



潮州菜式独特的风格在于巧妙的食材处理方式，着重于少用调味料，靠简单的烹饪手法带出食材自然鲜甜的味道与口感。坚持采用最优质、最新鲜的食材，潮乐轩的专业厨师团队以精湛的烹饪技巧为食客献上了超过100道潮式佳肴。舒适的环境与亲切友善的优秀服务，搭配清新美味的潮州传统菜色，非一般的美食体验只在潮乐轩。

With a focus on authenticity, Teochew cuisine is famed for its deft handling of seafood and poultry, particularly in bringing out the natural taste of the ingredients with cooking methods light on flavouring. True to its roots, Paradise Teochew offers diners over a hundred dishes of Teochew style signatures prepared using only the best quality and freshest ingredients. Helmed by a talented culinary team and excellent service crew, experience the finesse of Teochew cuisine in the comfort of an intimate ambience at Paradise Teochew.

潮式烧乳猪  
Teochew Style Roasted Suckling Pig



手打潮州虾丸  
Handmade Prawn Ball



潮式传统汕头五香肉枣  
Handmade Traditional Pork Roll



潮式冻黄膏蟹  
Teochew Style Chilled  
Yellow Roe Crab



# 开胃小食

## Tease Your Palate

軒 潮式烧乳猪	每只 Whole	半只 Half
Teochew Style Roasted Suckling Pig	\$368.00	\$188.00
生捞墨西哥2头鲍鱼	例 Regular	大 Large
Chilled Sliced Mexican 2-Head Abalone	\$198.00	\$388.00
軒 潮式冻黄膏蟹		每100克 Per 100g
Teochew Style Chilled Yellow Roe Crab		\$14.00
手打潮州蟹枣		每份 Per Serving
Handmade Crab Meat Roll (4pc)		\$19.80
軒 手打潮州虾丸		\$17.80
Handmade Prawn Ball (4pc)		
潮式传统汕头五香肉枣		\$13.80
Handmade Traditional Pork Roll (4pc)		
爽脆泰式海蜇丝		\$16.80
Chilled Thai Style Jellyfish		
XO酱萝卜糕		\$15.80
XO Carrot Cake		
椒盐香脆白饭鱼		\$15.80
Crispy Whitebait tossed with Salt and Pepper		
黄金炸鱼皮		\$15.80
Crisp-fried Fish Skin Tossed with Salted Egg Yolk		
鲍汁凤爪		\$14.80
Stewed Chicken Claw in Abalone Sauce		
肉松脆茄子		\$14.80
Crisp-fried Eggplant tossed with Pork Floss		
潮式猪脚冻		\$13.80
Teochew Style Chilled Pork Trotter Jelly		
脆皮金砖豆腐		\$13.80
Crispy Golden Tofu		
鼓油皇豆根		\$13.80
Wok-fried Bean Dough with Superior Soya Sauce		

軒 Chef's Recommendation

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卤香爱尔兰肥鸭片  
Braised Sliced Irish Fat Duck

前所未有，潮乐轩是新加坡首间采用爱尔兰肥鸭制作卤香鸭片的潮州餐馆。广受嘉奖的爱尔兰肥鸭肉质滑嫩多汁，用于卤水佳肴更加入味，吃起来味道浓郁、口感极佳，绝对美味十足。

Our ducks are imported from Ireland, and these ducks from the shores of Celtic Seas are widely known as the 'wagyu of ducks'. Being the first Teochew restaurant in Singapore to use Irish fat duck in their braised specialties, Paradise Teochew Restaurant offers succulent and juicy sliced duck with a good amount of fat.



潮式卤味三拼盘  
Teochew Style Braised Trio  
Combination Platter



卤香分蹄  
Braised Sliced Pork Knuckle



# 潮式卤味 Teochew Braised Specialty

			<b>例 Regular</b>	
	潮式卤味三拼盘 Teochew Style Braised Trio Combination Platter (Choice of braised specialties)		\$40.00	
	潮式卤水双拼盘 Teochew Style Braised Duo Combination Platter (Choice of braised specialties)		\$35.00	
		<b>每只 Whole</b>	<b>半只 Half</b>	<b>每份 Per Serving</b>
軒	卤香爱尔兰肥鸭片 Braised Sliced Irish Fat Duck	\$98.00	\$52.00	\$28.80
	卤水法国鹅肝 (预定) Braised French Foie Gras (Advance Order)			<b>每份 Per Serving</b> <b>时价 Seasonal Price</b>
軒	卤香墨鱼片 Braised Sliced Octopus			\$18.00
	卤香分蹄 Braised Sliced Pork Knuckle			\$18.00
	卤香大肠 Braised Pig's Intestine			\$18.00
	卤香鸭翼 Braised Duck Wing			\$15.00
	卤香五花肉 Braised Sliced Pork Belly			\$14.00
	卤香猪耳 Braised Pig's Ear			\$13.00
	卤香豆腐 Braised Tofu			\$5.80
	卤香鸡蛋 Braised Egg (1pc)			\$2.80

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太极素菜羹  
Spinach Purée with Egg White Broth



胡椒咸菜炖猪肚汤  
Double-boiled Pig's Stomach Soup  
with Salted Vegetable



## 汤品 Soup

	每位 Per Person
<b>軒</b> 花胶虫草炖鸡汤 Double-boiled Chicken Soup with Fish Maw and Cordyceps Flower	\$52.00
北菇炖花胶汤 Double-boiled Fish Maw Soup with Mushroom	\$42.00
花胶翅骨汤 Shark's Cartilage Soup with Fish Maw	\$42.00
螺片炖鸡汤 Double-boiled Chicken Soup with Sea Whelk	\$32.00
双宝翅骨汤 Shark's Cartilage Soup with Mushroom and Bamboo Pith	\$28.00
蟹肉鱼鳔羹 Crab Meat with Fish Maw Broth	\$22.00
太极素菜羹 Spinach Purée with Egg White Broth	\$16.00
	<b>每位 Per Person</b> <b>每盅 Per Pot</b> (3-4 persons)
胡椒咸菜炖猪肚汤 Double-boiled Pig's Stomach Soup with Salted Vegetable	\$15.00   \$48.00

**軒** Chef's Recommendation

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西施玉燕

Stir-fried Supreme Bird's Nest with Egg White





## 燕窝 Bird's Nest

	每位 Per Person
西施玉燕 Stir-fried Supreme Bird's Nest with Egg White	\$78.00 (150g)
清汤炖官燕 Double-boiled Imperial Bird's Nest with Superior Broth	\$78.00 (150g)
红烧官燕 Braised Imperial Bird's Nest with Brown Sauce	\$78.00 (150g)

 Chef's Recommendation

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招牌澳洲溏心干鲍

Signature Braised Australian Dried Abalone in Abalone Sauce



# 鲍鱼 Abalone

	每件 Per Piece
<b>軒 招牌澳洲溏心干鲍</b> Signature Braised Australian Dried Abalone in Abalone Sauce	
• 10头 10-Head	\$258.00
• 7头 7-Head	\$398.00
• 5头 5-Head	\$578.00
<b>15头南非吉品干鲍</b> Braised 15-Head South African Dried Abalone	\$178.00
<b>鲍汁原只墨西哥2头鲍</b> Braised 2-Head Mexican Abalone in Abalone Sauce	\$198.00
<b>鲍汁墨西哥鲍脯</b> Braised Mexican Sliced Abalone in Abalone Sauce	\$68.00
<b>鲍汁原只澳洲3头鲍</b> Braised 3-Head Australian Abalone in Abalone Sauce	\$68.00
<b>鲍汁原只澳洲5头鲍</b> Braised 5-Head Australian Abalone in Abalone Sauce	\$38.00

**軒** Chef's Recommendation

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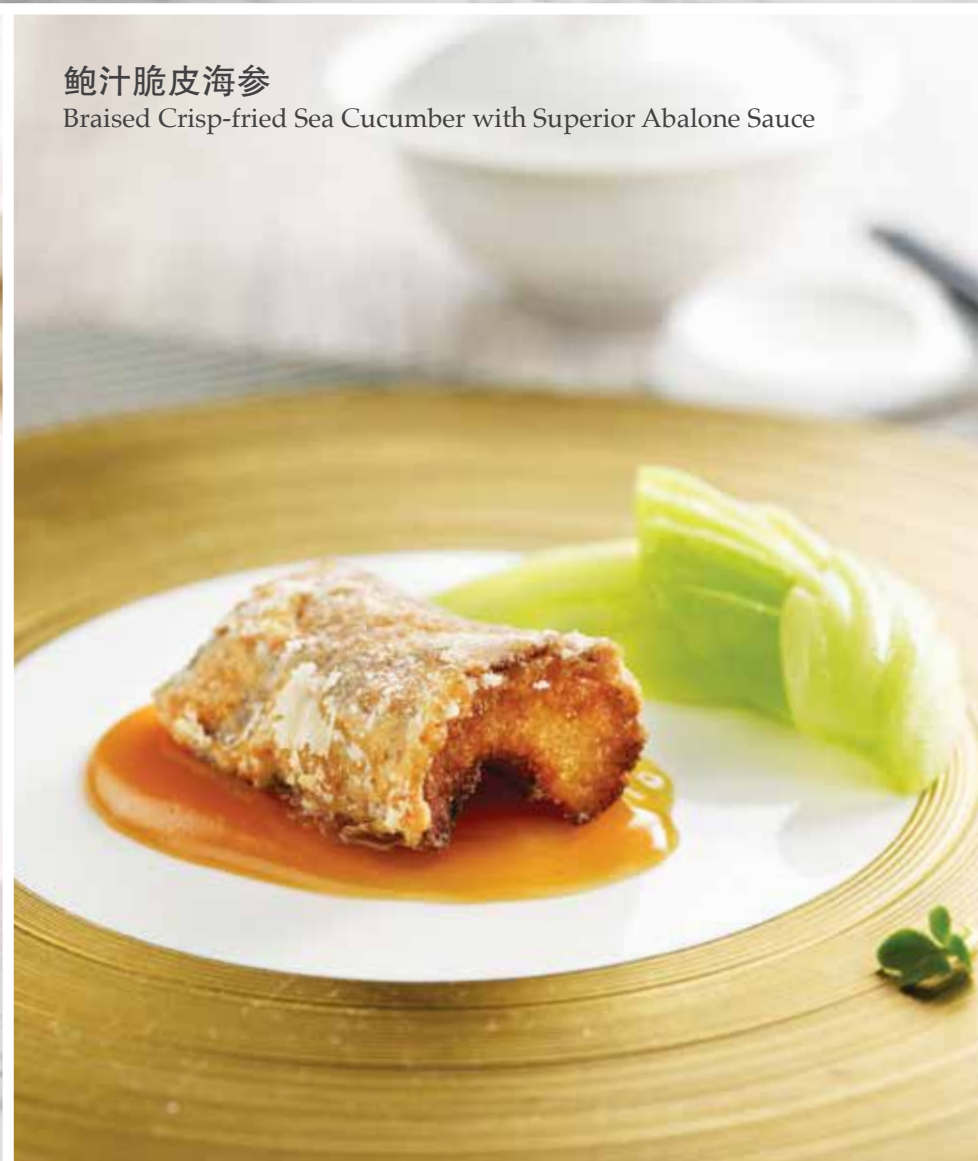
包罗万有 (5头鲍鱼、干贝、鹅掌、海参、花胶)  
Braised 5-Head Abalone with Conpoy, Goose Web, Sea Cucumber  
and Fish Maw in Brown Sauce



鲍汁原条日本刺参  
Braised Japanese Sea Cucumber in Abalone Sauce



鲍汁脆皮海参  
Braised Crisp-fried Sea Cucumber with Superior Abalone Sauce



## 海味类 Sea Treasure

	每位 Per Person
<b>包罗万有 (5头鲍鱼、干贝、鹅掌、海参、花胶)</b> Braised 5-Head Abalone with Conpoy, Goose Web, Sea Cucumber and Fish Maw in Brown Sauce	\$128.00
<b>鲍汁花胶皇</b> Braised Premium Fish Maw in Abalone Sauce	\$148.00
<b>軒 鲍汁原条日本刺参</b> Braised Japanese Sea Cucumber in Abalone Sauce	\$68.00
<b>葱烤虾籽海参</b> Grilled Sea Cucumber with Dried Shrimps and Scallion	\$28.00
<b>軒 鲍汁脆皮海参</b> Braised Crisp-fried Sea Cucumber with Superior Abalone Sauce	\$28.00
	每件 Per Piece
<b>鲍汁花胶</b> Braised Deluxe Fish Maw in Abalone Sauce	\$32.00
<b>鲍汁猪婆海参</b> Braised Superior Sea Cucumber in Abalone Sauce	\$26.00
<b>鲍汁鹅掌</b> Braised Goose Web in Abalone Sauce	\$17.00
<b>鲍汁原粒干贝</b> Braised Whole Conpoy in Abalone Sauce	\$9.00
<b>鲍汁原只日本花菇</b> Braised Whole Japanese Mushroom in Abalone Sauce	\$7.00
	例 Regular
<b>鹅掌焖黑白胡椒粉丝 (4只)</b> Stir-fried Braised Goose Web with Vermicelli in Black and White Pepper (4pc)	\$78.00

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潮式蒸鲳鱼  
Teochew Style Steamed Pomfret



野生忘不了 (预定)  
Wild Empurau Fish (Advance Order)

# 鱼类

## Fish

	每100克 Per 100g
野生忘不了 (预定) Wild Empurau Fish (Advance Order)	\$78.00
野生黑金巴丁 Wild Platinum Patin Fish	\$58.00
老鼠斑 Humpback Grouper	\$40.00
东星斑 Coral Grouper	\$24.00
多宝鱼 (预订) Turbot Fish (Advance Order)	\$20.00
青衣鱼 Parrot Fish	\$18.00
龙虎斑 Dragon Grouper	\$15.00
笋壳 Marble Goby	\$14.00
鲷鱼 Pomfret	\$15.00

### 烹调式 Methods of Cooking :

#### 清蒸

Steamed with Superior Soya Sauce

#### 軒 潮式蒸

Steamed in Teochew Style

#### 蒜香豆根蒸

Steamed with Garlic and Beancurd Skin

#### 砂煲生焗

Stewed in Casserole

#### 軒 半煎煮

Pan-fried and Braised

#### 油浸

Crisp-fried with Supreme Soya Sauce

#### 两味 (椒盐、油浸)

Two Styles (Tossed with Salt and Pepper, Crisp-fried with Supreme Soya Sauce)

軒 Chef's Recommendation

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澳洲龙虾刺身  
Australian Lobster Sashimi



方鱼焗龙虾  
Braised Lobster with Dried Flat Fish



# 生猛龙虾 Live Lobster

	每100克 Per 100g 时价 Seasonal Price
澳洲龙虾 Australian Lobster	
竹龙虾 Bamboo Lobster	\$20.00
波士顿龙虾 Boston Lobster	\$18.00

## 烹调式 Methods of Cooking :

刺身  
Sashimi

堂灼  
Poached

花雕鸡油蒸  
Steamed with Chinese Wine and Egg White

上汤焗  
Stewed in Superior Broth

軒 上汤芝士焗  
Baked with Cheese and Superior Stock

潮式方鱼焗  
Braised with Dried Flat Fish in Teochew Style

姜葱焗  
Stir-fried with Ginger and Spring Onion

黑白胡椒粉丝焗  
Stir-fried with Vermicelli in Black and White Pepper

椒盐  
Tossed with Salt and Pepper

黄金焗  
Tossed with Salted Egg Yolk

軒 Chef's Recommendation

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麦片游水生中虾  
Live Prawn tossed with Cereal



白灼游水生中虾  
Poached Live Prawn



## 精选虾类 Prawn

	每100克 Per 100g
游水生中虾 (300克起) Live Prawn (minimum order 300g)	\$14.00
<b>烹调式 Methods of Cooking :</b>	
白灼 Poached	
蒜茸粉丝蒸 Steamed with Minced Garlic and Vermicelli	
黑白胡椒粉焗 Stir-fried with Vermicelli in Black and White Pepper	
軒 潮洲川椒 Teochew Style Stir-fried with Szechuan Peppercorn	
椒盐 Tossed with Salt and Pepper	
麦片 Tossed with Cereal	
黄金焗 Tossed with Salted Egg Yolk	
	<b>例 Regular</b>
潮式川椒虾球 Teochew Style Stir-fried Prawn with Szechuan Peppercorn	\$38.00
八宝炒虾球 Stir-fried Prawn with Assorted Vegetable and Cashew Nut	\$38.00
西兰花炒虾球 Stir-fried Prawn with Broccoli	\$38.00
沙律虾球 Crisp-fried Prawn served with Salad Sauce	\$38.00
金沙虾球 Crisp-fried Prawn tossed with Salted Egg Yolk	\$38.00

軒 Chef's Recommendation

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星洲辣椒螃蟹  
Singapore Style Chilli Crab



黄金焗螃蟹  
Crab tossed with Salted Egg Yolk



避风塘螃蟹  
Wok-fried Crab with Garlic and Spices



# 螃蟹 Crab

	每100克 Per 100g 时价 Seasonal Price
阿拉斯加蟹 Alaskan Crab	
斯里兰卡螃蟹 (预定) Sri Lankan Crab (Advance Order)	\$14.00
烹调式 Methods of Cooking :	
冻食 (预定) Served Chilled (Advance Order)	
花雕鸡油蒸 Steamed with Chinese Wine and Egg White	
星洲辣椒 Singapore Style Chilli	
黑胡椒 Black Pepper	
姜葱焗 Stir-fried with Ginger and Spring Onion	
黄金焗 Tossed with Salted Egg Yolk	
避风塘 Wok-fried with Garlic and Spices	
<b>軒</b> 潮式冻黄膏蟹 Teochew Style Chilled Yellow Roe Crab	\$14.00
	每粒 Per Piece (4粒起) (minimum 4 pieces)
炸馒头 Deep-fried Chinese Bun	\$1.60
蒸馒头 Steamed Chinese Bun	\$1.60

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加拿大象拔蚌刺身 (预定)  
Canada Geoduck Sashimi (Advance Order)



苏格兰竹蚌蒜茸粉丝蒸 (预定)  
Scottish Bamboo Clam Steamed with Minced Garlic and Vermicelli (Advance Order)



## 贝壳类 Shell

加拿大象拔蚌 (预定)  
Canadian Geoduck (Advance Order)

每100克 Per 100g  
时价 Seasonal Price

烹调式 Methods of Cooking :

刺身  
Sashimi

堂灼  
Poached

松菇炒条  
Stir-fried with Shimeji Mushroom

XO酱芦笋炒  
Stir-fried with Asparagus in XO Sauce

苏格兰竹蚌 (预定)  
Scottish Bamboo Clam (Advance Order)

每只 Per Piece  
\$22.80

烹调式 Methods of Cooking :

蒜茸粉丝蒸  
Steamed with Minced Garlic and Vermicelli

XO酱芦笋炒  
Stir-fried with Asparagus in XO Sauce

 Chef's Recommendation

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### XO 酱芦笋带子

Stir-fried Scallop with Asparagus in XO Sauce



### 砂煲咸菜番茄鲳鱼件

Stir-fried Pomfret Fillet with Tomato and Salted Vegetable



### 红烧鲜虾鱼鳔豆腐煲

Braised Dried Fish Maw with Live Prawn and Tofu in Casserole



### 龙虾汤海鲜石榴球

Diced Seafood wrapped with Egg White Crêpe in Lobster Broth





## 精美海鲜 Seafood

	每100克 Per 100g
潮式冻乌鱼 Teochew Style Chilled Steamed Mullet	\$7.00
軒 砂煲咸菜番茄鲳鱼件 Stir-fried Pomfret Fillet with Tomato and Salted Vegetable	例 Regular \$48.00
軒 潮式干煎鲳鱼件 Pan-fried Sliced Pomfret Fillet in Teochew Style	\$48.00 \$22.00/位□
虫草花古法蒸鳕鱼件 Steamed Cod Fillet with Cordycep Flower in Traditional Style	\$48.00
煎焗鳕鱼件 Pan-fried Cod Fillet	\$48.00
米汤煮鳕鱼球 Poached Cod Fillet in Rice Broth	\$48.00
榄菜炒鳕鱼球 Stir-fried Cod Fillet with Preserved Olive Vegetable	\$48.00
韭皇炒带子 Stir-fried Scallop with Yellow Chive	\$62.00
XO 酱芦笋带子 Stir-fried Scallop with Asparagus in XO Sauce	\$62.00
軒 红烧鲜虾鱼鳔豆腐煲 Braised Dried Fish Maw with Live Prawn and Tofu in Casserole	\$52.00
蟹肉鱼鳔扒大芥菜 Braised Mustard Green with Crab Meat and Dried Fish Maw	\$48.00
潮州海鲜芋头烙 Teochew Style Pan-fried Seafood and Yam Pancake	\$34.00
潮州蚝煎蛋 Teochew Style Pan-fried Oyster Omelette	\$26.00
龙虾汤海鲜石榴球 Diced Seafood wrapped with Egg White Crêpe in Lobster Broth	每位 Per Person \$17.80

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香煎海盐A4日本和牛排 (100克)  
Pan-fried Japanese A4 Wagyu Beef Steak  
with Sea Salt (100g)



潮式椒酱肉  
Teochew Style Stir-fried Pork  
with Spicy Sauce



沙爹酱炒美国肥牛  
Stir-fried US Angus Beef in Satay Sauce



## 牛、猪肉类 Beef & Pork

	每位 Per Person
軒 香煎海盐A4日本和牛排 (100克) Pan-fried Japanese A4 Wagyu Beef Steak with Sea Salt (100g)	\$68.00
红烧美国肥牛肋骨 Braised US Angus Beef Short Rib	\$26.00
蒜片A4日本和牛肉粒 Stir-fried Japanese A4 Wagyu Beef Cube with Sliced Garlic	例 Regular \$138.00
軒 黑椒A4日本和牛肉粒 Stir-fried Japanese A4 Wagyu Beef Cube with Black Pepper	\$138.00
軒 沙爹酱炒美国肥牛 Stir-fried US Angus Beef in Satay Sauce	\$42.00
川椒炒美国肥牛 Stir-fried US Angus Beef with Peppercorn	\$42.00
真菌炒美国肥牛 Stir-fried US Angus Beef with Mushroom	\$42.00
軒 黄豆凉瓜排骨煲 Stewed Pork Rib with Bitter Gourd and Soy Bean in Casserole	\$32.00
咕嚕肉 Crispy Sweet and Sour Pork	\$32.00
潮式椒酱肉 Teochew Style Stir-fried Pork with Spicy Sauce	\$32.00
咸鱼茸蒸金钱肉 Steamed Minced Pork Patty with Minced Salted Fish	\$28.00

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潮式芋头火文鸭煲

Teochew Style Stewed Duck with Yam in Casserole



鲜果鹅肝片皮鸡

Sliced Crisp-fried Chicken served with Sliced Foie Gras and Assorted Fresh Fruit



# 家禽 Poultry

	每只 Whole	半只 Half
<b>軒</b> 鲜果鹅肝片皮鸡 Sliced Crisp-fried Chicken served with Sliced Foie Gras and Assorted Fresh Fruit	\$96.00	\$48.00
<b>軒</b> 潮式芋头火文鸭煲 Teochew Style Stewed Duck with Yam in Casserole	\$82.00	\$42.00
家乡豆酱焗鸡 Teochew Style Roasted Chicken in Bean Sauce	\$62.00	\$32.00
盐香鸡 Roasted Fragrant Salted Chicken	\$58.00	\$30.00
炸子鸡 Roasted Crispy Chicken	\$58.00	\$30.00
腰果川椒鸡球 Stir-fried Chicken Fillet with Cashew Nut and Szechuan Peppercorn		<b>例 Regular</b> \$32.00
方鱼翡翠炒鸡球 Stir-fried Chicken Fillet with Dried Flat Fish and Vegetable		\$32.00
咕噜鸡球 Stir-fried Chicken with Sweet and Sour Sauce		\$32.00

**軒** Chef's Recommendation

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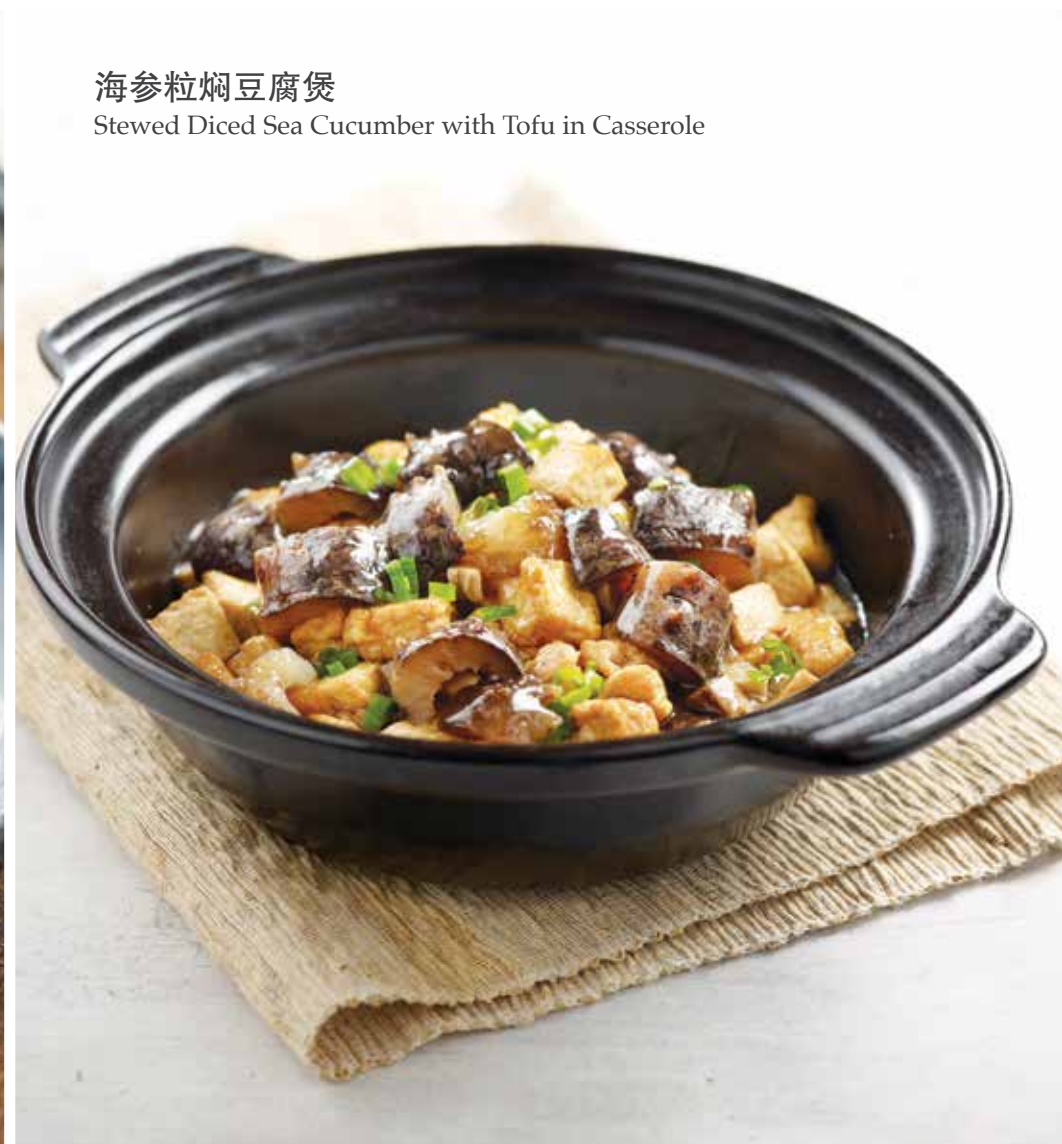
潮式半煎煮豆腐  
Teochew Style Stewed Pan-fried Tofu



蟹肉扒翡翠菠菜豆腐  
Braised Spinach Tofu with Crab Meat



海参粒焖豆腐煲  
Stewed Diced Sea Cucumber with Tofu in Casserole



## 豆腐 Tofu

軒	蟹肉扒翡翠菠菜豆腐 Braised Spinach Tofu with Crab Meat	每位 Per Person \$18.80
	海参粒焗豆腐煲 Stewed Diced Sea Cucumber with Tofu in Casserole	例 Regular \$42.00
	鱼腐鱼鳔焗津白菜鱼汤煲 Braised Mashed Fish Tofu and Dried Fish Maw with Chinese Cabbage in Fish Broth	\$38.00
軒	潮式半煎煮豆腐 (4片) Teochew Style Stewed Pan-fried Tofu (4pc)	\$28.00
	红烧菠菜豆腐扒野菌 (4片) Braised Spinach Tofu with Assorted Mushroom (4pc)	\$28.00

軒 Chef's Recommendation

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潮州四宝蔬

Teochew Style Stir-fried Assorted Seasonal Vegetable with Chinese Ham



潮乐轩小炒皇

Paradise Teochew Stir-fried Assorted Vegetable



鲜百合白果潮有机素

Stir-fried Fresh Lily Bulb and Ginkgo Nut with Organic Broccoli





## 田园青蔬 Vegetable

	例 Regular
鲜百合白果潮有机素 Stir-fried Fresh Lily Bulb and Ginkgo Nut with Organic Broccoli	\$36.00
軒 潮乐轩小炒皇 Paradise Teochew Stir-fried Assorted Vegetable	\$36.00
上汤金银蛋浸苋菜 Poached Chinese Spinach with Egg Trio in Superior Stock	\$28.00
軒 潮州四宝蔬 Teochew Style Stir-fried Assorted Vegetable with Chinese Ham	\$32.00
花菇鼎湖上素 Braised Vegetarian Assorted Vegetable with Mushroom	\$32.00
軒 瑶柱虾籽大芥菜 Braised Mustard Green with Shredded Conpoy and Shrimp Roe	\$32.00
花菇扒双蔬 Braised Shiitake Mushroom with Assorted Vegetable	\$28.00
榄菜肉碎四季豆 Stir-fried French Bean with Minced Meat and Preserved Olive Vegetable	\$26.00
咸鱼肉碎火文茄子 Stewed Eggplant with Minced Pork and Salted Fish	\$26.00
蒜香炒时蔬 Stir-fried Seasonal Vegetable with Minced Garlic	\$24.00

軒 Chef's Recommendation

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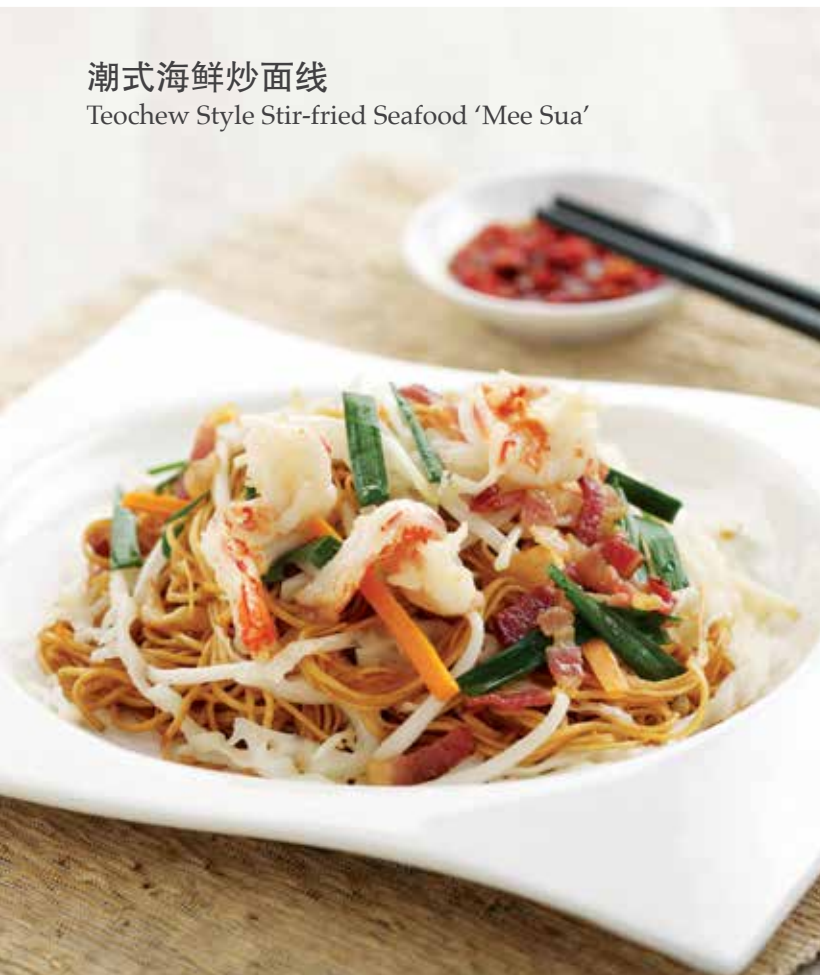
XO酱开边龙虾焖面卜

Stewed 'Mee Pok' with Lobster in XO Sauce



潮式海鲜炒面线

Teochew Style Stir-fried Seafood 'Mee Sua'



潮式干煎糖醋面

Teochew Style Crispy Sweet and Sour Noodle



## 粉面 Noodle

	每位 Per Person
<b>軒</b> XO酱开边龙虾焖面卜 Stewed 'Mee Pok' with Lobster in XO Sauce	\$40.00
开边龙虾姜葱焗伊府面 Stewed Ee-fu Noodle with Lobster with Ginger and Spring Onion	\$40.00
鱼汤鲳鱼球粗米粉 Thick Vemicelli with Pomfret Fillet in Fish Broth	\$16.80
	<b>例 Regular</b>
潮式海鲜炒面线 Teochew Style Stir-fried Seafood 'Mee Sua'	\$32.00
沙爹美国肥牛河粉 Braised 'Hor Fun' with US Marbled Beef in Satay Sauce	\$36.00
干炒美国肥牛河粉 Stir-fried 'Hor Fun' with US Marbled Beef	\$36.00
玉兰菜圃炒河粉 Wok-fried 'Hor Fun' with Kai Lan and Preserved Turnip	\$26.00
XO酱菜圃炒河粉 Wok-fried 'Hor Fun' with Preserved Turnip in XO sauce	\$28.00
XO酱茄子肉碎炒面卜 Wok-fried 'Mee Pok' with Eggplant and Minced Meat in XO Sauce	\$30.00
<b>軒</b> 潮式干煎糖醋面 Teochew Style Crispy Sweet and Sour Noodle	\$26.00

**軒** Chef's Recommendation

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潮式海鲜脆米鱼汤泡饭

Teochew Style Poached Rice with Seafood in Fish Broth



潮式鲜鲳鱼片粥

Sliced Pomfret Teochew Porridge



咸菜姜米咸肉炒饭

Fried Rice with Salted Pork and Salted Vegetable  
with Minced Ginger



# 饭、潮式粥

## Rice & Teochew Porridge

	例 Regular
<b>軒</b> 潮式海鲜脆米鱼汤泡饭 Teochew Style Poached Rice with Seafood in Fish Broth	\$52.00
鲍汁干贝海鲜脆米烩饭 Braised Seafood and Conpoy with Rice in Abalone Sauce topped with Crispy Rice	\$36.00
海鲜炒饭 Fried Rice with Seafood	\$34.00
蛋白瑶柱炒饭 Fried Rice with Conpoy and Egg White	\$32.00
潮式芋头虾粒咸肉炒饭 Teochew Style Yam Fried Rice with Prawn and Salted Pork	\$32.00
咸菜姜米咸肉炒饭 Fried Rice with Salted Pork and Salted Vegetable with Minced Ginger	\$32.00
	<b>每位 Per Person</b>
潮式鲜鲳鱼片粥 Sliced Pomfret Teochew Porridge	\$16.80
潮式干贝肉碎粥 Minced Pork and Conpoy Teochew Porridge	\$13.00
潮式蚝仔肉碎粥 Minced Pork and Oyster Teochew Porridge	\$12.00
潮式方鱼肉碎粥 Minced Pork and Dried Flat Fish Teochew Porridge	\$10.00
品潮白粥 Teochew Porridge with Condiment	\$5.80

**軒** Chef's Recommendation

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金银三宝烙

Crispy Pumpkin, Yam and Sweet Potato Strip



金瓜甜芋泥

Mashed Yam with Pumpkin



福果绿豆爽

Tau Suan with Gingko



## 甜品 Sweet Temptation

	每份 Per Serving
軒 金银三宝烙 Crispy Pumpkin, Yam and Sweet Potato Strip	\$22.00
潮阳返沙香芋条 Sugar-coated Deep-fried Yam Stick (8pc)	\$16.00
軒 鸳鸯水晶包 Steamed Lotus Seed and Red Bean Paste Dumpling	\$10.80
脆煎堆芋泥 Deep-fried Japanese Sweet Potato Puff with Yam Paste topped with Gingko Nut and Pumpkin (3pc)	\$10.80
日本冲绳黑糖糕 Japanese Brown Sugar Sponge Cake (3pc)	\$6.80
桂花糕 Chilled Osmanthus Jelly (3pc)	\$6.00
	每位 Per Person
冰花炖官燕 (热 / 冷) Double-boiled Supreme Bird's Nest with Rock Sugar (Hot / Chilled)	\$68.00
龙眼杏仁豆腐 Chilled Almond with Fresh Fruit Longan	\$7.80
杨枝甘露 Chilled Mango Sago with Pomelo	\$8.80
軒 福果甜芋泥 Mashed Yam with Gingko	\$7.80
金瓜甜芋泥 Mashed Yam with Pumpkin	\$7.80
潮式清甜汤 (热 / 冷) Teochew Style Sweet Soup (Hot / Chilled)	\$7.80
福果绿豆爽 Tau Suan with Gingko	\$6.80

軒 Chef's Recommendation

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## Creating New Dimensions of Dining Pleasure

Poised as a diners' paradise for Oriental cuisine, the 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 Chinese 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, the Paradise Group marries tradition with innovation - a match that is made in heaven.

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

## Our Culinary Concepts

