

樂忻經典

PARADISE CLASSIC

粵菜小廚·中菜經典

融合傳統的烹飪技藝和新派風格，為您呈現一系列經典粵式美食。廚師團隊精心研製每道菜品，傳承悠久的烹飪傳統，同时又注入了現代化的烹飪手法，是一場口味與情感的盛宴，更是料理背后的匠心與熱情的詮釋。

樂忻經典對於美食的熱愛與執著從未退卻，並希望通過粵菜自帶的“煙火氣”，讓食客沉浸式品嚐到粵式佳肴特有的精髓。請與我們一同踏上美食之旅，領略地道粵式風味。

With traditional Cantonese culinary techniques, we present a series of classic Cantonese dishes. Staying true to cultural traditions, our chefs meticulously craft each dish while imbuing traditional recipes with an innovative touch, presenting a feast prepared from the heart with a passion for Cantonese cuisine.

Through Paradise Classic's unwavering love and dedication to food, embark on a gastronomic journey to savor the essence of Cantonese cuisine and experience its unique culinary culture.

溫馨提示：如果您有任何食物過敏，請於點餐時告知我們的服務員。

Gentle Reminder: If you have any food allergies, please inform our staff.

必吃招牌

MUST TRY CANTONESE DELIGHTS

生炒黑椒牛肉饭

Fried Rice with Black Pepper Beef
and Shredded Lettuce



RMB 42/例 340g/克

镬气浓郁，用料十足，
老少咸宜的美味炒饭。

Fragrant all-time favorite fried rice
with smoky aroma.

啫啫牛蛙煲

Stir-fried Bullfrog with Chef's
Special Sauce in Claypot



RMB 68/例 350g/克

经典脆皮烧鸡

Classic Signature Roasted Chicken



RMB 78/半只 650g/克

RMB 138/只 1300g/克

肉质细嫩，香气四溢，
一锅“烟火气”烫嘴又过瘾。

Fresh and tender meat, with a tantalizing
aroma. A dish simply irresistible!

现点现炸，皮脆肉嫩，色香味俱佳。

Roasted upon order, with crispy exterior juxtaposed against
its succulent interior. Fragrant and aromatic.

青花椒焗大黄鱼

Braised Yellow Croaker with
Szechuan Green Peppercorn



RMB 128/条 680g/克

鲜嫩多汁，爽麻回甘，
香气扑面而来。

Fresh and tender with spicy aftertaste
with slight numbness accompanied by
tantalizing smoky aroma.

菜香铁板豆腐

Hot Plate Tofu with Preserved "cai xin"
and Minced Pork



RMB 38/例 280g/克

外酥里嫩，咸香入味，
豆香与酱汁的灵感碰撞。

Fragrance of tofu complemented with delightful
textures of sauces. Its crispy on the outside, tender
on the inside, savory and flavorful.

青芥末虾球 (5粒)

Crisp-fried Crystal Prawn in
Wasabi Mayonnaise Sauce



RMB 58/例 120g/克

裹着清新醇香的秘制芥末酱，香浓惹味。

Tossed in a secret recipe tangy yet mellow
sauce, simply satisfying.

汤品与前菜

SOUP & APPETIZER

A1 清炖土鸡汤

Double-boiled Kampong Chicken Soup
主辅料 | 鸡块90克/360克

RMB 38/位 220g/克
RMB 128/盅 850g/克

煲汤深受广东人的喜爱，他们也以烹饪的高汤而名声在外。文火慢煮的汤品温和滋润，原汁原味，故颇受欢迎。

Soups are endeared by the Cantonese whom are famous for their traditional double-boiled stock soups. Slow-cooked soups are popular for being comforting, flavourful and nourishing for the body and soul.



A2 时日例汤

Daily Soup

RMB 28/位 220g/克
RMB 88/盅 850g/克



厨师推荐 Chef's Recommendation



辣 Spicy



小心鱼骨 May Contain Fish Bones

所有菜式照片以实物为主，菜式照片只供参考。
Pictures used are for illustration purposes only.

A3



脆酱美人鱼 
Crispy Dried Fish with Sweet Thai Sauce
主辅料 | 美人鱼80克

RMB 28/例 80g/克

A4



虾酱龙虾片
Crispy Lobster Cracker
with Shrimp Paste
主辅料 | 龙虾片35克

RMB 12/例 38g/克

A5



香煎玉仁虾饼
Pan-fried Minced Shrimp
and Corn Pancake

RMB 32/3块 80g/克

RMB 58/6块 160g/克

主辅料 | 虾胶60克/120克、玉米粒20克/40克

汤品与前菜

SOUP & APPETIZER

A6 XO酱萝卜糕  
Stir-fried Carrot Cake with XO Sauce
主辅料 | 萝卜糕150克、鸡蛋90克

RMB 36/例 250g/克

以细腻的白萝卜为基底，搭配主厨特调的XO酱，蒸制后再煎，外皮金黄酥脆，内馅软糯可口。萝卜的清甜与XO的鲜香，一口一个，爱不释口！

Using delicate radish as the base, it is first steamed then stir-fried in umami-rich XO sauce. Every piece of radish cake is crispy on the outside with a fluffy and soft interior. It's a satisfying dish with varying textures and flavors, making each bite irresistible!



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A7



花雕熟醉罗氏虾 
 Poached Drunken Prawn with Chinese Wine
 主辅料 | 大头虾160克

RMB 68/例 160g/克

A8



脆口樱桃萝卜干
 Chilled Cherry Radish
 主辅料 | 樱桃萝卜150克

RMB 18/例 150g/克

A9



姜蓉白切鸡
 Poached Chicken in Cantonese
 Style with Minced Ginger
 主辅料 | 三黄鸡240克

RMB 42/例 260g/克

肉与家禽

MEAT & POULTRY

B1 经典脆皮烧鸡

Classic Signature Roasted Chicken

主辅料 | 三黄鸡750克/1500克

RMB 78/半只 650g/克

RMB 138/只 1300g/克

广东人钟情用鸡做料理，我们加入南洋风味的烹饪手法，秘制配方腌制入味再风干，现点现炸，外皮香脆金黄，鸡肉鲜嫩不柴，搭配主厨特制辣椒蘸酱，经典风味，色香味俱佳。

Commonly used in Cantonese cooking, this dish infuses Nanyang style cooking method with marinate spices before being individually roasted upon order. Featuring a crispy golden-brown exterior juxtaposed against its tender, succulent interior, perfect to go with our spicy dipping sauce!



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RMB 48/例 210g/克

虾酱鸡中翅 (5只)

Crispy Shrimp Paste Chicken

主辅料 | 鸡中翅200克

B2



B3

鲍汁花生凤爪

Braised Chicken Feet with Peanut in Abalone Sauce

主辅料 | 凤爪180克、花生米150克

RMB 58/例 650g/克



肉与家禽

MEAT & POULTRY

B4 白萝卜猪脚姜醋
Braised Pork Trotter with Radish in Vinegar
主辅料 | 猪脚350克、白萝卜150克

RMB 88/例 600g/克

老广家庭的传统私房菜，虽是家常美食，却广受好评。古法熬制猪脚姜，猪脚煮的酥烂入味，肥肉粘口不腻，连骨头里都是甜醋的美味。辛辣的姜味融入醋中，暖心暖胃，瞬间陶醉。

A traditional Cantonese home-cooked dish that is widely praised, this braised pork trotter is tender and flavorful, infused with the delicious taste of sweet vinegar. The ginger adds a kick to the dish, warming both the heart and stomach, creating an instantly comforting experience.



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B5



泰式炭烧猪颈肉

Thai Style Charbroiled
Pork Collar

RMB 48/例 120g/克

主辅料 | 猪颈肉175克

B6



咸鱼五花腩煲

Wok-fried Pork Belly with
Salted Fish in Claypot

RMB 58/例 210g/克

主辅料 | 五花肉片150克

B7



荔枝咕咾肉

Sweet and Sour Pork

RMB 58/例 180g/克

主辅料 | 梅肉150克、荔枝2粒、菠萝4粒

B8



啫啫猪颈肉油麦菜煲

Wok-fried Tender Pork Collar
and Lettuce in Claypot

RMB 48/例 280g/克

主辅料 | 猪颈肉100克、油麦菜200克

B9



手剁马友咸鱼马蹄蒸肉饼

Steamed Minced Pork with Salted
Fish and Water Chestnut

RMB 48/例 150g/克

主辅料 | 肉饼160克、咸鱼10克、马蹄粒10克

B10



手剁咸蛋马蹄蒸肉饼

Steamed Minced Pork with
Water Chestnut and Salted Egg Yolk

RMB 48/例 150g/克

主辅料 | 肉饼160克、咸蛋15克、马蹄粒10克

肉与家禽

MEAT & POULTRY

B11

啫啫牛蛙煲

Stir-fried Bullfrog with Chef's Special Sauce in Claypot
主辅料 | 牛蛙250克、蒜肉100克

RMB 68/例 350g/克

牛蛙肉质鲜嫩，用砂锅慢火煲制，香气四溢。来上一勺浓郁的秘制酱料，则是给“煲”注入了灵魂，外加砂锅独特的保温特质，牢牢锁住牛蛙的鲜美，让人垂涎欲滴。

Tender bullfrog thighs are slow-cooked in a claypot, paired with house-made sauce and served piping hot, right from the stove to your table. The dish features a tantalizing aroma, making it irresistible.



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B12



蒜香师傅蒸牛蛙

Steamed Bullfrog with Glass Noodle in Spicy Minced Garlic

RMB 68/例 350g/克

主辅料 | 牛蛙300克、粉丝25克

B13



白胡椒牛蛙煲

Stir-fried Bullfrog with Glass Noodle and Pepper in Claypot

RMB 68/例 280g/克

主辅料 | 牛蛙300克、白木耳50克

B14



白灼金针肥牛

Poached Sliced Beef with Enoki Mushroom in Scallion and Ginger Sauce

RMB 58/例 200g/克

主辅料 | 肥牛200克、金针菇100克

B15



清汤萝卜牛腩煲

Beef Brisket with Radish in Clear Broth in Claypot

RMB 88/例 580g/克

主辅料 | 牛腩150克、白萝卜200克

B16



滑蛋炒牛肉

Stir-fried Sliced Beef with Scrambled Egg

RMB 58/例 260g/克

主辅料 | 牛肉片150克、鸡蛋180克

B17



豉椒凉瓜炒牛肉

Stir-fried Sliced Beef with Bitter Gourd in Black Bean Sauce

RMB 58/例 260g/克

主辅料 | 牛肉片150克、凉瓜150克

海鲜

SEAFOOD

C1 青花椒焗大黄鱼 (做法可另选: 清蒸/蒜香师傅蒸/松子)
Braised Yellow Croaker with Szechuan Green Peppercorn
(Other Methods of Preparation: Steamed with Supreme Soy Sauce/ Steamed in Spicy Minced Garlic/
Deep-fried with Pine Nut in Sweet and Sour Sauce)
主辅料 | 黄鱼450克

RMB 128/条 680g/克

热气腾腾的整锅大黄鱼，上桌自带锅气，开盖鲜香铺面而来。黄鱼被贴心切块且经过仔细处理，鱼肉鲜嫩又多汁，青花椒独特的麻香，每一口都能感受到爽麻回甘，适合阖家享用。

The yellow croaker is thoughtfully cut into pieces, each piece fresh and tender, seasoned with Szechuan green peppercorns, resulting in a spicy aftertaste in every bite, making it a perfect dish for the whole family.



 厨师推荐 Chef's Recommendation  辣 Spicy  小心鱼骨 May Contain Fish Bones

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(做法可另选: 鸡汤清蒸/蒜香师傅蒸)    剁椒蒸半米白水鱼

C2

RMB 168/半条 850g/克

Steamed Whitefish with Pickled Chili
(Other Methods of Preparation: Steamed with Chicken Broth/ Steamed in Spicy Minced Garlic)
主辅料 | 白水鱼900克、剁椒120克



C3

星洲酱蒸鲢鱼头   (做法可另选: 剁椒蒸)

Steamed Silver Carp Head with Spicy Bean Sauce
(Other Method of Preparation: Steamed with Pickled Chili)

主辅料 | 花鲢鱼头500克/1000克、星洲酱100克/200克

RMB 68/半只 580g/克

RMB 128/只 1160g/克



海鲜

SEAFOOD

C4

酸辣虾皇汤青蟹豆面

Mud Crab with Sweet Potato Vermicelli in Hot and Sour Shrimp Broth
主辅料 | 青蟹500克、豆面250克、酸萝卜10克、木耳丝10克、虾汤700克

RMB 258/例 850g/克

樂忻特制的虾皇汤，每日现熬。经过7道工序、15种食材、8小时熬煮，浓缩成一碗散发诱人橘红的鲜虾浓汤，青蟹与豆面的加持，鲜上加鲜，开胃可口。

Paradise's signature shrimp broth is laboriously prepared daily for more than 8 hours with 15 ingredients. Presenting a bowl of rich, lush shrimp broth enhanced with the addition of mud crab and sweet potato vermicelli, it allows you to savor the freshness and succulence of seafood, truly appetizing.



厨师推荐 Chef's Recommendation



辣 Spicy



小心鱼骨 May Contain Fish Bones

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RMB 238/只 500g/克

黑胡椒青蟹

C5

Stir-fried Mud Crab with Black Pepper Sauce
主辅料 | 青蟹500克、黑胡椒15克、球生菜丝50克



C6

避风塘青蟹

Stir-fried Mud Crab with Garlic and Dried Chili
主辅料 | 青蟹500克、避风塘120克

RMB 238/只 520g/克



海鲜

SEAFOOD

C7

青芥末虾球 (5粒)  

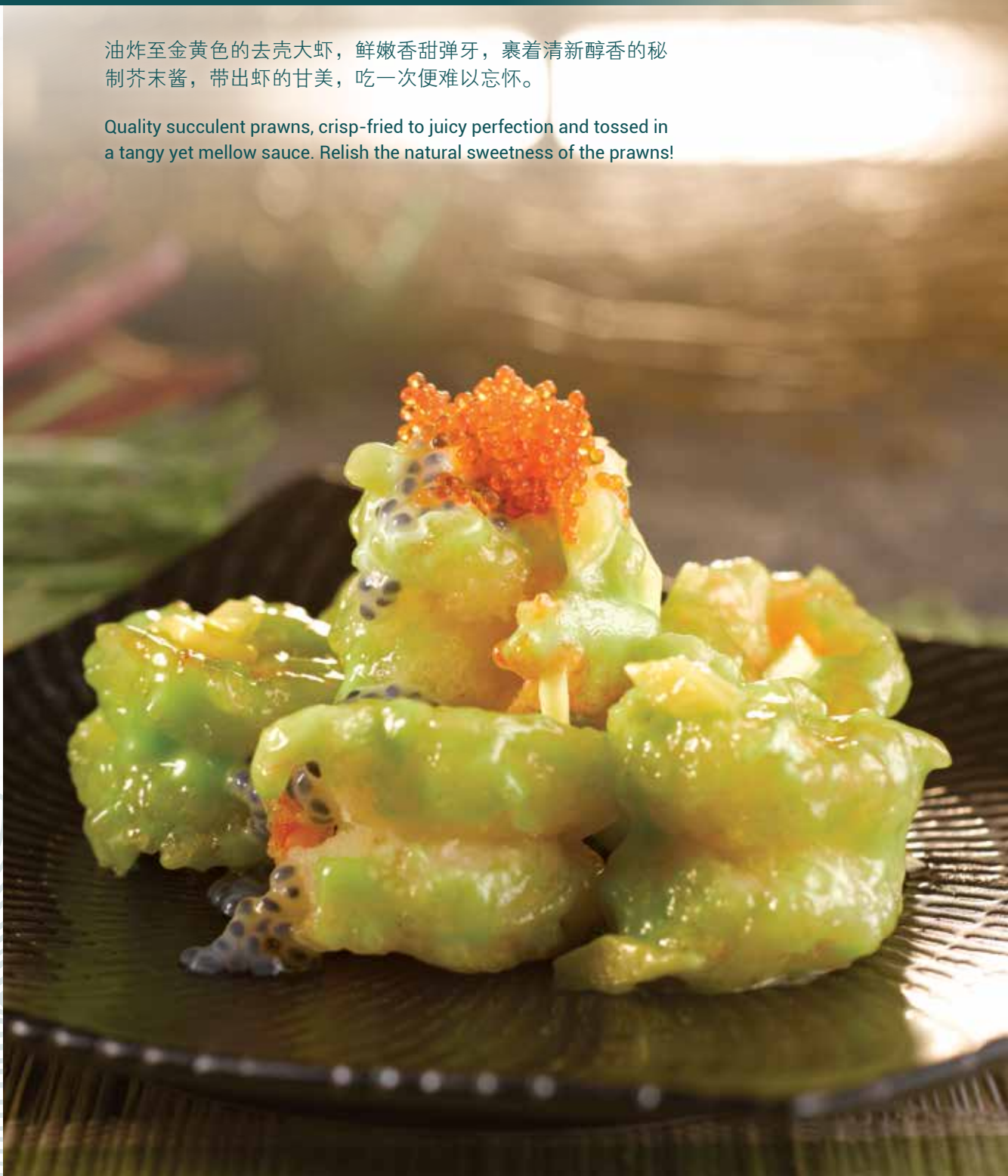
Crisp-fried Crystal Prawn in Wasabi Mayonnaise Sauce

主辅料 | 虾球100克

RMB 58/例 120g/克

油炸至金黄色的去壳大虾，鲜嫩香甜弹牙，裹着清新醇香的秘制芥末酱，带出虾的甘美，吃一次便难以忘怀。

Quality succulent prawns, crisp-fried to juicy perfection and tossed in a tangy yet mellow sauce. Relish the natural sweetness of the prawns!



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RMB 62/例 120g/克

黄金咸蛋虾球 (5粒)

Crisp-fried Crystal Prawn tossed with Salted Egg Yolk

主辅料 | 虾球100克、咸蛋黄30克

C8



C9

XO酱西兰花炒虾球

Stir-fried Prawn with Broccoli in XO Sauce

主辅料 | 虾球160克、西兰花200克

RMB 72/例 280g/克



豆腐与蛋

TOFU & EGG



D1 菜香铁板豆腐

Hot Plate Tofu with Preserved 'cai xin' and Minced Pork

主辅料 | 鸡蛋豆腐220克、肉碎20克、花菇粒20克、广兰菜心20克

RMB 38/例 280g/克

香煎滑蛋包裹着外脆内滑的自制豆腐，淋上香喷喷的菜心肉碎特制酱，可口又美味。上桌时铁板“滋滋”作响，香香嫩嫩入口即化，作为下饭神器，瞬间打开味蕾。

Served on a sizzling plate, this flavorful dish is generously topped with our homemade "cai xin" and minced pork sauce. Crispy on the outside and soft and silky on the inside, it is indeed a recommended dish for all, providing varying textures in every mouthful.



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D2



石锅虾皇汤海鲜手工豆腐 

Homemade Tofu with Seafood in Shrimp Broth served in Stone Pot
主辅料 | 鸡蛋豆腐330克、黑鱼片20克、鱿鱼卷20克、虾仁15克

RMB 68/例 520g/克

D3

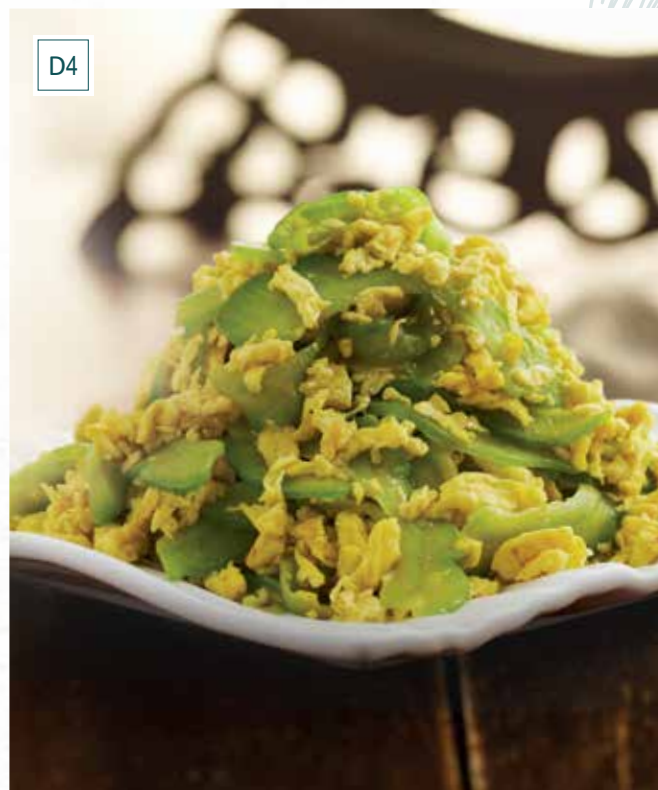


脆皮金砖豆腐

Crispy Golden Tofu
主辅料 | 嫩豆腐200克

RMB 28/例 200g/克

D4



阿婆苦瓜炒蛋

Grandma's Scrambled Egg
with Bitter Gourd

主辅料 | 苦瓜120克、鸡蛋180克

RMB 42/例 220g/克

蔬菜

VEGETABLE

E1

马来盏虾酱空心菜

Stir-fried Morning Glory with Belacan Shrimp Paste

主辅料 | 空心菜250克

RMB 42/例 260g/克

用虾酱、酸柑汁、辣椒、红葱头等热带辛香调料制成的“著名”叁巴酱与空心菜一起爆炒，叁巴酱浓烈的腥香，带出空心菜嫩鲜、曼妙的独特风味，令人胃口大开。

The spicy fragrance and juicy crunch of morning glory stir-fried with Belacan are a delight. It features a spicy concoction made up of shrimp paste, lime juice, chili, red onions, and other spices, combined for an ultra-rich flavor with an explosive aftertaste.



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E2



鱼香茄子煲

Stewed Eggplant with Minced Pork and Salted Fish in Claypot

主辅料 | 茄子250克、肉碎20克、花菇粒20克

RMB 38/例 280g/克

E3



鲮鱼炒油麦菜

Stir-fried Local Lettuce with Dace in Black Bean Sauce

主辅料 | 油麦菜250克、鲮鱼20克

RMB 32/例 220g/克

E4



腐乳空心菜

Stir-fried Morning Glory with Fermented Bean Paste

主辅料 | 空心菜250克、腐乳10克

RMB 32/例 200g/克

蔬菜

VEGETABLE

E5

鲍汁竹笙鲍鱼菇

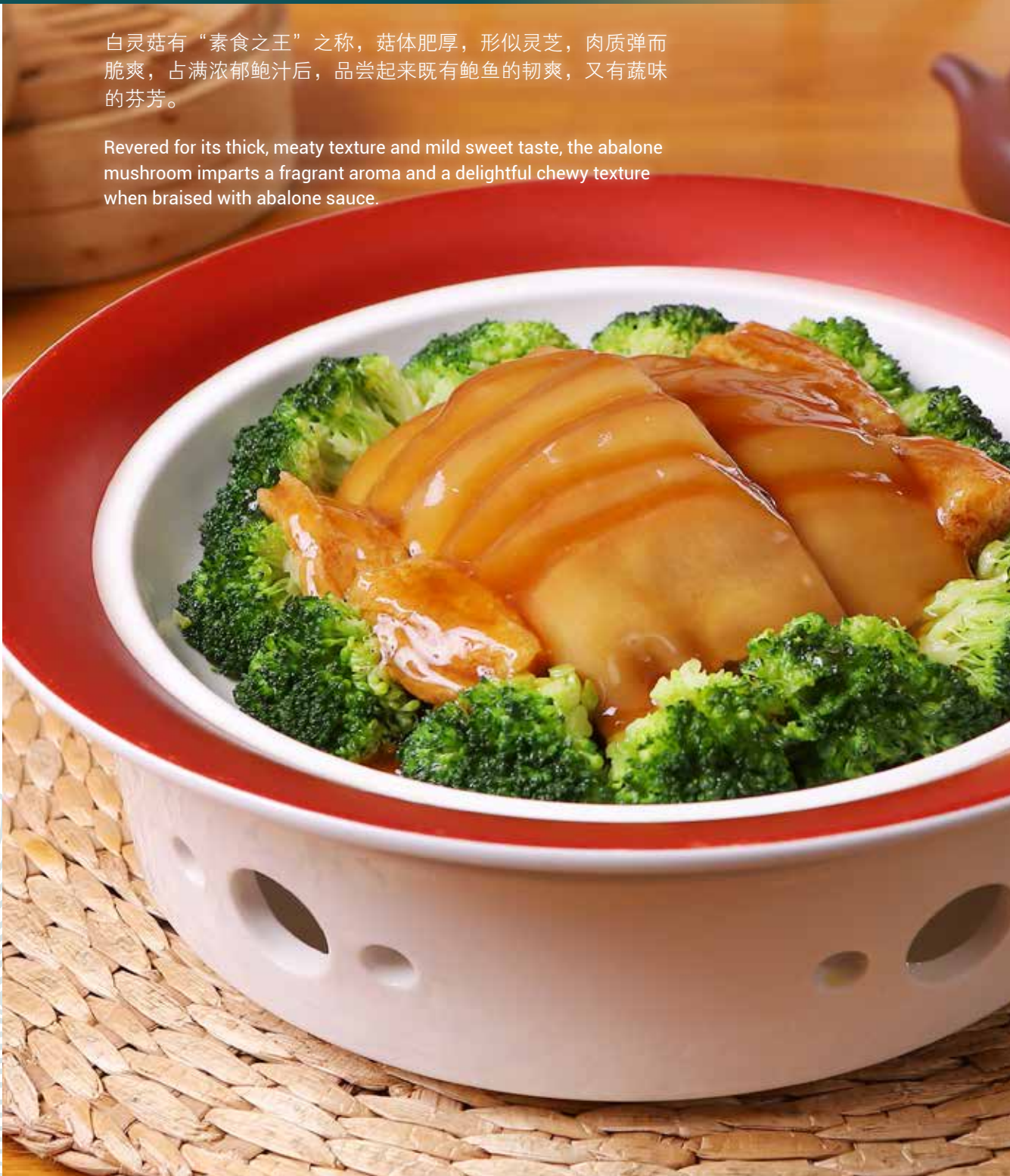
Braised Abalone Mushroom with Bamboo Pith and Broccoli in Abalone Sauce

主辅料 | 白灵菇 200克、西兰花200克

RMB 88/例 480g/克

白灵菇有“素食之王”之称，菇体肥厚，形似灵芝，肉质弹而脆爽，占满浓郁鲍汁后，品尝起来既有鲍鱼的韧爽，又有蔬味的芬芳。

Revered for its thick, meaty texture and mild sweet taste, the abalone mushroom imparts a fragrant aroma and a delightful chewy texture when braised with abalone sauce.



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E6



榄菜肉碎炒四季豆

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

RMB 32/例 200g/克

主辅料 | 豆王200克、肉碎20克

E7



蒜蓉炒西兰花 (做法可另选:白灼)

Stir-fried Broccoli with Garlic (Other Method of Preparation: Poached with Supreme Soy Sauce)

RMB 32/例 200g/克

主辅料 | 西兰花200克

E8



白灼芥兰 (做法可另选:蒜蓉)

Poached Kai Lan with Supreme Soy Sauce (Other Method of Preparation: Stir-fried with Minced Garlic)

RMB 32/例 200g/克

主辅料 | 芥兰200克

E9



白灼炒广东菜心 (做法可另选:蒜蓉)

Poached Cantonese Choy Sum with Supreme Soy Sauce (Other Method of Preparation: Stir-fried with Minced Garlic)

RMB 32/例 200g/克

主辅料 | 广东菜心200克

主食

RICE & NOODLE

F1

生炒黑椒牛肉饭

Fried Rice with Black Pepper Beef and Shredded Lettuce

主辅料 | 香米230克、牛肉粒20克、鸡蛋120克、球生菜丝50克

RMB 42/例 340g/克

新鲜牛肉、蔬菜与香米，与黑椒酱一起大火翻炒，轻微焦香，镬气满分。米饭粒粒分明，混合了牛肉带出的油脂，又吸收了黑椒酱的香味，色泽浓郁，香气扑鼻，老少咸宜。

Fresh beef, vegetables, and fragrant rice are stir-fried together with black pepper over high heat, creating a smoky aroma. The glistening grains are infused with the natural beef oil and fragrance of black pepper sauce, making it an all-time favorite and ever-popular dish.



厨师推荐 Chef's Recommendation



辣 Spicy



小心鱼骨 May Contain Fish Bones

所有菜式照片以实物为主，菜式照片只供参考。
Pictures used are for illustration purposes only.

F2



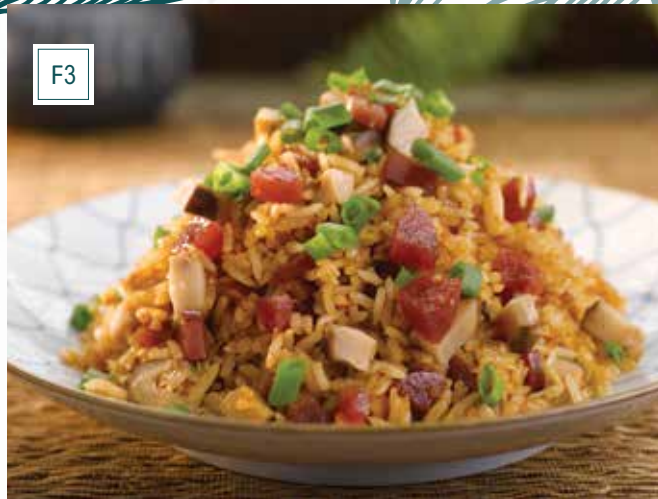
扬州炒饭

Fried Rice in Yangzhou Style

主辅料 | 香米230克、虾仁30克、
叉烧粒20克、鸡蛋120克

RMB 42/例 340g/克

F3



腊味炒饭

Fried Rice with Chinese Sausage

主辅料 | 香米230克、腊肠30克、
花菇粒20克、鸡蛋120克

RMB 42/例 320g/克

F4



海鲜虾皇汤泡饭

Poached Rice with Seafood
in Shrimp Broth

主辅料 | 香米230克、黑鱼片20克、鱿鱼卷20克、
虾仁15克、芥兰片20克、炸蛋丝5克

RMB 68/例 620g/克

F5



干炒牛肉河粉

Stir-fried Hor Fun with Beef

主辅料 | 河粉300克、牛肉70克、
银牙30克、韭黄10克

RMB 42/例 360g/克

F6



古早鱼香银针粉

Stewed Silver Needle Noodle
with Salted Fish in Claypot

主辅料 | 银针粉220克、虾仁15克、鸡蛋60克、肉碎20克、花菇粒20克

RMB 58/例 680g/克

甜品

DESSERT

G1

猪仔流沙包

Steamed Molten Salted Egg Yolk Custard Piggy Bun

主辅料 | 面团75克、黄油咸蛋黄60克

RMB 28/例 120g/克

小巧又精致的猪仔造型流沙包，可爱又可口，轻咬一口，香滑咸甜的咸蛋黄流沙馅，充盈口腔，绵密的清甜缓缓流入，这何尝不是饱餐收尾的“加分项”呢？

Indulge in these small and delicate piggy buns, which are both adorable and delicious. Tantalize your taste buds with the oozing, savory salted egg yolk goodness. Isn't this the perfect finale to a satisfying meal?



厨师推荐 Chef's Recommendation



辣 Spicy



小心鱼骨 May Contain Fish Bones

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G2



桃胶清宝凉 (冷)

Peach Resin with Longan and Nata De Coco (Chilled)

主辅料 | 桃胶15克、薏米仁10克、椰果肉15克、马蹄泡泡珠10克

(内含桃胶, 孕妇、婴幼儿及过敏人群慎食)

RMB 18/位 150g/克

G3



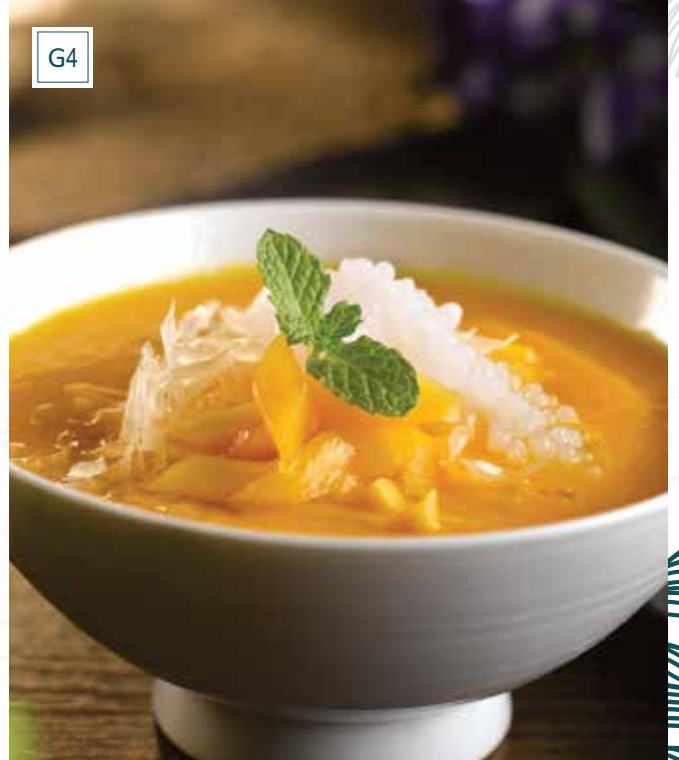
招牌酸柑香茅冻 (冷)

Lemongrass Jelly with
Lemonade (Chilled)

RMB 18/位 130g/克

主辅料 | 香茅冻70克、香茅水10克

G4



杨枝甘露 (冷)

Mango Sago (Chilled)

主辅料 | 芒果肉70克、鲜奶10克、
芒果汁60克

RMB 28/位 140g/克

酒水饮料

BEVERAGE



软饮料 SOFT DRINK

H1 可口可乐
Coke

RMB 10/罐 can
330ml/毫升

H2 雪碧
Sprite

RMB 10/罐 can
330ml/毫升

H3 无糖可乐
Coke Zero Sugar

RMB 10/罐 can
330ml/毫升

 厨师推荐 Chef's Recommendation

 辣 Spicy

 小心鱼骨 May Contain Fish Bones

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酒水饮料

BEVERAGE

其他饮料 OTHER DRINK

- | | | | | | |
|-----------|---|-----------------------------------|-----------|--|-----------------------------------|
| H4 | 加多宝凉茶 JDB Herbal Tea | RMB 10/罐can 310ml/毫升 | H5 | 冰柠檬茶 Iced Lemon Tea | RMB 18/杯glass 330ml/毫升 |
| H6 | 自制薏米水 (冷/热) Homemade Barley Water (Cold/Hot) | RMB 16/杯glass 330ml/毫升 | H7 | 自制马蹄竹蔗水 (冷/热) Homemade Water Chestnut Drink (Cold/Hot) | RMB 16/杯glass 330ml/毫升 |
| H8 | 佳果源100%NFC菠萝汁 Pineapple Juice | RMB 15/瓶bottle 330ml/毫升 | H9 | 佳果源100%NFC椰子水 Coconut Water | RMB 15/瓶bottle 330ml/毫升 |

啤酒 BEER

- | | | |
|-----------|-------------------------------|-----------------------------------|
| J1 | 青岛纯生啤酒 Tsingtao Draft Beer | RMB 20/瓶bottle 500ml/毫升 |
|-----------|-------------------------------|-----------------------------------|

黄酒 RICE WINE

- | | | |
|-----------|--|-----------------------------------|
| J2 | 古越龙山金五年 花雕酒 Gu Yue Long Shan (5 years) | RMB 68/瓶bottle 500ml/毫升 |
|-----------|--|-----------------------------------|

白葡萄酒 WHITE WINE

- | | | |
|-----------|--------------------------------------|------------------------------------|
| J3 | 西班牙丰塔白 葡萄酒 Mesta Verdejo Spain | RMB 168/瓶bottle 750ml/毫升 |
|-----------|--------------------------------------|------------------------------------|

红葡萄酒 RED WINE

- | | | |
|-----------|--|------------------------------------|
| J4 | 西班牙丰塔红 葡萄酒 Mesta Tempranillo Spain | RMB 168/瓶bottle 750ml/毫升 |
|-----------|--|------------------------------------|

其它

OTHER

- | | | | | | |
|-----------|------------------|----------------------|-----------|------------------|------------------------------|
| K1 | 湿巾 Wet Tissue | RMB 1/条packet | K2 | 米饭 White Rice | RMB 4/碗bowl 200g/克 |
|-----------|------------------|----------------------|-----------|------------------|------------------------------|



PARADISE

GROUP | 樂天餐飲集團

中国内地为樂忻餐饮集团

开创餐饮娱乐新思维

樂天餐饮集团提供的具有超凡价值的美食菜单，
汇集了各种类型的餐馆概念和外烩服务。

我们保证提供发自内心的优质服务，每一种不同的餐饮概念营造出独特的就餐气氛，从大量的美食中捕捉璀璨的独特的文化。

为了给顾客一个最佳的美食体验和感受，我们的使命在于不断地提高与改进。樂天餐饮集团结合传统与创新，正如我们的名字一样，美食烹制于天堂。

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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.

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*Serving you from more than 150 restaurants globally
across multiple dining concepts.*

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为了维护您的合法权益，特对本菜谱的计价方式以及相关收费情况如下说明：
In order to safeguard your rights and interests, please find additional pricing information pertaining to the menu below.

1. 茶位费每人每位RMB8元。
Tea Charge is at RMB8 per pax.
2. 本菜谱所有菜式照片以实物为主，菜式照片仅供参考。
Pictures are for illustration purposes only.
3. 如需打包，打包盒收费标准为RMB1元/只。
An additional fee of RMB1 applies to every to-go box.

本餐厅竭诚欢迎各位宾客的光临！
We would like to extend a warm welcome to all customers to our restaurant!

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If you have any comments or suggestions, please email us at feedback_sh@paradisegp.com