



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, Korean kimchi, 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.

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、韩式泡菜、川味以及顶级的鹅肝和黑松露口味。

创新佳肴及温馨舒适的用餐环境，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

美国进口猪肉
Imported Pork
from USA

招牌原味小笼包

Signature Original Xiao Long Bao



厨师特选 Chef's Recommendation



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone

缤纷八色由天然食材提炼而成
Colours extracted from natural ingredients



A1

特色皇朝小笼包(八色)

Specialty Dynasty Xiao Long Bao (8 flavours)



\$16.80 8 pc / 粒

单味 小笼包

SINGLE FLAVOUR
BASKET

<p>A2</p> 	<p> 招牌原味小笼包 Signature Original Xiao Long Bao \$9.80 6 pc / 粒 \$14.80 10 pc / 粒</p>	<p> 川味小笼包 Szechuan Xiao Long Bao \$10.30 6 pc / 粒 \$16.80 10 pc / 粒</p>	<p>A3</p> 
<p>A4</p> 	<p>蒜香小笼包 Garlic Xiao Long Bao \$10.30 6 pc / 粒 \$16.80 10 pc / 粒</p>	<p>芝士小笼包 Cheese Xiao Long Bao \$12.80 6 pc / 粒 \$20.80 10 pc / 粒</p>	<p>A5</p> 
<p>A6</p> 	<p> 韩式泡菜小笼包 Korean Kimchi Xiao Long Bao \$12.80 6 pc / 粒 \$20.80 10 pc / 粒</p>	<p>蟹粉小笼包 Crab Roe Xiao Long Bao \$18.30 6 pc / 粒 \$29.80 10 pc / 粒</p>	<p>A7</p> 
<p>A8</p> 	<p>鹅肝小笼包 Foie Gras Xiao Long Bao \$18.30 6 pc / 粒 \$29.80 10 pc / 粒</p>	<p>黑松露小笼包 Black Truffle Xiao Long Bao \$18.30 6 pc / 粒 \$29.80 10 pc / 粒</p>	<p>A9</p> 

图片仅供参考。价格未包括服务费(堂食)与消费税。
Pictures are for illustration purposes only. Prices are subject to service charge (dine-in) and prevailing GST.

南北 点心

DIM SUM



B1

萝卜丝酥饼

Radish Pastry



\$8.30 3 pc / 粒



厨师特选 Chef's Recommendation



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone



B2

上海生煎包

Pan-fried Shanghai Pork Bun

\$7.30 3 pc / 粒



B3

家乡蔬菜包

Steamed Vegetable Bun

\$6.80 3 pc / 粒



B4

鲜虾猪肉蒸饺

Steamed Prawn and Pork Dumpling



\$11.80 6 pc / 粒
\$18.80 10 pc / 粒



B5

花蔬蒸饺

Steamed Vegetable Dumpling

\$9.30 6 pc / 粒
\$13.80 10 pc / 粒



B6

无锡鲜肉锅贴

Pan-fried Pork Dumpling

\$6.80 3 pc / 粒



B7

三鲜鲜肉水饺

Poached Vegetable and Pork Dumpling

\$9.30 8 pc / 粒



B8

上海芝麻叉烧酥

Baked Shanghai BBQ Pork Pastry

\$8.30 3 pc / 粒



B9

淮扬三丝春卷

Crispy Vegetable Spring Roll


\$7.30 3 pc / 粒



B10

红油抄手

Pork Dumpling in Hot Chilli Vinaigrette


 \$9.30 6 pc / 粒



B11

红油鲜虾猪肉抄手

Prawn and Pork Dumpling in Hot Chilli Vinaigrette

  \$10.80 6 pc / 粒



B12

竹炭流沙包

Steamed Salted Egg Yolk
Custard Lava Charcoal Bun

\$7.80 3 pc / 粒



B13

讨喜豆沙包

Steamed Red Bean
Paste Bun

\$6.80 3 pc / 粒



B14

千层油糕

Fragrant Layered Cake in Chinese Style

\$6.30 3 pc / 粒



B15

芋泥小笼包

Yam Paste Xiao Long Bao

\$9.30 6 pc / 粒

\$11.80 10 pc / 粒

汤类

SOUP



C1

清炖鸡汤

Double-boiled Chicken Soup



\$13.30 / 位



厨师特选 Chef's Recommendation



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone



C2

海鲜酸辣汤

Seafood Hot and Sour Soup



\$9.80 / 位



C3

清炖菜胆排骨汤

Double-boiled Pork Rib
with Cabbage Soup

\$13.30 / 位



C4

菜肉云吞猪骨汤

Vegetable and Pork Wonton
in Signature Pork Bone Soup

\$11.30 6 pc / 粒



C5

鲜虾猪肉云吞猪骨汤

Prawn and Pork Wonton
in Signature Pork Bone Soup




\$13.30 6 pc / 粒

凉菜

APPETISER




D1 李白醉鸡
Drunken Chicken

 \$11.30 / 例

 厨师特选 Chef's Recommendation

 辣 Spicy

 含有虾 Contains Prawn


 小心鱼骨 May Contain Fish Bone



D2

成都口水鸡

Poached Chicken in Szechuan Style


 \$12.30 / 例



D3

凉拌小菜

Chilled Assorted Vegetable and Tofu tossed with Vinaigrette


 \$6.80 / 例



D4

凉拌黑木耳

Black Fungus in Peppercorn Vinaigrette

 \$7.30 / 例



D5

蒜香青瓜

Japanese Cucumber with Minced Garlic

\$7.30 / 例



D6

上海油焖笋

Stewed Bamboo Shoot in Oyster Sauce

\$7.80 / 例



D7

松花皮蛋豆腐

Chilled Tofu with Century Egg


\$7.80 / 例



D8

烧椒皮蛋

Century Egg with Vinaigrette and Chilli Oil

 \$7.30 / 例



D9

捞拌海中宝

Jellyfish and Seafood in Vinaigrette

   \$15.30 / 例



D10

葱油莴笋拌海蜇丝

Jellyfish with Asparagus Lettuce in Scallion Oil

\$9.80 / 例

经典热炒



HOT DISH



E1

皇朝酸菜鱼

Specialty Fish in Pickled Vegetable Broth

  \$33.80 / 例



E2

四川辣子鸡


Spicy Szechuan Crispy Chicken

  \$23.80 / 例



E3

官保腰果鸡丁
Kung Pao Chicken

 **\$15.80 / 例**



E4

香酥猪扒
Crispy Pork Chop

\$11.80 / 例



E5

菠萝咕嚕肉
Crispy Sweet and Sour Pork

\$15.80 / 例



E6

蜜汁排骨
Stir-fried Pork Rib
with Honey Sauce

\$16.80 / 例



E7

上海清炒虾仁

Stir-fried Shrimp in Shanghai Style


  \$22.80 / 例



E8

姜葱炒鱼片

Stir-fried Sliced Fish with Ginger and Spring Onion


 \$18.30 / 例



E9

糖醋鱼片

Sweet and Sour Fish



 \$18.30 / 例



E10

瑶柱芙蓉赛螃蟹

Scrambled Egg White with Fish and Conpoy


  \$15.80 / 例



E11

重庆麻婆豆腐

Ma Po Tofu

 \$12.80 / 例



E12

肉碎榄菜干煸四季豆

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



\$14.30 / 例



E13

蒜蓉西兰花

Stir-fried Broccoli with Minced Garlic

\$14.30 / 例



E14

生炒油麦菜

Stir-fried Australian Lettuce

\$13.80 / 例



E15

清炒白菜苗

Stir-fried Baby Cabbage

\$14.30 / 例



E16

蒜蓉炒菠菜

Stir-fried Spinach with Minced Garlic

\$13.80 / 例

主食

RICE &
NOODLE



F1

木樨肉炒面

Stir-fried Noodle with Shredded Pork and Black Fungus

\$14.30 / 例



F2

肉丝年糕猪骨汤

Rice Cake with Shredded Pork
in Signature Pork Bone Soup

\$14.30 / 例



F3

上海炒年糕

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


\$14.30 / 例



F4

扬州炒饭

Fried Rice in Yang Zhou Style


 \$14.80 / 例



F5

虾仁炒饭

Fried Rice with Shrimp


 \$14.80 / 例



F6

上海炒饭

Fried Rice in Shanghai Style


 \$14.80 / 例



F7

香酥猪扒炒饭

Fried Rice with
Crispy Pork Chop

 \$14.80 / 例



F8

鲜蔬炒饭

Fried Rice with Assorted Vegetable

\$13.30 / 例



F9

蛋炒饭

Egg Fried Rice

\$10.30 / 例

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，餐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。





G1

美国黑猪肉卷猪骨汤拉面

La Mian with Sliced Kurobuta Pork
in Signature Pork Bone Soup

\$14.80 / 例



G2

酸菜鱼拉面

La Mian with Sliced Fish
in Pickled Vegetable Broth



\$16.80 / 例



G3

菜肉云吞猪骨汤拉面

La Mian with Vegetable Pork Wonton
in Signature Pork Bone Soup

\$12.80 / 例



G4

鲜虾猪肉云吞猪骨汤拉面

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



\$14.30 / 例



G5

香酥猪扒猪骨汤拉面

La Mian with Crispy Pork Chop in Signature Pork Bone Soup

\$15.30 / 例



66

清炖鸡汤拉面

La Mian served with Double-boiled Chicken Soup


\$14.80 / 例



67

酸辣海鲜汤拉面

La Mian in Szechuan Hot and Sour Soup with Seafood


  \$11.30 / 例



68

四川抄手拌面

La Mian with Pork Dumpling in Hot Chilli Vinaigrette (dry)

 \$12.80 / 例



69

鲜虾猪肉抄手拌面

La Mian with Prawn and Pork Dumpling in Hot Chilli Vinaigrette (dry)

  \$14.30 / 例



G10

皇朝担担拉面

La Mian with 'Dan Dan' Sauce (spicy sesame and peanut)

 \$10.30 / 例



G11

开洋葱油拌面

La Mian with Scallion Oil (dry)


 \$9.30 / 例



G12

口水鸡拌面

La Mian with Poached Chicken in Szechuan Style (dry)


 \$13.80 / 例



G13

京味炸酱拉面

La Mian with Minced Meat and Mushroom Sauce (dry)

 \$11.80 / 例

甜品

DESSERT



H1

香煎豆沙锅饼

Pan-fried Pancake with Red Bean Paste



\$9.30 / 例



厨师特选 Chef's Recommendation



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone



H2

擂沙汤丸

Black Sesame Glutinous Rice Ball topped with Peanut Powder

\$5.30 4 pc / 粒



H3

香煎南瓜饼

Pan-fried Pumpkin Pastry



\$5.30 3 pc / 片



H4

姜茶黑芝麻汤圆

Black Sesame Glutinous
Rice Ball served in Ginger Soup

\$5.30 3 pc / 粒



H5

桂花酒酿丸子

Glutinous Rice Ball in
Fermented Rice Wine

\$5.30 / 位



H6

宫廷驴打滚

Red Bean Glutinous Rice Roll topped with Soy Bean Powder

\$6.00 3 pc / 粒



H7

香芒布丁

Chilled Mango Pudding

\$6.00 / 位



H8

柠檬芦荟桂花蜜

Chilled Aloe Vera
with Osmanthus in
Honey Lemon Juice



\$4.80 / 位



H9

贵妃银耳桃胶

Chilled Snow Fungus with Peach Resin



\$8.80 / 位

饮料

BEVERAGE

J1	可乐 Coke	\$3.80 can / 罐	J2	零度可乐 Coke Zero	\$3.80 can / 罐
J3	雪碧 Sprite	\$3.80 can / 罐	J4	瓶装食用水 Bottled Drinking Water	\$2.30 bottle / 瓶
J5	酸柑汁 (冷) Lime Juice (chilled)	\$3.80 glass / 杯	J6	马蹄竹蔗水 (温/冷) Water Chestnut (warm/chilled)	\$3.80 glass / 杯
J7	自制薏米水 (温/冷) Barley (warm/chilled)	\$3.80 glass / 杯	J8	糯米沱普洱茶 Glutinous Rice Pu-Erh Tea	\$2.30 per person / 位
J9	嘉士伯啤酒 Carlsberg Pilsner	\$9.00 can / 罐	J10	嘉士伯醇滑啤酒 Carlsberg Smooth Draught	\$9.00 can / 罐
J11	清水 Water	\$0.80 glass / 杯			



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.

Our Culinary Concepts

