



樂  拉麵

LE SHRIMP RAMEN 



樂蝦拉麵的靈感取自於日本拉麵的湯底與爽口的中華拉麵，完美地結合了中國和日本的文化，以簡單精緻的料理方式呈現出非一般口味的菜單。

在樂蝦拉麵，饕客可以期待一碗讓你充滿愉悅與驚喜的湯麵。本店有兩種特色的湯系，分別為蝦皇湯和雞白湯，都是經過長年累月的鑽研與嚐試，味道截然不同、各有所長。經過長時間的細火熬製，富含膠原蛋白的美味雞白湯凸顯出濃郁順滑的口感。吃蝦愛好者絕對無法抵抗我們的招牌蝦皇湯。利用大量新鮮的大蝦、雞骨頭與養生香料完美地融合在一起，讓湯頭呈現出亮眼和迷人的橘紅色，是一種視覺和味覺的最高享受。

擁有別具一格現代日式的用餐氛圍，樂蝦拉麵提供饕客美味的麵食與小菜，是兩個世界拉麵文化的結晶。

Inspired by the flavors 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 flavors.

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

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

A hand is shown pouring a thick, yellowish-orange liquid from a white ceramic spoon into a blue ceramic bowl. The bowl is surrounded by a large quantity of cooked, orange-colored shrimp. The background is dark and slightly blurred, emphasizing the food. A circular logo with the Chinese characters '蝦皇' (Shrimp King) is positioned above the spoon.

蝦皇

蝦皇湯選用的是頂級老虎蝦，在180°C高溫下烘烤後絞碎，然後和精選老母雞、雞腳等優質食材以慢火熬超過八小時，再添加八角、茴香、肉桂、丁香和白胡椒等香料增添味道。利用了日本拉麵湯的煮法、中華料理和香料，再通過特殊的粵菜烹調方式，蝦皇湯取得獨一無二的鑊氣和與眾不同的濃厚蝦香味。一碗鮮甜可口、美味十足的湯就誕生了，絕對是您的首選。

To concoct our signature shrimp broth, we insist on using the best fresh tiger prawns, baked at 180°C to perfection and blended, then simmered for more than eight hours with array of premium ingredients like old chicken and chicken feet. 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 flavors.



A1

招牌三寶蝦湯拉麵套餐

Signature Trio Shrimp Broth Ramen Set Meal

トリオ海老スープラーメン定食

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



NT\$358 Per Set 每套



辣 Spicy



含有蝦 Contains Prawn



小心魚骨 May Contain Fish Bone

麵類 CHOICE OF NOODLE 麵の選択



寬麵
大麵
Wide Noodle



拉麵
中華麵
Chinese Ramen

另加 ADD-ONS 追加

加麵
麵の追加
UPSIZED NOODLE
NT\$30

加小碗湯
スープの追加
ADDITIONAL
BOWL OF SOUP

蝦皇湯
海老スープ
Shrimp Broth
NT\$60

雞白湯
濃厚チキンスープ
Thick Chicken Broth
NT\$50

A2

海陸蝦湯拉麵套餐

Ebiko Prawn Paste and Sous Vide Chicken Breast Shrimp Broth Ramen Set Meal

海老しんじょうと鶏むね肉のスーブラーメン定食



NT\$328
Per Set 每套

A3

鮮蝦雲吞蝦湯拉麵套餐

Prawn Dumpling Shrimp Broth Ramen Set Meal

海老団子海老だしラーメン定食



NT\$288
Per Set 每套



A4

雙肉炙燒蝦湯拉麵套餐

Pork Belly Chashu and Sous Vide Chicken Breast Shrimp Broth Ramen Set Meal

炙り焼き豚と鶏胸肉の海老だしラーメン定食

NT\$328
Per Set 每套

A5

金黃魚片蝦湯拉麵套餐

Crispy Fish Fillet Shrimp Broth Ramen Set Meal

クリスピーフィッシュフィレエビ出汁ラーメン定食

NT\$288
Per Set 每套



組合A
COMBO

NT\$88

1+1加價購

\$58飲料+\$68品項任選
(可補\$10差價升級\$68飲品)



從F1-F6擇一

組合B
COMBO

NT\$148

1+1+1加價購

\$58飲料+蒜味雞絲香米飯+人氣單品
(可補\$10差價升級\$68飲品)



從E1-E6擇一



B1

酸菜魚片雞白湯拉麵套餐

Fish Fillet with Pickled Vegetable Thick Chicken Broth Ramen Set Meal

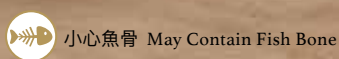
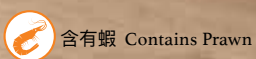
魚の切り身と野菜のピクルス濃厚鶏ガラスープラーメン定食

Our unique spin of thick chicken broth with Chinese cuisine elements served together with large slices of delicate fish fillet and delectable noodles.



NT\$288

Per Set
每套



麵類 CHOICE OF NOODLE 麵的選擇



寬麵
大起
Wide Noodle



拉麵
中華麵
Chinese Ramen

另加 ADD-ONS 追加

加麵
麵的追加
UPSIZE NOODLE
NT\$30

加小碗湯
湯的追加
ADDITIONAL
BOWL OF SOUP

蝦皇湯
海老スープ
Shrimp Broth
NT\$60

雞白湯
濃厚チキンスープ
Thick Chicken Broth
NT\$50

B2

叉燒雞白湯拉麵套餐

Pork Belly Chashu

Thick Chicken Broth Ramen Set Meal

豚バラチャーシュー鶏白湯ラーメン定食



NT\$278

Per Set 每套

B3

金黃魚片雞白湯拉麵套餐

Crispy Fish Fillet

Thick Chicken Broth Ramen Set Meal

クリスピーフィッシュフィレ濃厚鶏
ガラスープラーメン定食



NT\$288

Per Set 每套



B4

炙燒舒肥雞白湯
拉麵套餐

Sous Vide Chicken Breast

Thick Chicken Broth Ramen Set Meal

鶏胸肉のソービンケ濃厚鶏ガラ
スープラーメン定食

NT\$258

Per Set 每套

B5

雙肉炙燒雞白湯
拉麵套餐

Pork Belly Chashu and Sous Vide
Chicken Breast Thick Chicken Broth
Ramen Set Meal

炙り焼きチャーシューと鶏胸肉
の鶏白湯ラーメン定食

NT\$288

Per Set 每套



組合A
COMBO

NT\$88

1+1加價購

\$58飲料+\$68品項任選
(可補\$10差價升級\$68飲品)



從F1-F6擇一

組合B
COMBO

NT\$148

1+1+1加價購

\$58飲料+蒜味雞絲香米飯+人氣單品
(可補\$10差價升級\$68飲品)



從F1-F6擇一

從E1-E6擇一



C1

魚子蝦滑松露拌麵套餐

Ebiko Prawn Paste Tossed Truffle Ramen Set Meal

エビコエビペーストとトリュフのませ麺定食

Succulent ebiko prawn paste served with delectable, silky strands of noodles and crunchy cucumber strips tossed in a house-made truffle sauce. Every bite is a pleasure.



NT\$298

Per Set
每套



辣 Spicy



含有蝦 Contains Prawn



小心魚骨 May Contain Fish Bone

麵類 CHOICE OF NOODLE 麵の選択



寬麵
大起
Wide Noodle



拉麵
中華起
Chinese Ramen

另加 ADD-ONS 追加

加麵
麵の追加
UPSIZED NOODLE
NT\$30

加小碗湯
スープの追加
ADDITIONAL
BOWL OF SOUP

蝦皇湯
海老スープ
Shrimp Broth
NT\$60

雞白湯
濃厚チキンスープ
Thick Chicken Broth
NT\$50

C2

蝦仁麻婆豆腐拌麵套餐
Shrimp and Ma Po Tofu
Tossed Ramen Set Meal
エビ入り麻婆豆腐ませ麺 定食



NT\$288
Per Set 每套

C3

香辣海陸拌麵套餐
Ebiko Prawn Paste and Sous Vide Chicken
Breast with Chili Vinaigrette Ramen Set Meal
海老と鶏胸肉のチリドレッシングラーメン定食



辣/不辣 Spicy/Non-Spicy
辛い/辛くない

NT\$278
Per Set 每套



C4

香辣蝦雲吞
拌麵套餐

Prawn Dumpling with
Chili Vinaigrette Ramen Set Meal

海老団子チリヴィネグレットらーめん定食

辣/不辣 Spicy/Non-Spicy
辛い/辛くない

NT\$268
Per Set 每套

C5

叉燒蔥油拌麵套餐

Pork Belly Chashu
Tossed Ramen Set Meal

豚バラチャーシュー特製ませ麺 定食

辣/不辣 Spicy/Non-Spicy
辛い/辛くない

NT\$268

Per Set 每套



組合A
COMBO

NT\$88

1+1加價購

\$58飲料+\$68品項任選
(可補\$10差價升級\$68飲品)



從F1-F6擇一

組合B
COMBO

NT\$148

1+1+1加價購

\$58飲料+蒜味雞絲香米飯+人氣單品
(可補\$10差價升級\$68飲品)



從F1-F6擇一

從E1-E6擇一


前菜


開胃涼菜

APPETIZER

D1

黑金雲耳
Chilled Black Fungus
冷やし黒なめこ



 **NT\$68**
Per Portion 每份

D2


桂花冰釀豆干
Chilled Firm Tofu with Candied Osmanthus
冷やし木綿豆腐のキンモクセイ和え



NT\$68
Per Portion 每份

D3

柚香蘿蔔
Chilled Pickled Radish with Yuzu
大根の柚子漬け



NT\$68
Per Portion 每份

人気のアイテム

人氣單品

SIDE DISH

E1

川燙季節時蔬
Poached Seasonal Vegetable with Minced Garlic
季節野菜のポーチドガーリック添え



NT\$98
Per Portion 每份

E2

溫泉糖心蛋
Tea Lava Egg
味付玉子



NT\$30
Per Portion 每份

E3

特製叉燒肉片
Pork Belly Chashu
炙り焼きチャーシュー



NT\$68
Per Portion 每份

E4

酥炸魚片
Crispy Fish Fillet
クリスピーフィッシュフィレ



 **NT\$128**
Per Portion 每份

E5

蒜味雞絲香米飯
Fragrant White Rice topped with Garlic Shredded Chicken
香ばしい白米のガーリックチキン添え



NT\$58
Per Bowl 每碗

E6

炙燒舒肥雞肉片
Sous Vide Chicken Breast
炙り焼きスーヴィードチキンスライス



NT\$68
Per Portion 每份

E7

鮮蝦紅油抄手
Prawn Dumpling with Chili Vinaigrette
海老団子のチリヴィネグレット



  **NT\$158**
Per Portion 每份

E8

鮮蝦雲吞雞白湯
Prawn Dumpling in Thick Chicken Broth
海老団子の濃厚チキンスープ仕立て



 **NT\$185**
Per Bowl 每碗



辣 Spicy



含有蝦 Contains Prawn



小心魚骨 May Contain Fish Bone

飲品
飲品
DRINK



- | | | | |
|---|-------------------------------------|--|--|
| <p>F1 可樂
Coke (330ml)
コーラ</p> | <p>NT\$58
Per Can 每罐</p> | <p>F6 桂花清烏龍茶(熱)
Osmanthus Oolong Tea (Hot) (250ml)
桂花清ウーロン茶 (熱)</p> | <p>NT\$58
Per Glass 每杯</p> |
| <p>F2 無糖可樂
Coke Zero Sugar (330ml)
ゼロコーラ</p> | <p>NT\$58
Per Can 每罐</p> | <p>F7 十全果醋
Fruit Vinegar (140ml)
スパークリングビネガー</p> | <p>NT\$68
Per Pack 每包</p> |
| <p>F3 雪碧
Sprite (330ml)
スプライト</p> | <p>NT\$58
Per Can 每罐</p> | <p>F8 桂花烏龍冷泡茶
Cold Brew Osmanthus
Oolong Tea (350ml)
桂花清ウーロン茶 (冷)</p> | <p>NT\$68
Per Bottle 每瓶</p> |
| <p>F4 可爾必思
Calpis (335ml)
カルピス</p> | <p>NT\$58
Per Can 每罐</p> | <p>F9 冰鎮酸梅汁
Sour Plum Juice (350 ml)
酸梅ジュース</p> | <p>NT\$68
Per Bottle 每瓶</p> |
| <p>F5 舒味思蘇打水
Schweppes Soda Water
ソーダ</p> | <p>NT\$58
Per Can 每罐</p> | <p>F10 台灣金牌啤酒
Taiwan Beer (300ml)
台湾ビール</p> | <p>NT\$98
Per Can 每罐</p> |

開創餐飲娛樂新思維

以美食天堂為初衷，樂天餐飲集團以多種餐系主題
提供出超凡餐點，和體貼至上的餐飲服務。

並由心出發，從博大精深的中華美食文化中，
捕捉其獨特的精髓，從璀璨的氛圍中營造全新的感官體驗。

不斷提升和創造顧客的用餐期待是我們一直的承諾，
用結合傳統與創新烹製出如在天堂享用的美食！

以多種餐飲概念，全球超過150家餐館為您服務。

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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

以上另須附加10%服務費。
自備酒水須酌收清瓶費。
以上圖片僅供參考，以實際出菜為準。

Disclaimer

Prices are subject to additional 10% service charge.
Corkage fee applies.
Menu pictures are for illustration purposes only.