



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

虾皇汤选用的是顶级新鲜老虎虾，在180°C高温下烘烤后绞碎，然后和精选猪骨、赤肉等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，再通过特殊的粤菜烹调方式，虾皇汤取得独一无二的镬气和与众不同的浓厚虾香味。一碗鲜甜可口、美味十足的汤就诞生了，绝对是您的首选。

To concoct our signature shrimp broth, we insist on using specially selected fresh tiger prawns, baked at 180°C to perfection and blended. Simmered for more than eight hours with an array of premium ingredients including pork bone and pork meat; together with a blend of spices with star anise, cinnamon, clove and white peppercorn; the luscious stock is given a piquant oomph with a distinctive "wok-hei" (smoky aroma) that is unique to Cantonese cooking. The result is a tangerine-orange and rich broth that is bound to satisfy even the most discerning taste buds.





A1

## 招牌三虾赤汤面 Le Signature Trio Shrimp Ramen

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



 \$19.60 Per Bowl  
每碗



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone



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 \$1.50

加小碗汤  
ADDITIONAL  
BOWL OF SOUP

虾皇汤  
Shrimp Broth  
\$5.60

豚骨汤  
Tonkotsu Broth  
\$3.60

A2

大虾猪软骨赤汤面  
Big Prawn & Braised  
Pork Rib Shrimp Ramen



\$19.60  
Per Bowl 每碗

A3

鱼子虾滑赤汤面  
Ebiko Prawn Paste  
Shrimp Ramen



\$16.60  
Per Bowl 每碗

A4

大虾赤汤面  
Big Prawn Shrimp Ramen



\$17.60  
Per Bowl 每碗



A5 鲜虾水饺赤汤面  
Prawn Dumpling  
Shrimp Ramen

\$15.60  
Per Bowl 每碗

A6 葱烤猪软骨赤汤面  
Braised Pork Rib  
Shrimp Ramen

\$15.60  
Per Bowl 每碗



A7 鱼柳赤汤面  
Fish Fillet Shrimp Ramen

\$18.20  
Per Bowl 每碗

组合  
COMBO

另加一款开胃菜与饮料，组成套餐只需 \$3.90

TOP-UP \$3.90 TO COMPLETE YOUR MEAL  
WITH A CHOICE OF APPETISER AND DRINK

Choose from D1-D4



Choose from F1-F15





B1

# 酸菜鱼柳豚骨汤面

## Fish Fillet with Pickled Vegetable Tonkotsu Ramen

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



  \$16.90 Per Bowl  
每碗



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone



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 \$1.50

加小碗汤  
ADDITIONAL  
BOWL OF SOUP \$5.60

虾皇汤   
Shrimp Broth  
\$5.60

豚骨汤  
Tonkotsu Broth  
\$3.60

B2

雪菜鱼柳豚骨汤面  
Fish Fillet with Preserved Vegetable  
Tonkotsu Ramen




 \$16.90  
Per Bowl 每碗

B3

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



 \$14.60  
Per Bowl 每碗

B4

葱烤猪软骨豚骨汤面 (辣/不辣)  
Braised Pork Rib  
Tonkotsu Ramen  
(spicy/non-spicy)



\$14.20  
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)



\$13.20  
Per Bowl 每碗



B6

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



\$13.20  
Per Bowl 每碗

组合  
COMBO

另加一款开胃菜与饮料，组成套餐只需 \$3.90

TOP-UP \$3.90 TO COMPLETE YOUR MEAL  
WITH A CHOICE OF APPETISER AND DRINK

Choose from D1-D4



Choose from F1-F15





C1

## 香辣鱼子虾滑拌面

Ebiko Prawn Paste with  
Chilli Vinaigrette Ramen

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



  \$14.60 Per Bowl  
每碗



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone



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 \$1.50

加小碗汤  
ADDITIONAL  
BOWL OF SOUP

虾皇汤   
Shrimp Broth  
\$5.60

豚骨汤  
Tonkotsu Broth  
\$3.60

C2

招牌三虾拌面  
Le Signature Trio Shrimp  
Dry Ramen



  \$17.60  
Per Bowl 每碗

C3

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



  \$13.60  
Per Bowl 每碗

C4

葱烤猪软骨拌面  
Braised Pork Rib Ramen



\$13.20  
Per Bowl 每碗

C5

炸鸡扒拌面  
Crispy Chicken Cutlet Ramen



\$12.20  
Per Bowl 每碗



C6

开洋葱油拌面  
Dried Shrimp and  
Scallion Ramen



 \$7.90  
Per Bowl 每碗

组合  
COMBO

另加一款开胃菜与饮料，组成套餐只需 \$3.90

TOP-UP \$3.90 TO COMPLETE YOUR MEAL  
WITH A CHOICE OF APPETISER AND DRINK

Choose from D1-D4



Choose from F1-F15



开胃菜  
APPETISER

D1

皮蛋豆腐  
Chilled Silken Tofu with Century Egg



\$3.80  
Per Portion 每份

D2

豚汁卤豆干  
Braised Beancurd in Tonkotsu Broth (warm)



\$3.80  
Per Portion 每份

D3

味付笋片  
Seasoned Bamboo Shoot



\$3.80  
Per Portion 每份

D4

凉拌小黄瓜  
Chilled Crunchy Cucumber



\$3.80  
Per Portion 每份

小吃  
SIDE DISH

E1

蚝油上海青  
Shanghai Green with Oyster Sauce



\$5.90  
Per Portion 每份

E2

白灼油麦胆菜  
Poached Lettuce with Supreme Soya Sauce



\$5.90  
Per Portion 每份

E3

龙井茶溏心蛋  
Long Jing Tea Lava Egg



\$2.20  
Per Egg 每个

E4

葱烤猪软骨  
Braised Pork Rib with Scallion



\$8.60  
Per Portion 每份

E5

红油抄手  
Pork Dumpling in Chilli Vinaigrette



 \$8.60  
Per Portion 每份

E6

红油鲜虾水饺  
Prawn Dumpling with Chilli Vinaigrette



  \$9.60  
Per Portion 每份

E7

黄金春卷 (4条)  
Crispy Vegetable Spring Roll (4 pc)



\$3.90  
Per Portion 每份

E8

脆皮炸鸡扒  
Crispy Chicken Cutlet



\$8.60  
Per Portion 每份

E9

菜肉云吞汤  
Vegetable Pork Wanton in Tonkotsu Broth



\$10.20  
Per Bowl 每碗

E10

鲜虾水饺豚骨汤  
Prawn Dumpling in Tonkotsu Broth



 \$11.90  
Per Bowl 每碗



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone



# 飲料

DRINKS



<b>F1</b>	青梅醋 Plum Vinegar	\$3.20 Per Packet 每包	<b>F9</b>	Fuze Tea® 绿茶 Fuze Tea® Jasmine Green Tea	\$3.20 Per Can 每罐
<b>F2</b>	蜜桃醋 Peach Vinegar	\$3.20 Per Packet 每包	<b>F10</b>	焙茶 Hojicha	\$3.20 Per Can 每罐
<b>F3</b>	葡萄醋 Grape Vinegar	\$3.20 Per Packet 每包	<b>F11</b>	苹果汁 Fruit Tree Apple Juice	\$3.20 Per Bottle 每瓶
<b>F4</b>	苹果醋 Apple Vinegar	\$3.20 Per Packet 每包	<b>F12</b>	冰糖雪梨 Rock Sugar Pear Drink	<b>D</b> 11% sugar \$3.20 Per Bottle 每瓶
<b>F5</b>	可乐 Coke	\$3.20 Per Can 每罐	<b>F13</b>	兰芳园冻柠茶 Lan Fong Yuen Hong Kong Style Lemon Tea	\$3.20 Per Bottle 每瓶
<b>F6</b>	零度可乐 Coke Zero	\$3.20 Per Can 每罐	<b>F14</b>	瓶装食用水 Bottled Drinking Water	\$2.50 Per Bottle 每瓶
<b>F7</b>	苹果红茶 Apple Black Tea	<b>C</b> 8% sugar \$3.20 Per Can 每罐	<b>F15</b>	热日本绿茶 Hot Japanese Green Tea	\$2.50 Per Cup 每杯
<b>F8</b>	台湾豆奶 Taiwan Soya Bean Milk	<b>C</b> 8% sugar \$3.20 Per Can 每罐			



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



Singapore Licensee:

