



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，樂天皇朝薈萃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，樂天皇朝薈萃大膽加入創新元素，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，營造出樂天皇朝薈萃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

小籠包

XIAO LONG BAO

繽紛八色由天然食材提煉而成
Colours extracted from natural ingredients



招牌原味小籠包

Signature Original Xiao Long Bao



川味小籠包

Szechuan Xiao Long Bao



蒜香小籠包

Garlic Xiao Long Bao



芝士小籠包

Cheese Xiao Long Bao



糟溜絲瓜小籠包

Luffa Gourd Xiao Long Bao



蟹粉小籠包

Crab Roe Xiao Long Bao



鵝肝小籠包

Foie Gras Xiao Long Bao



黑松露小籠包

Black Truffle 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



A2

招牌原味小籠包 (黑豚肉)

Signature Original Xiao Long Bao (Kurobuta Pork)



HK\$83 6 pc / 粒

HK\$138 10 pc / 粒


南 北 點 心

DIM SUM



B1

蘿蔔絲酥餅
Radish Pastry

 HK\$55 3 pc / 個



B2 **黑松露雞肉帶子燒賣**
Steamed Black Truffle Scallop and Chicken Siew Mai **HK\$58 3 pc / 粒**



B3 **龍井蝦仁蒸餃**
Steamed Longjing Prawn Dumpling **HK\$56 3 pc / 粒**



B4 **上海黑豚肉生煎包**
Pan-fried Shanghai Kurobuta Pork Bun **HK\$53 3 pc / 個**



B5 **生煎牛肉餅**
Pan-fried Beef Pastry **HK\$50 3 pc / 個**



B6 **無錫黑豚肉鍋貼**
Pan-fried Kurobuta Pork Dumpling **HK\$52 3 pc / 粒**



B7

蟹粉鍋貼

Pan-fried Pork
and Crab Roe Dumpling

HK\$63 3 pc / 粒



B8

聞香蔥油餅

Deep-fried Scallion Pastry

HK\$43 2 pc / 件



B9

芋絲春卷

Crispy Taro Spring Roll

HK\$48 3 pc / 件



B10

米網鮮蝦春卷

Crispy Prawn Spring Roll

HK\$63 3 pc / 個



B11

鵝肝叉燒酥

Baked Foie Gras
BBQ Pork Pastry



HK\$78 3 pc / 個



B12

黃橋燒餅

Sesame Pork Puff Pastry

HK\$42 3 pc / 個



B13

紅油黑豚肉抄手

Kurobuta Pork Dumpling
in Hot Chilli Vinaigrette



HK\$72 6 pc / 粒



B14

紅油鮮蝦黑豚肉抄手

Prawn and Kurobuta
Pork Dumpling in
Hot Chilli Vinaigrette



HK\$88 6 pc / 粒



B15

刀切小饅頭(蒸)

Chinese Bun (steamed)

HK\$32 3 pc / 個



B16

刀切小饅頭(炸)

Chinese Bun (deep-fried)

HK\$32 3 pc / 個



B17

花蔬蒸餃

Steamed Vegetable
Dumpling

HK\$72 6 pc / 粒



B18

家鄉蔬菜包

Steamed Vegetable Bun

HK\$50 3 pc / 個



B19

竹炭流沙包

Steamed Salted Egg Yolk
Custard Lava Charcoal Bun



HK\$50 3 pc / 個



B20

蘆筍素粉粿

Steamed Asparagus
Vegetarian Dumpling

HK\$48 3 pc / 個



廚師推薦 Chef's recommendation



辣 Spicy



含有堅果 Contain Nut



小心魚骨 May Contain Fish Bone

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

涼菜

APPETISER



D1

芝麻醬油麥菜

Lettuce Roll with Homemade Sesame Sauce

  HK\$72 / 例



D2 **涼拌黑木耳**
Black Fungus in
Peppercorn Vinaigrette

 **HK\$52 / 例**



D3 **蒜香青瓜**
Japanese Cucumber
with Minced Garlic

HK\$52 / 例



D4 **上海油燜筍**
Stewed Bamboo Shoot
in Oyster Sauce

HK\$70 / 例



D5 **松花皮蛋豆腐**
Chilled Tofu with Century Egg

HK\$58 / 例



D6

上海媽媽烤麸

Braised Gluten Cube
in Shanghai Style

HK\$62 / 例



D7

龍華素鴨

Vegetarian Duck

HK\$78 / 例



D8

川味涼皮

Icy Cold Glass Noodle
in Szechuan Style



HK\$60 / 例



D9

醋醬海蜇頭

Chilled Jellyfish
in Soy Sauce Vinaigrette



HK\$95 / 例



D10

無錫脆鱈

Crispy Eel in Wuxi Style



HK\$128 / 例



廚師推薦 Chef's recommendation



辣 Spicy



含有堅果 Contain Nut



小心魚骨 May Contain Fish Bone



D11

李白醉雞 (雞腿另加港幣10元)

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



HK\$93 / 例



D12

上海風味醬鴨

Braised Duck with Soy Sauce
in Shanghai Style

HK\$78 / 例



D13

陳皮五香牛肉

Spiced Beef Shank

HK\$78 / 例



D14

醬汁鴨舌

Marinated Duck Tongue

HK\$118 / 例



D15

秘製豬脷

Pig's Tongue

HK\$58 / 例

人氣 川菜



SZECHUAN
CUISINE

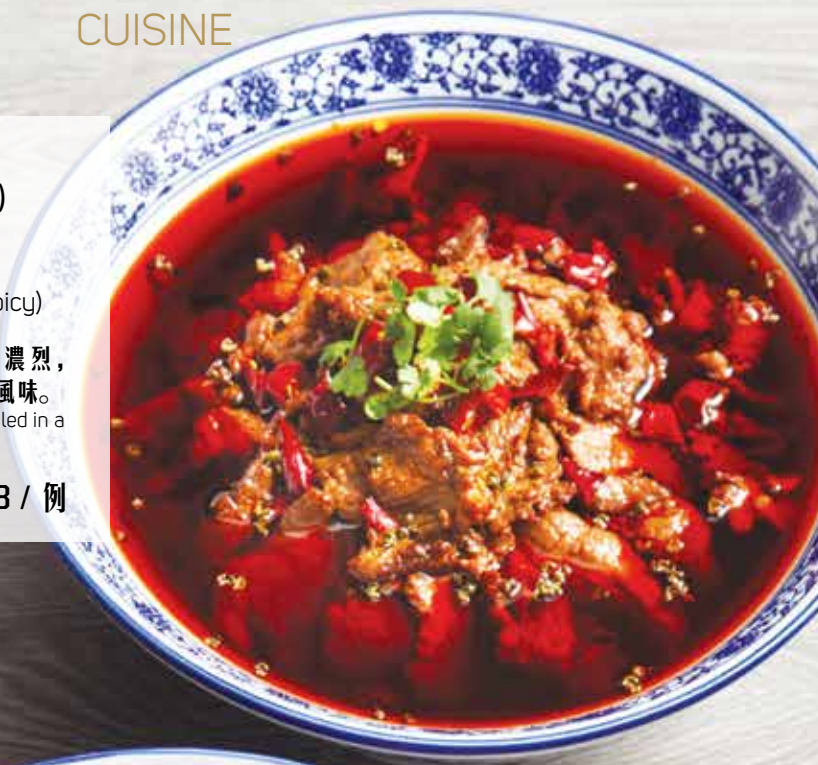
E1

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



E2

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.



E3

皇朝魚湯酸菜魚

Szechuan
Sauerkraut Fish



HK\$238 / 例



E4

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



E5

四川辣子雞

Spicy Szechuan
Crispy Chicken



HK\$118 / 例



E6

重慶麻婆豆腐

Ma Po Tofu



HK\$88 / 例

海鮮

SEAFOOD



F1

松子鮮果桂魚

Deep-fried Mandarin Fish with Pine Nut and Fruit


   HK\$252 / 條



F2

醬油黃鱔

Stir-fried Shredded Eel with
Minced Garlic and Hot Oil

 HK\$198 / 例



F3


糖醋魚片


Sweet and Sour Fish

 HK\$110 / 例

 廚師推薦 Chef's recommendation

 辣 Spicy

 含有堅果 Contain Nut

 小心魚骨 May Contain Fish Bone



F4

上海清炒蝦仁

Stir-fried Shrimp with Garden Green

HK\$172 / 例



F5

蝦子刺參

Braised Sea Cucumber topped with Shrimp Roe



HK\$308 / 2條



F6

蔥香燜刺參

Braised Sea Cucumber with Scallion

HK\$298 / 2條



F7

瑤柱芙蓉賽螃蟹

Scrambled Egg White with Fish and Conpoy

HK\$98 / 例



F8

蟹粉豆腐

Braised Tofu with Crab Roe

HK\$148 / 例

肉類

MEAT

We only use carefully selected free-range 90-day-old brown roosters, each weighing approximately 1.36kg, for optimum meat tenderness. Eight hours of marination with thorough massage ensures full absorption of marination flavours, before air-drying each chicken until they are ready to be served.

With a splash of imported brandy, the buttered chicken is set on fire, allowing the aroma of liquor permeating the roasted chicken in just 7 seconds. This mastery of cooking technique creates a decadent treasure of crispy skin, tender and juicy meat, with a delightful fragrance.

Sprinkled generously with homemade seven-spice powder, savour our hand-shredded Signature Classic Fire Roasted Chicken for an out-of-the-world experience.

嚴選肉汁多嫩走地雞仔，每隻皆重達兩斤四兩左右，手工按摩入味。功夫級的燒雞，從腌制、風乾到成品出菜歷時8小時，慢工細活皆考廚藝，選用進口白藍地澆淋整隻黃油雞，再以明火點燃，讓酒香在短短7秒瞬間滲入燒雞中，皮脆肉嫩多汁，香氣撲鼻，撒上自家製七味粉，手撕享用，更有一番滋味。



G1

招牌火焰燒雞

Signature Fire Roasted Chicken



HK\$268 / 隻



廚師推薦 Chef's recommendation



辣 Spicy



含有堅果 Contain Nut



小心魚骨 May Contain Fish Bone



62

雲吞雞

Pork Wonton in
Chicken Soup



HK\$176 / 半隻 (4-6位)

HK\$328 / 全隻 (8-12位)



63

京醬肉絲

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

HK\$110 / 例



64

菠蘿咕嚕肉

Crispy Sweet and Sour Pork

HK\$120 / 例



65

蒜香排骨

Deep-fried Fragrant
Garlic Pork Rib

HK\$122 / 例



66

皇朝話梅骨

Pork Rib with Plum Sauce

HK\$120 / 例



67

話梅元蹄

Pig's Trotter with
Plum Sauce

HK\$128 / 半份

HK\$238 / 全份



68

上海外婆紅燒肉

Braised Pork Belly in Shanghai Style

HK\$118 / 例

蔬菜

VEGETABLE



H1

肉碎欖菜乾煸四季豆

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



HK\$88 / 例



廚師推薦 Chef's recommendation



辣 Spicy



含有堅果 Contain Nut



小心魚骨 May Contain Fish Bone



H2

樂天秘製福花

Stir-fried Spiced Cauliflower
with Preserved Meat



HK\$90 / 例



H3

白灼秋葵

Poached Lady's Finger in
Superior Soy Sauce

HK\$70 / 例



H4

生炒油麥菜

Stir-fried Lettuce with Chinese Wine

HK\$80 / 例



H5

清炒白菜苗

Stir-fried Baby Cabbage

HK\$80 / 例



H6

蒜蓉炒菠菜

Stir-fried Spinach with
Minced Garlic

HK\$80 / 例



H7

薑汁炒芥蘭

Stir-fried Kai Lan with
Ginger Sauce

HK\$80 / 例

主食

RICE &
NOODLE



J1

黃鱔炒飯

Fried Rice with Yellow Eel in Shanghai Style

  HK\$128 / 例



J2

雪菜蝦仁炒飯

Fried Rice with Shrimp and
Preserved Vegetable

HK\$98 / 例



J3

揚州炒飯

Fried Rice in Yang Zhou Style

HK\$96 / 例



J4

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



J5

蟹粉炒飯

Fried Rice with Stir-fried Crab Roe

HK\$142 / 例



J6

上海炒飯

Fried Rice in Shanghai Style

HK\$96 / 例



J7

雪菜鹹肉炒年糕

Wok-fried Rice Cake with Salted
Meat and Preserved Vegetable

HK\$95 / 例



J8

上海炒年糕

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

HK\$95 / 例



J9

木樨肉炒拉麵

Stir-fried La Mian with Shredded
Pork and Black Fungus

HK\$95 / 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。





K1

白菜黑豚肉雲吞豬骨湯拉麵

La Mian with Vegetable Kurobuta
Pork Wonton in Signature Pork Bone Soup

HK\$82 / 例



K2

鮮蝦黑豚肉雲吞豬骨湯拉麵

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

HK\$90 / 例



K3

蒜香排骨豬骨湯拉麵

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

HK\$90 / 例



K4

紅油黑豚肉抄手拌麵

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



HK\$80 / 例



K5

紅油鮮蝦黑豚肉抄手拌麵

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



HK\$80 / 例



K6

皇朝擔擔拉麵

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



HK\$78 / 例



廚師推薦 Chef's recommendation



辣 Spicy



含有堅果 Contain Nut




小心魚骨 May Contain Fish Bone



K7

蝦仁酸辣湯拉麵

La Mian in Hot and Sour Soup with Shrimp

 HK\$78 / 例



K8

開陽蔥油拌麵

La Mian with Scallion Oil (dry)

HK\$60 / 例



K9

蟹粉拌麵

La Mian with Stir-fried Crab Roe (dry)

HK\$128 / 例

甜品


DESSERT



L1

宮廷驢打滾

Red Bean Glutinous Rice Roll
topped with Soy Bean Powder


  HK\$52 3 pc / 粒



L2


播沙湯圓


Black Sesame Glutinous Rice Ball topped with Peanut Powder

 HK\$48 4 pc / 粒

 廚師推薦 Chef's recommendation

 辣 Spicy

 含有堅果 Contain Nut

 小心魚骨 May Contain Fish Bone



L3

酒釀芋圓

Taro Balls in Fermented
Rice Wine Soup

HK\$43 / 位



L4

椰汁燕窩 (溫/冷)

Double-boiled Bird's Nest with
Coconut Milk (warm/chilled)

HK\$68 / 例



L5

燕窩腰果露 (溫)

Cashew Nut Sweet Soup
with Bird's Nest (warm)

 HK\$68 / 位



L6

桃膠紅棗桂圓湯 (溫/冷)

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

HK\$46 / 位

飲品

BEVERAGE

M1

可樂
Coke

HK\$18 can / 罐

M2

零系可口可樂
Coke Zero Sugar

HK\$18 can / 罐

M3

雪碧
Sprite

HK\$18 can / 罐

M4

蒸餾水
Distilled Water

HK\$18 bottle / 瓶

M5

利賓納檸檬
Ribena with Lemon

HK\$28 glass / 杯

M6

凍檸檬茶
Iced Lemon Tea

HK\$28 glass / 杯

M7

凍蘋果與荔枝茶
Iced Apple Lychee Tea

HK\$28 glass / 杯

M8

杞子紅棗茶(溫)
Wolfberry Tea with
Red Date (warm)

HK\$23 glass / 杯

M9

檸檬菊花蜜(溫/冷)
Honey Lemon
Chrysanthemum Tea
(warm/chilled)

HK\$23 glass / 杯

M10

羅漢果茶(溫/冷)
Luo Han Guo Herbal Tea
(warm/chilled)

HK\$22 glass / 杯

M11

自家製檸檬薏米水(溫/冷)
Homemade Lemon
Barley Drink
(warm/chilled)

HK\$22 glass / 杯

M12

新鮮豆漿(溫/冷)
Soy Milk (warm/chilled)

HK\$25 glass / 杯

M13

青島啤酒
Tsing Tao Beer

HK\$30 can / 罐

備注

Disclaimer

爲了維護您的合法權益，特對本菜譜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. 本菜譜所有菜式照片以實物爲主，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!

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。

Our Culinary Concepts

