

潮樂軒

Paradise Teochew Restaurant



潮州菜式独特的风格在于巧妙的食材处理方式，着重于少用调味料，靠简单的烹饪手法带出食材自然鲜甜的味道与口感。坚持采用最优质、最新鲜的食材，潮樂軒的专业厨师团队以精湛的烹饪技巧为食客献上了超过100道潮式佳肴。舒适的环境与亲切友善的优秀服务，搭配清新美味的潮州传统菜色，非一般的美食体验只在潮樂軒。

With a focus on authenticity, Teochew cuisine is famed for its deft handling of seafood and poultry, particularly in bringing out the natural taste of the ingredients with cooking methods light on flavouring. True to its roots, Paradise Teochew offers diners over a hundred dishes of Teochew style signatures prepared using only the best quality and freshest ingredients. Helmed by a talented culinary team and excellent service crew, experience the finesse of Teochew cuisine in the comfort of an intimate ambience at Paradise Teochew.



潮式烧乳猪

Teochew Style Roasted Suckling Pig



脆盐水豆腐

Crisp-fried Salted Tofu



手打潮州虾丸

Handmade Prawn Ball



潮州冻马友鱼

Teochew Style Chilled Threadfin



潮式传统汕头五香肉枣

Handmade Traditional Pork Roll

軒 潮式烧乳猪
Teochew Style Roasted Suckling Pig
\$388.00 每只 / Whole \$198.00 半只 / Half

手打潮州蟹枣 (4粒)
Handmade Crab Meat Roll (4pc)
\$20.80 每份 / Per Serving

椒盐白花枝
Crispy Squid tossed with Salt and Pepper
\$17.80 每份 / Per Serving

椒盐香脆白饭鱼
Crispy Whitebait tossed with Salt and Pepper
\$16.80 每份 / Per Serving

鲍汁凤爪
Stewed Chicken Claw in Abalone Sauce
\$16.80 每份 / Per Serving

潮式猪脚冻
Teochew Style Chilled Pork Trotter Jelly
\$16.80 每份 / Per Serving

豉油皇豆根
Wok-fried Bean Dough with Superior Soya Sauce
\$16.80 每份 / Per Serving

軒 潮式传统汕头五香肉枣 (4粒)
Handmade Traditional Pork Roll (4pc)
\$14.80 每份 / Per Serving

潮州冻马友鱼
Teochew Style Chilled Threadfin
\$32.80 每份 / Per Serving

軒 手打潮州虾丸 (4粒)
Handmade Prawn Ball (4pc)
\$18.80 每份 / Per Serving

XO酱萝卜糕
XO Carrot Cake
\$16.80 每份 / Per Serving

黄金炸鱼皮
Crisp-fried Fish Skin tossed with Salted Egg Yolk
\$16.80 每份 / Per Serving

肉松脆茄子
Crisp-fried Eggplant tossed with Pork Floss
\$16.80 每份 / Per Serving

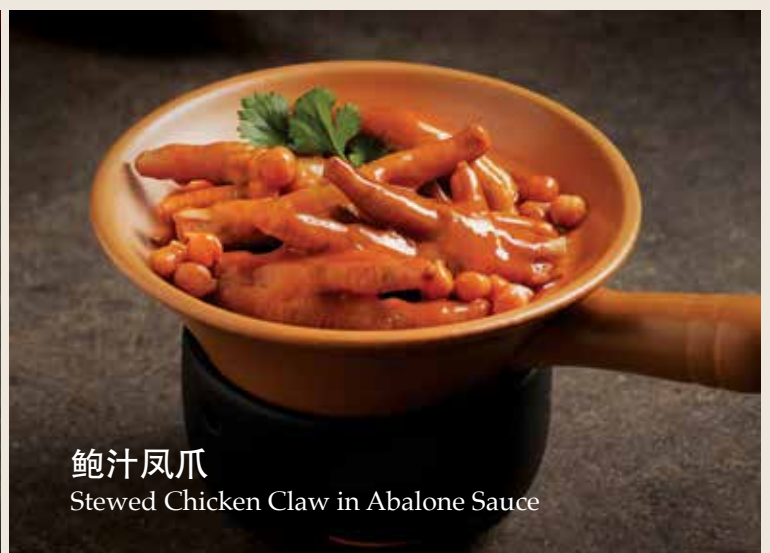
脆皮金砖豆腐
Crispy Golden Tofu
\$16.80 每份 / Per Serving

脆盐水豆腐
Crisp-fried Salted Tofu
\$14.80 每份 / Per Serving

軒 潮式冻黄膏蟹
Teochew Style Chilled Yellow Roe Crab
\$15.00 每100克 / Per 100g



椒盐白花枝
Crispy Squid tossed with Salt and Pepper



鲍汁凤爪
Stewed Chicken Claw in Abalone Sauce

軒 Chef's Recommendation

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卤香爱尔兰肥鸭片
Braised Sliced Irish Fat Duck

前所未有，潮樂軒是新加坡首间采用爱尔兰肥鸭制作卤香鸭片的潮州餐馆。广受嘉奖的爱尔兰肥鸭肉质滑嫩多汁，用于卤水佳肴更加入味，吃起来味道浓郁、口感极佳，绝对美味十足。

Our ducks are imported from Ireland, and these ducks from the shores of Celtic Seas are widely known as the 'wagyu of ducks'. Being the first Teochew restaurant in Singapore to use Irish fat duck in their braised specialties, Paradise Teochew offers succulent and juicy sliced duck with a good amount of fat.



潮式卤味三拼盘
Teochew Style Braised Trio Combination Platter



卤香分蹄
Braised Sliced Pork Knuckle



卤香大肠
Braised Pig's Intestine

潮式卤味三拼盘

Teochew Style Braised Trio Combination Platter
(Choice of braised specialties)

\$42.00 例 / Regular

潮式卤水双拼盘

Teochew Style Braised Duo Combination Platter
(Choice of braised specialties)

\$36.00 例 / Regular

軒 卤香爱尔兰肥鸭片

Braised Sliced Irish Fat Duck

\$108.00 每只 / Whole **\$55.00** 半只 / Half **\$30.00** 每份 / Per Serving

卤水法国鹅肝 (预定)

Braised French Foie Gras (Advance Order)

时价 **Seasonal Price**

卤水牛什 (牛腩、牛筋、金钱肚、牛腱)

Braised Assorted Beef Offal (Brisket, Tendon, Tripe, Shank)

\$52.00 例 / Regular

軒 卤香墨鱼片

Braised Sliced Octopus

\$22.00 例 / Regular

卤香分蹄

Braised Sliced Pork Knuckle

\$20.00 例 / Regular

卤香大肠

Braised Pig's Intestine

\$20.00 例 / Regular

卤香鸭翼

Braised Duck Wing

\$16.00 例 / Regular

卤香五花肉

Braised Sliced Pork Belly

\$16.00 例 / Regular

卤香猪耳

Braised Pig's Ear

\$16.00 例 / Regular

卤香豆腐

Braised Tofu

\$6.00 每份 / Per Serving

卤香鸡蛋

Braised Egg (1pc)

\$2.80 每份 / Per Serving



卤水牛什 (牛腩、牛筋、金钱肚、牛腱)
Braised Assorted Beef Offal (Brisket, Tendon, Tripe, Shank)



卤水法国鹅肝 (预定)
Braised French Foie Gras (Advance Order)

軒 Chef's Recommendation

Medium servings are priced at 1.5 times of regular servings, and large servings priced at 2 times of regular servings.

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干贝猪肚鸡汤

Pig's Stomach stuffed with Chicken in Chicken Soup



花胶翅骨汤

Shark's Cartilage Soup with Fish Maw



螺片炖鸡汤

Double-boiled Chicken Soup with Sea Whelk

干贝猪肚鸡汤

Pig's Stomach stuffed with
Chicken in Chicken Soup**\$108.00** 每份 / Per Serving

北菇炖花胶汤

Double-boiled Fish Maw Soup with Mushroom

\$45.00 每位 / Per Person

螺片炖鸡汤

Double-boiled Chicken Soup with Sea Whelk

\$32.00 每位 / Per Person

鲜蟹肉鱼鳔羹

Dried Fish Maw Thick Soup with Fresh Crab Meat

\$22.00 每位 / Per Person

胡椒咸菜炖猪肚汤

Double-boiled Pig's Stomach Soup with Salted Vegetable

\$16.80 每位 / Per Person **\$52.00** 每盅 / Per Pot (3-4 persons)

軒 花胶虫草炖鸡汤

Double-boiled Chicken Soup with Fish Maw
and Cordyceps Flower**\$55.00** 每位 / Per Person

花胶翅骨汤

Shark's Cartilage Soup with Fish Maw

\$45.00 每位 / Per Person

双宝翅骨汤

Shark's Cartilage Soup with Mushroom
and Bamboo Pith**\$28.00** 每位 / Per Person

鲜蟹肉粟米羹

Sweet Corn Thick Soup with Fresh Crab Meat

\$22.00 每位 / Per Person

鲜蟹肉鱼鳔羹

Dried Fish Maw Thick Soup with
Fresh Crab Meat

軒 Chef's Recommendation

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潮州砂煲翅

Teochew Style Braised Shark's Fin
in Casserole



红烧大排翅

Braised Premium Shark's Fin Soup



甫鱼鲜蟹肉干捞鱼翅伴上汤

Stir-fried Shark's Fin with Crab Meat
served with Superior Broth

軒 浓鸡汤胡椒猪肚酿翅 (预定) (3位起)
 Double-boiled Superior Chicken Broth with
 Shark's Fin and Pig's Stomach (Advance Order)
 (minimum 3 persons)
Additional \$7 per person

軒 潮州砂煲翅
 Teochew Style Braised Shark's Fin in Casserole

原盅鸡炖翅
 Double-boiled Chicken Soup with Shark's Fin

翅骨汤炖翅
 Double-boiled Shark's Cartilage Soup with Shark's Fin

红烧鱼翅
 Braised Shark's Fin

軒 甫鱼鲜蟹肉干捞鱼翅伴上汤
 Stir-fried Shark's Fin with Crab Meat served
 with Superior Broth

鱼翅选项 Choice of Shark's Fin:

- 至尊海虎翅 (预定)
 Supreme Needle Shark's Fin (Advance Order)
\$238.00 每位 / Per Person (100g)
- 大排翅
 Premium Shark's Fin
\$158.00 每位 / Per Person (120g)
- 中鲍翅
 Superior Shark's Fin
\$69.80 每位 / Per Person (75g)

潮式炸大排翅
 Teochew Style Crisp-fried Premium Shark's Fin
\$158.00 每位 / Per Person

榄油桂花炒鱼翅
 Stir-fried Shark's Fin with Shredded Egg and
 Olive Oil served with Fresh Lettuce
\$88.00 例 / Regular



翅骨汤炖翅
 Double-boiled Shark's Cartilage Soup
 with Shark's Fin

軒 Chef's Recommendation

Medium servings are priced at 1.5 times of regular servings, and large servings priced at 2 times of regular servings.
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西施玉燕
Stir-fried Supreme Bird's Nest with Egg White



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



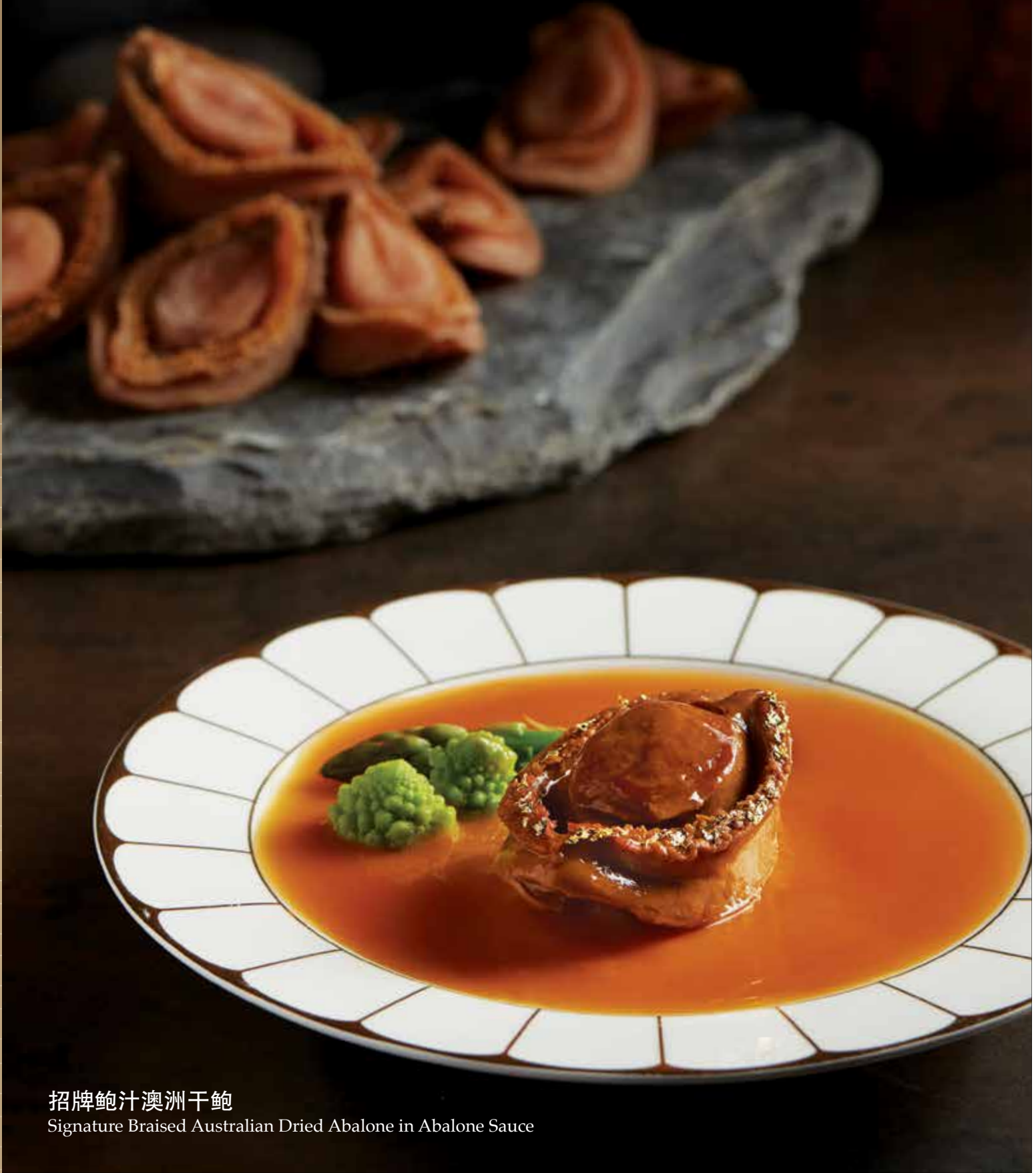
鲜蟹皇蟹肉烩官燕
Braised Supreme Bird's Nest with Fresh
Crab Meat and Crab Roe

西施玉燕
Stir-fried Supreme Bird's Nest with Egg White (150g)
\$78.00 每位 / Per Person

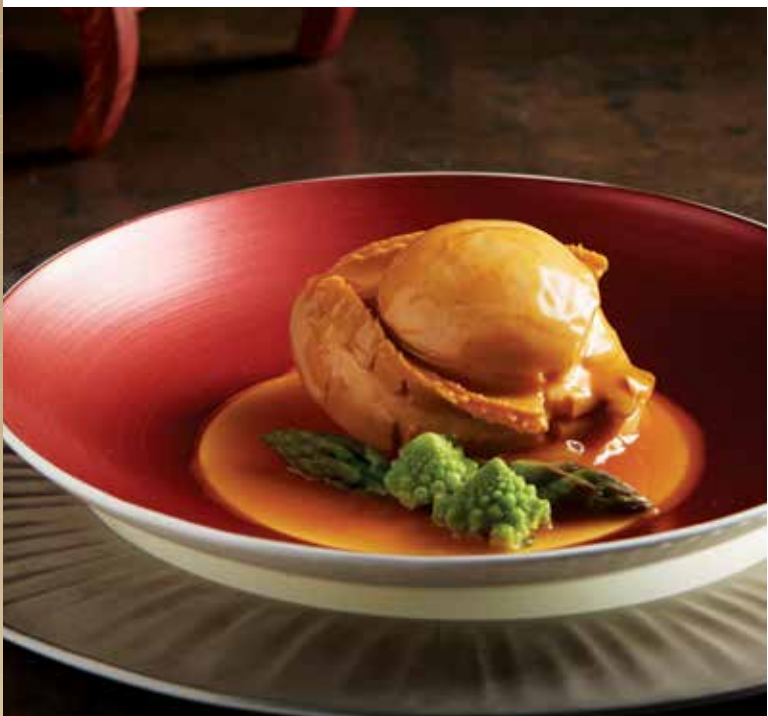
鲜蟹皇蟹肉烩官燕
Braised Supreme Bird's Nest with Fresh Crab Meat and Crab Roe (150g)
\$78.00 每位 / Per Person

红烧官燕
Braised Supreme Bird's Nest with Brown Sauce (150g)
\$78.00 每位 / Per Person

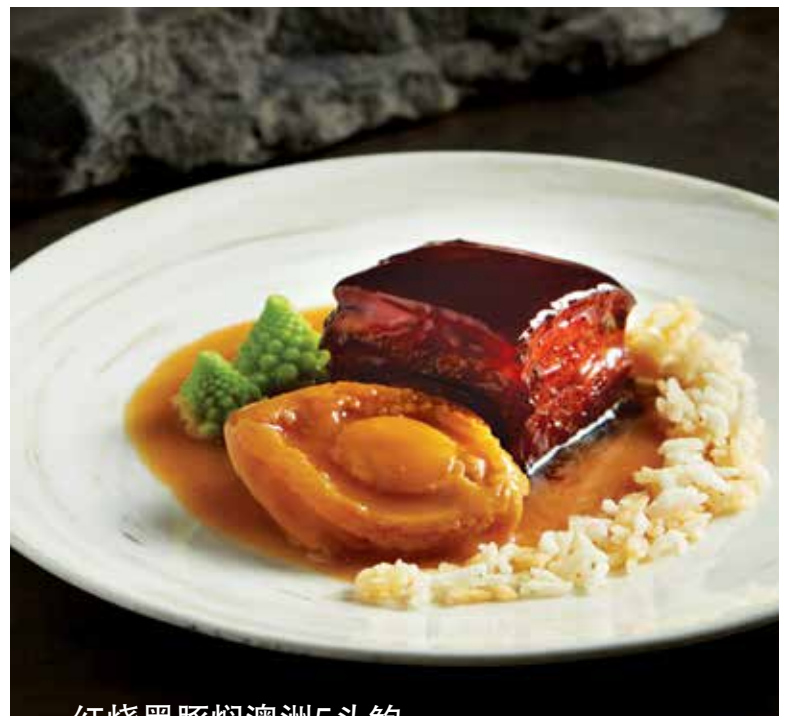
高汤炖官燕
Double-boiled Supreme Bird's Nest with Superior Broth (150g)
\$78.00 每位 / Per Person



招牌鮑汁澳洲干鮑
Signature Braised Australian Dried Abalone in Abalone Sauce



鮑汁原只墨西哥2头鮑
Braised 2-Head Mexican Abalone in Abalone Sauce



红烧黑豚焗澳洲5头鮑
Braised 5-Head Australian Abalone in Abalone Sauce
with Braised Kurobuta Pork

軒 招牌鲍汁澳洲干鲍
Signature Braised Australian Dried Abalone in Abalone Sauce

- 7头
7-Head

\$398.00 每粒 / Per Piece

- 10头
10-Head

\$268.00 每粒 / Per Piece

鲍汁南非15头干鲍
Braised South African 15-Head Dried Abalone in Abalone Sauce

\$178.00 每粒 / Per Piece

鲍汁原只墨西哥2头鲍
Braised 2-Head Mexican Abalone in Abalone Sauce

\$198.00 每粒 / Per Piece

鲍汁原只澳洲3头鲍
Braised 3-Head Australian Abalone in Abalone Sauce

\$68.00 每粒 / Per Piece

鲍汁原只澳洲5头鲍
Braised 5-Head Australian Abalone in Abalone Sauce

\$38.00 每粒 / Per Piece

红烧黑豚焖澳洲5头鲍
Braised 5-Head Australian Abalone in Abalone Sauce with Braised Kurobuta Pork

\$48.00 每份 / Per Serving

鲍汁墨西哥鲍脯
Braised Sliced Mexican Abalone in Abalone Sauce

\$68.00 每粒 / Per Piece



红烧佛跳墙 (5头鲍鱼、鲍翅、海参、花胶、干贝)
Braised "Buddha Jump Over the Wall"
(5-Head Abalone, Shark's Fin, Sea Cucumber, Fish Maw, Conpoy)



鲍汁花胶皇
Braised Premium Fish Maw in Abalone Sauce



鲍汁脆皮海参
Crisp-fried Sea Cucumber with
Abalone Sauce



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

红烧佛跳墙 (5头鲍鱼、鲍翅、海参、花胶、干贝)
Braised "Buddha Jump Over the Wall"
(5-Head Abalone, Shark's Fin, Sea Cucumber,
Fish Maw, Conpoy)

\$148.00 每位 / Per Person

鲍汁花胶皇
Braised Premium Fish Maw in
Abalone Sauce

\$148.00 每位 / Per Person

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

\$68.00 每位 / Per Person

葱烤虾籽海参
Stewed Sea Cucumber with Dried Shrimp and Scallion

\$32.00 每位 / Per Person

軒 鲍汁脆皮海参
Crisp-fried Sea Cucumber with
Abalone Sauce

\$32.00 每位 / Per Person

鲍汁花胶
Braised Deluxe Fish Maw in Abalone Sauce

\$38.00 每件 / Per Piece

鲍汁猪婆海参
Braised Superior Sea Cucumber in Abalone Sauce

\$32.00 每件 / Per Piece

鲍汁鹅掌
Braised Goose Web in Abalone Sauce

\$17.00 每件 / Per Piece

鲍汁原粒干贝
Braised Whole Conpoy in Abalone Sauce

\$9.00 每件 / Per Piece

鲍汁原只日本花菇
Braised Whole Japanese Mushroom in Abalone Sauce

\$7.00 每件 / Per Piece

黑白胡椒粉丝焖鹅掌 (4只)
Stewed Goose Web with Vermicelli in
Black and White Pepper (4pc)

\$78.00 例 / Regular

百花酿刺参
Braised Sea Cucumber stuffed with
Prawn Paste in Abalone Sauce

\$78.00 每位 / Per Person

顶汤扒花胶
Braised Deluxe Fish Maw in Superior Stock

\$69.80 每件 / Per Piece



百花酿刺参
Braised Sea Cucumber stuffed with Prawn Paste in Abalone Sauce

軒 Chef's Recommendation

Medium servings are priced at 1.5 times of regular servings, and large servings priced at 2 times of regular servings.
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潮式蒸鲳鱼
Steamed Pomfret in Teochew Style



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



半煎煮笋壳
Pan-fried and Braised Marble Goby

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

\$78.00 每100克 / per 100g

老鼠斑
Humpback Grouper

\$40.00 每100克 / per 100g

多宝鱼 (预定)
Turbot Fish (Advance Order)

\$20.00 每100克 / per 100g

鲷鱼
Pomfret

\$18.00 每100克 / per 100g

笋壳
Marble Goby

\$14.00 每100克 / per 100g

野生黑金巴丁
Wild Platinum Patin Fish

\$58.00 每100克 / per 100g

东星斑
Coral Grouper

\$25.00 每100克 / per 100g

青衣鱼
Parrot Fish

\$18.00 每100克 / per 100g

龙虎斑
Dragon Grouper

\$15.00 每100克 / per 100g

烹调式 Methods of Cooking:

• 清蒸
Steamed with Superior Soya Sauce

• 蒜香豆根蒸
Steamed with Minced Garlic and Beancurd Skin

軒 • 半煎煮
Pan-fried and Braised

• 陈年老菜圃蒸
Steamed with Aged Preserved Turnip

• 两味 (椒盐、油浸)
Two Styles
(Tossed with Salt and Pepper, Crisp-fried with Superior Soya Sauce)

軒 • 潮式蒸
Steamed in Teochew Style

• 砂煲生焗
Stewed in Casserole

• 油浸
Crisp-fried with Superior Soya Sauce

• 剁椒蒸
Pickled Diced Chilli

龙虾



LOBSTER



澳洲龙虾刺身
Australian Lobster Sashimi



煎萝卜糕上汤焗波士顿龙虾
Stewed Boston Lobster with Pan-fried
Radish Cake in Superior Broth



黄金焗波士顿龙虾
Boston Lobster tossed with Salted Egg Yolk

軒 澳洲龙虾
Australian Lobster

时价 **Seasonal Price**

軒 竹龙虾
Bamboo Lobster

\$20.00 每100克 / per 100g

波士顿龙虾
Boston Lobster

\$18.00 每100克 / per 100g

烹调式 Methods of Cooking:

- 刺身
Sashimi
- 花雕鸡油蒸
Steamed with Chinese Wine and Egg White
- 軒 • 上汤芝士焗
Stewed with Cheese in Superior Broth
- 姜葱焗
Stir-fried with Ginger and Spring Onion
- 椒盐
Tossed with Salt and Pepper
- 西施炒蟹肉鱼子酱
Stir-fried with Crab Meat and Caviar
- 堂灼
Poached and served with Superior Soya Sauce
- 上汤焗
Stewed in Superior Broth
- 潮式方鱼焗
Braised with Dried Flat Fish in Teochew Style
- 黑白胡椒粉丝焗
Stewed with Vermicelli in Black and White Pepper
- 黄金焗
Tossed with Salted Egg Yolk
- 煎萝卜糕上汤焗
Stewed with Pan-fried Radish Cake in Superior Broth



生腌本地竹龙
Raw Marinated Bamboo Lobster



生腌红膏蟹
Raw Marinated Red Roe Crab

生腌本地竹龙

Raw Marinated Bamboo Lobster

\$20.00 每100克 / per 100g

生腌红膏蟹

Raw Marinated Red Roe Crab

\$15.00 每100克 / per 100g

生腌生中虾

Raw Marinated Live Prawn

\$14.00 每100克 / per 100g



生腌生中虾

Raw Marinated Live Prawn

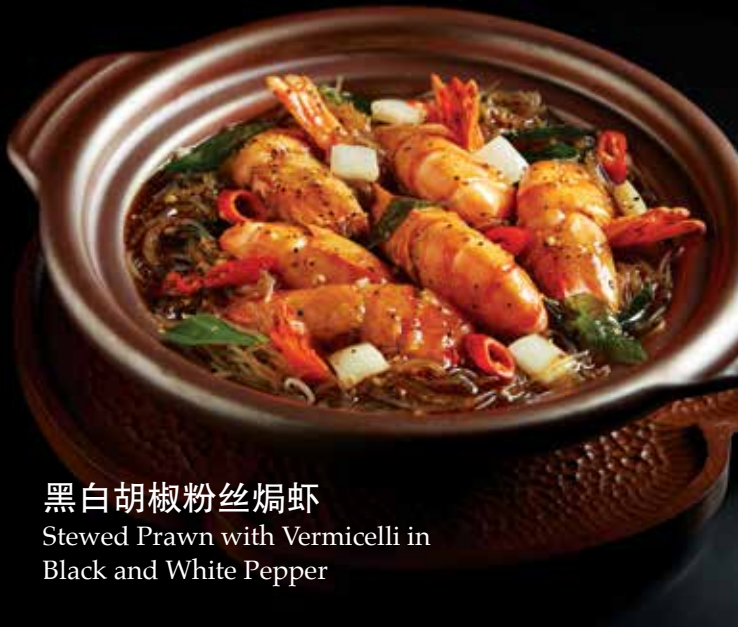
軒 Chef's Recommendation

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避风塘炒虾

Stir-fried Prawn with Garlic and Spices



黑白胡椒粉丝焗虾

Stewed Prawn with Vermicelli in
Black and White Pepper



金沙虾球

Crisp-fried Prawn tossed with Salted Egg Yolk



黑松露炒虾球

Stir-fried Prawn with Truffle



八宝炒虾球

Stir-fried Prawn with Assorted Vegetable
and Cashew Nut

游水生中虾 (300克起)

Live Prawn (minimum order 300g)

\$14.00 每100克 / per 100g

烹调式 Methods of Cooking:

- 堂灼
Poached and served with Superior Soya Sauce
- 黑白胡椒粉丝焗
Stewed with Vermicelli in Black and White Pepper
- 潮式方鱼焗
Stewed with Dried Flat Fish in Teochew Style
- 麦片
Tossed with Cereal
- 避风塘炒
Stir-fried with Garlic and Spices
- 蒜茸粉丝蒸
Steamed with Minced Garlic and Vermicelli
- 潮洲川椒
Stir-fried with Szechuan Peppercorn in Teochew Style
- 椒盐
Tossed with Salt and Pepper
- 黄金焗
Tossed with Salted Egg Yolk

潮式川椒虾球

Stir-fried Prawn with Szechuan Peppercorn in Teochew Style

\$38.00 例 / Regular

八宝炒虾球

Stir-fried Prawn with Assorted Vegetable and Cashew Nut

\$38.00 例 / Regular

西兰花炒虾球

Stir-fried Prawn with Broccoli

\$38.00 例 / Regular

沙律虾球

Crisp-fried Prawn tossed with Mayonnaise

\$38.00 例 / Regular

金沙虾球

Crisp-fried Prawn tossed with Salted Egg Yolk

\$38.00 例 / Regular

黑松露炒虾球

Stir-fried Prawn with Truffle

\$38.00 例 / Regular

軒 Chef's Recommendation

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潮式冻黄膏蟹
Teochew Style Chilled Yellow Roe Crab



冻阿拉斯加蟹
Chilled Alaskan Crab

阿拉斯加蟹

Alaskan Crab

时价 **Seasonal Price**

斯里兰卡螃蟹 (预定)

Sri Lankan Crab (Advance Order)

\$15.00 每100克 / per 100g

烹调式 **Methods of Cooking:**

- 冻食 (预定)
Served Chilled (Advance Order)
- 星洲辣椒
Singapore Style Chilli
- 姜葱焗
Stir-fried with Ginger and Spring Onion
- 避风塘炒
Stir-fried with Garlic and Spices
- 花雕鸡油蒸
Steamed with Chinese Wine and Egg White
- 黑胡椒炒
Stir-fried with Black Pepper
- 黄金焗
Tossed with Salted Egg Yolk

軒 潮式冻黄膏蟹

Teochew Style Chilled Yellow Roe Crab

\$15.00 每100克 / per 100g

潮式膏蟹蒸肉饼

Teochew Style Steamed Yellow Roe Crab with Minced Pork

\$15.00 每100克 / per 100g

炸馒头 (最少四粒)

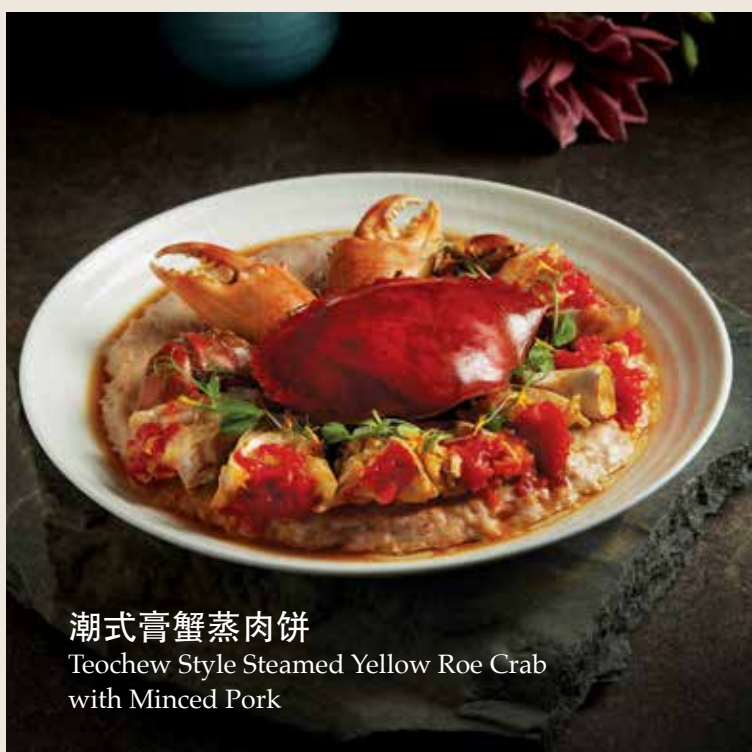
Deep-fried Mantou (minimum order 4pc)

\$1.60 每粒 / Per Piece

蒸馒头 (最少四粒)

Steamed Mantou (minimum order 4pc)

\$1.60 每粒 / Per Piece



潮式膏蟹蒸肉饼

Teochew Style Steamed Yellow Roe Crab with Minced Pork



星洲辣椒斯里兰卡螃蟹

Singapore Style Chilli Sri Lankan Crab

軒 Chef's Recommendation

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加拿大象拔蚌刺身
Canadian Geoduck Sashimi



蒜茸粉丝蒸苏格兰竹蚌
Steamed Scottish Bamboo Clam with
Minced Garlic and Vermicelli



XO酱芦笋炒苏格兰竹蚌
Stir-fried Scottish Bamboo Clam with
Asparagus in XO Sauce

加拿大象拔蚌 (预定)
Canadian Geoduck (Advance Order)

时价 **Seasonal Price**

烹调式 Methods of Cooking:

- 刺身
Sashimi
- 堂灼
Poached and served with Superior Soya Sauce
- 松菇炒条
Stir-fried with Shimeji Mushroom
- XO酱芦笋炒
Stir-fried with Asparagus in XO Sauce

苏格兰竹蚌 (预定)
Scottish Bamboo Clam (Advance Order)

\$22.80 每只 / Per Piece

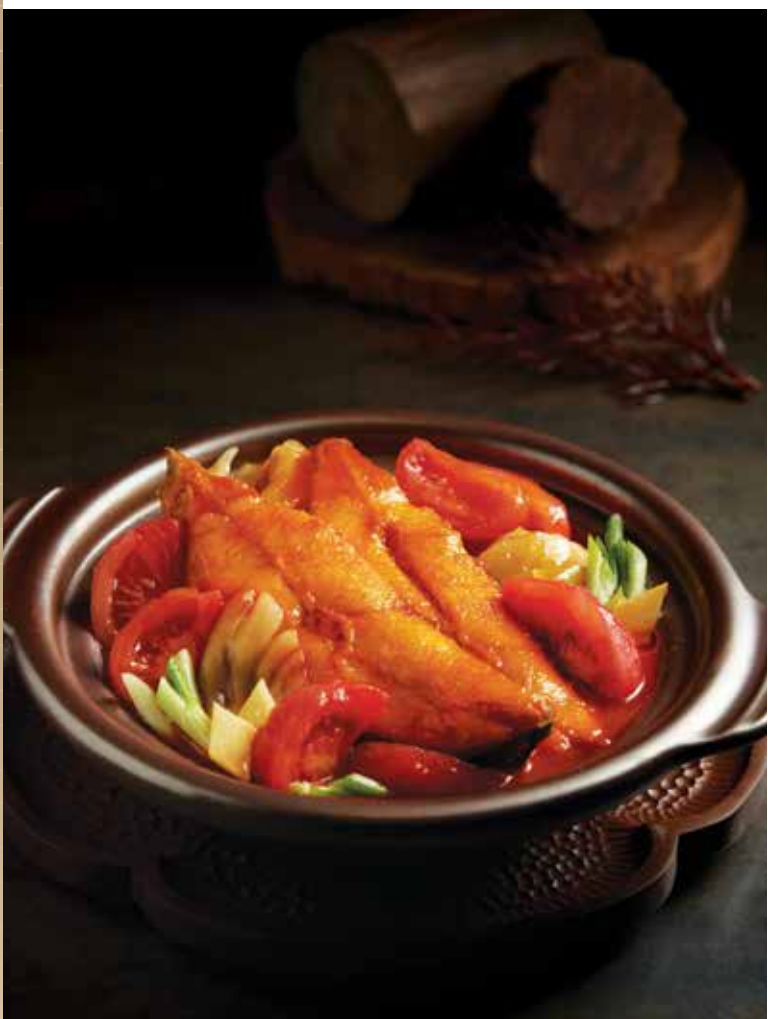
烹调式 Methods of Cooking:

- 蒜茸粉丝蒸
Steamed with Minced Garlic and Vermicelli
- XO酱芦笋炒
Stir-fried with Asparagus in XO Sauce



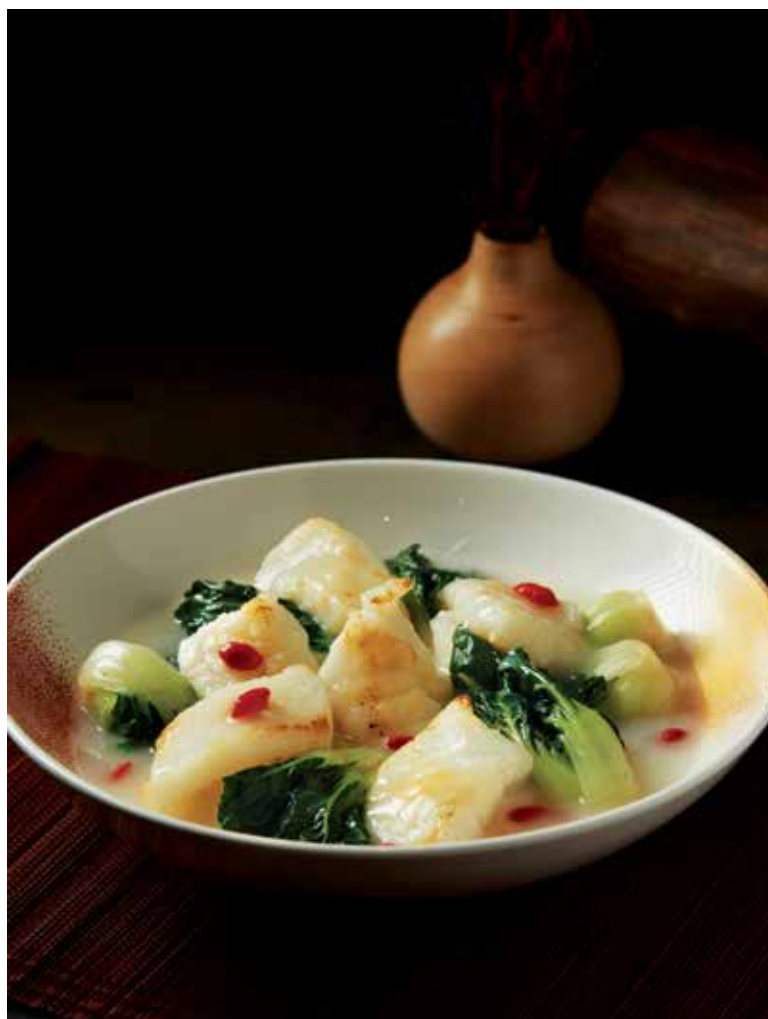
龙虾汤海鲜石榴球

Diced Seafood wrapped with Egg White Crêpe in Lobster Broth



砂煲咸菜番茄鲳鱼件

Braised Pomfret Fillet with Tomato and Salted Vegetable in Casserole



米汤煮鳕鱼球

Poached Cod Fillet in Rice Broth

軒 龙虾汤海鲜石榴球
Diced Seafood wrapped with
Egg White Crêpe in Lobster Broth
\$18.80 每位 / Per Person

花雕鸡油蒸蟹肉蛋白
Steamed Crab Meat with Egg White and Chinese Wine
\$18.00 每位 / Per Person

軒 砂煲咸菜番茄鲳鱼件
Braised Pomfret Fillet with Tomato
and Salted Vegetable in Casserole
\$52.00 例 / Regular

軒 潮式干煎鲳鱼件
Pan-fried Pomfret Fillet
in Teochew Style
\$52.00 例 / Regular \$24.00 每位 / Per Person

蟲草花古法蒸鱈鱼件
Steamed Cod Fillet with Cordyceps
Flower in Traditional Style
\$48.00 例 / Regular

煎焗鱈鱼件
Pan-fried Cod Fillet
\$48.00 例 / Regular

米汤煮鱈鱼球
Poached Cod Fillet in Rice Broth
\$48.00 例 / Regular

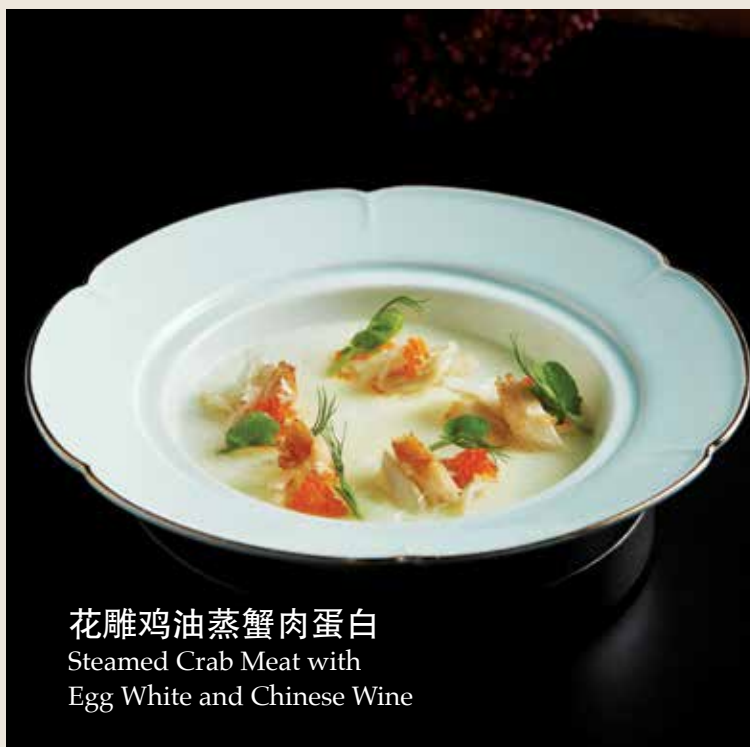
榄菜炒鱈鱼球
Stir-fried Cod Fillet with Preserved Olive Vegetable
\$48.00 例 / Regular

XO酱芦笋带子
Stir-fried Scallop with Asparagus in XO Sauce
\$62.00 例 / Regular

軒 红烧鲜虾鱼鳔豆腐煲
Braised Prawn and Dried Fish Maw
with Tofu in Casserole
\$52.00 例 / Regular

潮州海鲜芋头烙
Teochew Style Pan-fried Seafood and
Yam Pancake
\$36.00 例 / Regular

潮州蚝煎蛋
Teochew Style Pan-fried Oyster Omelette
\$28.00 例 / Regular



花雕鸡油蒸蟹肉蛋白
Steamed Crab Meat with
Egg White and Chinese Wine



XO酱芦笋带子
Stir-fried Scallop with Asparagus in XO Sauce

軒 Chef's Recommendation

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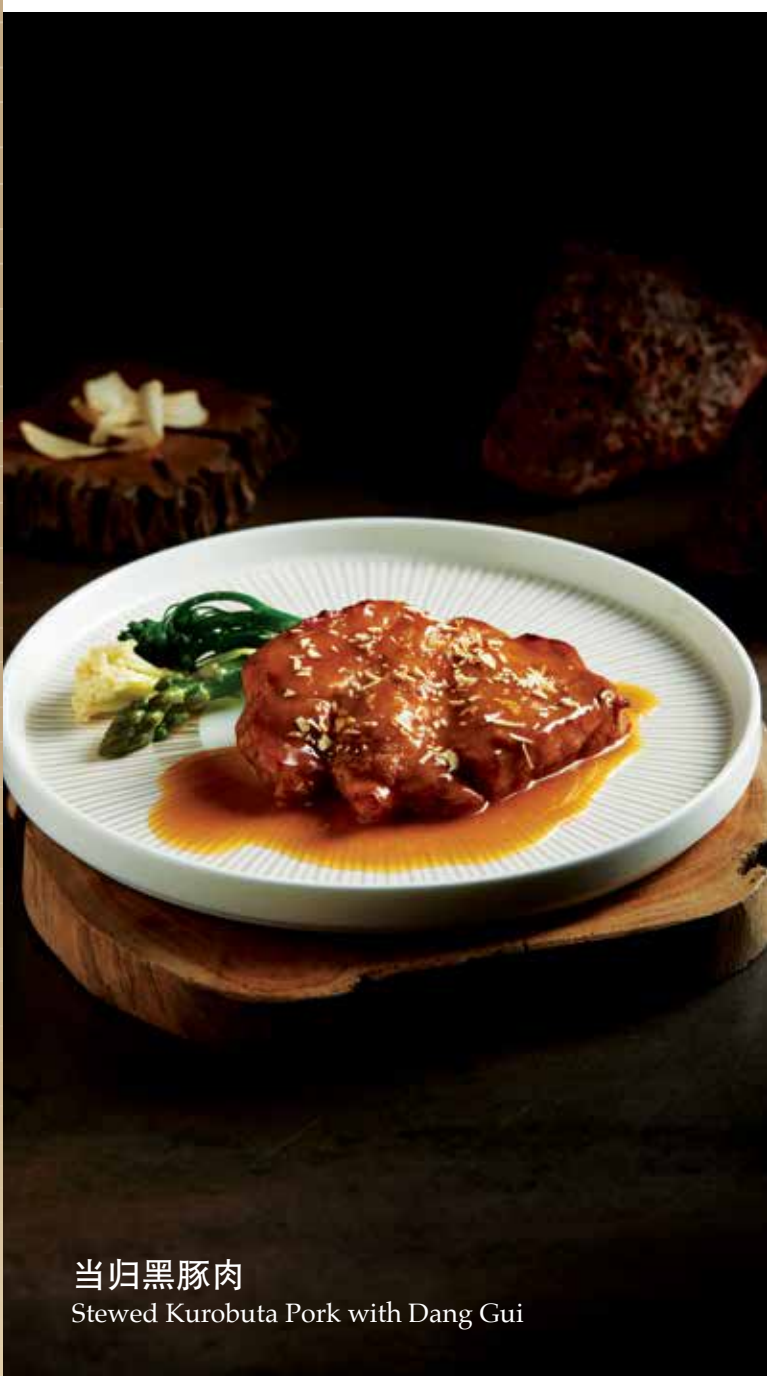
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香煎海盐A4日本和牛排
Pan-fried Japanese A4 Wagyu Beef Steak with Sea Salt



当归黑豚肉
Stewed Kurobuta Pork with Dang Gui



沙爹酱炒美国肥牛
Stir-fried US Angus Beef in Satay Sauce



潮式椒酱肉粒
Teochew Style Stir-fried Pork Cube with Spicy Sauce

軒 香煎海盐A4日本和牛排 (100克)
Pan-fried Japanese A4 Wagyu Beef Steak
with Sea Salt (100g)
\$78.00 每位 / Per Person

蒜片A4日本和牛肉粒
Stir-fried Japanese A4 Wagyu Beef Cube
with Garlic Flake
\$148.00 例 / Regular

軒 沙爹酱炒美国肥牛
Stir-fried US Angus Beef in Satay Sauce
\$42.00 例 / Regular

当归黑豚肉
Stewed Kurobuta Pork with Dang Gui
\$28.00 每位 / Per Person

潮式椒酱肉粒
Teochew Style Stir-fried Pork Cube with Spicy Sauce
\$32.00 例 / Regular

咸鱼茸蒸金钱肉
Steamed Minced Pork with Minced Salted Fish
\$28.00 例 / Regular

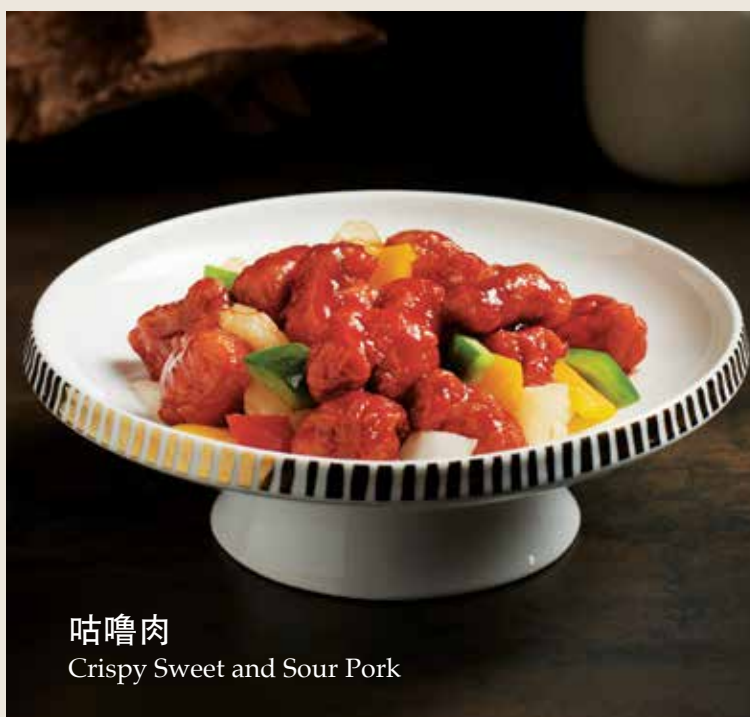
红烧美国肥牛肋骨
Braised US Angus Beef Short Rib
\$26.00 每位 / Per Person

軒 黑椒A4日本和牛肉粒
Stir-fried Japanese A4 Wagyu Beef Cube
with Black Pepper
\$148.00 例 / Regular

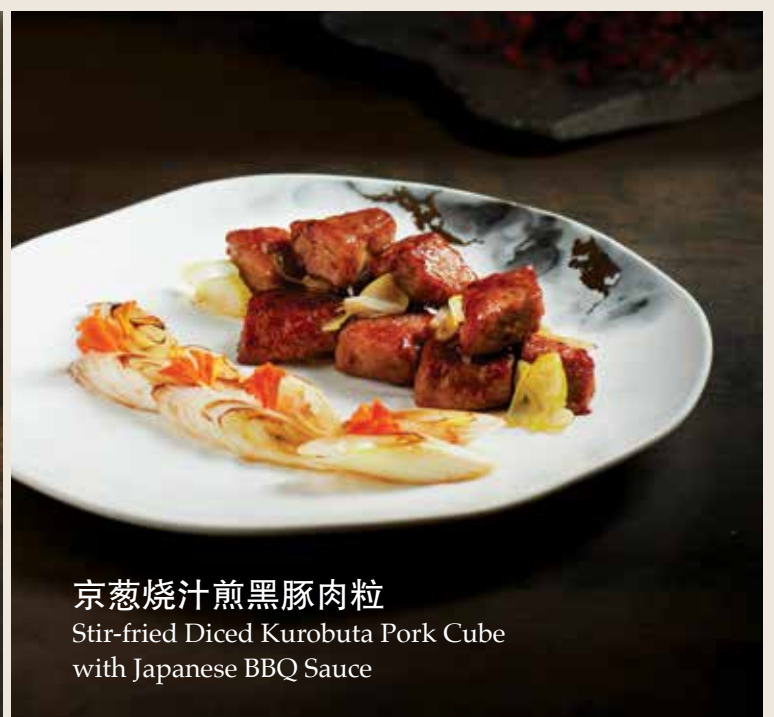
真菌炒美国肥牛
Stir-fried US Angus Beef with Mushroom
\$42.00 例 / Regular

京葱烧汁煎黑豚肉粒
Stir-fried Diced Kurobuta Pork Cube
with Japanese BBQ Sauce
\$46.00 例 / Regular

咕嚕肉
Crispy Sweet and Sour Pork
\$32.00 例 / Regular



咕嚕肉
Crispy Sweet and Sour Pork



京葱烧汁煎黑豚肉粒
Stir-fried Diced Kurobuta Pork Cube
with Japanese BBQ Sauce

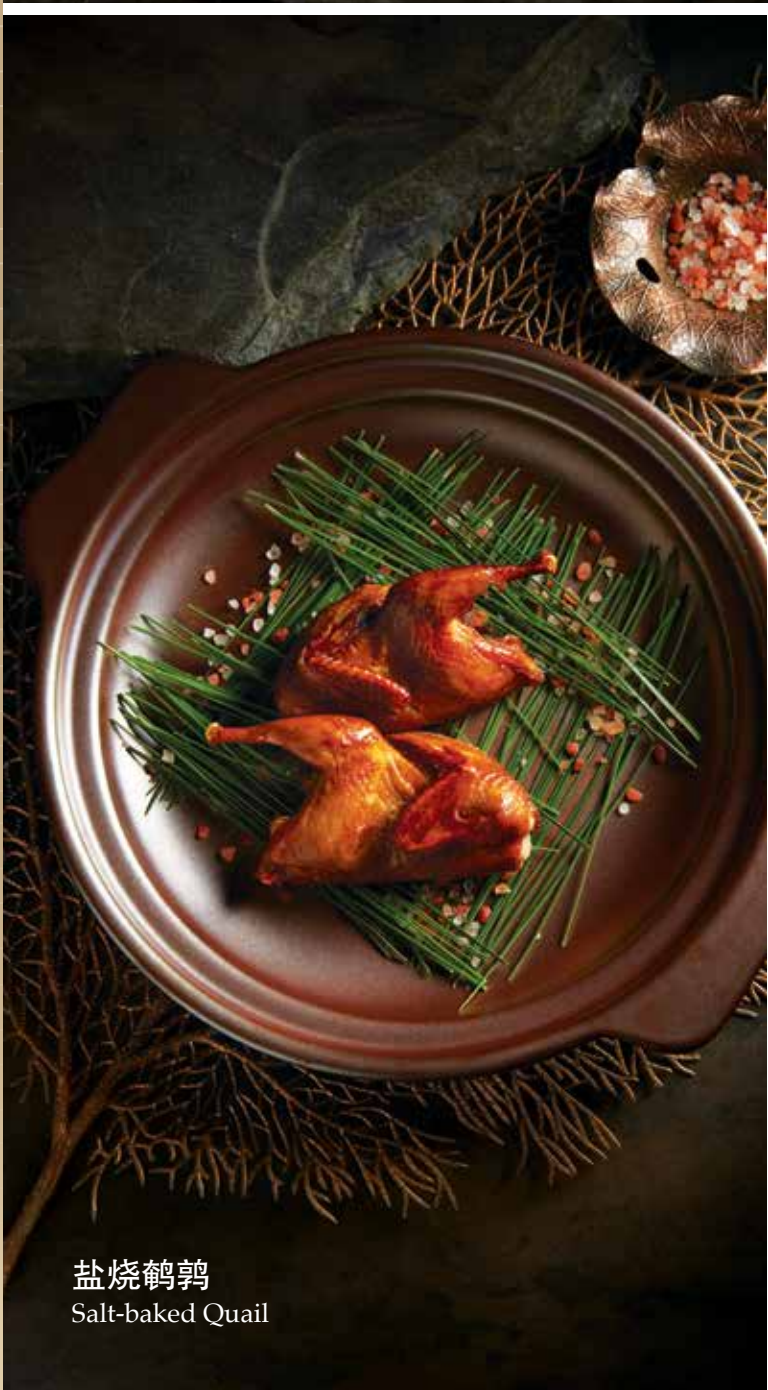
軒 Chef's Recommendation

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潮式芋头炆鸭煲
Teochew Style Stewed Duck with Yam in Casserole



盐烧鹌鹑
Salt-baked Quail



黄椒酱蒸鸡件
Steamed Chicken with Yellow Pepper Sauce

軒 潮式芋头炆鸭煲
Teochew Style Stewed Duck with Yam in Casserole
\$98.00 每只 / Whole \$50.00 半只 / Half

家乡豆酱焗鸡
Teochew Style Stewed Chicken in Bean Sauce
\$68.00 每只 / Whole \$35.00 半只 / Half

炸子鸡
Roasted Crispy Chicken
\$68.00 每只 / Whole \$35.00 半只 / Half

咕嚕鸡球
Stir-fried Chicken with Sweet and Sour Sauce
\$32.00 例 / Regular

軒 盐烧鹌鹑
Salt-baked Quail
\$28.00 例 / Regular

軒 鲜果鹅肝片皮鸡
Sliced Crisp-fried Chicken served with
Sliced Foie Gras and Assorted Fresh Fruit
\$96.00 每只 / Whole \$48.00 半只 / Half

盐香鸡
Roasted Fragrant Salted Chicken
\$68.00 每只 / Whole \$35.00 半只 / Half

黄椒酱蒸鸡件
Steamed Chicken with Yellow Pepper Sauce
\$68.00 每只 / Whole \$35.00 半只 / Half

腰果川椒鸡球
Stir-fried Chicken Fillet with Cashew Nut
and Szechuan Peppercorn
\$32.00 例 / Regular

軒 芋茸香酥鸭
Crisp-fried Duck with Mashed Yam
\$42.00 例 / Regular



芋茸香酥鸭
Crisp-fried Duck with Mashed Yam

軒 Chef's Recommendation

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蟹肉扒翡翠菠菜豆腐
Braised Crisp-fried Spinach Tofu with Crab Meat



潮式半煎煮豆腐
Teochew Style Stewed Pan-fried Tofu

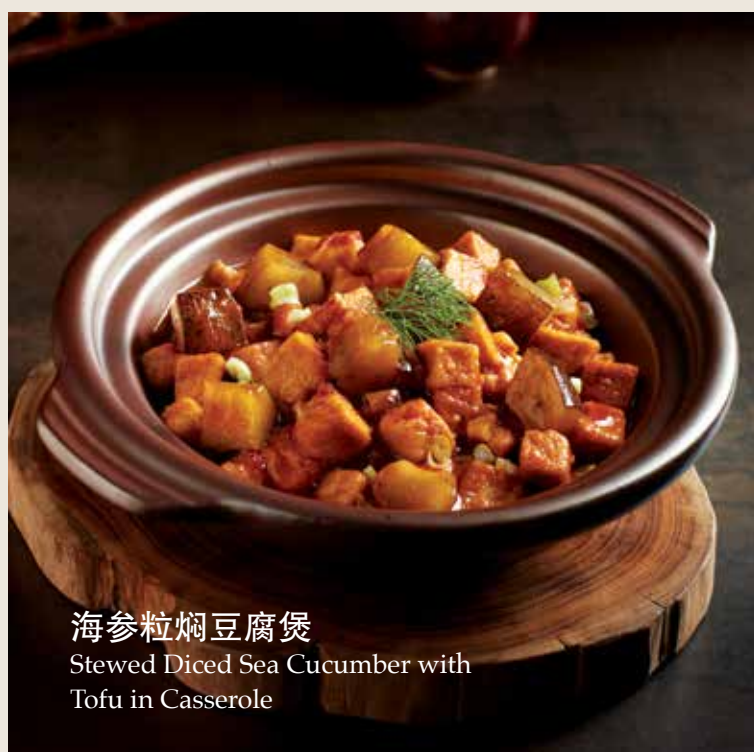
軒 蟹肉扒翡翠菠菜豆腐
 Braised Crisp-fried Spinach Tofu with Crab Meat
\$18.80 每位 / Per Person

海参粒焖豆腐煲
 Stewed Diced Sea Cucumber with Tofu in Casserole
\$42.00 例 / Regular

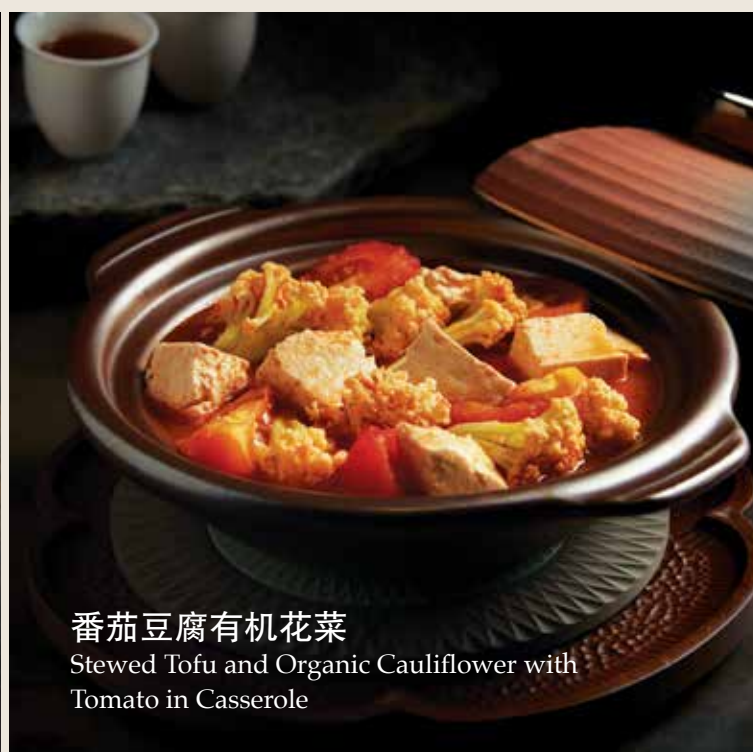
番茄豆腐有机花菜
 Stewed Tofu and Organic Cauliflower with
 Tomato in Casserole
\$34.00 例 / Regular

潮式半煎煮豆腐 (4片)
 Teochew Style Stewed Pan-fried Tofu (4pc)
\$30.00 例 / Regular

红烧菠菜豆腐扒野菌 (4片)
 Braised Spinach Tofu with Assorted Mushroom (4pc)
\$30.00 例 / Regular



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



番茄豆腐有机花菜
 Stewed Tofu and Organic Cauliflower with
 Tomato in Casserole

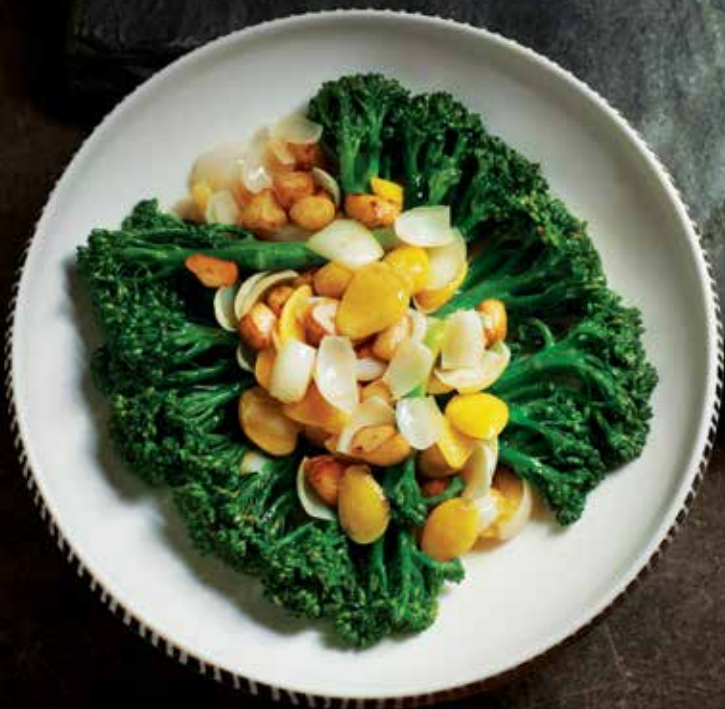
軒 Chef's Recommendation

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潮樂軒小炒皇

Paradise Teochew Stir-fried Assorted Vegetable



鲜百合白果炒有机素

Stir-fried Fresh Lily Bulb and Ginkgo Nut
with Organic Broccoli



竹笙珍菌上素

Stir-fried Bamboo Fungus with
Assorted Mushroom and Seasonal Vegetable

鱼腐鱼鳔焖津白菜鱼汤煲
Braised Mashed Fish Tofu and Dried Fish Maw
with Chinese Cabbage in Fish Broth

\$42.00 例 / Regular

鲜百合白果炒有机素
Stir-fried Fresh Lily Bulb and Ginkgo Nut
with Organic Broccoli

\$36.00 例 / Regular

軒 **潮樂軒小炒皇**
Paradise Teochew Stir-fried
Assorted Vegetable

\$36.00 例 / Regular

軒 **瑶柱虾籽大芥菜**
Braised Mustard Green with Shredded Conpoy
and Shrimp Roe

\$32.00 例 / Regular

竹笙珍菌上素
Stir-fried Bamboo Fungus with
Assorted Mushroom and Seasonal Vegetable

\$30.00 例 / Regular

咸鱼肉碎炆茄子
Stewed Eggplant with Minced Pork
and Salted Fish

\$26.00 例 / Regular

花菇扒双蔬
Braised Shiitake Mushroom with
Assorted Vegetable

\$30.00 例 / Regular

榄菜肉碎四季豆
Stir-fried French Bean with Minced Pork
and Preserved Olive Vegetable

\$26.00 例 / Regular

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

\$28.00 例 / Regular

蒜香炒时蔬
Stir-fried Seasonal Vegetable with Minced Garlic

\$24.00 例 / Regular



鱼腐鱼鳔焖津白菜鱼汤煲
Braised Mashed Fish Tofu and Dried Fish Maw
with Chinese Cabbage in Fish Broth

軒 Chef's Recommendation

Medium servings are priced at 1.5 times of regular servings, and large servings priced at 2 times of regular servings.

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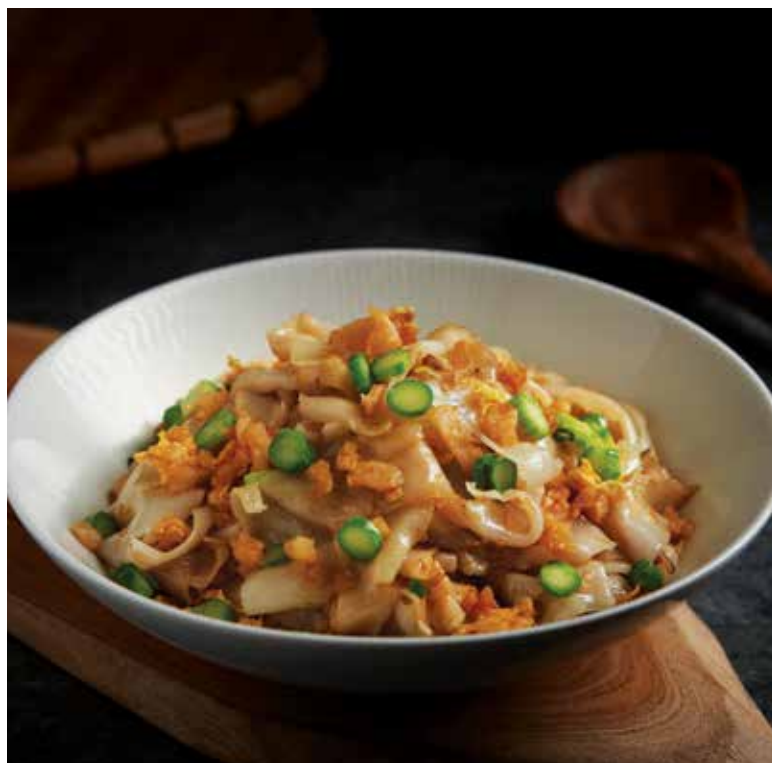
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XO酱开边波士顿龙虾焖面卜
Stewed "Mee Pok" with Boston Lobster in XO Sauce



潮式干煎糖醋面
Teochew Style Crispy Sweet and Sour Noodle



玉兰菜圃炒河粉
Stir-fried "Hor Fun" with Kai Lan
and Preserved Turnip

軒 XO醬开边波士顿龙虾焖面卜
Stewed "Mee Pok" with Boston Lobster
in XO Sauce

\$40.00 每位 / Per Person

鱼汤鲳鱼球粗米粉
Thick Vemicelli with Pomfret Fillet in Fish Broth

\$18.80 每位 / Per Person

干炒美国肥牛河粉
Stir-fried "Hor Fun" with US Marbled Beef

\$36.00 例 / Regular

軒 XO醬茄子肉碎炒面卜
Stir-fried "Mee Pok" with Minced Pork and
Eggplant in XO Sauce

\$30.00 例 / Regular

軒 玉兰菜圃炒河粉
Stir-fried "Hor Fun" with Kai Lan
and Preserved Turnip

\$28.00 例 / Regular

潮式干煎糖醋面
Teochew Style Crispy Sweet and Sour Noodle

\$28.00 例 / Regular

开边波士顿龙虾姜葱焗伊府面
Stewed Ee-fu Noodle and Boston Lobster with
Ginger and Spring Onion

\$40.00 每位 / Per Person

沙爹美国肥牛河粉
Braised "Hor Fun" with US Marbled Beef
in Satay Sauce

\$36.00 例 / Regular

軒 潮式海鲜炒面线
Teochew Style Stir-fried "Mee Sua" with Seafood

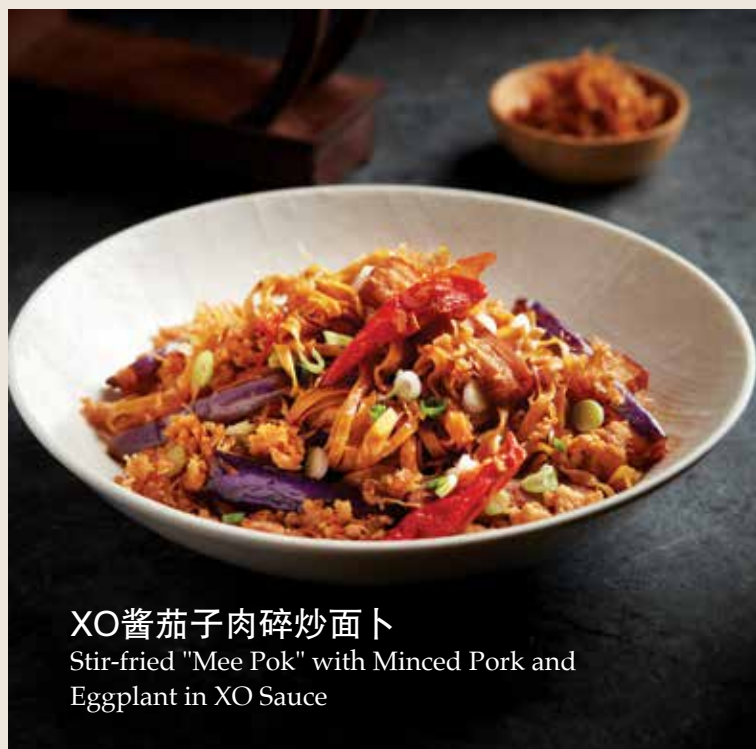
\$32.00 例 / Regular

XO醬菜圃炒河粉
Stir-fried "Hor Fun" with Preserved Turnip
in XO Sauce

\$30.00 例 / Regular

鲜菇干烧伊府面
Stir-fried Ee-fu Noodle with Fresh Mushroom

\$28.00 例 / Regular



XO醬茄子肉碎炒面卜
Stir-fried "Mee Pok" with Minced Pork and
Eggplant in XO Sauce



鲜菇干烧伊府面
Stir-fried Ee-fu Noodle with Fresh Mushroom

軒 Chef's Recommendation

Medium servings are priced at 1.5 times of regular servings, and large servings priced at 2 times of regular servings.

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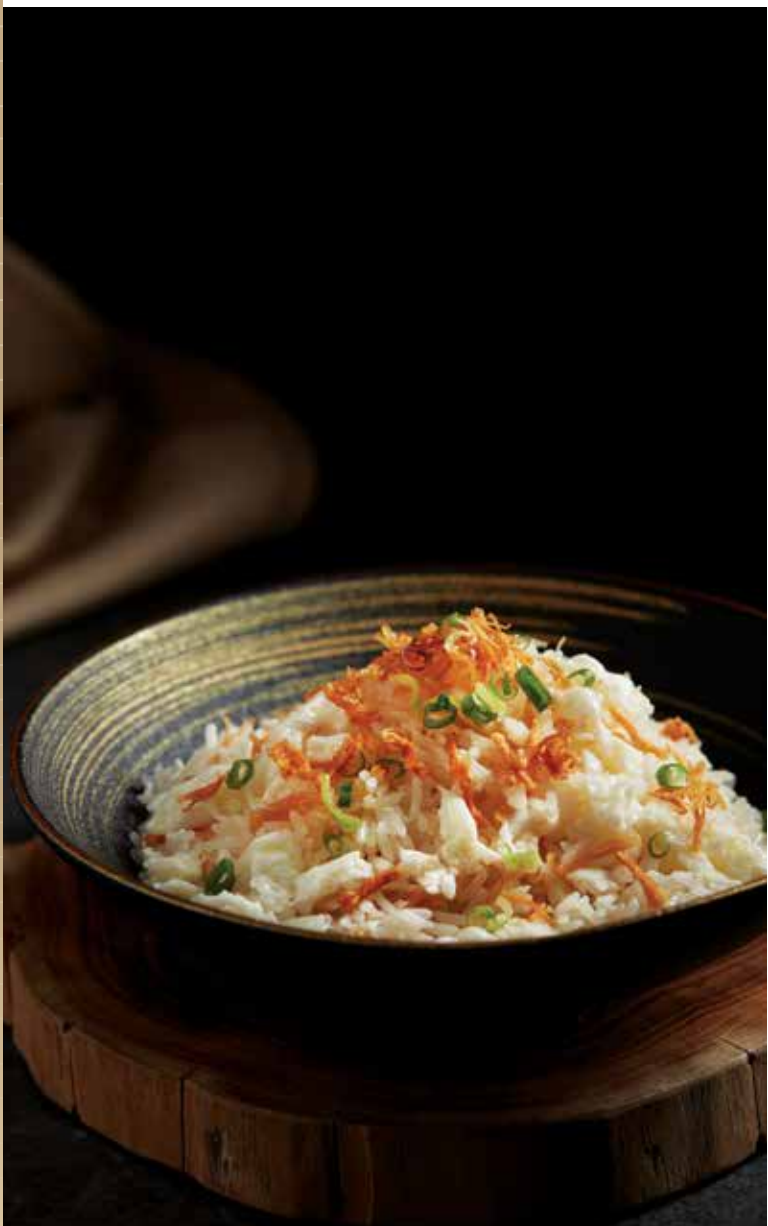
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潮式虾蟹粥

Teochew Style Crab and Prawn Congee



蛋白瑶柱炒饭

Fried Rice with Conpoy and Egg White



15年老菜圃咸肉碧绿炒饭

Salted Pork Fried Rice with Vegetable and
15 Years Aged Preserved Turnip



海鲜炒饭

Fried Rice with Seafood

軒 潮式虾蟹粥
Teochew Style Crab and Prawn Congee
\$78.00 例 / Regular

鲍汁干贝海鲜脆米烩饭
Braised Rice with Seafood and Conpoy in
Abalone Sauce topped with Crispy Rice
\$36.00 例 / Regular

蛋白瑶柱炒饭
Fried Rice with Conpoy and Egg White
\$32.00 例 / Regular

扬州炒饭
Yang Zhou Fried Rice
\$32.00 例 / Regular

潮式蚝仔肉碎粥
Minced Pork and Oyster Teochew Porridge
\$12.00 每位 / Per Person

軒 潮式海鲜脆米鱼汤泡饭
Teochew Style Poached Rice with
Seafood in Fish Broth
\$52.00 例 / Regular

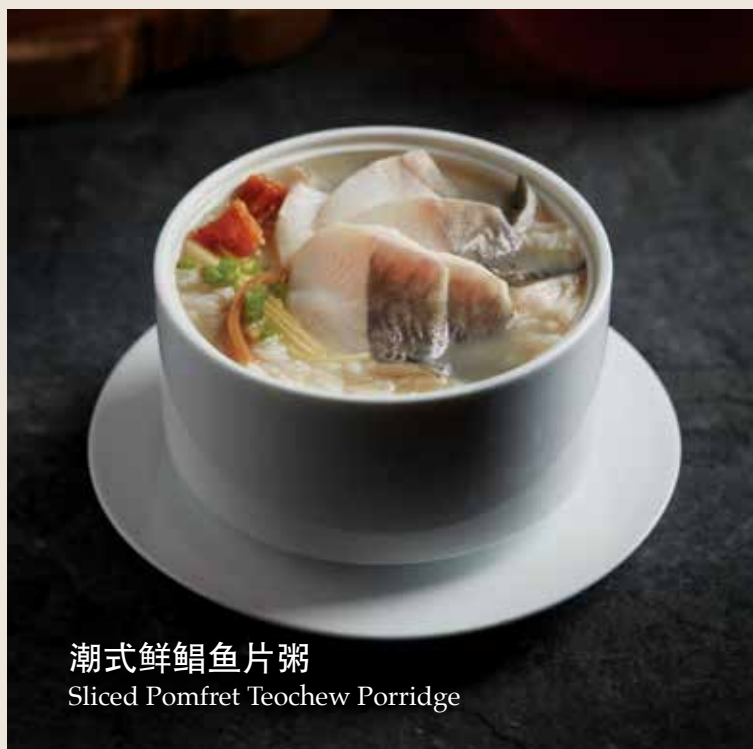
海鲜炒饭
Fried Rice with Seafood
\$34.00 例 / Regular

軒 15年老菜圃咸肉碧绿炒饭
Salted Pork Fried Rice with Vegetable and
15 Years Aged Preserved Turnip
\$32.00 例 / Regular

潮式鲜鲳鱼片粥
Sliced Pomfret Teochew Porridge
\$18.80 每位 / Per Person



潮式蚝仔肉碎粥
Minced Pork and Oyster Teochew Porridge



潮式鲜鲳鱼片粥
Sliced Pomfret Teochew Porridge

軒 Chef's Recommendation

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金银三宝烙
Crispy Pumpkin, Yam and Sweet Potato Strip



福果绿豆爽
Tau Suan with Ginkgo



福果甜芋泥
Mashed Yam with Ginkgo

軒 金银三宝烙
Crispy Pumpkin, Yam and Sweet Potato Strip
\$22.00 每份 / Per Serving

蛋白杏仁茶
Almond Cream with Egg White
\$10.80 每份 / Per Serving

日本冲绳黑糖糕 (3块)
Japanese Brown Sugar Sponge Cake (3pc)
\$6.80 每份 / Per Serving

冰花炖官燕 (热 / 冷)
Double-boiled Supreme Bird's Nest
with Rock Sugar (Hot / Chilled)
\$68.00 每位 / Per Person

軒 福果甜芋泥
Mashed Yam with Gingko
\$8.80 每位 / Per Person

軒 芋头西米露 (热 / 冷)
Yam Sago (Hot / Chilled)
\$7.80 每位 / Per Person

軒 福果绿豆爽
Tau Suan with Gingko
\$6.80 每位 / Per Person

潮阳返沙香芋条 (8条)
Sugar-coated Deep-fried Yam Stick (8pc)
\$16.00 每份 / Per Serving

軒 炸煎堆
Crisp-fried Sesame Ball with Red Bean
and Lotus Paste Filling
\$10.80 每份 / Per Serving

桂花糕 (3块)
Chilled Osmanthus Cake (3pc)
\$6.00 每份 / Per Serving

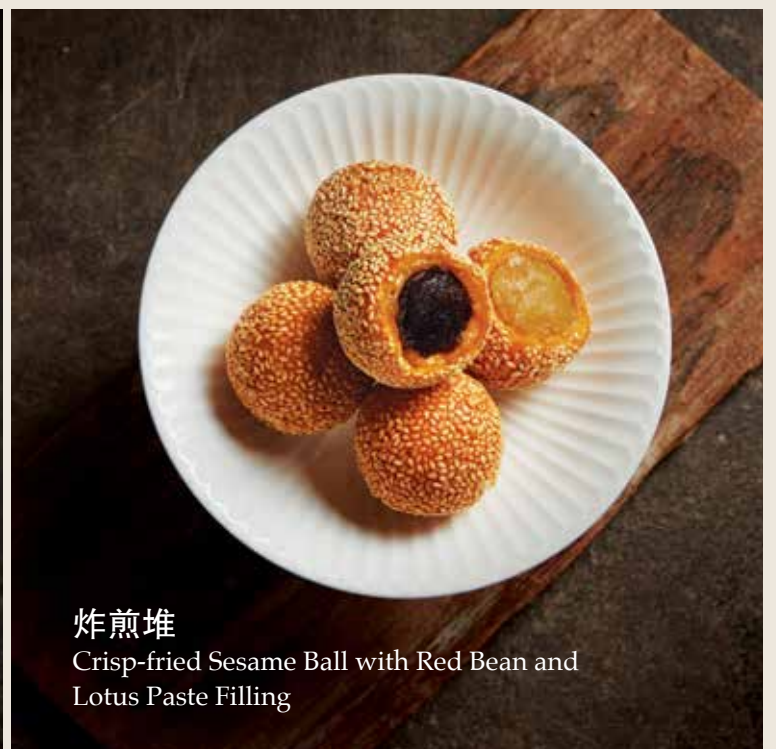
杨枝甘露
Chilled Mango Sago with Pomelo
\$8.80 每位 / Per Person

潮式清甜汤 (热 / 冷)
Teochew Style Sweet Soup (Hot / Chilled)
\$7.80 每位 / Per Person

龙眼杏仁豆腐
Chilled Almond Tofu with Longan
\$7.80 每位 / Per Person



芋头西米露 (热 / 冷)
Yam Sago (Hot / Chilled)



炸煎堆
Crisp-fried Sesame Ball with Red Bean and
Lotus Paste Filling

軒 Chef's Recommendation

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



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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.

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.

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Our Culinary Concepts



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