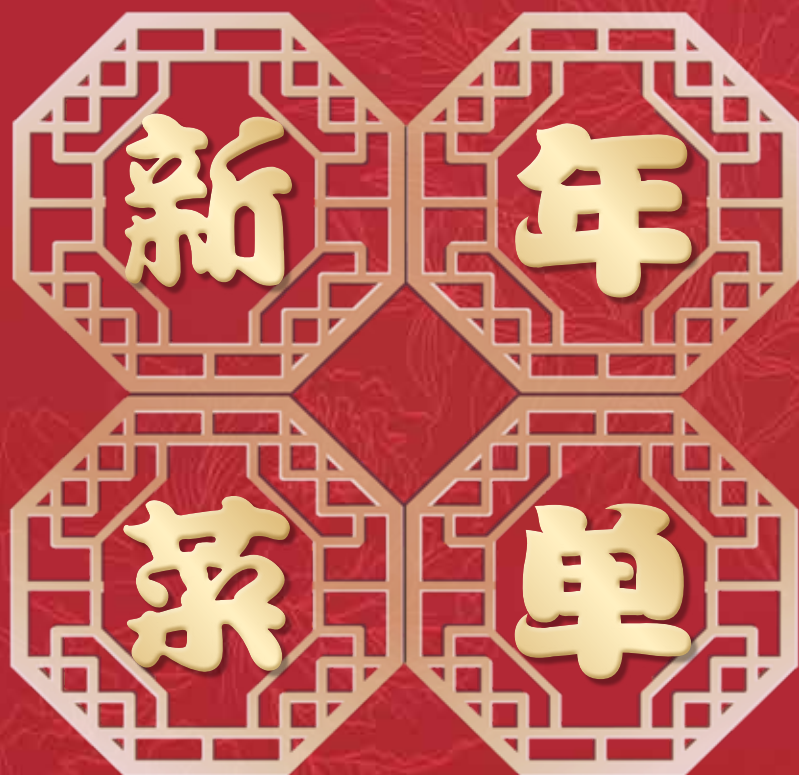




樂天海鮮
SEAFOOD PARADISE 樂天
the seafood arena



Chinese New Year
MENU

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

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.

撈起滿堂彩

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)

Available at Seafood Paradise, Beauty in The Pot, Paradise Dynasty, Canton Paradise and Paradise Classic, excluding Canton Paradise Noodle & Congee House restaurants.

Prices differ at Canton Paradise (Marina Bay Sands) restaurant.

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.

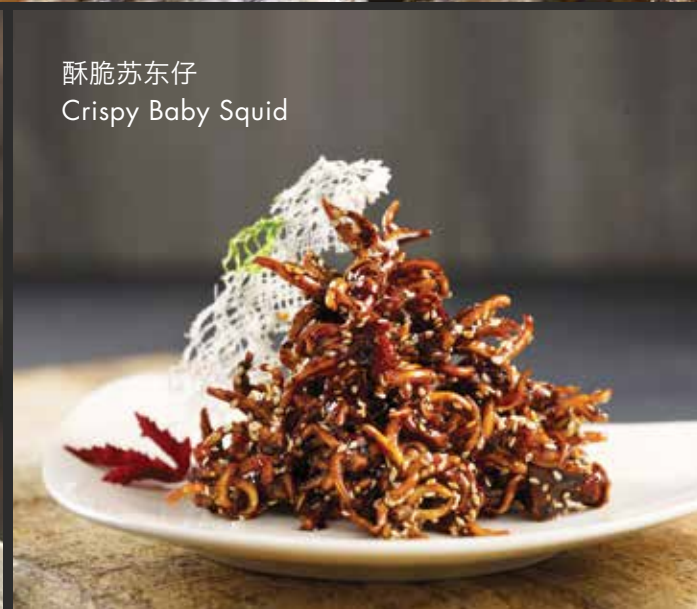




加拿大生蚝
Canadian Fresh Oyster



冰镇鲍鱼
Chilled Abalone with Chef's Special Sauce



酥脆苏东仔
Crispy Baby Squid



荔茸炸带子
Crisp-fried Yam Ring stuffed with Scallop





开胃菜 APPETISER

LIVE OYSTER 生蚝

加拿大生蚝

Canadian Fresh Oyster

\$5.80 每粒 PER PIECE (最少两粒 MIN 2PC)

\$28.80 (6粒 6PC)

澳大利亚生蚝

Australian Fresh Oyster

\$8.80 每粒 PER PIECE (最少两粒 MIN 2PC)

\$48.80 (6粒 6PC)

methods of

PREPARATION 烹调方式

刺生

Sashimi

芝士焗

Baked with Cheese

加\$1 (每粒) Additonal \$1 (PER PC)

蒜茸蒸

Steamed with Minced Garlic

加\$1 (每粒) Additonal \$1 (PER PC)

冰镇鲍鱼

Chilled Abalone with Chef's Special Sauce

\$25.80 每份 PER PORTION

荔茸炸带子

Crisp-fried Yam Ring stuffed with Scallop

\$25.80 每份 PER PORTION (4粒 4PC)

酥脆苏东仔

Crispy Baby Squid

\$19.80 每份 PER PORTION

泰式白饭鱼

Thai Style Silver Bait

\$16.80 每份 PER PORTION

酥炸咸蛋鱼皮
Crispy-fried Fish Skin
with Salted Egg Yolk



芝士腌肉卷
Cheese Bacon Roll in BBQ Sauce



制作手工麻坡乌达
Handmade Muar Otah



蟹肉鱼鳔羹
Dried Fish Maw and
Crab Meat Thick Soup





开胃菜 APPETISER

芝士腌肉卷

Cheese Bacon Roll in BBQ Sauce

\$18.80 每份 PER PORTION (4粒 4PC)

酥炸咸蛋鱼皮

Crispy-fried Fish Skin with Salted Egg Yolk

\$16.80 每份 PER PORTION

黄金炸油条

Crispy Dough Fritter stuffed with Seafood Paste

\$14.80 每份 PER PORTION (4粒 4PC)

制作手工麻坡乌达

Handmade Muar Otah

\$14.80 每份 PER PORTION

金砖椒盐豆腐

Golden Tofu Cube with Salt and Pepper

\$12.80 每份 PER PORTION

汤/羹 SOUP

蟹肉鱼鳔羹

Dried Fish Maw and Crab Meat Thick Soup

\$16.80 每位 PER PERSON



招牌蜜椒排骨
Baked Pork Belly Rib with Honey Pepper Sauce



美国肥牛粒炒鹅肝酱
Stir-fried US Angus Beef Cube
with Foie Gras Pâté



烧汁烤日本白猪
Chargrilled Japanese Nagano
Pork with Teriyaki Sauce



成醋香辣烧鸡
Roasted Chicken in Szechuan
Vinaigrette Sauce



罗惹香炸鸡
Crispy Chicken in Rojak Sauce





肉类 MEAT & POULTRY

美国肥牛粒炒鹅肝酱
Stir-fried US Angus Beef Cube with Foie Gras Pâté
\$42.80 (例 REGULAR)

美国肥牛粒炒黑椒
Stir-fried US Angus Beef Cube in Black Pepper Sauce
\$42.80 (例 REGULAR)

烧汁烤日本白猪
Chargrilled Japanese Nagano Pork with Teriyaki Sauce
\$39.80 (例 REGULAR)

菠萝咕嚕肉
Sweet and Sour Pork with Pineapple
\$22.80 (例 REGULAR)

招牌蜜椒排骨
Baked Pork Belly Rib with Honey Pepper Sauce
\$15.80 每个 PER PIECE (最少两个 MIN 2PC)

糖醋鸡柳
Sweet and Sour Chicken
\$21.80 (例 REGULAR)

罗惹香炸鸡
Crispy Chicken in Rojak Sauce
\$21.80 (例 REGULAR)

成醋香辣烧鸡
Roasted Chicken in Szechuan Vinaigrette Sauce
\$28.80 (半只 HALF) \$54.80 (一只 WHOLE)

椒盐烧鸡
Roasted Chicken with Salt and Pepper
\$28.80 (半只 HALF) \$54.80 (一只 WHOLE)

脆皮虾酱鸡
Crisp-fried Shrimp Paste Chicken
\$19.80 (例 REGULAR)

药膳栗子鸭伴奶白菜
Herbal Duck with Chestnut served with Baby Cabbage
\$69.80 (一只 WHOLE)

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砂煲虾球手工豆腐
Handmade Tofu with Crystal Prawn in Claypot

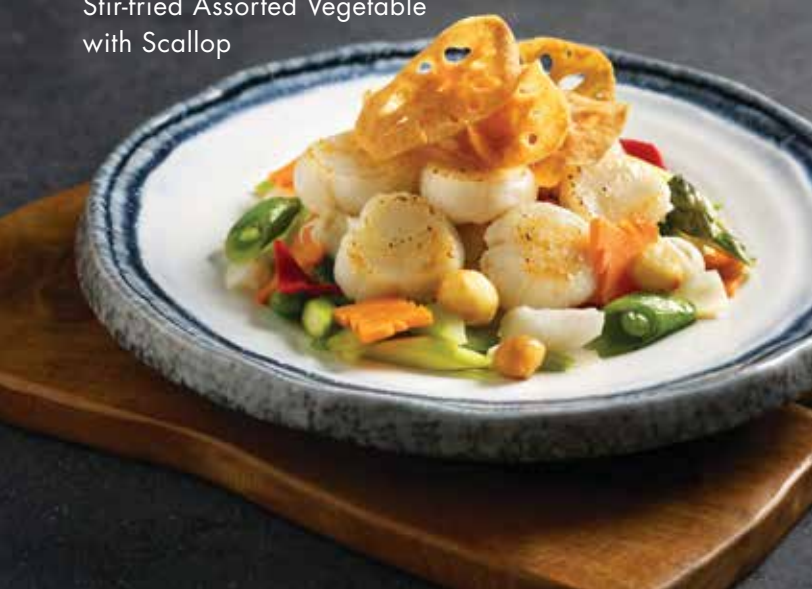
菜香铁板豆腐
Hot Plate Tofu with Preserved 'Cai Xin'
and Minced Pork



蟹肉蛋白扒手工豆腐
Handmade Tofu with Crab Meat



甜脆八景炒带子
Stir-fried Assorted Vegetable
with Scallop



鱼汤浸奶白菜煲
Braised Baby Cabbage
in Superior Fish Broth





豆腐 TOFU

砂煲虾球手工豆腐
Handmade Tofu with Crystal Prawn in Claypot
\$29.80 (例 REGULAR)

蟹肉蛋白扒手工豆腐
Handmade Tofu with Crab Meat
\$29.80 (例 REGULAR)

菜香铁板豆腐
Hot Plate Tofu with Preserved 'Cai Xin' and Minced Pork
\$18.80 (例 REGULAR)



蔬菜 VEGETABLE

甜脆八景炒带子
Stir-fried Assorted Vegetable with Scallop
\$42.80 (例 REGULAR)

鱼汤浸奶白菜煲
Braised Baby Cabbage in Superior Fish Broth
\$23.80 (例 REGULAR)

金银蛋苋菜苗
Poached Baby Spinach with Trio Egg in Superior Broth
\$19.80 (例 REGULAR)

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蒜茸炒奶白菜
Stir-fried Baby Cabbage with Minced Garlic



马来风光
Stir-fried Kang Kong with Sambal





蔬菜 VEGETABLE

澳大利亚芦笋
Australian Asparagus
\$21.80 (例 REGULAR)

香港菜心
Hong Kong Cai Xin
\$19.80 (例 REGULAR)

奶白菜
Baby Cabbage
\$19.80 (例 REGULAR)

苋菜苗
Baby Spinach
\$19.80 (例 REGULAR)

通心菜
Kang Kong
\$18.80 (例 REGULAR)

methods of PREPARATION 烹调方式

清炒
Stir-fried

蚝油炒
Stir-fried with Oyster Sauce

白灼
Poached and served with Superior Soya Sauce

三芭炒
Stir-fried with Sambal

蒜茸炒
Stir-fried with Minced Garlic

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金沙奶油螃蟹
Signature Creamy Butter Crab topped with Coconut Crumbs



炒黑胡椒螃蟹
Stir-fried Crab with Black Pepper



新加坡辣椒焗螃蟹
Popular Singapore Style Chilli Crab



黄金焗咸蛋螃蟹
Crab tossed with Salted Egg Yolk





活螃蟹 CRAB

苏格兰雪白蟹
Scotland Snow Crab
市价 Seasonal Price

阿拉斯加螃蟹
Alaskan King Crab
市价 Seasonal Price

青蟹
Mud Crab
\$11.80 每100克 PER 100G

加州珍宝蟹
Dungeness Crab
\$11.80 每100克 PER 100G

methods of PREPARATION 烹调方式

金沙奶油
Signature Creamy Butter
topped with Coconut Crumbs

新加坡辣椒焗
Popular Singapore Style Chilli

黄金焗咸蛋
Tossed with Salted Egg Yolk

炒黑胡椒
Stir-fried with Black Pepper

炒白胡椒
Stir-fried with White Pepper

花雕鸡油蒸
Steamed with Chinese Wine

焖米粉
Braised with Bee Hoon

馒头 BUN

炸馒头
Deep-fried Bun
\$1.20 (最少两粒 MIN 2PC)

蒸馒头
Steamed Bun
\$1.20 (最少两粒 MIN 2PC)



菜脯蒸西星斑
Steamed Star Grouper
with Preserved Turnip

糖醋炸西星斑
Deep-fried Star Grouper in
Sweet and Sour Sauce





海洋游水鱼

OCEANIC FRESH CATCH

东星斑
Coral Trout
\$19.80 每100克 PER 100G

龙虎斑
Dragon Grouper
\$11.80 每100克 PER 100G

多宝鱼
Turbot Fish
\$17.80 每100克 PER 100G

精选野生游水鱼
Fresh Catch of the Day
市价 Seasonal Price

青衣鱼
Green Wrasse
\$15.80 每100克 PER 100G

西星斑
Star Grouper
\$14.80 每100克 PER 100G

methods of

PREPARATION 烹调方式

清蒸
Steamed with Supreme Soya Sauce

潮式蒸
Steamed in Teochew Style

半煎煮
Pan-fried and Braised

菜脯蒸
Steamed with Preserved Turnip

亚三蒸
Steamed with Assam Spicy Sauce

糖醋炸
Deep-fried in Sweet and Sour Sauce

油浸
Deep-fried with Supreme Soya Sauce

油浸笋壳
Deep-fried Marble Goby with
Supreme Soya Sauce



盐烧焗翡翠鱼
Baked Jade Perch with Sea Salt



暹式炸笋壳
Deep-fried Marble Goby
in Siam Style



野生忘不了
Wild Empurau Fish





淡水鱼

FRESH WATER FISH

野生忘不了
Wild Empurau Fish
市价 Seasonal Price

苏丹鱼
Sultan Fish
市价 Seasonal Price

野生笋壳
Marble Goby
\$11.80 每100克 PER 100G

翡翠鱼
Jade Perch
\$10.80 每100克 PER 100G

methods of

PREPARATION 烹调方式

糯米酒煲
Poached with Glutinous Rice Wine in Claypot
加\$22 Additional \$22

菜脯蒸
Steamed with Preserved Turnip

暹式炸
Deep-fried in Siam Style

清蒸
Steamed with Supreme Soya Sauce

油浸
Deep-fried with Supreme Soya Sauce

盐烧焗
Baked with Sea Salt



蜜汁焗鱈鱼
Baked Cod Fillet with Honey Sauce



清蒸鱈鱼
Steamed Cod Fillet with Supreme Soya Sauce





鲜鱼肉 FRESH FISH FILLET

蜜汁焗鳕鱼

Baked Cod Fillet with Honey Sauce

\$33.80 每位 PER PERSON

清蒸鳕鱼

Steamed Cod Fillet with Supreme Soya Sauce

\$33.80 每位 PER PERSON

干煎鳕鱼

Pan-fried Cod Fillet

\$33.80 每位 PER PERSON

澳洲龙虾刺身
Australian Lobster Sashimi



炒黑胡椒澳洲龙虾
Stir-fried Australian Lobster
with Black Pepper



芝士焗波士顿龙虾
Baked Boston Lobster with Cheese



咸蛋焗波士顿龙虾
Boston Lobster tossed with Salted Egg Yolk





活龙虾 LOBSTER

澳洲龙虾
Australian Lobster
\$32 每100克 PER 100G

竹龙虾
Bamboo Lobster
\$17 每100克 PER 100G

波士顿龙虾
Boston Lobster
\$16 每100克 PER 100G

methods of PREPARATION 烹调方式

刺身
Sashimi

炒黑胡椒
Stir-fried with Black Pepper

蒜茸蒸
Steamed with Minced Garlic

芝士焗
Baked with Cheese

花雕鸡油蒸
Steamed with Chinese Wine and Egg White

上汤焗
Braised in Superior Sauce

咸蛋焗
Tossed with Salted Egg Yolk

甘香炒老虎虾
Stir-fried Tiger Prawn
with Spicy Curry Sauce



白灼老虎虾
Poached Tiger Prawn



砂煲药材老虎虾 (醉虾)
Poached Tiger Prawn with Chinese Herb
in Superior Stock (Drunken Prawn)





虾类 PRAWN

老虎虾

Tiger Prawn

\$39 大约300克 APPROX 300G (例 REGULAR)

methods of

PREPARATION 烹调方式

砂煲药材 (醉虾)

Poached with Chinese Herb in Superior Stock (Drunken Prawn)

加\$6 Additonal \$6

麦片蛋丝

Tossed with Cereal

蒜茸蒸

Steamed with Minced Garlic

甘香炒

Stir-fried with Spicy Curry Sauce

白灼

Poached

咸蛋虾球

Crisp-fried Crystal Prawn with Salted Egg Yolk

\$29.80 (例 REGULAR)

芥末虾球

Crisp-fried Crystal Prawn with Wasabi Mayonnaise

\$29.80 (例 REGULAR)

沙律虾球

Crisp-fried Crystal Prawn with Salad Sauce

\$29.80 (例 REGULAR)

酱爆虾球

Crisp-fried Crystal Prawn with Spicy Mayonnaise

\$29.80 (例 REGULAR)

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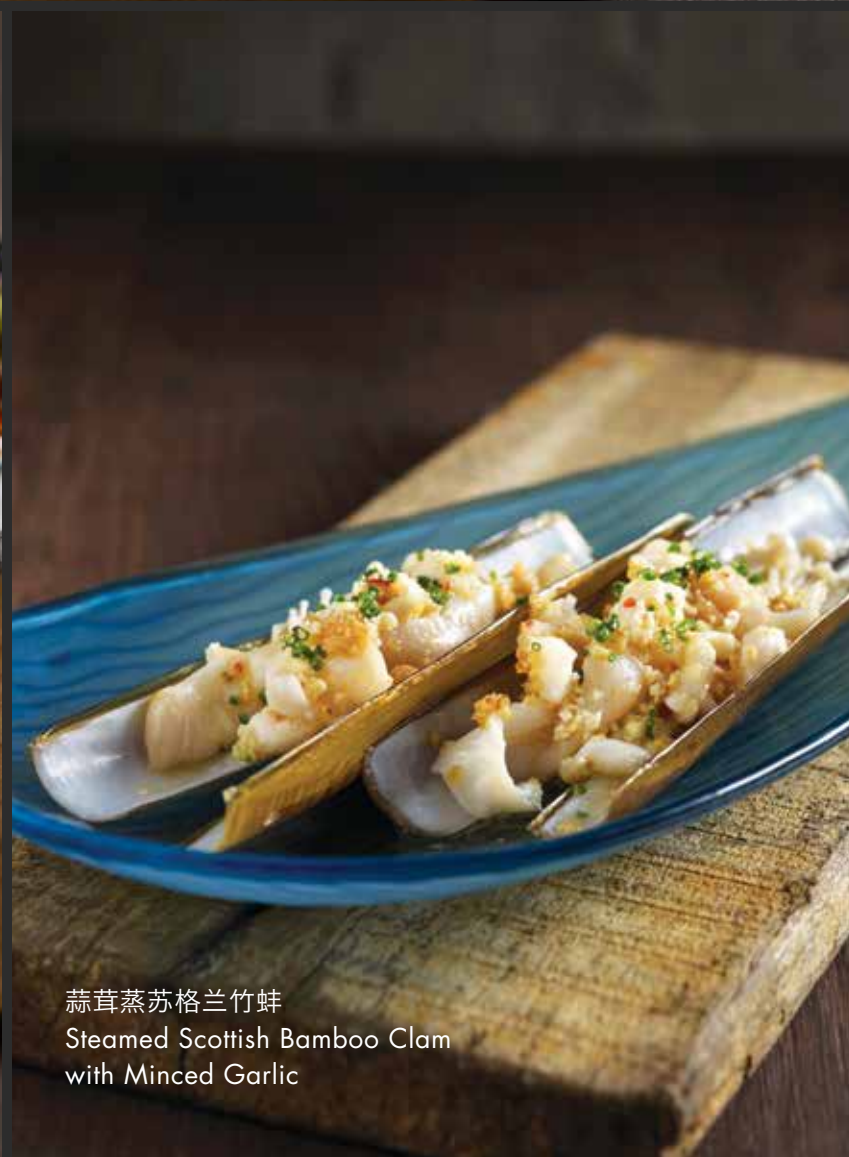
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加州象拔蚌刺身
Californian Geoduck Sashimi



海盐灼澳大利亚活鲍鱼
Poached Australian Live Abalone
with Sea Salt



蒜茸蒸苏格兰竹蚌
Steamed Scottish Bamboo Clam
with Minced Garlic





海珍宝 SEA TREASURE

LIVE GEODUCK 象拔蚌

加州象拔蚌
Californian Geoduck
\$22 每100克 PER 100G

加拿大象拔蚌
Canadian Geoduck
\$29 每100克 PER 100G

LIVE ABALONE 活鲍鱼

澳大利亚活鲍鱼
Australian Live Abalone
\$41.80 每粒 PER PIECE
(大约100-120克 APPROX 100-120G)

LIVE CLAM 活蚌

加拿大龙牙蚌
Canadian Live Clam
\$41.80 (500克 PER 500G)
\$71.80 (900克 PER 900G)

日本龙牙蚌
Japanese Live Clam
\$39.80 (500克 PER 500G)
\$70.80 (900克 PER 900G)

苏格兰竹蚌
Scottish Bamboo Clam
\$19.80 每只 PER PIECE

methods of PREPARATION 烹调方式

刺身 Sashimi
蒜茸蒸 Steamed with Minced Garlic
XO酱炒 Stir-fried with XO Sauce
炒青龙菜 Stir-fried with Chinese Chive

methods of PREPARATION 烹调方式

刺生 Sashimi
鱼香煎 Grilled with Fish Sauce
辣口煎 Grilled with Spicy Sauce
海盐灼 Poached with Sea Salt

methods of PREPARATION 烹调方式

黄酒煲 Poached with Chinese Wine in Claypot
加\$6 Additional \$6
甘香炒 Stir-fried with Spicy Curry Sauce
辣子炒 Stir-fried with Spicy Sauce
姜葱炒 Stir-fried with Ginger and Spring Onion

methods of PREPARATION 烹调方式

蒜茸蒸 Steamed with Minced Garlic
XO酱炒 Stir-fried with XO Sauce

海鲜皇炒饭
Supreme Seafood Fried Rice



扬州炒饭
Yang Zhou Fried Rice





饭类 RICE

龙虾汤海鲜泡饭
Poached Rice with Seafood in Superior Lobster Broth
\$38.80 (例 REGULAR)

海鲜皇炒饭
Supreme Seafood Fried Rice
\$23.80 (例 REGULAR)

银鱼仔炒饭
Silver Fish Fried Rice
\$19.80 (例 REGULAR)

扬州炒饭
Yang Zhou Fried Rice
\$19.80 (例 REGULAR)

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砂煲海鲜焖伊面
Stewed Ee-Fu Noodle
with Seafood in Claypot



滑蛋龙虾汤生虾焖河粉
Braised Hor Fun with
Prawn in Lobster Broth



海鲜马来炒面
Stir-fried Mee Goreng with Seafood





面粉类 NOODLE

滑蛋龙虾汤生虾焖河粉

Braised Hor Fun with Prawn in Lobster Broth

\$30.80 (例 REGULAR)

砂煲海鲜焖伊面

Stewed Ee-Fu Noodle with Seafood in Claypot

\$28.80 (例 REGULAR)

海鲜干炒河粉

Stir-fried Hor Fun with Seafood

\$22.80 (例 REGULAR)

海鲜马来炒面

Stir-fried Mee Goreng with Seafood

\$22.80 (例 REGULAR)

家乡海鲜炒面线

Stir-fried Mee Sua with Seafood

\$19.80 (例 REGULAR)

啦啦焖白米粉

Braised Bee Hoon with "La La" Clam

\$22.80 (例 REGULAR)

新洲葱香炒米粉

Singapore Style Fried Bee Hoon with Fried Onion

\$19.80 (例 REGULAR)

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冰冻柠檬芦荟
Chilled Aloe Vera in Lemonade



话梅香茅果冻
Chilled Lemongrass Jelly in Lemonade
and Sour Plum Juice





甜品 DESSERT

贵妃银耳桃胶 (热/冷)
Chilled Snow Fungus with Peach Resin (Hot/Cold)
\$9.80 每位 PER PERSON

冰冻柠檬芦荟
Chilled Aloe Vera in Lemonade
\$6.80 每位 PER PERSON

话梅香茅果冻
Chilled Lemongrass Jelly in Lemonade and Sour Plum Juice
\$6.80 每位 PER PERSON

杨枝甘露
Chilled Mango Sago with Pomelo
\$6.80 每位 PER PERSON

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饮品 BEVERAGES

可乐

Coke

\$4.20 每罐 PER CAN

零度可乐

Coke Zero

\$4.20 每罐 PER CAN

雪碧

Sprite

\$4.20 每罐 PER CAN

苏打水

Schweppes Soda Water

\$4.20 每罐 PER CAN

汤力水

Schweppes Tonic Water

\$4.20 每罐 PER CAN

天与地茉莉绿茶

Heaven and Earth Jasmine Green Tea

\$4.20 每罐 PER CAN

罗汉果 (温/冷)

Luo Han Guo (WARM/CHILLED)

\$4.80 每杯 PER GLASS

薏米水 (温/冷)

Barley (WARM/CHILLED)

\$4.80 每杯 PER GLASS

苹果汁

Apple Juice

\$6.80 每杯 PER GLASS



橙汁

Orange Juice

\$6.80 每杯 PER GLASS



西瓜汁

Watermelon Juice

\$6.80 每杯 PER GLASS



新鲜椰子

Fresh Coconut

\$7.80 每粒 PER PIECE

嘉士伯啤酒

Carlsberg Pilsner (Draught)

\$12.80 每杯 PER MUG

\$49.80 每壶 PER JUG

嘉士伯醇滑生啤

Carlsberg Smooth (Draught)

\$12.80 每杯 PER MUG

\$49.80 每壶 PER JUG

夏日纷苹果酒

Somersby Apple Cider

\$9.80 每罐 PER CAN

康纳黑啤酒

Connor's Stout Porter

\$14.80 每杯 PER PINT

普娜天然矿泉水

Acqua Panna Mineral Water 750ML

\$8.80 每瓶 PER BOTTLE

圣培露气泡水

San Pellegrino Sparkling Water 750ML

\$8.80 每瓶 PER BOTTLE

糯米沱普洱茶 / 菊花茶 / 菊普茶 (可添加)

Glutinous Rice Pu-Erh Tea/Chrysanthemum Tea/

Chrysanthemum Pu-Erh Tea (REFILLABLE)

\$2.80 每位 PER PERSON

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:

