10.80 10 pc / 粒



B16

豆沙小笼包

Red Bean Paste
Xiao Long Bao

\$7.80 6 pc / 粒
\$10.30 10 pc / 粒

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汤类

SOUP



C1

清炖鸡汤

Double-boiled Chicken Soup

🔥 \$11.80 / 位

🔥 厨师特选 Chef's recommendation

🌶️ 辣 Spicy



C2

海鲜酸辣汤

Seafood Hot and Sour Soup

🍴 \$8.80 / 位



C3

碧绿黄鱼羹

Yellow Croaker with
Vegetable and Bamboo Shoot Soup

\$10.80 / 位



C4

菜肉云吞猪骨汤

Vegetable and Pork Wonton in
Signature Pork Bone Soup

\$9.50 6 pc / 粒



C5

鲜虾猪肉云吞猪骨汤

Prawn and Pork Wonton in
Signature Pork Bone Soup

\$11.50 6 pc / 粒

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凉菜

APPETISER



D1

心太软

Steamed Glutinous Rice stuffed in Red Date

\$5.80 / 例



D2

芝麻酱油麦菜

Lettuce Roll with Homemade Sesame Sauce

 \$8.80 / 例



D3

春雨拌绿蔬

Spinach and Vermicelli
tossed with Vinaigrette

\$5.50 / 例



D4

凉拌黑木耳

Black Fungus in
Peppercorn Vinaigrette

 \$5.80 / 例



D5

蒜香青瓜

Japanese Cucumber
with Minced Garlic

\$5.50 / 例



D6

上海油焖笋

Stewed Bamboo Shoot
in Oyster Sauce

\$7.80 / 例

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D7

李白醉鸡

Drunken Chicken

👩‍🍳 \$9.80 / 例



D8

香辣蒜泥白肉

Poached Pork with Spicy Garlic Sauce

👩‍🍳 \$9.80 / 例



D9

松花皮蛋豆腐

Chilled Tofu with Century Egg

\$6.80 / 例



D10

烧椒皮蛋

Century Egg with Vinaigrette and Chilli Oil

👩‍🍳 \$5.80 / 例

👩‍🍳 厨师特选 Chef's recommendation

👩‍🍳 辣 Spicy



D11

捞拌海中宝

Jellyfish and Seafood in Vinaigrette

🍴 \$13.80 / 例



D12

醋酱海蜇头

Jellyfish in Soy Sauce
Vinaigrette

\$12.80 / 例



D13

葱油莴笋拌海蜇丝

Jellyfish with Asparagus Lettuce
in Scallion Oil

\$8.80 / 例



D14

陈皮五香牛肉

Spiced Beef Shank

\$9.80 / 例



D15

四川夫妻肺片

Sliced Beef and Tripe in
Spicy Szechuan Sauce

🍴 \$9.80 / 例

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经典热炒

HOT DISH



E1

京酱肉丝

Stir-fried Shredded Pork in Black Bean Sauce
served with Chinese Crêpe

🔥 \$14.80 / 例



E2

香酥猪扒

Crispy Pork Chop

\$11.00 / 例



E3

菠萝咕嚕肉

Crispy Sweet and Sour Pork

\$13.80 / 例



E4

椒盐排骨

Pork Rib tossed with
Salt and Pepper

\$18.80 / 例



E5

宫保腰果鸡丁

Kung Pao Chicken

\$13.80 / 例



E6

黑胡椒美国肥牛片

Black Pepper US Beef

\$20.80 / 例



E7

京葱爆肥牛肉

Stir-fried US Beef with Scallion

\$20.80 / 例

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E8

蟹粉虾仁

Stir-fried Shrimp with Crab Roe

\$32.80 / 例



E9

上海清炒虾仁

Stir-fried Shrimp with Garden Green

🔥 \$22.80 / 例



E10

干烧虾球

Stir-fried Prawn in Spicy Bean and Tomato Sauce

🔥 \$22.80 / 例



E11

古法清蒸黄鱼

Traditional Steamed Yellow Croaker

\$29.80 / 例



E12

鸡油花雕酒酿蒸黄鱼

Steamed Yellow Croaker with Fermented Rice and Chinese Wine

🍷 \$32.80 / 例



E13

糟溜鳕鱼

Stewed Cod Fillet with Chinese Wine Sauce

\$22.80 / 例



E14

糖醋鱼片

Sweet and Sour Fish

\$16.80 / 例

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E15

瑶柱芙蓉赛螃蟹

Scrambled Egg White with Fish and Dried Scallop

🔥 \$13.80 / 例



E16

蟹粉豆腐

Braised Tofu with Crab Roe

🔥 \$22.80 / 例



E17

有机鲜笋炒培根

Stir-fried Fresh Organic Bamboo Shoot with Bacon

🌶️ \$14.80 / 例



E18

肉碎榄菜干煸四季豆

Stir-fried French Bean with Minced Pork and Preserved Olive Vegetable

 \$12.80 / 例



E19

姜汁炒芥兰

Stir-fried Kai Lan with
Ginger Sauce

\$12.80 / 例



E20

生炒油麦菜

Stir-fried Australian Lettuce

\$11.80 / 例



E21

清炒白菜苗

Stir-fried Baby Cabbage

\$12.80 / 例



E22

蒜茸炒菠菜

Stir-fried Spinach with
Minced Garlic

\$11.80 / 例

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人气川菜

SZECHUAN
CUISINE

F1

四川水煮牛肉

(🌶️小辣 / 🌶️🌶️中辣 / 🌶️🌶️🌶️大辣)

Poached US Marbled Beef in
Szechuan Chilli Oil

(🌶️ less spicy / 🌶️🌶️ spicy / 🌶️🌶️🌶️ very spicy)

此菜色深味浓，口感酸辣鲜香，香味浓烈，牛肉鲜嫩，突出了川菜麻、辣、烫的独特风味。

A well-known Szechuan dish, the beef slices are boiled in a spicy soup with Szechuan spices.

🌶️ \$26.80 / 例



F2

正宗重庆水煮鱼 (🌶️小辣 / 🌶️🌶️中辣 / 🌶️🌶️🌶️大辣)

Poached Sliced Fish in Szechuan Chilli Oil

(🌶️ less spicy / 🌶️🌶️ spicy / 🌶️🌶️🌶️ very spicy)

🌶️ \$24.80 / 例

水煮鱼是川菜最负盛名的菜式之一。鱼片用秘制汤汁滚出香味，再在下面铺一层细粉。把鱼片下入锅中拨散、盛盆，最后覆上一层厚厚的花椒和干辣椒，一股浓浓的麻辣香味即刻弥散开来。

For a numbing sensation, try the sliced fish cooked in a Szechuan spicy soup with peppercorns and assorted chillies.



F3

成都口水鸡

Poached Chicken in Szechuan Style

🍴 \$10.80 / 例



F4

重庆麻婆豆腐

Ma Po Tofu

🍴 \$10.80 / 例



F5

四川辣子鸡

Spicy Szechuan Crispy Chicken

🍴 \$15.80 / 例

主食

RICE &
NOODLE



G1

木樨肉炒面

Stir-fried Noodle with Shredded Pork

\$12.80 / 例



G2

肉丝年糕猪骨汤

Rice Cake with Shredded Pork
in Signature Pork Bone Soup

\$12.80 / 例



G3

上海炒年糕

Wok-fried Rice Cake with Pork
and Vegetable in Shanghai Style

\$12.80 / 例

 厨师特选 Chef's recommendation

 辣 Spicy



G4

扬州炒饭

Fried Rice in Yang Zhou Style

\$12.80 / 例



G5

雪菜虾仁炒饭

Fried Rice with Shrimp and Preserved Vegetable

\$12.80 / 例



G6

上海炒饭

Fried Rice in Shanghai Style

\$12.80 / 例



G7

蛋炒饭

Egg Fried Rice

\$8.80 / 例



G8

香酥猪扒炒饭

Fried Rice with Crispy Pork Chop

\$13.80 / 例



G9

蟹粉炒饭

Fried Rice with Crab Roe

🍲 \$22.80 / 例

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拉面

LA MIAN AND SIGNATURE PORK BONE SOUP

With a history of over 400 years, La Mian or Hand Pulled Noodles originated from China as a local street delight before it was bestowed a culinary title of Dragon Beard Noodles by a Ming Dynasty emperor who was impressed by the grace and majestic hand pulling skill.

To complement this heavenly dish, Paradise Dynasty concocts a signature pork bone soup broth to further enhance a multi-sensory experience of taste and texture. Unlike the usual clear chicken soup, our signature pork bone soup is dense due to a high content of protein and collagen. Simmered with under slow fire for twelve hours, the soup content is reduced from an initial 30kg to 8kg to bring out the essence of the ingredients.

拉面至今已有400余年历史，起初只是中国的一道街边美食，因明朝一位皇帝极为欣赏，如气壮山河一般的神面姿势，且面细如发丝，遂御赐名为龙须面。为了完美体现此道“天上美食”的奇妙滋味，乐天皇朝特制招牌骨筒汤，食客们可尽享其带来的多重感官享受。与一般清亮的面汤不同，我们的招牌骨筒汤含丰富蛋白质及骨胶原，口感浓稠。该汤以慢火炖十二小时，其食材重量由最初的30公斤浓缩至8公斤，到您碗中时已满是精华。





H1

招牌雪菜黄鱼面

La Mian with Yellow Croaker and Preserved Vegetable

🍽️ \$16.80 / 例



H2

美国黑猪肉卷猪骨汤拉面

La Mian with Sliced Kurobuta Pork
in Signature Pork Bone Soup

\$13.80 / 例



H3

香酥猪扒猪骨汤拉面

La Mian with Crispy Pork Chop
in Signature Pork Bone Soup

\$13.80 / 例



H4

菜肉云吞猪骨汤拉面

La Mian with Vegetable Pork Wonton
in Signature Pork Bone Soup

\$10.80 / 例



H5

鲜虾猪肉云吞猪骨汤面

La Mian with Prawn and Pork Wonton
in Signature Pork Bone Soup

\$12.80 / 例

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H6

清炖鸡汤拉面

La Mian served with Double-boiled Chicken Soup

\$13.80 / 例



H7

水煮肥牛肉拉面

La Mian with Marbled Beef
in Szechuan Style

🌶️ \$15.80 / 例



H8

五香牛肉汤拉面 (辣 / 不辣)

La Mian with Spiced Beef Soup
(spicy/non-spicy)

\$12.80 / 例



H9

蟹粉拌面

La Mian with Crab Roe

\$22.80 / 例



H10 四川抄手拌面
La Mian with Pork Dumpling in Hot Chilli Vinaigrette (Dry) 🍴 \$10.80 / 例



H11 鲜虾猪肉抄手拌面
La Mian with Prawn and Pork Dumpling in Hot Chilli Vinaigrette (Dry) 🍴 \$12.80 / 例



H12 皇朝担担拉面
La Mian with 'Dan Dan' Sauce (Spicy Sesame and Peanut) 🍴 \$8.80 / 例



H13 开洋葱油拌面
La Mian with Scallion Oil (Dry) 🍴 \$7.80 / 例



H14 酸辣海鲜汤拉面
La Mian in Szechuan Hot and Sour Soup with Seafood 🍴 \$9.80 / 例



H15 京味炸酱拉面
La Mian with Minced Meat and Mushroom Sauce (Dry) 🍴 \$9.80 / 例

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甜品

DESSERT



J1

香煎豆沙锅饼

Pan-fried Pancake with Red Bean Paste

🔥 \$7.80 / 例

👨‍🍳 厨师特选 Chef's recommendation

🌶️ 辣 Spicy



J2

播沙汤丸

Black Sesame Glutinous Rice Ball topped with Peanut

\$4.50 4 pc / 粒



J3

香煎南瓜饼

Pan-fried Pumpkin Pastry

🔥 \$4.50 3 pc / 片



J4

姜茶黑芝麻汤圆

Black Sesame Glutinous Rice Ball served in Ginger Soup \$4.20 3 pc / 粒



J5

桂花酒酿丸子

Glutinous Rice Ball in Fermented Rice Wine \$4.20 / 位



J6

宫廷驴打滚

Red Bean Glutinous Rice Roll topped with Peanut

\$4.80 3 pc / 粒



J7

香芒布丁

Chilled Mango Pudding

\$5.20 / 位



J8

柠檬芦荟桂花蜜

Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice

🍯 \$4.20 / 位



J9

贵妃银耳桃胶

Chilled Snow Fungus with Peach Resin

🍯 \$8.80 / 位

饮料

BEVERAGE

K1 可乐
Coke \$2.50 can / 罐

K2 零度可乐
Coke Zero \$2.50 can / 罐

K3 雪碧
Sprite \$2.50 can / 罐

K4 瓶装食用水
Bottled Drinking Water \$2.00 bottle / 瓶

K5 酸柑汁(冷)
Lime Juice (chilled) \$3.20 glass / 杯

K6 马蹄竹蔗水(温/冷)
Water Chestnut (warm/chilled) \$3.00 glass / 杯

K7 自制薏米水(温/冷)
Barley (warm/chilled) \$3.00 glass / 杯

K8 虎牌啤酒
Tiger Beer \$8.50 can / 罐

K9 青岛啤酒
Tsing Tao Beer \$8.50 can / 罐

K10 力加啤酒
Anchor Beer \$6.00 can / 罐

K11 豆奶(温/冷)
Soymilk (warm/chilled) \$3.00 glass / 杯

K12 中国茶
Chinese Tea (refillable) \$1.50 glass / 杯



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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