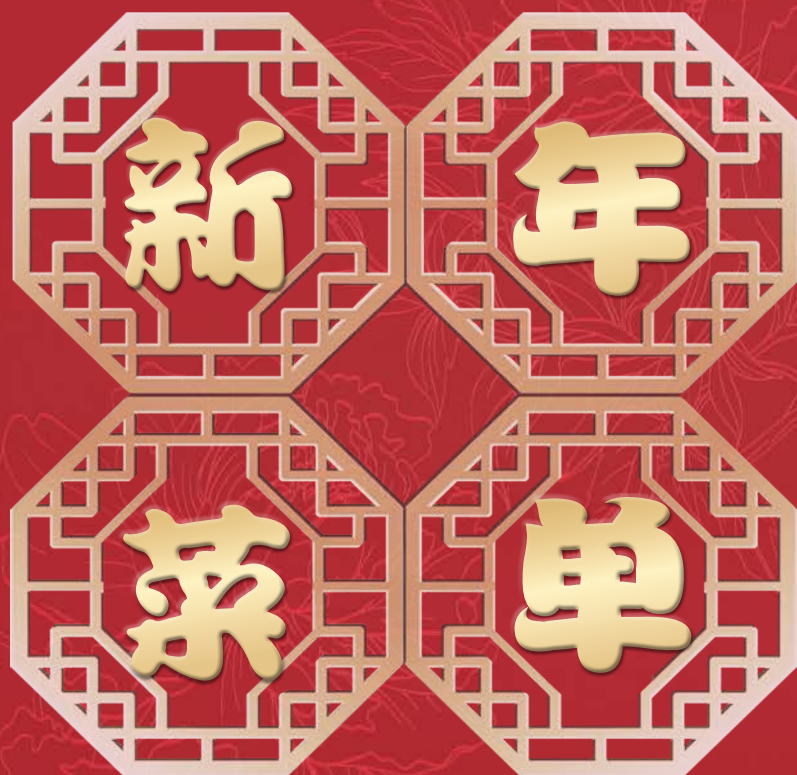


樂天皇朝

PARADISE DYNASTY 樂天  
LEGEND OF XIAO LONG BAO



*Chinese New Year*  
**MENU**

CHANGI AIRPORT TERMINAL 3

樂天餐飲集團旗下品牌在農曆新年期間照常營業  
PARADISE GROUP OF RESTAURANTS REMAIN OPEN  
THROUGHOUT CHINESE NEW YEAR



# 行大吉

## ABUNDANCE OF Wealth

撈起滿堂彩

A festive favourite, Yu Sheng is the perfect dish to kickstart Chinese New Year with good fortune. Freshly prepared with fresh ingredients and topped with premium abalone, Yu Sheng is a delicious symbol of prosperity. Gather your loved ones to toss high for wealth, health and happiness in the coming year.

Exclusively for Citi, DBS/POSB and PGR Cardmembers

**10% OFF**  
TAKEAWAY



### 樂天鮑魚撈起

### PROSPERITY ABALONE YU SHENG

堂食獨家特惠  
DINE-IN EXCLUSIVE



**\$49.80** 例 Regular  
(8pc Abalone)

**\$69.80** 大 Large  
(16pc Abalone)

外帶獨家特惠  
TAKEAWAY EXCLUSIVE



**\$49.80** 例 Regular  
(8pc Abalone)

**Terms and Conditions:** Prosperity Abalone Yu Sheng is available from 4 Jan to 12 Feb 2025, for dine-in and takeaway at Seafood Paradise, Beauty in The Pot, Paradise Dynasty, Canton Paradise and Paradise Classic restaurants, excluding Canton Paradise Noodle & Congee House restaurants • Discount is valid for Citi, DBS/POSB Credit or Debit Cardmembers, and PGR members, for takeaway only • Not valid for earning or redemption of P\$ by PGR members on eve of and first day of Chinese New Year (28 and 29 Jan 2025) • While stocks last • Discount given and prices are before service charge (dine-in) and prevailing GST • Discounted Prosperity Abalone Yu Sheng is not valid in conjunction with other discounts, promotions, vouchers or membership privileges • Management reserves the right to amend terms and conditions of the promotion without prior notice.



# 推荐菜式

## Recommendations

Specially curated for this festive season, indulge in these recommendations for an auspicious year of abundance ahead.

清蒸龙虎斑

Steamed Dragon Grouper with Supreme Soya Sauce (800g)

**\$88** (800克/g)

当归美人虾

Steamed Prawn with Dang Gui

**\$39.80** (每份/per portion)

海鲜四宝汤

Seafood Four Treasures Soup

(Abalone, Conpoy, Fish Maw and Sea Cucumber)

**\$24.80** (每盅/per pot)

五福卤甘榜鸡

Braised Kampong Chicken

**\$58** (一只/whole)

清炒四喜鲜蔬

Stir-fried Assorted Vegetable

**\$23.80** (每份/per portion)



# 皇朝小笼包的特色

Distinctive Features of our Xiao Long Bao

~ 每粒25克

25 grams each

~ 汤汁饱满

Immensely filled with broth

~ 巧手18折

Delicate 18 folds

~ 皮薄如纸

Intricately thin skin

~ 口感“Q”弹

Springy texture

~ 汤汁清甜不油腻

Non-oily delightful clear broth

每一笼小笼包出自  
**艺术家之手**

An Artist's Masterpiece

美国进口猪肉  
Imported Pork  
from USA

招牌原味小笼包

Signature Original Xiao Long Bao



厨师特选 Chef's Recommendation



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone

缤纷八色由天然食材提炼而成  
Colours extracted from natural ingredients



A1

### 特色皇朝小笼包(八色)

Specialty Dynasty Xiao Long Bao (8 flavours)

🍲 \$17.80 8 pc / 粒

## 单味 小笼包

SINGLE FLAVOUR  
BASKET

<p>A2</p> 	<p>🍲 招牌原味小笼包 Signature Original Xiao Long Bao \$10.30 6 pc / 粒 \$15.80 10 pc / 粒</p>	<p>🌶️ 川味小笼包 Szechuan Xiao Long Bao \$10.80 6 pc / 粒 \$17.80 10 pc / 粒</p>	<p>A3</p> 
<p>A4</p> 	<p>蒜香小笼包 Garlic Xiao Long Bao \$10.80 6 pc / 粒 \$17.80 10 pc / 粒</p>	<p>芝士小笼包 Cheese Xiao Long Bao \$13.30 6 pc / 粒 \$21.80 10 pc / 粒</p>	<p>A5</p> 
<p>A6</p> 	<p>🌶️ 韩式泡菜小笼包 Korean Kimchi Xiao Long Bao \$13.30 6 pc / 粒 \$21.80 10 pc / 粒</p>	<p>蟹粉小笼包 Crab Roe Xiao Long Bao \$18.80 6 pc / 粒 \$29.80 10 pc / 粒</p>	<p>A7</p> 
<p>A8</p> 	<p>鹅肝小笼包 Foie Gras Xiao Long Bao \$18.80 6 pc / 粒 \$29.80 10 pc / 粒</p>	<p>黑松露小笼包 Black Truffle Xiao Long Bao \$18.80 6 pc / 粒 \$29.80 10 pc / 粒</p>	<p>A9</p> 

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

# 南北点

DIM SUM



B1

萝卜丝酥饼

Radish Pastry



\$9.80 3 pc / 粒



厨师特选 Chef's Recommendation



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone



B2

**新加坡辣椒螃蟹小笼包**

Singapore Chilli Crab Xiao Long Bao



\$24.80 6 pc / 粒

\$38.00 10 pc / 粒



B3

**上海生煎包**

Pan-fried Shanghai Pork Bun

\$8.30 3 pc / 粒



B4

**花蔬蒸饺**

Steamed Vegetable Dumpling

\$9.80 6 pc / 粒

\$15.80 10 pc / 粒



B5

**无锡鲜肉锅贴**

Pan-fried Pork Dumpling

\$7.80 3 pc / 粒



B6

**三鲜鲜肉水饺**

Poached Vegetable and Pork Dumpling

\$10.30 8 pc / 粒



B7

**上海芝麻叉烧酥**

Baked Shanghai BBQ Pork Pastry

\$9.30 3 pc / 粒



B8

**淮扬三丝春卷**

Crispy Vegetable Spring Roll

\$8.30 3 pc / 粒



B9

**红油抄手**

Pork Dumpling in Hot Chilli Vinaigrette

 \$10.30 6 pc / 粒



B10

**红油鲜虾猪肉抄手**

Prawn and Pork Dumpling in Hot Chilli Vinaigrette

  \$11.80 6 pc / 粒





B11

### 竹炭流沙包

Steamed Salted Egg Yolk Custard Lava Charcoal Bun

\$8.80 3 pc / 粒



B12

### 讨喜豆沙包

Steamed Red Bean Paste Bun

\$6.80 3 pc / 粒



B13

### 芋泥小笼包

Yam Paste Xiao Long Bao

\$9.80 6 pc / 粒

\$12.80 10 pc / 粒

# 汤类

SOUP



C1

清炖鸡汤

Double-boiled Chicken Soup



\$13.80 / 位



厨师特选 Chef's Recommendation



辣 Spicy



含有虾 Contains Prawn





小心鱼骨 May Contain Fish Bone



C2

### 海鲜酸辣汤

Seafood Hot and Sour Soup

  \$10.30 / 位



C3

### 菜肉云吞猪骨汤

Vegetable and Pork Wonton  
in Signature Pork Bone Soup

\$11.80 6 pc / 粒



C4

### 鲜虾猪肉云吞猪骨汤

Prawn and Pork Wonton  
in Signature Pork Bone Soup

 \$13.80 6 pc / 粒

# 凉菜

APPETISER



D1

李白醉鸡

Drunken Chicken


 \$11.80 / 例



D2

成都口水鸡

Poached Chicken in  
Szechuan Style


 \$13.80 / 例



D3

凉拌小菜

Chilled Assorted Vegetable and  
Tofu tossed with Vinaigrette

 \$7.80 / 例



D4

### 凉拌黑木耳

Black Fungus in Peppercorn Vinaigrette



\$7.80 / 例



D5

### 蒜香青瓜

Japanese Cucumber with Minced Garlic

\$7.80 / 例



D6

### 松花皮蛋豆腐

Chilled Tofu with Century Egg

\$8.80 / 例



D7

### 烧椒皮蛋

Century Egg with Vinaigrette and Chilli Oil



\$7.80 / 例



D8

### 捞拌海中宝

Jellyfish and Seafood in Vinaigrette



\$16.30 / 例



D9

### 葱油莴笋拌海蜇丝

Jellyfish with Asparagus Lettuce in Scallion Oil

\$10.80 / 例


# 经典热炒

HOT DISH



E1

黑胡椒美国肥牛肉  
Black Pepper US Beef

 \$24.80 / 例



E2


四川辣子鸡  
Spicy Szechuan  
Crispy Chicken

  \$24.80 / 例



E3

宫保腰果鸡丁  
Kung Pao Chicken

 \$16.80 / 例



E4

### 香酥猪扒

Crispy Pork Chop

\$12.80 / 例



E5

### 菠萝咕嚕肉

Crispy Sweet and Sour Pork

\$17.80 / 例



E6

### 蜜汁排骨

Stir-fried Pork Rib  
with Honey Sauce

\$17.80 / 例



E7

### 上海清炒虾仁

Stir-fried Shrimp in Shanghai Style





\$24.80 / 例



E8

**皇朝酸菜鱼**

Specialty Fish in Pickled Vegetable Broth


  \$35.80 / 例



E9

**姜葱炒鱼片**

Stir-fried Sliced Fish  
with Ginger and Spring Onion

 \$20.80 / 例



E10

**糖醋鱼片**

Sweet and Sour Fish



 \$20.80 / 例



E11

**瑶柱芙蓉赛螃蟹**

Scrambled Egg White  
with Fish and Conpoy


  \$16.80 / 例



E12

**重庆麻婆豆腐**

Ma Po Tofu

 \$14.80 / 例





E13

**肉碎榄菜干煸四季豆**

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



\$15.80 / 例



E14

**蒜蓉西兰花**

Stir-fried Broccoli with Minced Garlic

\$16.30 / 例



E15

**蒜蓉炒菠菜**

Stir-fried Spinach with Minced Garlic

\$14.80 / 例

# 主食

RICE &  
NOODLE



F1

## 木樨肉炒面

Stir-fried Noodle with Shredded Pork and Black Fungus

\$15.80 / 例



F2

## 肉丝年糕猪骨汤

Rice Cake with Shredded Pork  
in Signature Pork Bone Soup

\$15.80 / 例



F3

## 上海炒年糕

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


\$16.30 / 例



F4

### 扬州炒饭

Fried Rice in Yang Zhou Style

 \$15.80 / 例



F5

### 虾仁炒饭

Fried Rice with Shrimp

 \$16.30 / 例



F6

### 上海炒饭

Fried Rice in Shanghai Style

 \$15.80 / 例



F7

### 香酥猪扒炒饭

Fried Rice with  
Crispy Pork Chop

 \$16.80 / 例



F8

### 鲜蔬炒饭

Fried Rice with Assorted Vegetable

\$14.80 / 例



F9

### 蛋炒饭

Egg Fried Rice

\$11.80 / 例

# 拉面

## LA MIAN AND SIGNATURE PORK BONE SOUP

With a history of over 400 years, La Mian or Hand Pulled Noodles originated from China as a local street delight before it was bestowed a culinary title of Dragon Beard Noodles by a Ming Dynasty emperor who was impressed by the grace and majestic hand pulling skill.

To complement this heavenly dish, Paradise Dynasty concocts a signature pork bone soup broth to further enhance a multi-sensory experience of taste and texture. Unlike the usual clear chicken soup, our signature pork bone soup is dense due to a high content of protein and collagen. Simmered with under slow fire for twelve hours, the soup content is reduced from an initial 30kg to 8kg to bring out the essence of the ingredients.

拉面至今已有400余年历史，起初只是中国的一道街边美食，因明朝一位皇帝极为欣赏，如气壮山河一般的神面姿势，且面细如发丝，遂御赐名为龙须面。为了完美体现此道“天上美食”的奇妙滋味，乐天皇朝特制招牌骨筒汤，餐客们可尽享其带来的多重感官享受。与一般清亮的面汤不同，我们的招牌骨筒汤含丰富蛋白质及骨胶原，口感浓稠。该汤以慢火炖十二小时，其食材重量由最初的30公斤浓缩至8公斤，到您碗中时已满是精华。





**G1** **美国黑猪肉卷猪骨汤拉面**  
La Mian with Sliced Kurobuta Pork  
in Signature Pork Bone Soup **\$15.80 / 例**



**G2** **酸菜鱼拉面**  
La Mian with Sliced Fish  
in Pickled Vegetable Broth **\$17.80 / 例**



**G3** **菜肉云吞猪骨汤拉面**  
La Mian with Vegetable Pork Wonton  
in Signature Pork Bone Soup **\$13.80 / 例**



**G4** **鲜虾猪肉云吞猪骨汤拉面**  
La Mian with Prawn and  
Pork Wonton in  
Signature Pork Bone Soup **\$15.80 / 例**



**G5** **香酥猪扒猪骨汤拉面**  
La Mian with Crispy Pork Chop in Signature Pork Bone Soup **\$16.80 / 例**



G6

**清炖鸡汤拉面**

La Mian served with Double-boiled Chicken Soup

\$15.80 / 例



G7

**酸辣海鲜汤拉面**

La Mian in Szechuan Hot and Sour Soup with Seafood


  \$12.80 / 例



G8

**四川抄手拌面**

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

 \$13.80 / 例



G9

**鲜虾猪肉抄手拌面**

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

  \$15.80 / 例



G10

### 皇朝担担拉面

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

 \$11.80 / 例



G11

### 开洋葱油拌面

La Mian with Scallion Oil (dry)


 \$10.80 / 例



G12

### 口水鸡拌面

La Mian with Poached Chicken in Szechuan Style (dry)


 \$14.80 / 例



G13

### 京味炸酱拉面

La Mian with Minced Meat and Mushroom Sauce (dry)

 \$12.80 / 例

# 甜品


DESSERT



H1

香煎豆沙锅饼

Pan-fried Pancake with Red Bean Paste

 \$10.80 / 例

 厨师特选 Chef's Recommendation

 辣 Spicy

 含有虾 Contains Prawn

 小心鱼骨 May Contain Fish Bone





H2

### 播沙汤丸

Black Sesame Glutinous Rice Ball topped with Peanut Powder


\$5.80 4 pc / 粒



H3

### 香煎南瓜饼

Pan-fried Pumpkin Pastry

 \$5.80 3 pc / 片



H4

### 姜茶黑芝麻汤圆

Black Sesame Glutinous Rice Ball served in Ginger Soup

\$5.80 3 pc / 粒



H5

### 柠檬芦荟桂花蜜

Chilled Aloe Vera with Osmanthus in Honey Lemon Juice



\$5.80 / 位



H6

### 贵妃银耳桃胶

Chilled Snow Fungus with Peach Resin



\$9.80 / 位



厨师特选 Chef's Recommendation



辣 Spicy



含有虾 Contains Prawn



小心鱼骨 May Contain Fish Bone

# 饮料

## BEVERAGE

J1	<b>可乐</b> Coke	\$2.50 can / 罐	J2	<b>零度可乐</b> Coke Zero	\$2.50 can / 罐
J3	<b>雪碧</b> Sprite	\$2.50 can / 罐	J4	<b>瓶装食用水</b> Bottled Drinking Water	\$2.30 bottle / 瓶
J5	<b>酸柑汁 (冷)</b> Lime Juice (chilled)	\$3.80 glass / 杯	J6	<b>马蹄竹蔗水 (温/冷)</b> Water Chestnut (warm/chilled)	\$3.80 glass / 杯
J7	<b>自制薏米水 (温/冷)</b> Barley (warm/chilled)	\$3.80 glass / 杯	J8	<b>糯米沱普洱茶</b> Glutinous Rice Pu-Erh Tea	\$2.50 per person / 位
J9	<b>嘉士伯啤酒</b> Carlsberg Pilsner	\$9.00 can / 罐	J10	<b>嘉士伯醇滑啤酒</b> Carlsberg Smooth Draught	\$9.00 can / 罐

# 樂天 PARADISE GROUP | 樂天餐飲集團

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:

