



Savor the exquisite and authentic flavors of Northern and Southern China at Paradise Dynasty, where the essence of imperial cuisine is right before you.

Keeping the time-honored traditions of the intricate Xiao Long Bao, Paradise Dynasty offers eight unique flavors such as crab roe, cheese, garlic, luffa gourd, Szechuan, and the king OF ALL kings – foie gras and black truffle.

Be transported with the Paradise Dynasty experience, where classic Chinese cuisine is elevated with modern renditions of treasured delicacies.

以犹如置身宫廷般古典的氛围，品尝着精致美味的中国南北佳肴，樂天皇朝打造了一场穿越于现代风格与历史辉煌的味觉飨宴。

传承了经典小笼包的制作精髓，樂天皇朝大胆加入创新元素，创作风靡全球、口味迥异的八色小笼包，除了原味，更打造出前所未有的蟹粉、起司、蒜香、糟溜丝瓜、川味以及顶级的鹅肝和黑松露口味。八种不同口味的小笼包为这个历经百年的传统小吃带来创新的一面！

它保留经典中餐却又匠心独运地加以精致化、现代化的手法，令老饕在传统美味中吃出惊喜。让创新佳肴及宏伟装潢相得益彰，营造出樂天皇朝耳目一新的感官体验。



## Distinctive Features of our Xiao Long Bao

### 皇朝小笼包的特色

皇朝小籠包の特性

Paradise Dynasty 샤오훑바오의 특징은  
다음과 같습니다

#### ~ 25 grams each

每粒25克

1点あたりに25g

각 중량: 25그램

#### ~ A full spoonful of broth

汤汁饱满

肉汁がたっぷり

육즙이 가득

#### ~ Delicate 18 folds

巧手18折

餡が18折で巧みに包まれている

섬세한 주름이 18개

#### ~ Intricately thin skin

皮薄如纸

皮が紙一枚ほどの軽さ

매우 얇은 만두피

#### ~ Springy texture

口感“Q”弹

ふわふわ

탄력 있는 식감

#### ~ Non-oily delightful clear broth

汤汁清甜不油腻

甘くて脂っこくない食感

기름기 없이 맑은 국물

## An Artist's

# MASTERPIECE

### 每一笼小笼包出自艺术家之手

芸人の手から生み出した作品のよう

장인의 걸작

## Signature Original Xiao Long Bao

招牌原味小笼包

お得意の一品〜オリジナル味小籠包

시그니처 오리지널 샤오훑바오



Chef's recommendation 厨師特选

Spicy 辣

Vegetarian 素

Chicken 鸡

Pork 猪

Nuts 果仁

Shellfish 甲壳贝类

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## A1 Specialty Dynasty Xiao Long Bao (8 flavors; Kurobuta Pork)

特色皇朝小籠包 (八色; 黑豚肉餡)

皇朝名物の八色小籠包 (黒豚肉餡)

특제 궁중 샤오룽바오 (8가지 맛; 돼지고기)

 \$15.80 8 pc

Colors are extracted from natural ingredients 缤纷八色由天然食材提炼而成  
八色は天然食材からの彩です 음식 색채는 자연 식재료에서 추출됩니다

## SINGLE FLAVOR BASKET

### 单味小籠包

单味小籠包 (餡に使う食材が1種類のみ)

한가지 맛 샤오룽바오 세트



A2

A3

 Signature Original  
Xiao Long Bao  
(choice of Kurobuta Pork or Chicken)  
招牌原味小籠包 (可选黑豚肉或鸡肉)  
お得意の一品〜オリジナル味小籠包 (黒豚/鶏肉餡)  
시그니처 오리지널 샤오룽바오 (쿠로부타 돼지고기/닭고기)

\$7.50 6 pc

\$12.50 10 pc

A4



 Szechuan  
Xiao Long Bao  
(Kurobuta Pork)

川味小籠包 (黒豚肉餡)

四川風小籠包

사천 샤오룽바오

\$8.20 6 pc

\$13.50 10 pc

A5



 Garlic  
Xiao Long Bao  
(Kurobuta Pork)

蒜香小籠包 (黒豚肉餡)

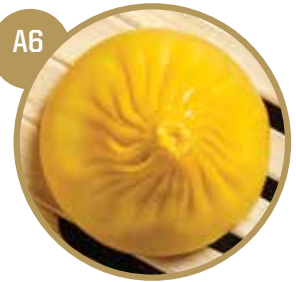
ガーリックオイル蒸し小籠包

마늘 샤오룽바오

\$8.20 6 pc

\$13.50 10 pc

A6



 Cheese  
Xiao Long Bao  
(Kurobuta Pork)

芝士小籠包 (黒豚肉餡)

チーズ小籠包

치즈 샤오룽바오

\$8.80 6 pc

\$14.50 10 pc



A7

 Luffa Gourd with  
Chinese Wine Xiao Long Bao  
(Kurobuta Pork)

糟溜丝瓜小籠包 (黒豚肉餡)

甘酒漬めヘチマ小籠包

수세미 샤오룽바오

\$8.80 6 pc

\$14.50 10 pc

A8



 Crab Roe  
Xiao Long Bao  
(Kurobuta Pork)

蟹粉小籠包 (黒豚肉餡)

カニミソ小籠包

게살 샤오룽바오

\$9.50 6 pc

\$15.80 10 pc

A9



 Foie Gras  
Xiao Long Bao  
(Kurobuta Pork)

鵝肝小籠包 (黒豚肉餡)

フォアグラ小籠包

푸아그라 샤오룽바오

\$14.80 6 pc

\$24.50 10 pc

A10



 Black Truffle  
Xiao Long Bao  
(Kurobuta Pork)

黒松露小籠包 (黒豚肉餡)

黒トリュフ小籠包

블랙 트러플 샤오룽바오

\$14.80 6 pc

\$24.50 10 pc

Pictures are for illustration purposes only. 图片只供參考。  
写真は情報提供のみを目的としています. 사진은 예시용으로만 제작되었습니다.



# DIM SUM

南北点心

南北デザート

딤섬



B1 Radish Pastry

萝卜丝酥饼

細切り大根の焼きパン

래디쉬 패스트리

🍴 \$7.50 3 pc



**Chef's recommendation** 廚師特選



**Spicy** 辣



**Vegetarian** 素



**Chicken** 鸡



**Pork** 猪



**Nuts** 果仁



**Shellfish** 甲壳贝类

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B2

### Pan-fried Shanghai Kurobuta Pork Bun

上海生煎包  
焼き小籠包  
상하이식 돼지고기 전빵 볶음

🐷 \$6.00 2 pc



B3

### Pan-fried Kurobuta Pork Dumpling

无锡鲜肉锅贴  
豚肉焼き餃子  
돼지고기 만두 볶음

🐷 \$5.50 3 pc



B4

### Crispy Vegetable Spring Roll

淮扬三丝春卷  
細切り野菜の春巻き  
야채 스프링롤 튀김

🐷 \$5.50 3 pc



B5

### Steamed Vegetable Bun

家乡蔬菜包  
郷土野菜饅頭  
야채 전빵

🐷 \$5.50 2 pc



B6

### Steamed Vegetable Dumpling

花蔬蒸餃  
野菜の蒸し餃子  
야채 찐만두

🐷 \$7.50 6 pc






B7

Poached Vegetable and  
Kurobuta Pork Dumpling

三鲜鲜肉水饺  
野菜と豚肉あんかけ餃子  
돼지고기 야채 물만두


 \$9.50 8 pc



B8

Poached Vegetable and  
Chicken Dumpling

三鲜鸡肉水饺  
野菜と鶏肉あんかけ餃子  
닭고기 야채 물만두


 \$9.50 8 pc



B9

Kurobuta Pork Wonton  
in Chili Vinaigrette

红油猪肉抄手  
ラー油かけの豚肉茹でワンタン  
핫칠리 소스 돼지고기 만두

 \$9.50 6 pc



B10

Prawn and Kurobuta Pork Wonton  
in Chili Vinaigrette

红油鲜虾猪肉抄手  
辛子ソースかけのエビ豚肉茹でワンタン  
핫칠리 소스 돼지고기 새우 만두


  \$10.50 6 pc



B11

Chicken Wonton in Chili Vinaigrette

红油鸡肉抄手  
ラー油かけの鶏肉茹でワンタン  
핫칠리 소스 닭고기 만두

 \$9.50 6 pc



**Chef's recommendation** 厨師特选

 **Spicy** 辣

 **Vegetarian** 素

 **Chicken** 鸡

 **Pork** 猪

 **Nuts** 果仁

 **Shellfish** 甲壳贝类

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B12

Steamed Bun with Red Bean Filling

豆沙福包  
小豆餡蒸し饅頭  
찐 팔빵

🍴 \$5.00 2 pc



B13

Taro Paste Xiao Long Bao

芋泥小籠包  
サトイモ餡の小籠包  
얇 샤오롱바오

🍴 \$5.20 6 pc  
\$8.50 10 pc



B14

Red Bean Paste Xiao Long Bao

豆沙小籠包  
小豆餡の小籠包  
팥 샤오롱바오

🍴 \$5.20 6 pc  
\$8.50 10 pc



# SOUP

汤品  
スープ  
스프



## C1 Double-boiled Chicken Soup (Steamed)

清炖鸡汤

チキンシチュー

중탕 닭고기 스프

🍲 \$8.50 person





C2

Vegetable and Kurobuta Pork Wonton in  
Signature Pork Bone Soup

菜肉云吞猪骨汤 🐷 \$9.80 6 pc  
野菜豚肉餡ワンタン入りの豚骨スープ  
시그니처 돼지 사골국물 돼지고기 야채 완탄



C3

Prawn and Kurobuta Pork Wonton in  
Signature Pork Bone Soup

鲜虾猪肉云吞猪骨汤 🐷🦐 \$10.80 6 pc  
エビと豚肉餡ワンタン入りの豚骨スープ  
시그니처 돼지 사골국물 돼지고기 새우 완탄



C4

Vegetable and Chicken Wonton in  
Signature Pork Bone Soup

鲜蔬鸡肉云吞猪骨汤 🐷🐔 \$9.80 6 pc  
野菜と鶏肉餡かけワンタン入りの豚骨スープ  
시그니처 돼지 사골국물 닭고기 야채 완탄



C5

Hot and Sour Soup  
with Shrimp

虾仁酸辣汤 🦐 \$7.00 person  
エビの酸っぱ辛スープ  
새콤 달콤 새우 스프



# APPETIZER

## 凉菜

和え料理  
애피타이저



### D1 Lettuce Roll with Homemade Sesame Sauce

芝麻酱油麦菜

胡麻ソースのかけたリースレタスサラダ

홈메이드 참깨소스 상추롤

🔥🥜🥥 \$9.80 8 pc



**Chef's recommendation** 厨师特选

🔥 **Spicy** 辣

🌿 **Vegetarian** 素

🐔 **Chicken** 鸡

🐷 **Pork** 猪

🥜 **Nuts** 果仁

🦪 **Shellfish** 甲壳贝类

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D2

Spinach and Vermicelli tossed with Vinaigrette

春雨拌綠蔬

野菜と春雨の和え料理

새콤한 샐러드 드레싱 시금치 당면

\$5.80 portion



D3

Wood Ear Mushroom in Peppercorn Vinaigrette

凉拌黑木耳

コショウドレッシングのかけた黒キクラゲ

새콤한 후추 샐러드 드레싱 흑목이버섯

\$5.80 portion



D4

Japanese Cucumber with Minced Garlic

蒜香青瓜

ニンニクソースのかけた蒸しキュウリ

일본식 간마늘 오이

\$5.80 portion



D5

Chilled Tofu in Soy Sauce Vinaigrette with Crispy Onion

凉拌豆腐

自家製焼きネギみそのかけた冷奴

새콤한 간장 샐러드 드레싱 파 냉두부

\$5.80 portion



D6

Fried Pork Chop

香酥猪扒

中華風豚カツ

바삭한 돼지고기 스테이크

\$6.80 portion



# HOT DISH

## 经典热炒

炒め料理

뜨거운 음식




E1

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

京酱肉丝 (附上饼皮8片)

細切り肉の味噌炒め

돼지고기 짜장 볶음과 중국 전병

 \$15.80 portion



**Chef's recommendation** 廚師特選

 **Spicy** 辣

 **Vegetarian** 素

 **Chicken** 鸡

 **Pork** 猪

 **Nuts** 果仁

 **Shellfish** 甲壳贝类

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E2

### Ma Po Tofu with Pork

重庆麻婆豆腐  
マーボー豆腐  
마파두부

🌶️🐷 \$12.80 portion



E3

### Crispy Sweet and Sour Chicken

菠萝咕嚕鸡  
パイナップル入り酢鶏肉  
바삭한 당수육

🌶️ \$15.80 portion



E4

### Kung Pao Chicken

宮保腰果鸡肉  
鶏肉とピーナッツ炒め  
쿵파오 치킨

🌶️🌶️🌶️ \$15.80 portion



E5

### Spicy Szechuan Crispy Chicken

四川辣子鸡  
ビリ辛鶏肉炒め  
사천식 매운 크리스피 치킨

🌶️🌶️🌶️ \$16.80 portion





E6 Scrambled Egg White with Fish and Dried Scallop

瑞柱芙蓉賽蜆蟹  
魚肉、干しホタテと卵の白身炒め  
생선 고기, 건조 가리비 계란국

👨‍🍳 \$15.80 portion



E7 Stir-fried Shrimp in Shanghai Style

上海清炒虾仁  
エビチリ炒め  
볶은 새우 썰러드

👨‍🍳 \$18.80 portion



E8 Crispy Sweet and Sour Fish

糖醋鱼片  
切身揚げ酢煮  
탕수어

\$16.80 portion





E9

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

肉碎橄榄干煸四季豆

フランス豆のみじん切り豚肉とオリーブ野菜の炒め

다진 돼지고기, 올리브 채소를 넣은 줄기콩 볶음



\$12.80 portion



E10

Stir-fried Australian  
Lettuce

生炒油麦菜

レタス炒め

양상추 볶음



\$11.00 portion



E11

Stir-fried Baby Cabbage

清炒白菜苗

キャベツ炒め

미니 양배추 볶음



\$11.00 portion



E12

Stir-fried Spinach with  
Minced Garlic

蒜蓉炒菠菜

ほうれん草ニンニクスース炒め

간마늘 시금치 볶음



\$11.00 portion



E13

Stir-fried Broccoli with  
Minced Garlic

蒜蓉炒西兰花

ブロッコリーのニンニクスース炒め

간마늘 브로콜리 볶음



\$11.00 portion



E14

Stir-fried Pea Shoot with  
Minced Garlic

蒜蓉炒大豆苗

大豆の苗のニンニクスース炒め

간마늘 완두순 볶음



\$12.00 portion



# RICE & NOODLE

主食

主食  
밥 & 면



F1 Stir-fried Noodle with Shredded Pork

木樨肉炒拉面

キクラゲ、卵、豚肉とラーメンの炒め

돼지고기 볶음면

\$12.50 portion



F2 Stir-fried Noodle with Chicken

鸡肉炒面

鶏肉の焼きそば

닭고기 볶음면

\$12.50 portion



F3 Stir-fried Noodle with Shrimp

虾仁炒面

エビの焼きそば

새우 볶음면

\$13.50 portion



F4 Stir-fried Noodle with Assorted Vegetable

鲜蔬炒面

野菜の焼きそば

모듬 야채 볶음면

\$12.50 portion



Chef's recommendation 厨师特选



Spicy 辣



Vegetarian 素



Chicken 鸡



Pork 猪



Nuts 果仁



Shellfish 甲壳贝类

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F5

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

上海炒年糕

上海風の焼き餅

상하이식 돼지고기 야채 떡볶음



\$12.50 portion



F6

Egg Fried Rice

蛋炒饭

チャーハン

계란 볶음밥



\$9.80 portion



F7

Fried Rice with Pork Chop

香酥猪扒炒饭

豚カツチャーハン

바삭한 돼지고기 스테이크 볶음밥



\$14.00 portion



F8

Fried Rice in Yang Zhou Style (Chicken and Shrimp)

扬州炒饭

五目チャーハン

양주식 볶음밥



\$13.50 portion



F9

Fried Rice with Shrimp

虾仁炒饭

エビチリチャーハン

새우 볶음밥



\$13.50 portion



F10

Egg Fried Rice with Assorted Vegetable

鲜蔬蛋炒饭

野菜卵チャーハン

모듬야채 계란 볶음밥



\$12.50 portion



# NOODLE AND SIGNATURE PORK BONE SOUP

拉面

ラーメン


라미엔 & 시그니처 돼지 사골국물

In addition to its signature Xiao Long Bao offerings, Paradise Dynasty also specializes in Shanghaiese ramen, which is freshly crafted noodles. Originating in China as a local street food delight with a long history of more than 400 years, these humble noodles were bestowed the culinary title of Dragon Beard Noodles by a Ming Dynasty emperor, who was impressed by the grace and skills required to achieve this masterful technique.

These freshly crafted noodles are elevated with Paradise Dynasty's own signature pork bone broth, which is simmered for 12 hours, brimming with rich protein and collagen for a luxuriously savory soup.

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，如气壮山河一般的抻面姿势，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，樂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。



 **Chef's recommendation** 厨師特选  **Spicy** 辣  **Vegetarian** 素  **Chicken** 鸡  **Pork** 猪  **Nuts** 果仁  **Shellfish** 甲壳贝类

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.





G1

Noodle with Vegetable Kurobuta Pork Wonton in Signature Pork Bone Soup

菜肉云吞猪骨汤拉面

野菜豚肉餡ワンタン入り豚骨ラーメン

시그니처 돼지 사골국물 돼지고기 야채 완탄 라미엔

 \$12.80 portion




G2

Noodle with Prawn and Kurobuta Pork Wonton in Signature Pork Bone Soup

鲜虾猪肉云吞猪骨汤拉面

エビと豚肉餡ワンタン入りの豚骨ラーメン

시그니처 돼지 사골국물 돼지고기 새우 완탄 라미엔

 \$12.80 portion



G3

Noodle with Vegetable Chicken Wonton in Signature Pork Bone Soup

鲜蔬鸡肉云吞猪骨汤拉面

野菜と鶏肉餡かけワンタン入りの豚骨ラーメン

시그니처 돼지 사골국물 닭고기 야채 완탄 라미엔

 \$12.80 portion




G4

Noodle with Chicken Breast Meat in Signature Pork Bone Soup

鸡丁猪骨汤拉面

鳥胸肉豚骨ラーメン

시그니처 돼지 사골국물 닭가슴살 라미엔

 \$11.80 portion



G5

Noodle with Shredded Pork and Pickled Mustard Green in Signature Pork Bone Soup

酸菜肉丝猪骨汤拉面

細切り肉と白菜漬け炒めのかけた豚骨ラーメン

시그니처 돼지 사골국물 돼지고기 양배추김치 라미엔

 \$11.80 portion





G6

Noodle with Fried Pork Chop in Signature Pork Bone Soup

香酥猪扒猪骨汤拉面

豚カツ入りの豚肉ラーメン

시그니처 돼지 사골국물 바삭한 돼지고기 스테이크 라미엔

🐷 \$13.80 portion



G7

Noodle with Shrimp in Signature Pork Bone Soup

虾仁猪骨汤拉面

エビチリ豚骨ラーメン

시그니처 돼지 사골국물 새우 라미엔

🐷🍤 \$13.80 portion



G8

Noodle with Assorted Green in Signature Pork Bone Soup

鲜蔬猪骨汤拉面

野菜豚骨ラーメン

시그니처 돼지 사골국물 야채 라미엔

🐷 \$11.80 portion



G9

Noodle with 'Dan Dan' Sauce (Spicy Sesame and Peanut)

皇朝担担面

皇朝担々麺

탄탄 소스 라미엔 (매콤한 참기름, 땅콩)

🌶️🥜 \$9.50 portion



G10

Noodle with Scallion Oil (Dry)

开洋葱油拌面

ネギソースのかけたラーメン

파기름 라미엔 (국물 없음)

\$8.50 portion



Chef's recommendation 厨師特选

🌶️ Spicy 辣

🌿 Vegetarian 素

🐔 Chicken 鸡

🐷 Pork 猪

🥜 Nuts 果仁

🦐 Shellfish 甲壳贝类

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G11

Noodle with Kurobuta Pork Wonton in Chili Vinaigrette (Dry)

四川抄手拌面

四川ワンタン具のかけそば

매운 칠리 소스 돼지고기 만두 라미엔 (국물 없음)

 **\$11.80** portion




G12

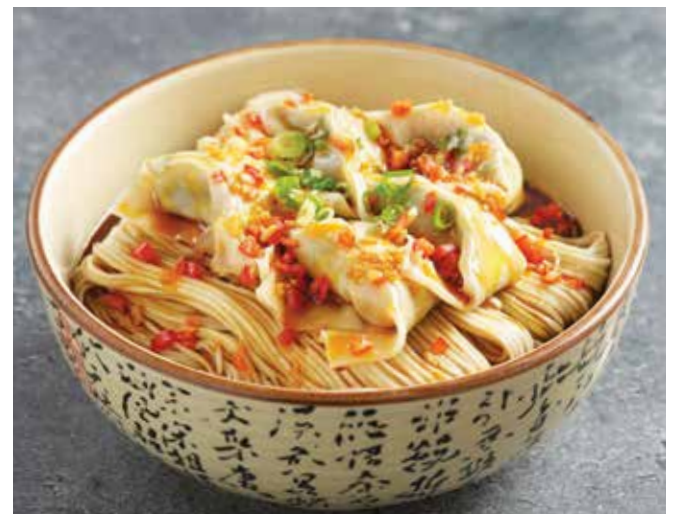
Noodle with Prawn and Kurobuta Pork Wonton in Chili Vinaigrette (Dry)

鲜虾猪肉抄手拌面

エビ豚肉ワンタンのかけそば

매운 칠리 소스 돼지고기 새우 만두 라미엔 (국물 없음)

 **\$11.80** portion




G13

Noodle with Chicken Wonton in Chili Vinaigrette (Dry)

四川鸡肉抄手拌面

鶏肉ワンタンのかけそば

매운 칠리 소스 닭고기 만두 라미엔 (국물 없음)

 **\$11.80** portion




G14

Noodle in Szechuan Hot and Sour Soup with Shrimp (Spicy)

酸辣虾仁汤拉面 (辣)

酸っぱ辛エビラーメン (辛)

새콤 달콤 새우 스프 라미엔 (매운 맛)

 **\$11.80** portion




G15

Noodle with Minced Pork and Mushroom Sauce (Dry)

京味炸酱拉面

ジャージャー麺

다진 고기 버섯 소스 라미엔 (국물 없음)

 **\$10.80** portion



# DESSERT

甜品

デザート

디저트



H1

Pan-fried Red Bean Pancake

香煎豆沙锅饼  
小豆餡の焼きパン  
팔 팬케이크

👉 \$8.80 portion



**Chef's recommendation** 厨師特选



**Spicy** 辣



**Vegetarian** 素



**Chicken** 鸡



**Pork** 猪



**Nuts** 果仁



**Shellfish** 甲壳贝类

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H2

Black Sesame Mochi  
with Grated Peanut

擂沙汤圆

黒豆餡のスープ団子

땅콩 검은깨 찹쌀볼

🍴 \$5.80 4 pc



H3

Pan-fried Pumpkin  
Glutinous Rice cake

香煎南瓜餅

焼いたカボチャ餅

호박 패스트리

🍴 \$5.80 3 pc



H4

Chilled Red Bean Glutinous Rice Roll with Grated Peanut

宫廷驴打滚

宫廷餡入り胡麻団子

땅콩 팔 찹쌀롤

🍴 \$5.80 3 pc



H5

Chilled Snow Fungus  
with Peach Resin

贵妃银耳桃胶

白キクラゲとアラビアゴムの煮込みスープ

시원한 복숭아 레진 흰목이버섯

🍴 \$6.80 person



H6

Chilled Mango Pudding

香芒布丁

망고プリン

시원한 망고 푸딩

\$5.80 person



# BEVERAGE

飲料

ドリンク

음료

J1

Pepsi

百事可乐  
ペプシ  
펍시

\$3.75 glass

J2

Diet Pepsi

百事可乐 轻怡  
ダイエットペプシ  
다이어트 펍시

\$3.75 glass

J3

Sierra Mist Lemon-lime Soda

青檸檸檬汽水  
シエラミストレモンライムソーダ  
시에라 미스트 레몬 라임 소다

\$3.75 glass

J4

Dr Pepper

胡椒博士汽水  
ドクターペッパー  
닥터 페퍼

\$3.75 glass

J5

Lipton Pure Leaf Real Brewed  
Black Tea (Unsweetened)

立頓純葉真釀紅茶 (無糖)  
リプトンピュアリーフリアルブリュー紅茶(無糖)  
립톤 퓨어 리프 리얼 브루드 홍차 (무가당)

\$3.75 glass

J6

Lemonade

檸檬汁  
レモネード  
레모네이드

\$3.75 glass

J7

Cranberry Juice

蔓越莓汁  
クランベリージュース  
크랜베리 주스

\$4.00 glass

J8

Orange Juice

柳橙汁  
オレンジジュース  
오렌지 주스

\$4.00 glass

J9

Wintermelon Iced Tea

冬瓜冰茶  
ウィンターメロンアイスティー  
윈터멜론 아이스티

\$4.75 glass

J10

Passion Fruit Iced Tea

百香果冰茶  
パッションフルーツ・ティー  
패션프룻 아이스티

\$4.75 glass

J11

Kiwi Iced Tea

奇異果冰茶  
キウイアイスティー  
키위 아이스티

\$4.75 glass

J12

Jasmine Tea (Hot)

茉莉花茶(熱)  
ジャスミン茶(熱)  
자스민차 (온음료)

\$2.75 cup

J13

Oolong Tea (Hot)

烏龍茶(熱)  
ウーロン茶(熱)  
우롱차 (온음료)

\$2.75 cup



# BEVERAGE

飲料

ドリンク

음료

J14 Wintermelon Soda  
冬瓜汽水  
カモウリソーダ  
겨울 멜론 소다  
\$4.00 glass

J15 Passion Fruit Soda  
百香果汽水  
パッションフルーツソーダ  
패션프루트 소다  
\$4.00 glass

J16 Guava Soda  
番石榴汽水  
グアバソーダ  
구아바 소다  
\$4.00 glass

J17 Candied Orange Soda  
甜橙汽水  
砂糖漬けのオレンジソーダ  
설탕에 절인 오렌지 소다  
\$4.00 glass

J18 Mango Soda  
芒果汽水  
マンゴーソーダ  
망고 소다  
\$4.00 glass

J19 Peach Soda  
蜜桃汽水  
ピーチソーダ  
복숭아 소다  
\$4.00 glass

J20 Dragonfruit Soda  
火龙果汽水  
ドラゴンフルーツソーダ  
용과 소다  
\$4.00 glass

J21 Kiwi Soda  
奇异果汽水  
キューイーソーダ  
키위 소다  
\$4.00 glass

J22 Acqua Panna Natural Mineral Water (750ml)  
普娜天然矿泉水  
アクアパナ 天然水  
아쿠아파나 미네랄워터  
\$6.50 bottle

J23 VOSS Still Water (800ml)  
芙丝挪威天然矿泉水  
VOSS Still Water(お水)  
보스 생수  
\$5.50 bottle

J24 VOSS Sparkling Water (800ml)  
芙丝挪威气泡水  
VOSS Sparkling Water(ソーダ)  
보스 탄산수  
\$5.50 bottle





## Creating New Dimensions of Dining Pleasure

Paradise Group Singapore has created a wide variety of restaurant concepts to provide exceptional dining with exceptional value and warm hospitality. Its core mission is to transport guests on an authentic culinary journey at each and every one of its restaurants.

Our mission at Paradise Group is to take our guests on a culinary journey filled with authentic Chinese flavors that are both modern and traditional. We take great pride in paying attention to every detail of the dining experience, from each decor element in our design-forward restaurants to ensuring every dish on our menu is prepared to our exacting standards.

*Serving you from more than 100 restaurants globally  
across multiple dining concepts.*

## Our Culinary Concepts

