



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, Korean kimchi, 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.

沉浸于皇朝时代的帝国文化，品尝中国南北菜肴的精致口味。

樂天皇朝以现代的风格中捕捉中国皇朝时代的风貌。向历史悠久的小笼包致敬，我们制作了世界首创的精致八种独特口味小笼包，包括前所未有的蟹粉、芝士、蒜香、韩式泡菜、川味以及顶级的鹅肝和黑松露口味。

创新佳肴及温馨舒适的用餐环境，打造出樂天皇朝不一般的感官与味觉盛宴。

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

招牌原味小笼包

Signature Original Xiao Long Bao

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)

🍲 P 488 8 pcs / 粒

单味 小笼包

SINGLE FLAVOUR
BASKET



A2

招牌原味小笼包

Signature Original
Xiao Long Bao

P230 6 pc / 粒
P360 10 pc / 粒

川味小笼包

Szechuan
Xiao Long Bao

P280 6 pc / 粒
P450 10 pc / 粒



A3



A4

蒜香小笼包

Garlic Xiao Long Bao

P280 6 pc / 粒
P450 10 pc / 粒

芝士小笼包

Cheese Xiao Long Bao

P280 6 pc / 粒
P450 10 pc / 粒



A5



A6

韩式泡菜小笼包

Korean Kimchi Xiao Long Bao

P330 6 pc / 粒
P540 10 pc / 粒

蟹粉小笼包

Crab Roe Xiao Long Bao

P330 6 pc / 粒
P540 10 pc / 粒



A7



A8

鹅肝小笼包

Foie Gras
Xiao Long Bao

P380 6 pc / 粒
P620 10 pc / 粒

黑松露小笼包

Black Truffle
Xiao Long Bao

P380 6 pc / 粒
P620 10 pc / 粒



A9

Photos are for illustration purposes only.
All prices are VAT inclusive and subject to 10% service charge.

南 北 点 心

DIM SUM



B1

竹炭流沙包


Steamed Salted Egg Yolk Custard Lava Charcoal Bun

₱238 3 pcs / 粒



B2

萝卜丝酥饼
Radish Pastry

 **₱188** 3 pcs / 粒



B3

上海生煎包
Pan-fried Shanghai Pork Bun

₱168 3 pcs / 粒



B4

家乡蔬菜包
Steamed Vegetable Bun

₱168 3 pcs / 粒



B5

芋泥小笼包
Yam Paste Xiao Long Bao

₱280 6 pcs / 粒
₱450 10 pcs / 粒



B6

花蔬蒸饺

Steamed Vegetable
Dumpling

₱230 6 pcs / 粒
₱360 10 pcs / 粒



B7

淮扬三丝春卷

Crispy Vegetable Spring Roll

₱168 3 pcs / 粒



B8

红油抄手

Pork Dumpling in
Hot Chilli Vinaigrette

 ₱238 6 pcs / 粒



B9

红油鲜虾猪肉抄手

Prawn and Pork
Dumpling in
Hot Chilli Vinaigrette

   ₱300 6 pcs / 粒



B10

讨喜豆沙包

Steamed Red Bean Paste Bun

¥238 3 pcs / 粒



B11

无锡鲜肉锅贴

Pan-fried Pork Dumpling

¥168 3 pcs / 粒



B12

三鲜鲜肉水饺

Poached Vegetable and
Pork Dumpling

¥280 8 pcs / 粒



B13

刀切小馒头 (炸)

Chinese Bun (Deep-fried)

¥88 3 pcs / 粒



B14

刀切小馒头 (蒸)

Chinese Bun (Steamed)

¥88 3 pcs / 粒

汤类

SOUP



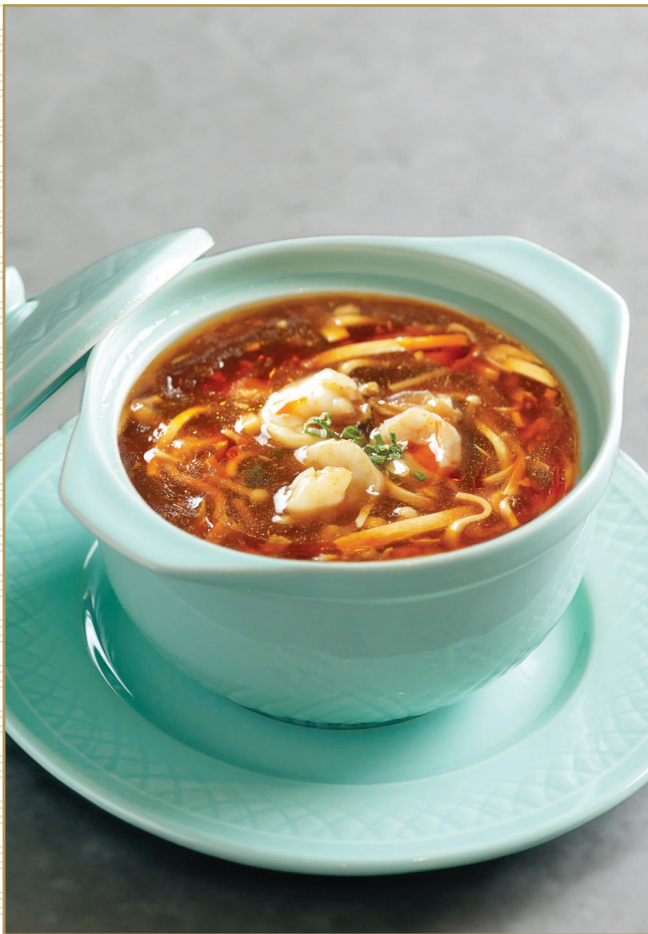
C1

清炖鸡汤

Double-boiled Chicken Soup



₱ 238 / 位



C2

海鲜酸辣汤

Seafood Hot and Sour Soup



¥198 / 位



C3

菜肉云吞猪骨汤

Vegetable and Pork Wonton in Signature Pork Bone Soup

¥288 6 pcs / 粒

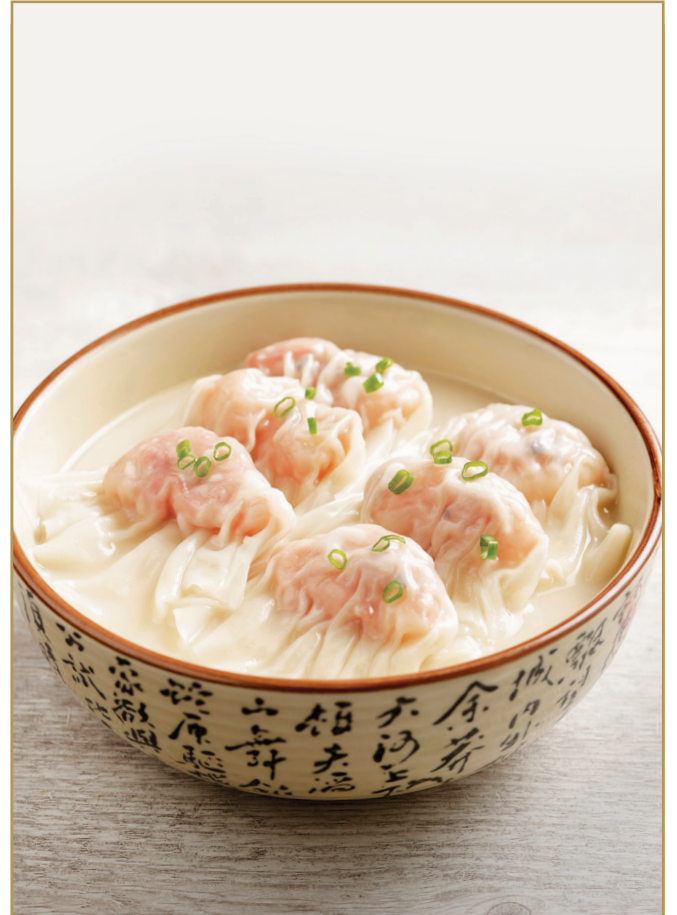


C4

清炖菜胆排骨汤

Double-boiled Pork Rib with Cabbage Soup

¥238 / 位



C5

鲜虾猪肉云吞猪骨汤

Prawn and Pork Wonton in Signature Pork Bone Soup



¥360 6 pcs / 粒

凉菜

APPETISER



D1

心太软

Steamed Glutinous Rice stuffed in Red Dates

₱288 / 例



D2

芝麻酱油麦菜

Lettuce Roll with Homemade Sesame Sauce



¥328 / 例



D3

上海油焖笋

Stewed Bamboo Shoots in
Oyster Sauce

¥288 / 例



D4

蒜香青瓜

Japanese Cucumber
with Minced Garlic

¥188 / 例



D5

凉拌黑木耳

Black Fungus in Peppercorn Vinaigrette



¥288 / 例



D6

春雨拌绿蔬

Spinach and Vermicelli tossed with Vinaigrette

 P288 / 例



D7

松花皮蛋豆腐

Chilled Tofu with Century Egg

P288 / 例



D8

捞拌海中宝

Jellyfish and Seafood
in Vinaigrette

   P498 / 例



D9

李白醉鸡

Drunken Chicken

 P488 / 例



D10

四川夫妻肺片

Sliced Beef and Tripe in Spicy Szechuan Sauce

 P588 / 例



D11

烧椒皮蛋

Century Egg with Vinaigrette and Chilli Oil

 P288 / 例



D12

香辣蒜泥白肉

Poached Pork with Spicy Garlic Sauce

 P388 / 例

经典热炒

HOT DISH



E1

京酱肉丝

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

🍴 ₱588 / 例



E2

蒜香排骨王

Deep-fried Garlic Pork Ribs

₱588 / 例



E3

风味沙拉排骨

Deep-fried Pork Ribs
tossed in Mayonnaise

₱588 / 例



E4

菠萝咕嚕肉

Crispy Sweet and Sour Pork

₱488 / 例



E5

香酥猪扒

Crispy Pork Chop

₱488 / 例



E6

蜜汁排骨

Stir-fried Pork Rib in Honey Sauce

₱688 / 例



E7

家常花肉豆腐

Braised Tofu with Sliced Pork and Mushrooms

 ₱488 / 例



E8

皇朝脆香鸡

Dynasty Crispy Chicken

₱588 / 例



E9

宫保腰果鸡丁

Kung Pao Chicken

 ₱488 / 例



E10

金咸蛋虾球 

Crispy-fried Crystal Prawns tossed with Salted Egg Yolk

 P688 / 例



E11

上海清炒虾仁

Stir-fried Shrimp in Shanghai Style

  P588 / 例



E12

宫保虾仁

Kung Pao Shrimp

  P588 / 例



E13

瑶柱芙蓉赛螃蟹

Scrambled Egg White with Fish and Conpoy

  P488 / 例



E14

黑胡椒牛肉
Black Pepper Beef

 P688 / 例



E15

老干妈什菌炒牛肉
Stir-fried Beef with Assorted Mushrooms in Szechuan Bean Sauce

 P688 / 例



E16

京葱爆肥牛肉
Stir-fried Beef with Scallion

 P688 / 例



E17

肉碎榄菜干煸四季豆

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



¥298 / 例



E18

蒜蓉西兰花

Stir-fried Broccoli with Minced Garlic

¥328 / 例



E19

蒜茸炒菠菜

Stir-fried Spinach with Minced Garlic

¥328 / 例



E20

生炒油麦菜

Stir-fried Australian Lettuce

¥328 / 例



E21

清炒白菜苗

Stir-fried Baby Cabbage

¥328 / 例

人气川菜

SZECHUAN
CUISINE

F1

川味水煮牛肉

(🌶️小辣 / 🌶️🌶️中辣 / 🌶️🌶️🌶️大辣)

Poached Beef in Szechuan Chilli Oil
(🌶️ less spicy / 🌶️🌶️ spicy / 🌶️🌶️🌶️ very spicy)

此菜色深味浓，口感酸辣鲜香，香味浓烈，牛肉鲜嫩，突出了川菜麻、辣、烫的独特风味。
A well-known Szechuan dish, the beef slices are boiled in a spicy soup with Szechuan spices.

🌶️ P1,388 / 例



F2

香辣水煮鱼 (🌶️小辣 / 🌶️🌶️中辣 / 🌶️🌶️🌶️大辣)

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

🌶️🌶️🌶️ 🌶️ 🐟 P1,388 / 例

水煮鱼是川菜最负盛名的菜式之一。鱼片用秘制汤汁滚出香味，再在下面铺一层细粉。把鱼片下入锅中拨散、盛盆，最后覆上一层厚厚的花椒和干辣椒，一股浓浓的麻辣香味即刻弥散开来。

For a numbing sensation, try the sliced fish cooked in a Szechuan spicy soup with peppercorns and assorted chillies.



F3

皇朝酸菜鱼

Specialty Fish in Pickled Vegetable Broth



¥1,388 / 例



F4

重庆麻婆豆腐

Ma Po Tofu



¥438 / 例



F5

四川辣子鸡

Spicy Szechuan Crispy Chicken

  P588 / 例



F6

成都口水鸡

Poached Chicken in Szechuan Style

 P488 / 例

主食

RICE &
NOODLE



G1

上海炒饭

Fried Rice in Shanghai Style

 P328 / 例



G2

蛋炒饭

Egg Fried Rice

P288 / 例



G3

扬州炒饭

Fried Rice in Yang Zhou Style

 P328 / 例



G4

木樨肉炒面

Stir-fried La Mian with Shredded Pork and Black Fungus

₱288 / 例



G5

上海炒年糕

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

₱328 / 例



G6

虾仁炒饭

Fried Rice with Shrimp

 ₱368 / 例



G7

香酥猪扒炒饭

Fried Rice with Crispy Pork Chop

 ₱488 / 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。





H1 香酥猪扒猪骨汤拉面

La Mian with Crispy Pork Chop in Signature Pork Bone Soup

₱480 / 例



H2 红烧扣肉猪骨汤拉面

La Mian with Braised Pork Belly in Signature Pork Bone Soup

₱380 / 例



H3 鲜肉卷猪骨汤拉面

La Mian with Sliced Pork in Signature Pork Bone Soup

₱380 / 例



H4 清炖鸡汤拉面

La Mian served with Double-boiled Chicken Soup

₱380 / 例



H5

京味炸酱拉面

La Mian with Minced Meat and Mushroom Sauce (Dry)

 P330 / 例



H6

开洋葱油拌面

La Mian with Scallion Oil (Dry)

 P280 / 例



H7

海鲜猪骨汤拉面

La Mian Seafood in Signature Pork Bone Soup

 P380 / 例



H8

酸辣海鲜汤拉面

La Mian in Szechuan Hot and Sour Soup with Seafood

  P330 / 例



H9

皇朝担担拉面

La Mian with 'Dan Dan' Sauce
(Spicy Sesame and Peanut)

 P300 / 例



H10

菜肉云吞猪骨汤拉面

La Mian with Vegetable Pork Wonton
in Signature Pork Bone Soup

P380 / 例



H11

四川抄手拌面

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

 P380 / 例



H12

鲜虾猪肉抄手拌面

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

  P430 / 例

甜品

DESSERT



J1

香煎豆沙锅饼

Pan-fried Pancake with Red Bean Paste



¥188 / 例



J2

播沙汤丸

Black Sesame Glutinous Rice Ball topped with Peanut Powder


₱188 4 pcs / 粒



J3

香煎南瓜饼

Pan-fried Pumpkin Pastry

 ₱138 3 pcs / 片



J4

姜茶黑芝麻汤圆

Black Sesame Glutinous Rice Ball served in Ginger Soup

₱188 3 pcs / 粒



J5

宫廷驴打滚

Red Bean Glutinous Rice Roll
topped with Soy Bean
Powder

¥188 3 pcs / 粒



J6

香芒布丁

Chilled Mango Pudding

¥168 / 位



J7

柠檬芦荟桂花蜜

Chilled Aloe Vera with Osmanthus
in Honey Lemon Juice



¥168 / 位



J8

贵妃银耳桃胶

Chilled Snow Fungus with
Peach Resin



¥188 / 位

酒水 饮料

BEVERAGES

K1	可乐 Coke	₱80 can / 罐	K10	王老吉凉茶 Wong Lo Kat Herbal Tea	₱100 glass / 杯
K2	健怡可乐 Coke Light	₱80 can / 罐	K11	自制薏米水(冷/热) Homemade Barley Water (Cold / Hot)	₱90 glass / 杯
K3	零度可乐 Coke Zero	₱80 can / 罐	K12	自制马蹄竹蔗水(冷/热) Water Chestnut Drink (Cold / Hot)	₱90 glass / 杯
K4	雪碧 Sprite	₱80 can / 罐	K13	生力皮尔森啤酒 San Miguel Beer Pale Pilsen	₱100 can / 罐
K5	芬达 Royal	₱80 can / 罐	K14	生力轻度啤酒 San Miguel Beer Light	₱100 can / 罐
K6	姜酒 A&W Root Beer	₱100 can / 罐	K15	生力优质麦芽啤酒 San Miguel Beer	₱150 can / 罐
K7	椰子汁 Buko Juice	₱120 pcs / 粒	K16	青岛啤酒 Tsingtao Beer	₱230 bottle / 瓶
K8	时令水果摇 Seasonal Fruit Shake	₱180 glass / 杯	K17	虎牌啤酒 Tiger Beer	₱200 can / 罐
K9	冰茶 Iced Tea	₱90 glass / 杯	K18	瓶装水 Bottled Water	₱60 bottle / 瓶



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 100 restaurants globally
across multiple dining concepts.*

Singapore • Malaysia • Indonesia • China • Japan • Hong Kong
Taiwan • London • Philippines • Myanmar

 paradisegp.com

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樂天皇朝



PARADISE DYNASTY
LEGEND OF XIAO LONG BAO

