

味
之
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TASTE
PARADISE 

Grandeur of Chinese Dining

艳绝天下的中华美味天堂-味之楼，犹如置身于金碧辉煌的氛围中，享受着由顶级厨师以各地新鲜食材所烹制的各式山珍海味，让您体验非一般帝王式的精致飨宴。味之楼是乐天饮食集团引以为傲的顶级美食概念餐厅，菜单包括传统广东中式佳肴。我们诚邀您前来享受无与伦比的用餐体验，让您置身在富有东方优雅气息的环境中品尝多款中式菜肴，彻底地恩宠您的味蕾。由专业服务人员和顶级厨师所组成的优秀团队，味之楼携手为所有宾客献上与众不同的中式料理与殷勤贴心的服务素质，让顾客享受深具创意及令人不可忘怀的飨宴。

The beauty of a Chinese tree peony in full bloom welcomes guests through glimmers of gold, into the heart of Taste Paradise. Dine in a lap of luxury and celebrate with imperial feasts put together by top chefs using the freshest ingredients from the region and beyond. Taste Paradise cordially invites you to indulge in an exquisite dining experience and enjoy intricately prepared dishes from our menu, amidst the majestic opulence and warmth of Chinese elegance.



经典XO酱萝卜糕
Classic XO Carrot Cake



和牛一口酥
Wagyu Beef Tart



脆皮金砖豆腐
Crispy Golden Tofu



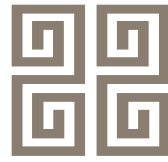
冰镇鲍鱼
Chilled Abalone with Chef's Special Sauce



鲍汁凤爪
Stewed Chicken Claw in Abalone Sauce



胡麻酱冰菜
Chilled Iceplant with Tangy Sesame Dressing



开胃小食 TEASE YOUR PALATE

	每份 Per Serving
味 冰镇鲍鱼 Chilled Abalone with Chef's Special Sauce	\$29.80
和牛一口酥 (3粒) Wagyu Beef Tart (3pc)	\$28.80
胡麻酱冰菜 Chilled Iceplant with Tangy Sesame Dressing	\$16.80
醋香云耳拌海蜇头 Chilled Black Fungus and Jellyfish in Vinaigrette	\$16.80
经典XO酱萝卜糕 Classic XO Carrot Cake	\$15.80
椒盐鸡软骨 Crispy Chicken Cartilage tossed with Salt and Pepper	\$15.80
黄金炸鱼皮 Crisp-fried Fish Skin tossed with Salted Egg Yolk	\$15.80
椒盐香脆白饭鱼 Crispy Whitebait tossed with Salt and Pepper	\$15.80
葱油海蜇拌莴笋 Chilled Jellyfish with Asparagus Lettuce in Scallion Oil	\$14.80
鲍汁凤爪 Stewed Chicken Claw in Abalone Sauce	\$14.80
肉松脆茄子 Crisp-fried Eggplant tossed with Pork Floss	\$14.80
脆皮金砖豆腐 Crispy Golden Tofu	\$13.80

味 Chef's Recommendation

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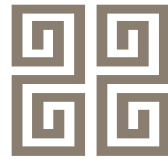
烫手化皮乳猪 (预定)
Classic Suckling Pig (Advanced Order)



葱油沙姜水晶鸡
Steamed Chicken with Minced Ginger
and Shallot Oil



烧味三拼盘
BBQ Combination (3 varieties)



明炉烧烤 CANTONESE BBQ

	每只 Whole	半只 Half	例 Regular
北京片皮鸭 Roasted Peking Duck	\$108.00	\$58.00	
桂花脆皮烧米鸭 Osmanthus-infused Crispy Roasted Duck	\$88.00	\$45.00	\$25.00
南乳去骨乳猪 (预定) Roasted Suckling Pig with Fermented Beancurd (Advance order)	\$368.00		
味 烫手化皮乳猪 (预定) Classic Suckling Pig (Advance order)	\$368.00		
葱油沙姜水晶鸡 Steamed Chicken with Minced Ginger and Shallot Oil	\$58.00	\$30.00	
一品脆皮烧鸡 Crispy Roasted Chicken	\$58.00	\$30.00	
玫瑰豉油鸡 Superior Soya Sauce Chicken	\$58.00	\$30.00	
			每份 Per Serving
秘制西班牙黑猪肉叉烧 Signature Charred Honey BBQ Spanish Iberico Pork			\$38.00
脆皮烧三层肉 Crackling Pork Belly			\$26.00
			例 Regular
烧味三拼盘* BBQ Combination (3 varieties)			\$50.00
烧味双拼盘* BBQ Combination (2 varieties)			\$40.00

***可选 SELECTION OF ROAST SPECIALTY:**

桂花脆皮烧米鸭 Osmanthus-infused Crispy Roasted Duck, 玫瑰豉油鸡 Superior Soya Sauce Chicken,
*秘制西班牙黑猪肉叉烧 Signature Charred Honey BBQ Spanish Iberico Pork,
脆皮烧三层肉 Crackling Pork Belly

味 Chef's Recommendation

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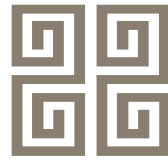
迷你佛跳墙 (预定)
Mini "Buddha Jump Over the Wall" (Advanced Order)



瑶柱花胶翅骨汤
Shark's Cartilage Soup with Fish Maw and Conpoy



石锅花胶古法老鸡汤
Traditional Chicken Broth with Fish Maw served in Japanese Stone Pot



汤品 SOUP

每位 Per Person

迷你佛跳墙 (预定)

Mini "Buddha Jump Over the Wall" (Advance order)

五头汤鲍、鲍翅、海参、花胶、干贝、北菇、鹿筋、火腿片

5-Head Abalone, Shark's Fin, Sea Cucumber, Fish Maw, Conpoy, Mushrooms, Deer's Tendon, Chinese Ham

\$128.00

味 石锅胶原蛋白花胶京汤

Fish Maw in Superior Broth served in Japanese Stone Pot

\$52.00

味 石锅花胶古法老鸡汤

Traditional Chicken Broth with Fish Maw served in Japanese Stone Pot

\$52.00

味 瑶柱花胶翅骨汤

Shark's Cartilage Soup with Fish Maw and Conpoy

\$42.00

海鲜豆腐羹

Seafood Tofu Thick Soup

\$22.00

师傅滋补炖汤

Chef's Nourishing Daily Double-boiled Soup

\$18.00

鲜蟹肉粟米羹

Sweet Corn Thick Soup with Fresh Crab Meat

\$22.00

八宝酸辣汤

Imperial Hot and Sour Seafood Soup

\$18.00

每盅 Per Pot
(4-6 persons)

滋补炖汤 (预定)

Nourishing Double-boiled Soup (Advance order)

• 姬松茸鲍鱼炖鸡汤

Double-boiled Abalone and Matsuke Mushroom in Chicken Soup

\$168.00

• 毛桃炖花胶汤

Double-boiled Fish Maw Soup with Hairy Fig Root

\$168.00

• 滋补炖响螺汤

Double-boiled Sea Whelk Soup

\$128.00

味 Chef's Recommendation

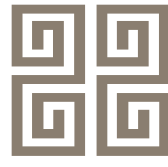
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高汤炖官燕
Double-boiled Supreme Bird's Nest
with Superior Broth



鲜蟹皇蟹肉烩官燕
Braised Supreme Bird's Nest with Fresh Crab Meat and Crab Roe



燕窝 BIRD'S NEST

每位 Per Person

味	高汤炖官燕 Double-boiled Supreme Bird's Nest with Superior Broth	\$78.00 (150g)
味	鲜蟹皇蟹肉烩官燕 Braised Supreme Bird's Nest with Fresh Crab Meat and Crab Roe	\$78.00 (150g)
	红烧烩官燕 Braised Supreme Bird's Nest in Brown Sauce	\$78.00 (150g)
	石锅官燕胶原蛋白汤 Classic Supreme Bird's Nest in Collagen Broth served in Japanese Stone Pot	\$78.00 (150g)

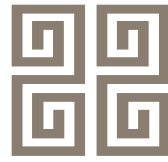
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招牌澳洲溏心干鲍

Signature Braised Australian Dried Abalone in Abalone Sauce



鲍鱼 ABALONE

每件 Per Piece

味 招牌澳洲溏心干鲍	
Signature Braised Australian Dried Abalone in Abalone Sauce	
• 10头	
10-Head	\$268.00
• 7头	
7-Head	\$398.00
• 5头	
5-Head	\$578.00
15头南非吉品干鲍	
Braised 15-Head South African Dried Abalone	\$178.00
鲍汁原只墨西哥2头鲍	
Braised 2-Head Mexican Abalone in Abalone Sauce	\$198.00
鲍汁墨西哥鲍脯	
Braised Mexican Sliced Abalone in Abalone Sauce	\$68.00
鲍汁原只澳洲3头鲍	
Braised 3-Head Australian Abalone in Abalone Sauce	\$68.00
鲍汁原只澳洲5头鲍	
Braised 5-Head Australian Abalone in Abalone Sauce	\$38.00

味 Chef's Recommendation

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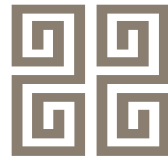
鲍汁花胶皇
Braised Superior Fish Maw
in Abalone Sauce



鲍汁原条日本刺参
Braised Japanese Sea Cucumber
in Abalone Sauce



包罗万有 (5头鲍鱼、干贝、鹅掌、海参、花胶)
Braised 5-Head Abalone with Conpoy, Goose Web, Sea Cucumber
and Fish Maw in Brown Sauce



海味类 SEA TREASURE

每位 Per Person

包罗万有 (5头鲍鱼、干贝、鹅掌、海参、花胶)

Braised 5-Head Abalone with Conpoy, Goose Web, Sea Cucumber and Fish Maw in Brown Sauce

\$128.00

鲍汁花胶皇

Braised Superior Fish Maw in Abalone Sauce

\$148.00

味

鲍汁原条日本刺参

Braised Japanese Sea Cucumber in Abalone Sauce

\$68.00

脆皮百花酿海参

Crisp-fried Sea Cucumber stuffed with Prawn Paste

\$34.00

每件 Per Piece

鲍汁花胶

Braised Deluxe Fish Maw in Abalone Sauce

\$32.00

鲍汁猪婆海参

Braised Superior Sea Cucumber in Abalone Sauce

\$26.00

鲍汁鹅掌

Braised Goose Web in Abalone Sauce

\$17.00

鲍汁原粒干贝

Braised Whole Conpoy in Abalone Sauce

\$9.00

鲍汁原只日本花菇

Braised Whole Japanese Mushroom in Abalone Sauce

\$7.00

味

Chef's Recommendation

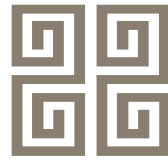
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野生忘不了 (预定)
Wild Empurau Fish (Advanced Order)



蒜香豆根蒸东星斑
Steamed Coral Trout with
Garlic and Beancurd Skin



鱼类 FISH

每100克 per 100g

野生忘不了 (预定) Wild Empurau Fish (Advanced Order)	\$78.00
野生黑金巴丁 Wild Platinum Patin Fish	\$58.00
老鼠斑 Humpback Grouper	\$40.00
东星斑 Coral Trout	\$24.00
多宝鱼 Turbot Fish	\$20.00
青衣 Green Wrasse	\$18.00
龙虎斑 Dragon Grouper	\$15.00
笋壳鱼 Marble Goby 'Soon Hock'	\$14.00

煮法:

Methods of Preparation:

清蒸	Steamed with Supreme Soya Sauce
剁椒蒸	Steamed with Chopped Pepper
潮式蒸	Steamed in Teochew Style
蒜香冬菜蒸	Steamed with Garlic and Preserved Dried Cabbage
蒜香豆根蒸	Steamed with Garlic and Beancurd Skin
砂煲生焗	Stewed in Casserole
两味(椒盐、油浸)	Two Styles (Tossed with Salt and Pepper, Crisp-fried with Supreme Soya Sauce)
松露酱煎	Pan-fried with Truffle Sauce
油浸	Crisp-fried with Supreme Soya Sauce
脆炸糖醋酱	Crisp-fried with Sweet and Sour Sauce
过桥(龙虾汤)	Poached in Lobster Broth

Additional \$5 per person



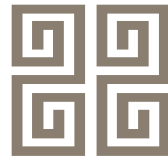
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澳洲龙虾过桥(龙虾汤)

Australian Lobster Poached in Lobster Broth



生猛龙虾 LIVE LOBSTER

每100克 per 100g

澳洲龙虾
Australian Lobster

时价 Seasonal Price

竹龙虾
Bamboo Lobster

\$20.00

波士顿龙虾
Boston Lobster

\$18.00

煮法:
Methods of Preparation:

刺身	Sashimi
鲜果沙律	Assorted Fresh Fruit with Mayonnaise
花雕鸡油蒸	Steamed with Chinese Wine and Egg White
蒜蓉粉丝蒸	Steamed with Minced Garlic and Vermicelli
龙腾四海 (只限澳洲龙虾)	Steamed with Egg White & Crisp-fried with Salt and Pepper (Two Styles) (Australian Lobster only)
上汤焗	Stewed with Superior Stock
黑白胡椒粉丝焗	Baked with Vermicelli in Black and White Pepper
姜葱焗	Stir-fried with Ginger and Spring Onion
避风塘炒	Stir-fried with Garlic and Dried Chilli
黄金焗	Crisp-fried and tossed with Salted Egg Yolk
芝士焗	Baked with Cheese
过桥(龙虾汤)	Poached in Lobster Broth

Additional \$5 per person

味 Chef's Recommendation

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青芥末虾球

Crisp-fried Prawn in Wasabi Mayonnaise Sauce



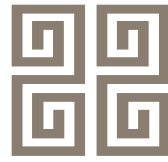
黄金虾球

Crisp-fried Prawn tossed with Salted Egg Yolk



黑白胡椒粉焗虾

Stewed Prawn with Vermicelli in Black and White Pepper



精选虾类 PRAWN

每100克 per 100g

游水生中虾 (300克起)

Live Prawn (minimum order 300g)

\$14.00

煮法:

Methods of Preparation:

蒜茸粉丝蒸	Steamed with Minced Garlic and Vermicelli
上汤焗	Stewed in Superior Stock
黑白胡椒粉丝焗	Stewed with Vermicelli in Black and White Pepper
秘制豉油皇煎	Pan-fried with Supreme Dark Soya Sauce
避风塘炒	Stir-fried with Garlic and Dried Chilli
星洲辣椒	Singapore Style Chilli Sauce
绍兴酒醉虾	Poached in 'Shao Xing' Wine
白灼	Poached and served with Supreme Soya Sauce

例 Regular

青芥末虾球

Crisp-fried Prawn in Wasabi Mayonnaise Sauce

\$38.00

鲜果沙律虾球

Crisp-fried Prawn tossed with Mayonnaise Sauce

\$38.00

黄金虾球

Crisp-fried Prawn tossed with Salted Egg Yolk

\$38.00

宫保炒虾球

Stir-fried Kung Pao Prawn

\$38.00

黑松露炒虾球

Stir-fried Prawn with Black Truffle Sauce

\$38.00

西兰花炒虾球

Stir-fried Prawn with Broccoli

\$38.00

味 Chef's Recommendation

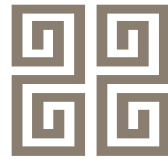
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螃蟹二味

Baked Claws with Miso Sauce and
Stir-fried Meat with Egg White (Two Styles)



螃蟹 CRAB

每100克 per 100g

阿拉斯加蟹
Alaskan Crab

时价 Seasonal Price

斯里兰卡螃蟹
Sri Lankan Crab

\$14.00

潮式冻黄膏蟹
Teochew Style Chilled Yellow Roe Crab

\$14.00

煮法:
Methods of Preparation:

- | | |
|-----------|--|
| 冻食(预定) | Served Chilled (Advance order) |
| 花雕鸡油蒸 | Steamed with Chinese Rice Wine and Egg White |
| 星洲辣椒 | Singapore Style Chilli Sauce |
| 黑胡椒焗 | Stir-fried with Black Pepper Sauce |
| 姜葱焗 | Stir-fried with Ginger and Spring Onion |
| 黑松露酱焗 | Stir-fried with Black Truffle Sauce |
| 奶油 | Creamy Butter |
| 螃蟹二味 | Baked Claws with Miso Sauce and |
| • 西京焗蟹爪 | Stir-fried Meat with Egg White (Two Styles) |
| • 西施蛋白炒蟹肉 | |
| (只限阿拉斯加蟹) | (Alaskan Crab only) |

每粒 Per Piece
(4粒起) (minimum 4 pieces)

炸馒头
Deep-fried Chinese Bun

\$1.60

蒸馒头
Steamed Chinese Bun

\$1.60

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加拿大象拔蚌刺身
Canada Geoduck Sashimi



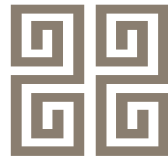
苏格兰竹蛏王蒜蓉粉丝蒸
Scotland Bamboo Clam Steamed
with Minced Garlic and Vermicelli



剁椒焗田鸡
Stir-fried Frog with Chopped Pepper



姜片酥炸田鸡
Crisp-fried Frog with Sliced Ginger



贝壳、田鸡类 SHELL AND FROG

每100克 per 100g

加拿大象拔蚌
Canada Geoduck

时价 Seasonal Price

煮法:
Methods of Preparation:

- 刺身 Sashimi
- XO酱双葱炒 Stir-fried with Ginger and Onion in XO Sauce
- 蒜蓉粉丝蒸 Steamed with Minced Garlic and Vermicelli
- 过桥(龙虾汤) Poached in Lobster Broth

Additional \$5 per person

每只 Per Piece

苏格兰竹蛏王
Scotland Bamboo Clam

\$22.80

煮法:
Methods of Preparation:

- 蒜蓉粉丝蒸 Steamed with Minced Garlic and Vermicelli
- XO酱双葱炒 Stir-fried with Ginger and Onion in XO Sauce

例 Regular

田鸡
Frog

\$38.00

煮法:
Methods of Preparation:

- 姜片酥炸 Crisp-fried with Fried Ginger
- 辣子炸 Spicy Crisp-fried
- 姜葱炒 Stir-fried with Ginger and Spring Onion
- 剁椒焗 Stewed with Diced Pepper
- 宫保 Stir-fried in Kung Pao Style

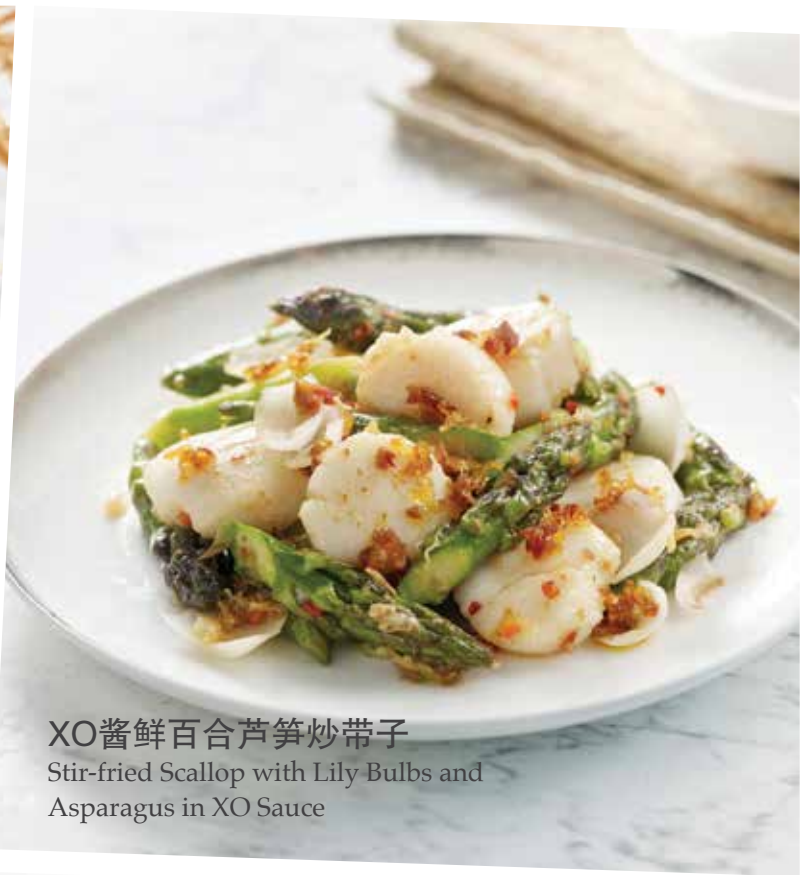
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香煎日本烧汁银鳕鱼
Pan-fried Cod Fillet with
Japanese BBQ Sauce



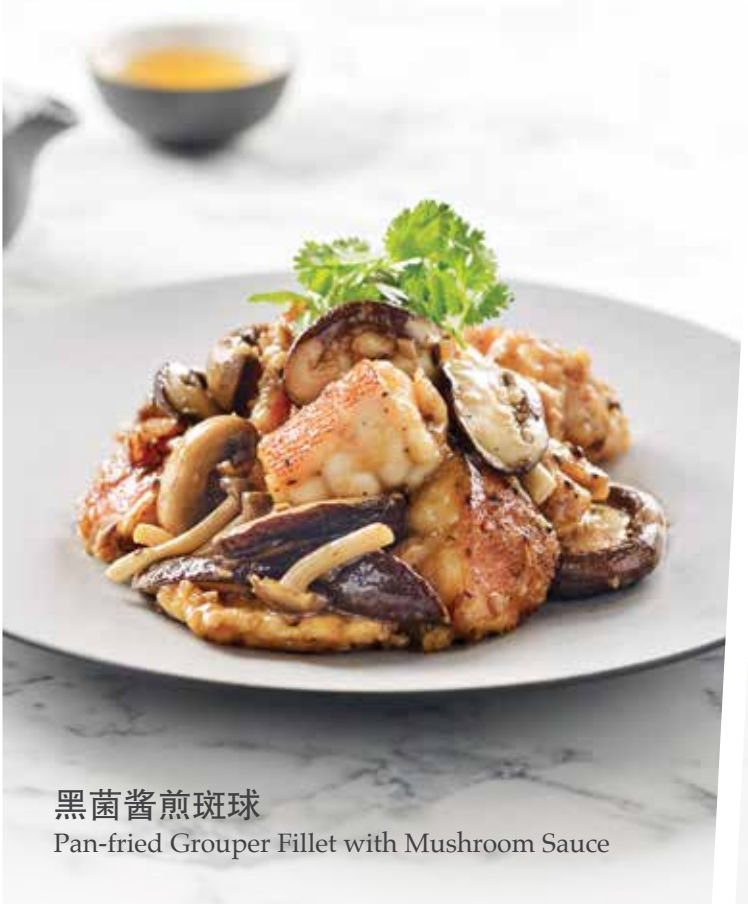
XO酱鲜百合芦笋炒带子
Stir-fried Scallop with Lily Bulbs and
Asparagus in XO Sauce



雪花崧露玉带西兰花
Stir-fried Scallop with Scrambled Egg White
and Broccoli in Truffle Oil



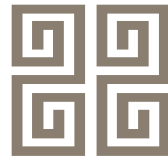
干煸碧绿炒斑球
Stir-fried Grouper Fillet with Vegetable



黑菌酱煎斑球
Pan-fried Grouper Fillet with Mushroom Sauce



黄金焗软壳蟹
Crispy Soft Shell Crab tossed with Salted Egg Yolk



精美海鲜 SEAFOOD

每位 Per Person

味	蜜汁焗银鳕鱼 Baked Cod Fillet with Honey Sauce	\$35.00
	香煎日本烧汁银鳕鱼 Pan-fried Cod Fillet with Japanese BBQ Sauce	\$35.00
	松露酱香煎银鳕鱼 Pan-fried Cod Fillet with Truffle Sauce	\$35.00
	金针云耳蒸银鳕鱼 Steamed Cod Fillet with Mushrooms and Black Fungus	\$35.00
		例 Regular
	XO酱鲜百合芦笋炒带子 Stir-fried Scallop with Lily Bulbs and Asparagus in XO Sauce	\$62.00
	西兰花炒带子 Stir-fried Scallop with Broccoli	\$62.00
	韭皇炒带子 Stir-fried Scallop with Yellow Chives	\$62.00
味	雪花松露玉带西兰花 Stir-fried Scallop with Scrambled Egg White and Broccoli in Truffle Oil	\$58.00
	干煸碧绿炒斑球 Stir-fried Grouper Fillet with Vegetable	\$48.00
	姜米酒鱼汤浸斑球 Poached Grouper Fillet in Ginger Wine Fish Broth	\$48.00
	蒜子火腩豆筋焗斑球 Stewed Grouper Fillet with Roasted Pork and Whole Garlic in Casserole	\$48.00
	黑菌酱煎斑球 Pan-fried Grouper Fillet with Mushroom Sauce	\$48.00
	黄金焗软壳蟹 Crispy Soft Shell Crab tossed with Salted Egg Yolk	\$34.00

味 Chef's Recommendation

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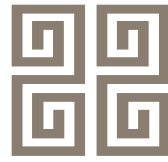
红酒煎焗羊仔架
Baked Lamb Rack in Red Wine Reduction



香煎海盐A4日本和牛排 (100克)
Pan-fried Japanese A4 Wagyu Beef Steak
with Sea Salt (100g)



黑椒双葱牛柳粒
Stir-fried Beef Cube with Spring Onion in Black Pepper Sauce



牛、羊肉类 BEEF AND LAMB

每位 Per Person

味 红酒煎焗羊仔架 Baked Lamb Rack in Red Wine Reduction	\$26.00
香煎海盐A4日本和牛排 (100克) Pan-fried Japanese A4 Wagyu Beef Steak with Sea Salt (100g)	\$68.00

例 Regular

蒜片鹅肝酱牛柳粒 Stir-fried Beef Cube with Garlic Flake and Foie Gras Pâté	
麦香松露牛柳粒 Stir-fried Beef Cube with Wheat Grain in Truffle Sauce	
味 黑椒双葱牛柳粒 Stir-fried Beef Cube with Spring Onion in Black Pepper Sauce	
• A4日本和牛 Japanese A4 Wagyu Beef	\$138.00
• 美国肥牛 US Angus Beef	\$50.00
XO酱菘菇炒美国肥牛 Stir-fried US Angus Beef with Wild Mushroom in XO Sauce	\$42.00
芥兰炒美国肥牛 Stir-fried US Angus Beef with Kai Lan	\$42.00
鲜野菌炒美国肥牛 Stir-fried US Angus Beef with Fresh Mushroom	\$42.00

味 Chef's Recommendation

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味淋焖无锡排骨

Stewed Prime Rib with Mirin in Wuxi Style



香酥黑毛猪扒

Crisp-fried Fragrant Iberico Pork



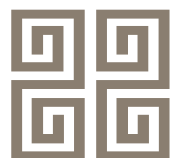
京葱烧汁煎黑豚肉粒

Stir-fried Diced Iberico Pork with Japanese BBQ Sauce



鲍鱼焖土鸡煲

Braised Kampong Chicken and Abalone
with Abalone Sauce in Casserole



猪、鸡肉类 PORK AND CHICKEN

每位 Per Person

香酥黑毛猪扒
Crisp-fried Fragrant Iberico Pork \$22.00

味 味淋焖无锡排骨
Stewed Prime Rib with Mirin in Wuxi Style \$22.00

例 Regular

味 京葱烧汁煎黑豚肉粒
Stir-fried Diced Iberico Pork with Japanese BBQ Sauce \$46.00

菠萝咕嚕肉
Sweet and Sour Pork with Pineapple \$32.00

咸鱼茸银鱼煎肉饼
Pan-fried Minced Pork with Silver Fish and Minced Salted Fish \$28.00

咸鱼茸蒸肉饼
Steamed Minced Pork with Minced Salted Fish \$28.00

辣子鸡丁
Spicy Crispy Diced Chicken \$32.00

菠萝咕嚕鸡球
Sweet and Sour Chicken \$32.00

宫保鸡球
Stir-fried Kung Pao Chicken \$32.00

半只 Half

味 鲍鱼焖土鸡煲
Braised Kampong Chicken and Abalone with Abalone Sauce in Casserole \$68.00

荷香腊肠蒸土鸡
Steamed Kampong Chicken with Chinese Sausage on Lotus Leaf \$36.00

黄酒焖土鸡
Stewed Kampong Chicken in Yellow Wine \$36.00

味 Chef's Recommendation

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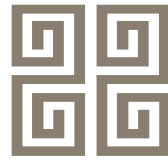
黑松露珍珠脆皮豆腐
Crisp-fried Tofu in Truffle Sauce
with Black Truffle Pearl



赛螃蟹肉菠菜豆腐
Crisp-fried Spinach Tofu with
Crab Meat and Scrambled Egg White



海参粒焖豆腐煲
Stewed Diced Sea Cucumber with
Tofu in Casserole



豆腐 TOFU

每位 Per Person

黑松露珍珠脆皮豆腐

Crisp-fried Tofu in Truffle Sauce with Black Truffle Pearl

\$18.80

味 赛螃蟹肉菠菜豆腐

Crisp-fried Spinach Tofu with Crab Meat and Scrambled Egg White

\$18.80

例 Regular

海鲜豆腐煲

Braised Tofu with Seafood in Casserole

\$42.00

味 海参粒焖豆腐煲

Stewed Diced Sea Cucumber with Tofu in Casserole

\$42.00

蟹皇扒碧绿豆腐

Braised Spinach Tofu with Crab Roe

\$42.00

三菇扒碧绿豆腐

Braised Spinach Tofu with Assorted Mushroom

\$34.00

咸鱼鸡粒豆腐煲

Stewed Tofu with Salted Fish and Diced Chicken in Casserole

\$28.00

红烧滑豆腐煲

Braised Tofu with Mushroom and Vegetable in Casserole

\$28.00

麻婆豆腐

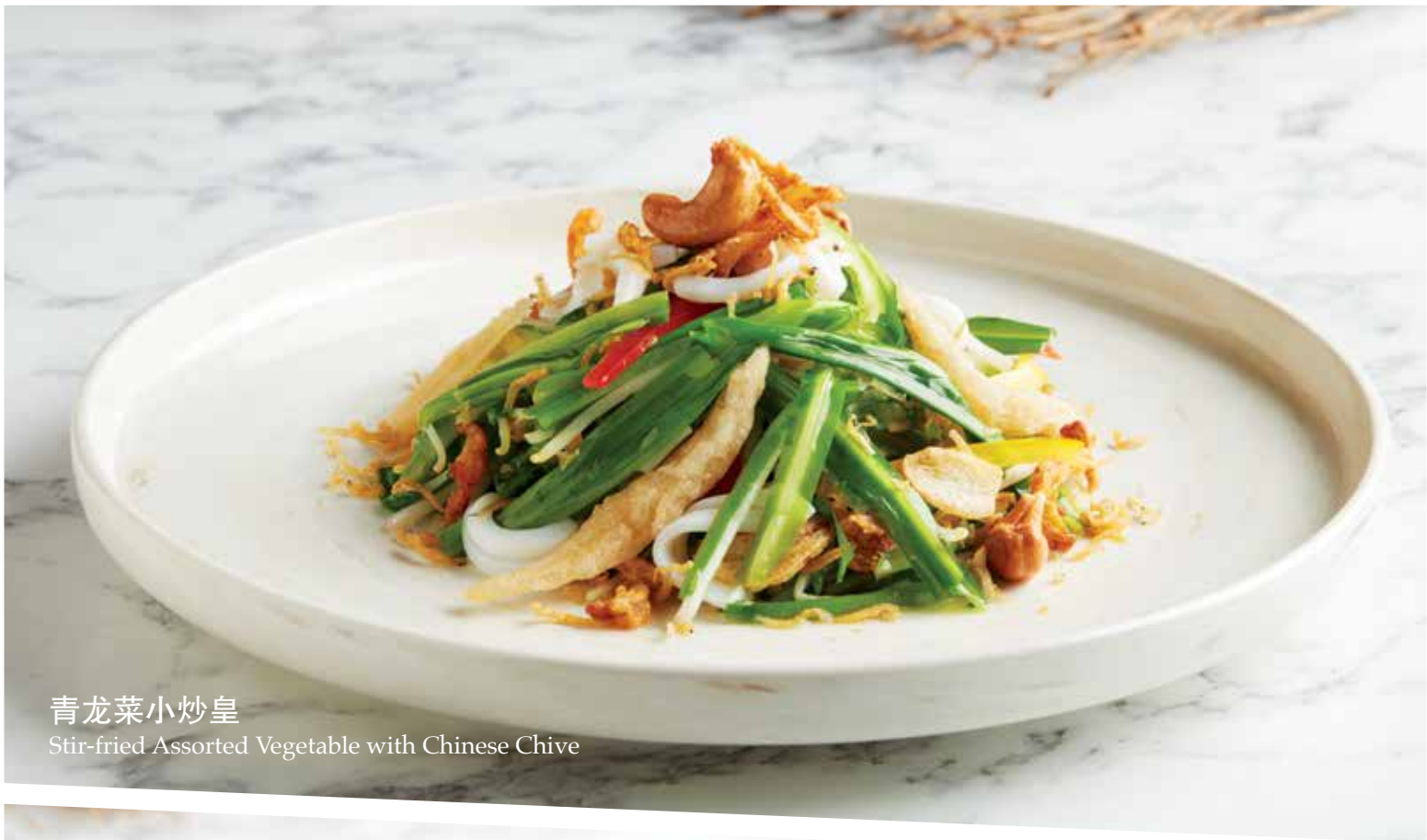
Ma Po Tofu

\$22.00

味 Chef's Recommendation

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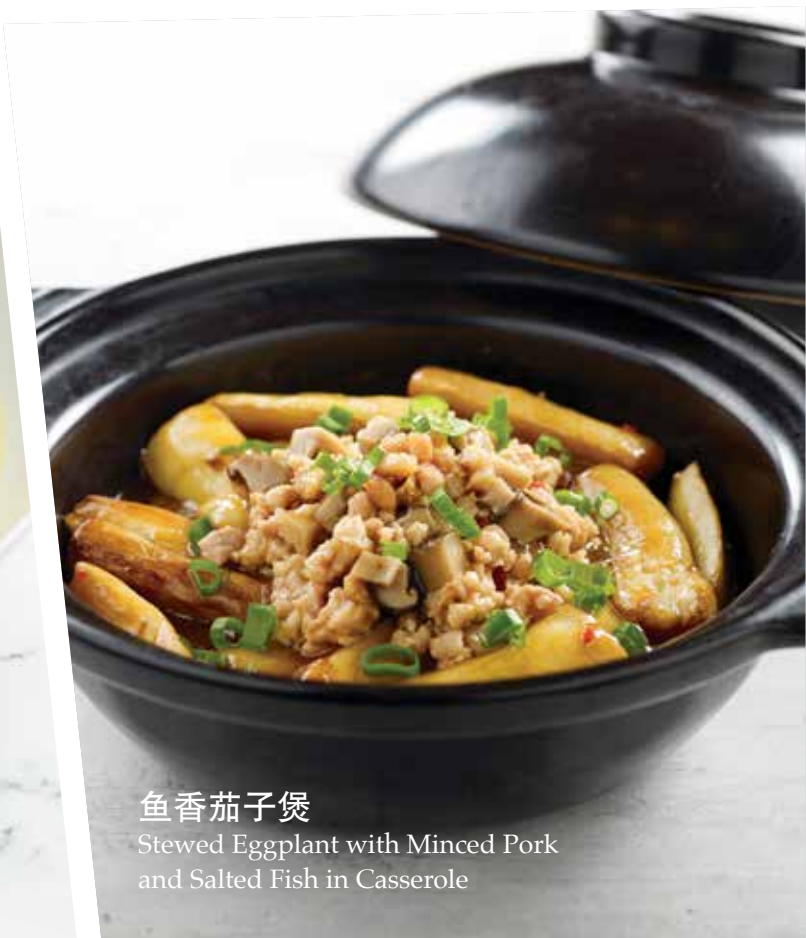
青龙菜小炒皇
Stir-fried Assorted Vegetable with Chinese Chive



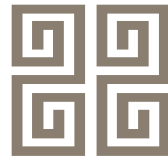
瑶柱蒜香金马伦豆苗
Stir-fried Cameron Highland Pea Sprout
with Minced Garlic and Conpoy



浓汤云耳浸白菜苗
Baby Cabbage with Fungus in
Superior Soup



鱼香茄子煲
Stewed Eggplant with Minced Pork
and Salted Fish in Casserole



田园青蔬 VEGETABLE

例 Regular

鲜蟹肉扒西兰花
Braised Broccoli with Fresh Crab Meat \$38.00

味 青龙菜小炒皇
Stir-fried Assorted Vegetable with Chinese Chive \$36.00

味 顺德鱼腐焖津白菜
Braised Shunde Mashed Fish Tofu with Chinese Cabbage \$32.00

北菇扒西兰花
Stir-fried Broccoli with Mushroom \$30.00

浓汤云耳浸白菜苗
Baby Cabbage with Fungus in Superior Soup \$30.00

瑶柱蒜香金马伦豆苗
Stir-fried Cameron Highland Pea Sprout with Minced Garlic and Conpoy \$28.00

上汤金银蛋浸苋菜
Poached Chinese Spinach with Egg Trio in Superior Stock \$28.00

榄菜肉碎干煸四季豆
Stir-fried French Bean with Minced Pork and Preserved Olive Vegetable \$26.00

鱼香茄子煲
Stewed Eggplant with Minced Pork and Salted Fish in Casserole \$26.00

蒜茸炒时蔬
Stir-fried Seasonal Vegetable with Minced Garlic \$24.00

味 Chef's Recommendation

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姬松茸羊肚菌汤
Double-boiled Matsuke and
Morel Mushroom Soup



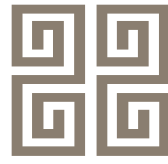
宫保素鸡丁
Stir-fried Kung Pao Mock Chicken



酸甜咕嚕面根
Crisp-fried Bean Dough with Sweet and Sour Sauce



菜圃芥兰炒河粉
Wok-fried 'Hor Fun' with Kai Lan
and Preserved Turnip



素食 VEGETARIAN

每位 Per Person

姬松茸羊肚菌汤 Double-boiled Matsuke and Morel Mushroom Soup	\$26.00
素酸辣汤 Vegetarian Hot and Sour Soup	\$16.00
素菠菜豆腐羹 Vegetarian Seafood Tofu Soup	\$16.00
素黑松露珍珠脆皮豆腐 Crisp-fried Tofu in Truffle Sauce with Black Truffle Pearl	\$18.80
素蚝皇原只鲍鱼 Braised Whole Abalone with Oyster Sauce	\$20.00 (粒)
例 Regular	
琥珀腰果云耳百合炒珍菌 Stir-fried Assorted Mushroom with Lily Bulb and Cashew Nut	\$30.00
红烧北菇素豆腐 Braised Tofu with Mushroom	\$28.00
宫保素鸡丁 Stir-fried Kung Pao Mock Chicken	\$28.00
酸甜咕嚕面根 Crisp-fried Bean Dough with Sweet and Sour Sauce	\$28.00
素干贝扒芥兰 Stir-fried Kai Lan with Vegetarian Conpoy	\$26.00
素火腿焖面卜 Stewed 'Mee Pok' with Vegetarian Ham	\$26.00
素粒炒饭 Fried Rice with Diced Assorted Vegetable	\$26.00
素干烧伊面 Vegetarian Ee-fu Noodle	\$26.00
菜圃芥兰炒河粉 Wok-fried 'Hor Fun' with Kai Lan and Preserved Turnip	\$26.00

味 Chef's Recommendation

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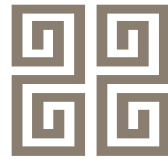
XO酱开边龙虾焖面卜
Stewed 'Mee Pok' with Lobster in XO Sauce



赛螃蟹焖米粉
Stewed Vermicelli
topped with Shredded
Fish and Conpoy



海鲜龙虾汤泡饭
Poached Rice with Assorted Seafood in Lobster Broth



饭、面类 RICE AND NOODLE

每位 Per Person

上汤开边龙虾姜葱焗手拉面
Stewed La Mian with Lobster in Superior Broth \$40.00

味 XO酱开边龙虾焗面卜
Stewed 'Mee Pok' with Lobster in XO Sauce \$40.00

鱼汤斑球粗米粉
Thick Vemicelli with Grouper Fillet in Fish Broth \$18.00

例 Regular

味 海鲜龙虾汤泡饭
Poached Rice with Assorted Seafood in Lobster Broth \$68.00

黑椒和牛魔王炒饭
Black Pepper Wagyu Beef Fried Rice \$42.00

福建干贝脆米海鲜酱烩饭
Hokkien Style Fried Rice in Seafood Sauce topped with Crispy Rice \$36.00

海鲜鱼子炒饭
Fried Rice with Seafood and Ebiko \$34.00

扬州炒饭
Yang Zhou Fried Rice \$32.00

海鲜香脆煎生面
Braised Crispy Noodle with Assorted Seafood \$36.00

味 赛螃蟹焗米粉
Stewed Vermicelli topped with Shredded Fish and Conpoy \$36.00

滑蛋虾球炒河粉
Braised Rice Noodle with Prawn and Scrambled Egg \$36.00

干炒美国肥牛河粉
Stir-fried Rice Noodle with US Marbled Beef \$36.00

海鲜肉丝炒面线
Stir-fried Vermicelli with Shredded Pork and Assorted Seafood \$32.00

肉丝银芽豉油皇炒生面
Stir-fried Noodle with Shredded Pork and Beansprout in Supreme Soya Sauce \$28.00

虾子焗伊府面
Stewed Ee-fu Noodle with Mushroom and Dried Shrimp \$28.00

每份 Per Serving

砂煲腊味饭 (供4位享用) (预定)
Claypot Rice with Chinese Sausage (4 Persons)
(Advance order) \$78.00

味 Chef's Recommendation

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官燕椰皇布丁

Supreme Bird's Nest with Coconut Pudding served in Young Coconut



天山雪莲炖桃胶

Double-boiled Snow Lotus with Peach Resin and Red Dates



牛油果伴咖啡雪糕

Chilled Avocado Purée topped with Coffee Ice Cream



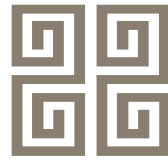
黑糯米伴椰子雪糕

Black Glutinous Rice topped with Coconut Ice Cream



七彩缤纷 (鲜果、牛油果、杨枝甘露、芦荟酸柑香茅冻)

Sweet Temptation (Combination of Assorted Fruits, Chilled Avocado Purée, Chilled Mango Purée and Chilled Aloe Vera and Lemongrass Jelly in Sour Plum and Lime Juice)



甜品 SWEET TEMPTATION

	每位 Per Person
官燕椰皇布丁 Supreme Bird's Nest with Coconut Pudding served in Young Coconut	\$68.00
味 养颜生磨杏汁官燕 Double-boiled Supreme Bird's Nest with Almond Cream	\$68.00
冰花炖官燕 (温 / 冷) Double-boiled Supreme Bird's Nest with Rock Sugar (Warm/Chilled)	\$68.00
味 七彩缤纷 (鲜果、牛油果、杨枝甘露、芦荟酸柑香茅冻) Sweet Temptation (Combination of Assorted Fruits, Chilled Avocado Purée, Chilled Mango Purée and Chilled Aloe Vera and Lemongrass Jelly in Sour Plum and Lime Juice)	\$18.00
桃胶椰皇布丁 Peach Resin with Coconut Pudding served in Young Coconut	\$15.00
天山雪莲炖桃胶 (温 / 冷) Double-boiled Snow Lotus with Peach Resin and Red Dates (Warm/Chilled)	\$14.00
冻龟苓膏 Chilled Herbal Jelly	\$9.00
杨枝甘露伴椰子雪糕 Chilled Mango Purée with Sago and Pomelo topped with Coconut Ice Cream	\$8.80
味 牛油果伴咖啡雪糕 Chilled Avocado Purée topped with Coffee Ice Cream	\$8.80
芦荟酸柑香茅冻 Chilled Aloe Vera and Lemongrass Jelly in Sour Plum and Lime Juice	\$7.80
黑糯米伴椰子雪糕 Black Glutinous Rice topped with Coconut Ice Cream	\$7.80
芒果布丁 Mango Pudding	\$7.80
生磨杏仁茶 Almond Cream	\$7.80
水果拼盘 Assorted Fruit	\$4.80

味 Chef's Recommendation

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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.

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Our Culinary Concepts

