



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, luffa gourd, 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.

**沉浸在歷代皇朝璀璨的文化熏陶裡，品嚐著精緻美味的中國南北佳餚，樂天皇朝打造了一場穿越於現代風格與歷史輝煌的味覺饗宴。**

**傳承了經典小籠包的製作精髓，樂天皇朝大膽加入創新元素，創作風靡全球、口味迥異的八色小籠包，除了原味，更打造出前所未有的蟹粉、芝士、蒜香、糟溜絲瓜、川味以及頂級的鵝肝和黑松露口味。八種不同口味的小籠包為這個歷經百年的傳統小吃帶來創新的一面！**

**它保留經典中餐卻又匠心獨運地加以精緻化、現代化的手法，令老饕在傳統美味中吃出驚喜。讓創新佳餚及溫馨舒適的用餐環境相得益彰，營造出樂天皇朝耳目一新的感官體驗。**

# 皇朝小籠包的特色

Distinctive Features of our Xiao Long Bao

~ 每粒25克

25 grams each

~ 湯汁飽滿

Immensely filled with broth

~ 巧手18摺

Delicate 18 folds

~ 皮薄如紙

Intricately thin skin

~ 口感“Q”彈

Springy texture

~ 湯汁清甜不油膩

Non-oily delightful clear broth

每一籠小籠包出自  
**藝術家之手**

An Artist's Masterpiece

招牌原味小籠包

Signature Original Xiao Long Bao



A1

### 特色皇朝小籠包 (八色)

Specialty Dynasty Xiao Long Bao (8 flavours)

 HK\$148 8 pc / 粒

繽紛八色由天然食材提煉而成

Colours extracted from natural ingredients

## 單味 小籠包

SINGLE FLAVOUR  
BASKET



A2

### 招牌原味小籠包

Signature Original  
Xiao Long Bao

HK\$78 6 pc / 粒  
HK\$122 10 pc / 粒



A4

### 蒜香小籠包

Garlic Xiao Long Bao

HK\$92 6 pc / 粒  
HK\$148 10 pc / 粒



A6

### 糟溜絲瓜小籠包

Luffa Gourd Xiao Long Bao

HK\$88 6 pc / 粒  
HK\$138 10 pc / 粒



A8

### 鵝肝小籠包

Foie Gras  
Xiao Long Bao

HK\$142 6 pc / 粒  
HK\$232 10 pc / 粒

### 川味小籠包

Szechuan  
Xiao Long Bao

HK\$92 6 pc / 粒  
HK\$148 10 pc / 粒



A3

### 芝士小籠包

Cheese Xiao Long Bao

HK\$92 6 pc / 粒  
HK\$148 10 pc / 粒



A5

### 蟹粉小籠包

Crab Roe Xiao Long Bao

HK\$142 6 pc / 粒  
HK\$232 10 pc / 粒



A7

### 黑松露小籠包

Black Truffle  
Xiao Long Bao

HK\$138 6 pc / 粒  
HK\$232 10 pc / 粒



A9

圖片只供參考。價格不包括10%服務費。  
Pictures are for illustration purposes only. Prices are subject to 10% service charge.


# 南 北 點 心

DIM SUM



B1

蘿蔔絲酥餅  
Radish Pastry

 HK\$55 3 pc / 個



B2

### 上海生煎包

Pan-fried Shanghai Pork Bun

HK\$50 3 pc / 個



B3

### 無錫鮮肉鍋貼

Pan-fried Pork Dumpling

HK\$48 3 pc / 粒



B4

### 聞香蔥油餅

Deep-fried Scallion Pastry

HK\$43 2 pc / 件



B5

### 淮揚三絲春卷

Crispy Vegetable Spring Roll

HK\$48 3 pc / 件



B6

### 蟹粉鍋貼

Pan-fried Pork and Crab Roe Dumpling

HK\$63 3 pc / 粒



B7

### 刀切小饅頭(炸)

Chinese Bun (deep-fried)

HK\$32 3 pc / 個



B8

### 刀切小饅頭(蒸)

Chinese Bun (steamed)

HK\$32 3 pc / 個



B9

### 家鄉蔬菜包

Steamed Vegetable Bun


HK\$50 3 pc / 個



B10

**竹炭流沙包**

Steamed Salted Egg Yolk Custard Lava Charcoal Bun

 **HK\$50** 3 pc / 個



B11

**韭菜椰菜鮮肉水餃**

Poached Chive, Cabbage and Pork Dumpling

**HK\$68** 8 pc / 粒



B12

**花蔬蒸餃**

Steamed Vegetable Dumpling


**HK\$72** 6 pc / 粒



B13

**紅油抄手**

Pork Dumpling in Hot Chilli Vinaigrette



 **HK\$68** 6 pc / 粒



B14

**紅油鮮蝦豬肉抄手**

Prawn and Pork Dumpling in Hot Chilli Vinaigrette

  **HK\$88** 6 pc / 粒

# 湯類

SOUP



C1

清燉雞湯

Double-boiled Chicken Soup

HK\$68 / 位



C2


蝦仁酸辣湯


Hot and Sour Soup with Shrimp

  HK\$65 / 位

 廚師推薦 Chef's recommendation

 辣 Spicy

 含有堅果 Contain Nut

 小心魚骨 May Contain Fish Bone





C3

### 碧綠黃魚羹

Diced Yellow Croaker with Vegetable and Bamboo Shoot Soup

HK\$65 / 位



C4

### 菜肉雲吞豬骨湯

Vegetable and Pork Wonton in Signature Pork Bone Soup

HK\$65 6 pc / 粒



C5

### 鮮蝦豬肉雲吞豬骨湯

Prawn and Pork Wonton in Signature Pork Bone Soup

HK\$82 6 pc / 粒

# 涼菜

APPETISER



D1

心太軟

Steamed Red Date stuffed with Glutinous Rice

HK\$72 / 例



D2

### 芝麻醬油麥菜

Lettuce Roll with Homemade Sesame Sauce

  HK\$72 / 例



D3

### 涼拌黑木耳

Black Fungus in  
Peppercorn Vinaigrette

 HK\$52 / 例



D4

### 蒜香青瓜

Japanese Cucumber  
with Minced Garlic

HK\$52 / 例



D5

### 上海油燜筍

Stewed Bamboo Shoot  
in Oyster Sauce

HK\$70 / 例



D6

### 松花皮蛋豆腐

Chilled Tofu with Century Egg

HK\$58 / 例



D7

### 上海媽媽烤麸

Braised Gluten Cube  
in Shanghai Style

HK\$62 / 例



D8

### 龍華素鴨

Vegetarian Duck

HK\$78 / 例



D9

### 撈拌海中寶

Chilled Jellyfish and  
Seafood in Vinaigrette

 HK\$88 / 例



D10

### 川味涼皮

Icy Cold Glass Noodle  
in Szechuan Style

 HK\$60 / 例



D11

### 醋醬海蜇頭

Chilled Jellyfish  
in Soy Sauce Vinaigrette

 HK\$95 / 例



D12


### 李白醉雞 (雞腿另加港幣10元)


Drunken Chicken (additional HK\$10  
for chicken thigh)

 HK\$93 / 例

 廚師推薦 Chef's recommendation

 辣 Spicy

 含有堅果 Contain Nut

 小心魚骨 May Contain Fish Bone



D13

### 上海風味醬鴨

Braised Duck with Soy Sauce  
in Shanghai Style


HK\$78 / 例



D14

### 香辣蒜泥白肉

Poached Pork with  
Spicy Garlic Sauce

 HK\$83 / 例



D15

### 陳皮五香牛肉

Spiced Beef Shank

HK\$78 / 例



D16

### 四川夫妻肺片

Sliced Beef and Tripe in  
Spicy Szechuan Sauce

  HK\$78 / 例



D17

### 醬汁鴨舌

Marinated Duck Tongue

HK\$118 / 例



D18

### 秘製豬脷

Pig's Tongue

HK\$58 / 例

# 經典 熱炒

HOT DISH



E1

## 京醬肉絲

Stir-fried Shredded Pork in Black Bean Sauce  
served with Chinese Crêpe

HK\$110 / 例



E2

### 蒜香排骨

Deep-fried Fragrant  
Garlic Pork Rib

HK\$122 / 例



E3

### 風味沙拉排骨

Deep-fried Pork Rib  
tossed in Mayonnaise

HK\$122 / 例



E4

### 菠蘿咕嚕肉

Crispy Sweet and Sour Pork

HK\$120 / 例



E5

### 皇朝話梅骨

Pork Rib with Plum Sauce

HK\$120 / 例



E6

### 上海外婆紅燒肉

Braised Pork Belly in Shanghai Style

HK\$118 / 例



E7

### 話梅元蹄

Pig's Trotter with Plum Sauce

HK\$128 / 半份

HK\$238 / 全份



E8

### 蟹粉豆腐

Braised Tofu with Crab Roe

HK\$148 / 例



E9

### 瑤柱芙蓉賽螃蟹

Scrambled Egg White with Fish and Conpoy

HK\$98 / 例





E10

### 上海清炒蝦仁

Stir-fried Shrimp with Garden Green

HK\$172 / 例



E11

### 松子鮮果桂魚

Deep-fried Mandarin Fish with Pine Nut and Fruit


   HK\$252 / 條



E12

### 揚州糟溜滑魚片

Stewed Sliced Fish with Chinese Wine Sauce


 HK\$120 / 例



E13

### 糖醋魚片

Sweet and Sour Fish

 HK\$110 / 例



E14

**官保腰果雞丁**  
Kung Pao Chicken

  HK\$108 / 例




E15

**雲吞雞**

Pork Wonton in  
Chicken Soup

HK\$176 / 半隻 (4-6位)

 HK\$328 / 全隻 (8-12位)



E16

**京蔥爆美國牛小排**

Stir-fried US Beef Short Rib  
with Scallion

HK\$138 / 例



E17

**樂天秘製福花**

Stir-fried Spiced Cauliflower with Preserved Meat

  HK\$90 / 例



**E18** **肉碎欖菜乾煸四季豆**  
 Stir-fried French Bean with Minced Pork and Preserved Olive Vegetable   **HK\$88 / 例**



**E19** **薑汁炒芥蘭**  
 Stir-fried Kai Lan with Ginger Sauce **HK\$80 / 例**



**E20** **白灼秋葵**  
 Poached Lady's Finger in Superior Soy Sauce **HK\$70 / 例**



**E21** **生炒油麥菜**  
 Stir-fried Lettuce with Chinese Wine **HK\$80 / 例**



**E22** **清炒白菜苗**  
 Stir-fried Baby Cabbage **HK\$80 / 例**



**E23** **蒜蓉炒菠菜**  
 Stir-fried Spinach with Minced Garlic **HK\$80 / 例**

# 人氣 川菜



SZECHUAN  
CUISINE

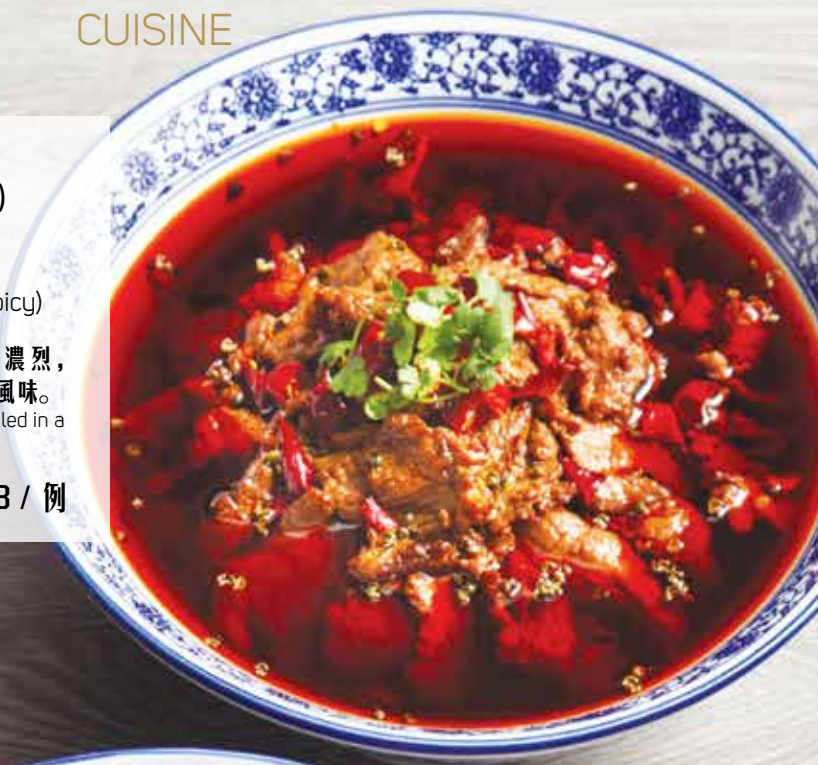
F1

## 川味水煮美國牛小排 ( 小辣 / 中辣 / 大辣)

Poached US Beef Short Rib  
in Szechuan Chilli Oil  
( less spicy /  spicy /  very spicy)




此菜色深味濃，口感酸辣鮮香，香味濃烈，牛肉鮮嫩，突出了川菜麻、辣、燙的獨特風味。  
A well-known Szechuan dish, beef slices are boiled in a spicy soup with Szechuan spices.



  HK\$218 / 例



F2

## 香辣水煮魚 ( 小辣 / 中辣 / 大辣)

Poached Sliced Fish in Szechuan Chilli Oil  
( less spicy /  spicy /  very spicy)

  HK\$208 / 例

水煮魚是川菜最負盛名的菜式之一。魚片用秘制湯汁滾出香味，再在下面鋪一層細粉。把魚片下入鍋中撥散、盛盆，最後覆上一層厚厚的花椒和乾辣椒，一股濃濃的麻辣香味即刻彌散開來。  
For a numbing sensation, try sliced fish cooked in a Szechuan spicy soup with peppercorn and assorted chillies.



F3

### 皇朝魚湯酸菜魚

Szechuan Sauerkraut Fish

   HK\$238 / 例



F4

### 成都口水雞

(雞腿另加港幣10元)

Poached Chicken in Szechuan

Style (additional HK\$10 for chicken thigh)



HK\$93 / 例



F5

### 重慶麻婆豆腐

Ma Po Tofu



HK\$88 / 例



F6

### 四川辣子雞

Spicy Szechuan Crispy Chicken



HK\$118 / 例

# 主食

RICE &  
NOODLE



**G1** 雪菜鹹肉炒年糕  
Wok-fried Rice Cake with Salted Meat  
and Preserved Vegetable

HK\$95 / 例



**G2** 上海炒年糕  
Wok-fried Rice Cake with Pork  
and Vegetable in Shanghai Style

HK\$95 / 例



**G3** 肉絲年糕豬骨湯  
Rice Cake with Shredded Pork  
in Signature Pork Bone Soup

HK\$90 / 例



G4

### 木樨肉炒拉麵

Stir-fried La Mian with Shredded Pork and Black Fungus

HK\$95 / 例



G5

### 鮑魚炒飯

(另加鮑魚港幣38元/隻)

Fried Rice with Abalone  
(additional abalone HK\$38/pc)



HK\$128 / 例



G6

### 揚州炒飯

Fried Rice in Yang Zhou Style

HK\$96 / 例



G7

### 雪菜蝦仁炒飯

Fried Rice with Shrimp and Preserved Vegetable

HK\$98 / 例



G8

### 上海炒飯

Fried Rice in Shanghai Style

HK\$96 / 例



G9

### 蟹粉炒飯

Fried Rice with Stir-fried Crab Roe

HK\$142 / 例

# 拉麵

## LA MIAN AND SIGNATURE PORK BONE SOUP

La Mian or Hand-Pulled Noodles, originated from China as a local street delight about 400 years ago. La Mian was later bestowed the culinary title of "Dragon Beard Noodles" by a Ming Dynasty emperor who was impressed by the gracefulness of the hand-pulling skill used to produce such majestic noodles.

To complement this heavenly dish, Paradise Dynasty concocts our signature pork bone soup broth which further enhances the multi-sensory experience of taste and texture. Unlike the conventional clear chicken soup, our signature pork bone soup broth is dense due to its high protein and collagen content.

The volume of the soup has been reduced from an initial 30kg to 8kg after being simmered at medium heat for more than twelve hours, to bring out the essence of our fine ingredients.

拉麵至今已有400餘年歷史，起初只是中國的一道街邊美食，因明朝一位皇帝極為欣賞，如氣壯山河一般的神麵姿勢，且麵細如髮絲，遂御賜名為龍鬚麵。為了完美體現此道“天上美食”的奇妙滋味，樂天皇朝特製招牌豬骨湯，餐客們可盡享其帶來的多重感官享受。與一般清亮的麵湯不同，我們的招牌豬骨湯含豐富蛋白質及骨膠原，口感濃稠。該湯以慢火燉十二小時，其食材重量由最初的30公斤濃縮至8公斤，到您碗中時已滿是精華。







H1

### 菜肉雲吞豬骨湯拉麵

La Mian with Vegetable Pork Wonton  
in Signature Pork Bone Soup

HK\$82 / 例



H2

### 鮮蝦豬肉雲吞豬骨湯拉麵

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

HK\$90 / 例



H3

### 鮮肉卷豬骨湯拉麵

La Mian with Sliced Pork  
in Signature Pork Bone Soup

HK\$82 / 例



H4

### 紅燒扣肉豬骨湯拉麵

La Mian with Braised Pork Belly  
in Signature Pork Bone Soup

HK\$92 / 例



H5

### 蒜香排骨豬骨湯拉麵

La Mian with Fragrant Garlic Pork Rib in  
Signature Pork Bone Soup

HK\$90 / 例



H6

### 清燉雞湯拉麵

La Mian served with  
Double-boiled Chicken Soup

HK\$95 / 例



H7

### 雪菜肉絲豬骨湯拉麵

La Mian with Shredded Pork and  
Preserved Vegetable in Signature  
Pork Bone Soup

HK\$76 / 例



H8

### 五香牛肉豬骨湯拉麵 (辣/不辣)

La Mian with Spiced Beef in  
Signature Pork Bone Soup  
(spicy/non-spicy)


HK\$85 / 例



H9

### 紅油抄手拌麵

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


 HK\$78 / 例



H10

### 紅油鮮蝦豬肉抄手拌麵

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

 HK\$78 / 例



H11

### 京味炸醬拉麵

La Mian with Minced Meat and Mushroom Sauce (dry)



HK\$76 / 例



H12

### 開陽蔥油拌麵

La Mian with Scallion Oil (dry)

HK\$60 / 例



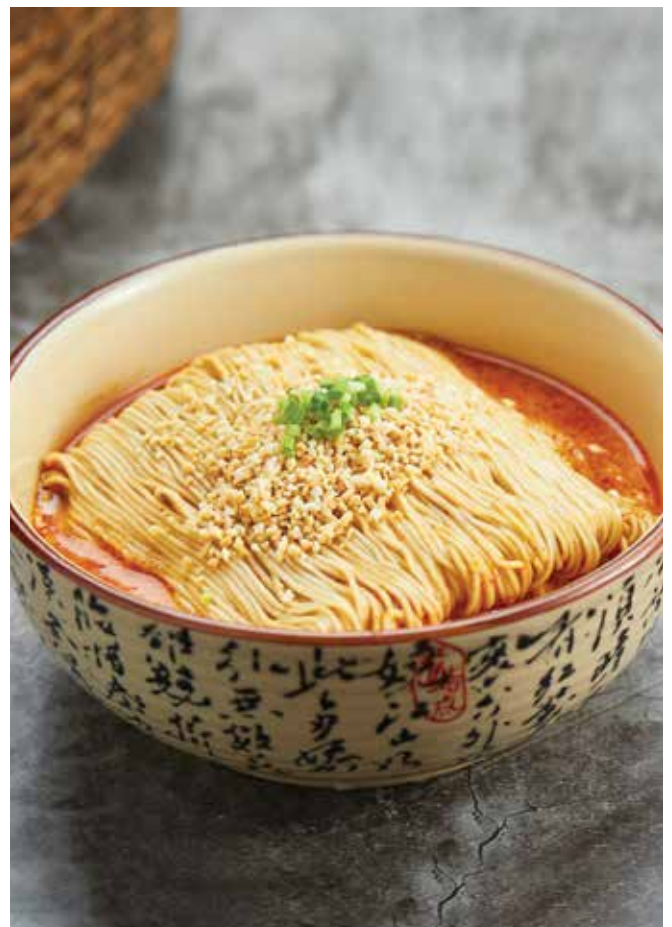
H13

### 蝦仁酸辣湯拉麵

La Mian in Hot and Sour Soup with Shrimp



HK\$78 / 例



H14

### 皇朝擔擔拉麵

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



HK\$78 / 例

# 甜品

DESSERT



11

## 香煎豆沙鍋餅

Pan-fried Pancake with Red Bean Paste

HK\$63 / 例



J2

### 播沙湯圓

Black Sesame Glutinous Rice Ball topped with Peanut Powder

HK\$48 4 pc / 粒



J3

### 薑茶黑芝麻湯圓

Black Sesame Glutinous Rice Ball served in Ginger Soup

HK\$43 3 pc / 粒



J4

### 酒釀芋圓

Taro Balls in Fermented Rice Wine Soup


HK\$43 / 位



J5

### 宮廷驢打滾

Red Bean Glutinous Rice Roll topped with Soy Bean Powder

  HK\$52 3 pc / 粒



J6


### 桃膠紅棗桂圓湯 (溫/冷)


Double-boiled Peach Resin  
with Red Date and Dried Longan  
(warm/chilled)

HK\$46 / 位

 廚師推薦 Chef's recommendation

 辣 Spicy

 含有堅果 Contain Nut

 小心魚骨 May Contain Fish Bone

# 飲品

## BEVERAGE

K1

**可樂**

Coke

HK\$18 can / 罐

K2

**零系可口可樂**

Coke Zero Sugar

HK\$18 can / 罐

K3

**雪碧**

Sprite

HK\$18 can / 罐

K4

**蒸餾水**

Distilled Water

HK\$18 bottle / 瓶

K5

**利賓納檸檬**

Ribena with Lemon

HK\$28 glass / 杯

K6

**凍檸檬茶**

Iced Lemon Tea

HK\$28 glass / 杯

K7

**凍蘋果與荔枝茶**

Iced Apple Lychee Tea

HK\$28 glass / 杯

K8

**杞子紅棗茶(溫)**

Wolfberry Tea with  
Red Date (warm)

HK\$23 glass / 杯

K9

**檸檬菊花蜜(溫/冷)**

Honey Lemon  
Chrysanthemum Tea  
(warm/chilled)

HK\$23 glass / 杯

K10

**羅漢果茶(溫/冷)**

Luo Han Guo Herbal Tea  
(warm/chilled)

HK\$22 glass / 杯

K11

**自家製檸檬薏米水(溫/冷)**

Homemade Lemon  
Barley Drink  
(warm/chilled)

HK\$22 glass / 杯

K12

**新鮮豆漿(溫/冷)**

Soy Milk (warm/chilled)

HK\$25 glass / 杯

K13

**青島啤酒**

Tsing Tao Beer

HK\$30 can / 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.*

### 開創餐飲娛樂新思維

樂天餐飲集團提供的具有超凡價值的美食菜單，匯集了各種類型的餐館概念和到會服務。我們保證提供發自內心的優質服務，每一種不同的餐飲概念營造出獨特的就餐氣氛，從大量的美食中捕捉璀璨的獨特的文化。為了給顧客一個最佳的美食體驗和感受我們的使命在於不斷地提高與改進。樂天餐飲集團結合傳統與創新，正如我們的名字一樣，美食烹製於天堂。

*以多種餐飲概念，全球超過150家餐館為您服務。*

#### 備注

##### Disclaimer

為了維護您的合法權益，特對本菜單的計價方式以及相關收費情況如下說明：  
In order to safeguard your rights and interests, please find additional pricing information pertaining to the menu below:

1. 加收服務費10%；  
Prices are subject to 10% dine-in service charge;
2. 茶位費港幣13元；  
Tea charge of HK\$13 per person applies for dine-in customers;
3. 小食每碟港幣15元；
  - 1-4位前菜一碟；
  - 5-8位前菜兩碟；
  - 9位或以上前菜三碟；Snack charge of HK\$15 applies to every plate provided;
  - One plate of snack will be provided for 1-4 pax;
  - Two plates of snack will be provided for 5-8 pax;
  - Three plates of snack will be provided for 9 pax or above
4. 米飯或拉麵湯每碗港幣16元；  
Rice or La Mian Soup is charged at HK\$16 per bowl;
5. 本餐廳謝絕帶入非餐廳出售的酒類、飲料及食物；  
Outside drinks and food are strictly not allowed in the restaurant premises;
6. 本菜單所有菜式照片以實物為主，菜式照片僅供參考。  
Pictures are for illustration purposes only.

本餐廳竭誠歡迎各位貴賓的蒞臨！

We would like to extend a warm welcome to all customers of our restaurant!