

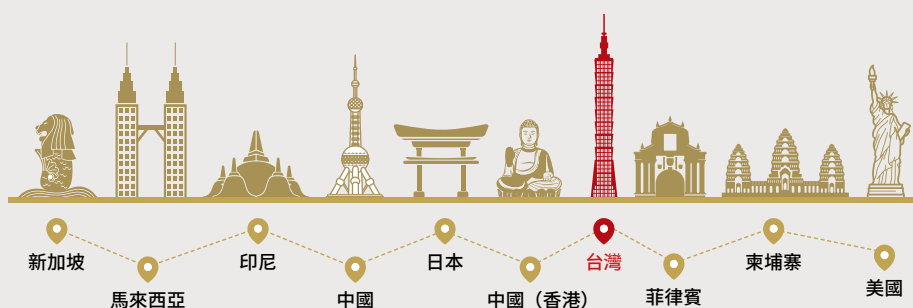
# 樂天<sup>皇朝</sup>

PARADISE DYNASTY 樂天

小籠包傳奇



## 【我們全球據點】



### 傳承手工料理 · 創意中式佳餚

#### HERITAGE CHINESE CUISINE WITH AN INNOVATIVE TOUCH

沉浸在歷代皇朝璀璨的文化薰陶裡，品嚐著精緻美味的中國南北佳餚，樂天皇朝打造了一場穿越於現代風格與歷史輝煌的味覺饗宴。

傳承了經典小籠包的製作精髓，樂天皇朝大膽加入創新元素，創作風靡全球、口味迥異的八色皇朝小籠包，除了原味，更打造出前所未有的蟹粉、起司、蒜香、糟溜絲瓜、川味以及頂級的鮑魚和黑松露口味。八種不同口味的小籠包為這個歷經百年的傳統小吃帶來創新的一面！

創新佳餚及溫馨舒適的用餐環境，打造出樂天皇朝不一般的感官與味覺饗宴。

Immerse in the imperial culture and savor exquisite flavors 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-honored delicacy with eight types of Xiao Long Bao. Touted as a world's first, our Xiao Long Bao comes in never-tried-before flavors like crab roe, cheese, garlic, luffa gourd, Szechuan and the king among kings – abalone and black truffle.

Be awed by the experience, the refreshing take on delicacies, and the warm and inviting dining ambience at Paradise Dynasty.



每一籠小籠包出自匠心之手

MASTERPIECE FROM THE HEART



純手工製作

「麵皮薄如紙  
入口全是料」



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN



A2 招牌原味小籠包

SIGNATURE ORIGINAL  
XIAO LONG BAO

オリジナル味小籠包

\$ 128 (5PC / 粒)

\$ 200 (8PC / 粒)







# 皮薄有勁 熱騰鮮美

繽紛八色由天然食材提煉而成



## 純手工製作，現點現蒸 皮薄肉滿湯汁多，老底味道

上海小籠包的最大特色就是皮薄、肉滿、湯汁多。  
它的外皮由精選麵粉和酵母經過巧手揉製，蒸熟後呈現出誘人的味道，  
暄軟好吃。內餡則是由新鮮餡料等食材精心調配，搭配上薑、蔥、醬油等調味料，  
經過長時間的慢火燉煮，讓肉餡鮮嫩多汁，湯汁濃郁。

延續了老上海的傳統包法，上海小籠包講究的是現蒸現吃，  
當一籠熱氣騰騰的小籠包端上桌時，薄薄的麵皮包裹著肉餡和鮮美的湯汁。  
輕輕咬開一個小口，吸出裡面的湯汁，再品嚐那鮮嫩的餡料，  
鮮美的味道讓人難以忘懷。



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN





A1 特色皇朝小籠包(八色)

SPECIALTY DYNASTY  
XIAO LONG BAO (8 FLAVORS)

皇朝名物の八色小籠包

\$ 378 (8PC / 粒)

A2



招牌原味小籠包

SIGNATURE ORIGINAL  
XIAO LONG BAO

オリジナル味小籠包

\$ 128 (5PC / 粒)

\$ 200 (8PC / 粒)

A4



蒜香小籠包

GARLIC  
XIAO LONG BAO

ガーリック小籠包

\$ 150 (5PC / 粒)

\$ 240 (8PC / 粒)

A6



糟溜絲瓜小籠包

LUFFA GOURD  
XIAO LONG BAO

ヘチマのマリネ入り小籠包

\$ 200 (5PC / 粒)

\$ 320 (8PC / 粒)

A8



鮑汁鮑魚小籠包

ABALONE  
XIAO LONG BAO

あわびのダシとあわびの小籠包

\$ 420 (5PC / 粒)

\$ 672 (8PC / 粒)

川味小籠包

SZECHUAN  
XIAO LONG BAO

ピリ辛四川小籠包

\$ 150 (5PC / 粒)

\$ 240 (8PC / 粒)

A3



起司小籠包

CHEESE  
XIAO LONG BAO

チーズ小籠包

\$ 150 (5PC / 粒)

\$ 240 (8PC / 粒)

A5



蟹粉小籠包

CRAAB ROE  
XIAO LONG BAO

蟹みそ小籠包

\$ 300 (5PC / 粒)

\$ 480 (8PC / 粒)

A7



黑松露小籠包

BLACK TRUFFLE  
XIAO LONG BAO

黒トリュフ小籠包

\$ 420 (5PC / 粒)

\$ 672 (8PC / 粒)

A9



圖片只供參考。價格不包括 10% 服務費。

Pictures are for illustration purposes only. Prices are subject to 10% service charge.

# TOP 10 SIGNATURE DISH

## ◉ 十大招牌 ◉

**E2 蒜香排骨**  
DEEP-FRIED  
GARLIC PORK RIB  
骨付き豚肉にんにく風味  
\$ 368

**E9 四川辣子雞丁**  
SPICY SZECHUAN  
CRISPY CHICKEN  
四川風ピリ辛鶏の唐辛子炒め  
\$ 398

**D1 清燉竹筍雞湯**  
DOUBLED-BOILED KAMPONG  
CHICKEN SOUP WITH BAMBOO  
FUNGUS AND BLACK FUNGUS  
キノガサタケときくらげ入り鶏肉スープ  
\$ 220



**C1 心太軟**  
STEAMED RED DATE STUFFED  
WITH GLUTINOUS RICE  
なつめのお餅  
\$ 188

**B6 紅油豬肉鮮蝦抄手**  
PRAWN AND PORK DUMPLING  
IN CHILI VINAIGRETTE  
海老入りワンタンのピリ辛ソース  
\$ 248 (6PC / 粒)

**B1 蘿蔔絲酥餅**  
RADISH PASTRY  
大根パイ  
\$ 150 (3PC / 粒)



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN



# MUST-ORDER DISHES

## ◉ 必點菜色 ◉

**E1 京醬肉絲 (附上餅皮 6 片)**  
STIR-FRIED SHREDDED PORK IN SWEET BEAN SAUCE  
SERVED WITH CHINESE CRÊPE (6 PIECE)  
甘辛豚肉の細切り炒め クレープ包み(ケーキ皮6個入り)  
\$ 398



**E17 私房酸菜魚**    
SZECHUAN  
SAUERKRAUT FISH  
四川風ザワークラウトの魚  
\$ 548 (小)  
\$ 888 (大)

**E12 松子蝦鬆嫩生菜**  
STIR-FRIED MINCED SHRIMP  
AND PINE NUT SERVED  
WITH LETTUCE  
エビフロスと松の実の  
炒め物 レタスを添えて  
\$ 548

**E5 姥姥紅燒肉 (附荷葉夾)**  
BRAISED PORK BELLY IN  
SHANGHAI STYLE SERVED WITH  
CRISP-FRIED GLUTINOUS RICE  
CAKE AND LOTUS LEAF BUN  
上海風豚バラ肉の煮込み  
(揚げもちと蓮葉パンズ添え)  
\$ 528

B1 蘿蔔絲酥餅  
RADISH PASTRY  
\$ 150 (3PC / 粒)



連續兩年獲  
500盤推薦

## 酥脆香潤，展現雅緻風味

金黃酥香、層次分明的外皮包裹著炒香的細嫩蘿蔔絲，鹹香中透出淡淡清甜。師傅以傳統酥皮工藝手工製成，每一口都帶出蘿蔔的清香與酥皮的香氣交織。



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN



B2 鮮蝦空氣春捲 

CRISPY SOUFFLÉ SPRING ROLL  
WITH PRAWN

エビのスフレ春巻き

\$ 188 (3PC / 條)



B3 上海生煎包

PAN-FRIED SHANGHAI  
PORK BUN

上海焼き肉まん

\$ 160 (3PC / 粒)



B4 無錫鮮肉鍋貼

PAN-FRIED PORK DUMPLING  
焼き餃子

\$ 138 (5PC / 粒)



B5 皇朝芝麻叉燒酥

BAKED SHANGHAI  
BBQ PORK PASTRY  
上海風焼き叉焼パイ

\$ 168 (3PC / 粒)



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN





**B6 紅油豬肉  
鮮蝦抄手**  

PRAWN AND  
PORK DUMPLING IN  
CHILI VINAIGRETTE  
海老入りワンタンのピリ辛ソース  
\$ **248** (6PC / 粒)



**B7 紅油抄手** 

PORK DUMPLING IN  
CHILI VINAIGRETTE  
ワンタンのピリ辛ソース  
\$ **185** (6PC / 粒)



B8 翡翠白玉花蔬蒸餃

STEAMED VEGETABLE  
DUMPLING

野菜蒸し餃子

\$ 168 (6PC / 粒)



B9 黑珍珠流沙包

BLACK PEARL  
SALTED EGG YOLK  
CUSTARD LAVA BUN

黒真珠塩卵カスタード溶岩パン

\$ 150 (3PC / 粒)



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN





**B10 海豹豆沙包** 

STEAMED BUN WITH  
RED BEAN FILLING

こしあんまん

\$ **138** (3PC / 粒)

**B11 皇朝手工干貝蘿蔔糕**

STEAMED DYNASTY CARROT  
CAKE WITH CONPOY

皇朝蒸し大根餅

\$ **118**



每一口都是滿足的幸福感！

C1 心太軟 

STEAMED RED DATE STUFFED  
WITH GLUTINOUS RICE

なつめのお餅

\$ 188



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN





C2 涼拌黑木耳  

BLACK FUNGUS  
IN PEPPERCORN  
VINAIGRETTE

きくらげの酢の物

\$ 98

C3 蒜香青瓜 

JAPANESE CUCUMBER  
WITH MINCED GARLIC

きゅうりのガーリック和え

\$ 98



C4 松花皮蛋豆腐

CHILLED TOFU  
WITH CENTURY EGG

ピータン豆腐

\$ 148



C5 燒椒皮蛋 

CENTURY EGG WITH  
VINAIGRETTE AND  
CHILI OIL

ピータンのピリ辛和え

\$ 198



C6 皇朝拌三絲

MIXED JELLYFISH WITH  
SEASONAL VEGETABLE  
IN SCALLION OIL

クラゲと野菜のねぎ油和え

\$ 238



C7 上海烤麩 

BRAISED GLUTEN CUBE  
IN SHANGHAI STYLE

焼き麩の中華風甘辛煮

\$ 165



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN



C8 無錫脆鱔

CRISPY EEL WITH HONEY SAUCE

うなぎのサクサク揚げ はちみつソース添え

\$ 328



C9 李白醉雞

DRUNKEN CHICKEN

鶏肉の上等の紹興酒漬け

\$ 328



C10 成都口水雞

POACHED CHICKEN IN  
SZECHUAN STYLE

四川風鶏肉のピリ辛ダレ

\$ 338

D1 清燉竹筍雞湯

DOUBLE-BOILED KAMPONG CHICKEN SOUP  
WITH BAMBOO FUNGUS AND BLACK FUNGUS

キノガサタケときくらげ入り鶏肉スープ

\$ 220



D2 金玉排骨翡翠盅

DOUBLE-BOILED PORK RIB  
SOUP WITH SWEET CORN

トウモロコシと軟骨スベアリブのスープ

\$ 188



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN





D3 海鮮酸辣湯

HOT AND SOUR SOUP  
WITH SEAFOOD

海鮮入り酸辣スープ

\$ 150

可素



D4 菜肉雲吞豬骨湯

VEGETABLE AND PORK WANTON  
IN SIGNATURE PORK BONE SOUP

野菜と豚肉入りワンタンスープ

\$ 220



D5 鮮蝦豬肉雲吞豬骨湯

PRAWN AND PORK WANTON  
IN SIGNATURE PORK BONE SOUP

海老ワンタン入り豚骨スープ

\$ 268

E1 京醬肉絲 (附上餅皮 6 片)

STIR-FRIED SHREDDED PORK  
IN SWEET BEAN SAUCE SERVED  
WITH CHINESE CRÊPE (6 PIECE)

甘辛豚肉の細切り炒め クレープ包み  
(ケーキ皮 6 個入り)

\$ 398



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN



E2 蒜香排骨

DEEP-FRIED GARLIC PORK RIB

骨付き豚肉にんにく風味

\$ 368



E3 菠蘿咕嚕肉

CRISPY SWEET AND SOUR PORK

パイナップル入り酢豚

\$ 338



E4 金黃涼瓜炸魚片

STIR-FRIED CRISPY FISH FILLET  
WITH BITTER GOURD

ゴーヤと白身魚の黄金炒め

\$ 388

E5 姥姥紅燒肉 (附4片荷葉夾)

BRAISED PORK BELLY  
IN SHANGHAI STYLE SERVED  
WITH CRISP-FRIED GLUTINOUS  
RICE CAKE AND LOTUS LEAF BUN

上海風豚バラ肉の煮込み (揚げもちと蓮葉パンズ添え)

\$ 528



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN





E6 瑤柱芙蓉賽螃蟹

SCRAMBLED EGG WHITE  
WITH FISH AND CONPOY  
干し貝柱入りフワフワ卵蒸し (蟹風味)

\$ 288



合格檢驗  
之蛋品

E7 重慶麻婆豆腐

MA PO TOFU  
マーボー豆腐

\$ 248

可素



E8 皇朝風味茄子

CRISP-FRIED  
EGGPLANT TOSSED  
WITH HOMEMADE SWEET  
AND SAVORY SAUCE

カニ肉と卵白添え手作りほう  
れん草豆腐の揚げ物

\$ 288



E9 四川辣子雞丁

SPICY SZECHUAN  
CRISPY CHICKEN

四川風ピリ辛鶏の唐辛子炒め

\$ 398



麻辣鮮香  
外酥裡嫩

別看它紅通通一片辣椒，其實核心在那  
金黃酥脆的雞塊，外面裹著濃郁的椒麻香氣，  
辣而不燥，吃起來那叫一個過癮。



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN



**E10 宮保腰果雞丁** 

STIR-FRIED  
GONG BAO CHICKEN  
WITH CASHEW NUT

鶏肉とカシューナッツの炒め

\$ 358



**E11 宮保百花鑲油條**  

STIR-FRIED CRISPY DOUGH  
FRITTERS STUFFED WITH  
SEAFOOD PASTE WITH  
KUNG PAO SAUCE

宮保ソースで和えた海鮮ペースト入り揚げ油條

\$ 388





E12 松子蝦鬆嫩生菜 

STIR-FRIED  
MINCED SHRIMP  
AND PINE NUT SERVED  
WITH LETTUCE

エビフロスと松の実の  
炒め物 レタスを添えて

\$ 548



E13 一品海鮮豆腐煲 

BRAISED TOFU WITH  
SEAFOOD IN CLAYPOT

海老と豆腐の土鍋煮込み

\$ 488



E14 青豆河蝦仁 

STIR-FRIED SHRIMP  
WITH PEA

豌豆と小海老の炒め物

\$ 528



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN





E15 香辣水煮魚片

(小辣 / 中辣 / 大辣)

POACHED SLICED FISH  
IN SZECHUAN CHILI OIL  
( LESS SPICY / SPICY / VERY SPICY)

魚のスパイシー煮込み (辛さ: 小辛・中辛・大辛)

\$ 548 (小) | \$ 888 (大)

E16 古法油淋蒸海鱸魚

STEAMED SEA BASS  
WITH SUPREME SOY SAUCE  
IN TRADITIONAL STYLE

スズキの伝統蒸し 特製醤油ソース  
仕立て

\$ 388





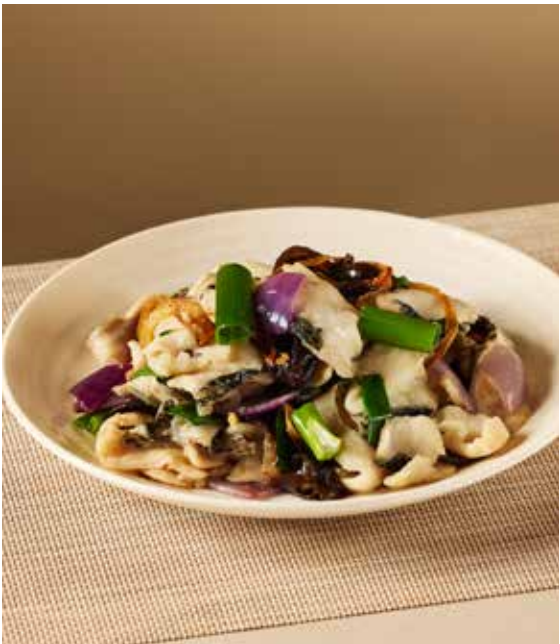
E17 私房酸菜魚  

SZECHUAN SAUERKRAUT FISH  
四川風ザワークラウトの魚  
\$ 548 (小) | \$ 888 (大)



E18 糖醋魚片 

STIR-FRIED SWEET  
AND SOUR SLICED FISH  
魚の甘酢あんかけ  
\$ 370



E19 薑蔥爆魚片 

STIR-FRIED SLICED FISH  
WITH GINGER AND SPRING ONION  
切り身魚の生姜ネギ炒め  
\$ 398



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN



**E20 滬式香干炒肉絲 (牛 / 豬)**

STIR-FRIED SHREDDED MEAT WITH ONION  
AND SCALLION (CHOICE OF BEEF OR PORK)

玉ねぎとネギ入り肉の細切り炒め (牛 / 豚)

\$ 288 (牛) | \$ 278 (豬)



**E21 黑胡椒牛菲力**

BLACK PEPPER BEEF

牛肉の黒胡椒炒め

\$ 498



**E22 芥藍炒牛肉**

STIR-FRIED BEEF WITH KAI LAN

カイランサイと牛肉炒め

\$ 428

**E23 川味水煮牛肉** 

(小辣 / 中辣 / 大辣)

POACHED BEEF  
IN SZECHUAN CHILI OIL  
(LESS SPICY / SPICY / VERY SPICY)

四川風牛肉の唐辛子煮込み (辛さ: 小辛・中辛・大辛)

\$ 458 (小) | \$ 688 (大)

圖片只供參考。價格不包括 10% 服務費。

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E24 干貝炒絲瓜

STIR-FRIED LUFFA GOURD  
WITH CONPOY

ヘチマひょうたんと干貝の炒め物

\$ 360



E25 雪菜毛豆茭白筍

STIR-FRIED PRESERVED  
VEGETABLE WITH EDAMAME  
AND WATER BAMBOO

枝豆と水竹と雪菜の炒め物

\$ 330

可素



E26 乾煸四季豆

STIR-FRIED FRENCH BEAN  
WITH MINCED PORK AND  
PRESERVED OLIVE VEGETABLE

ヘチマひょうたんと干貝の炒め物

\$ 298

可素



E27 蒜蓉炒西蘭花

STIR-FRIED BROCCOLI  
WITH MINCED GARLIC

ブロッコリーのガーリック炒め

\$ 270



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN



E28 蒜片炒水蓮菜

STIR-FRIED  
WHITE WATER SNOWFLAKE  
WITH SLICED GARLIC

スイレンコンのんにく炒め

\$ 220



E29 黃金蒜子上湯娃娃菜

POACHED SEASONAL  
VEGETABLE WITH GARLIC  
IN SUPERIOR BROTH

香り立つガーリックと季節野菜の上湯仕立て

\$ 260



E30 蒜蓉炒大豆苗

STIR-FRIED PEA SHOOT  
WITH MINCED GARLIC

大豆の苗のニンニクソース炒め

\$ 368

季節供應



F1 雪菜鹹肉炒年糕

WOK-FRIED RICE CAKE WITH SALTED MEAT  
AND PRESERVED VEGETABLE

白菜と塩漬け豚肉のもち炒め

\$ 260



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦

CONTAINS PRAWN



小心魚骨

MAY CONTAIN FISH BONE



素

VEGETARIAN



F2 上海炒年糕

WOK-FRIED RICE CAKE  
WITH PORK AND VEGETABLE  
IN SHANGHAI STYLE

上海風もち炒め

\$ 250



F3 木須肉炒拉麵

STIR-FRIED LA MIAN WITH  
SHREDDED PORK AND  
BLACK FUNGUS

ムースロー人り焼きそば(豚肉と卵)

\$ 240



F4 上海炒飯

FRIED RICE IN SHANGHAI STYLE  
上海風チャーハン

\$ 280



F5 揚州炒飯

FRIED RICE IN YANG ZHOU STYLE  
揚州風チャーハン

\$ 280

F6 雪菜蝦仁炒飯

FRIED RICE WITH SHRIMP  
AND PRESERVED VEGETABLE  
セリホンと海老チャーハン

\$ 280



招牌推薦  
SIGNATURE DISH



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素  
VEGETARIAN



**F7 菜肉雲吞豬骨湯拉麵**

LA MIAN WITH  
VEGETABLE PORK  
WANTON IN SIGNATURE  
PORK BONE SOUP

ワンタン麵

\$ 268



**F8 鮮蝦豬肉雲吞  
豬骨湯拉麵**

LA MIAN WITH PRAWN  
AND PORK WANTON  
IN SIGNATURE PORK  
BONE SOUP

海老ワントンの豚骨スープ麵

\$ 298



**F9 清燉雞湯拉麵**

LA MIAN SERVED  
WITH DOUBLE-BOILED  
CHICKEN SOUP

鶏肉蒸しスープ麵

\$ 278



F10 口水雞拌麵 

LA MIAN WITH POACHED CHICKEN  
IN SZECHUAN STYLE (DRY)

四川風鶏肉のピリ辛ダレの和え麺

\$ 278



F11 皇朝擔擔拉麵 

LA MIAN WITH 'DAN DAN' SAUCE  
(SPICY SESAME AND PEANUT)

四川担々麵

\$ 188



F12 開陽蔥油拌麵

LA MIAN WITH SCALLION OIL (DRY)

特製ネギ油和え麵

\$ 168



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN



**F13 紅油抄手拌麵** 🌶️

LA MIAN WITH PORK DUMPLING  
IN CHILI VINAIGRETTE (DRY)

ピリ辛ワンタンの和え麵

\$ 238



**F14 紅油鮮蝦豬肉抄手拌麵** 🌶️🔥

LA MIAN WITH PRAWN AND PORK DUMPLING  
IN CHILI VINAIGRETTE (DRY)

紅油鮮蝦抄手拌麵 ピリ辛海老ワンタンの和え麵

\$ 278



G1 香煎豆沙鍋餅 🌿

PAN-FRIED PANCAKE  
WITH RED BEAN PASTE

香ばしく焼いたあんこ入り  
焼きクレープ

\$ 168



G2 香煎南瓜餅 🌿

PAN-FRIED PUMPKIN PASTRY

香ばしく焼いたカボチャ餅

\$ 120 (3PC / 片)



G3 手工杏仁豆腐 🌿

CHILLED ALMOND TOFU  
WITH FRESH FRUITS

フルーツ添え手作り杏仁豆腐

\$ 138



招牌推薦  
SIGNATURE DISH



辣  
SPICY



含有蝦  
CONTAINS PRAWN



小心魚骨  
MAY CONTAIN FISH BONE



素  
VEGETARIAN





G4 宫廷驢打滾

RED BEAN GLUTINOUS RICE ROLL  
TOPPED WITH SOY BEAN POWDER  
もち米ときな粉の宮廷菓子

\$ 120 (3PC / 粒)



G5 酒釀蛋黑芝麻湯圓

BLACK SESAME GLUTINOUS RICE  
BALL IN FERMENTED RICE WINE  
WITH EGG DROP

黒ごまもち米のおにぎり (発酵酒入り)  
卵とじデザートスープ

\$ 128 (2PC / 粒)



G6 檸檬蘆薈桂花蜜

CHILLED ALOE VERA OSMANTHUS  
JELLY IN HONEY LEMON JUICE

アロエと蜂蜜のレモンジュース

\$ 98



G7 花漾玫瑰銀耳露

CHILLED SNOW FUNGUS  
WITH CRYSTAL RICE BALL  
(HOT/CHILLED)

バラ香る白きくらげとクリスタル団子の  
冷製デザート (ホット / チルド)

\$ 108

H1 可樂 (附檸檬片) \$ 88  
COKE (WITH SLICED LEMON)  
コーラ ( スライスしたレモンを添えて )

H2 無糖可樂 (附檸檬片) \$ 88  
COKE ZERO SUGAR  
(WITH SLICED LEMON)  
ゼロコーラ ( スライスしたレモンを添えて )

H3 雪碧 (附檸檬片) \$ 88  
SPRITE  
(WITH SLICED LEMON)  
ズブライト ( スライスしたレモンを添えて )

H4 可爾必思 \$ 88  
CALPIS  
カルピス

H5 新鮮鳳梨蘋果汁 \$ 120 (GLASS / 杯)  
FRESH PINEAPPLE \$ 480 (BOTTLE / 扎)  
APPLE JUICE  
フレッシュパイナップルアップルジュース

H6 洛神烏梅汁 (熱 / 冷) \$ 98 (GLASS / 杯)  
ROSELLE SOUR PLUM \$ 420 (JUG / 扎)  
JUICE (HOT/CHILLED)  
ローゼルサワー梅ジュース (ホット / チルド)

H7 馬蹄竹蔗水 (熱 / 冷) \$ 98 (GLASS / 杯)  
WATER CHESTNUT \$ 420 (JUG / 扎)  
DRINK (HOT/CHILLED)  
グワイミズ ( ホット / チルド )

H8 日式烘焙 (無咖啡因) \$ 128 (POT / 壺)  
蕎麥茶 (熱)  
GOLDEN BUCKWHEAT TEA (HOT)  
黄金そば茶

H9 金萱高山 \$ 128 (POT / 壺)  
烏龍茶 (熱)  
JIN XUAN OOLONG TEA (HOT)  
金玄烏龍茶

H10 菊花普洱茶 (熱) \$ 128 (POT / 壺)  
CHRYSANTHEMUM  
PU-ERH TEA (Hot)  
菊花プーアル茶

H11 依雲天然礦泉水 \$ 100  
EVIAN MINERAL WATER (500ML)  
エビアンミネラルウォーター

H12 沛綠雅氣泡天然礦泉水 \$ 100  
PERRIER SPARKLING MINERAL  
WATER (330ml)  
ペリエ発泡ミネラルウォーター

H13 檸檬片 \$ 70  
SLICED LEMON  
レモンスライス





|                                                                                                                                                                              |                                                                                                                                                                          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <div><div>H14</div><div>台灣金牌啤酒</div><div>TAIWAN BEER (330ML)</div><div>台湾ビール</div></div> <div>\$ 110</div>                                                                   | <div><div>H15</div><div>百威金尊啤酒</div><div>BUDWEISER SUPREME BEER (330ML)</div><div>ゼロコーラ (スライスしたレモンを添えて)</div></div> <div>\$ 150</div>                                    |
| <div><div>H16</div><div>陳年紹興酒</div><div>V.O. SHAOSING WINE (600ML)</div><div>紹興酒 (古酒)</div></div> <div>\$ 550</div>                                                          | <div><div>H17</div><div>58 度金門高粱</div><div>58°KINMEN KAOLIANG LIQUOR (600ML)</div><div>金門高粱酒 58 度</div></div> <div>\$ 1,200</div>                                        |
| <div><div>H18</div><div>智利聖海倫娜<br/>酒場夏多內白酒</div><div>SANTA HELENA SIGLO DE ORO CHARDONNAY</div><div>サンタ・ヘレナ シグロ・デ・オロ シャルドネ</div></div> <div>\$ 1,200</div>                   | <div><div>H19</div><div>德國沃洛斯城堡<br/>蕾絲琳白酒</div><div>B.SCHLOSS VOLLRADS SUMMER RIESLING QBA (DRY)</div><div>シュロス・フォルラーツゾンマー・クーバーアー・トロッケン</div></div> <div>\$ 1,800</div>  |
| <div><div>H20</div><div>智利聖海倫娜<br/>酒場卡本內蘇維儂紅酒</div><div>SANTA HELENA SIGLO DE ORO CABERNET SAUVIGNON</div><div>サンタ・エレナ シグロ・デ・オロ カベルネ・ソーヴィニヨン</div></div> <div>\$ 1,200</div> | <div><div>H21</div><div>法國杜道 1 號紅酒</div><div>B.DOURTHE NUMBER 1 BORDEAUX AOC ROUGE (MERLOT, CABERNET SAUGVINON)</div><div>ドゥルトヌメロ・アンルージュ</div></div> <div>\$ 1,800</div> |

開胃前菜  
APPETIZER

前菜雙拼 (5選2)

涼拌黑木耳 | 蒜香青瓜 | 上海烤麩

皇朝拌三絲 (加價\$30) | 成都口水雞 (加價\$80)

Duo Combination Platter (Choose TWO) / Black Fungus in Peppercorn Vinaigrette / Japanese Cucumber with Minced Garlic / Braised Gluten Cube in Shanghai Style / Mixed Jellyfish with Seasonal Vegetable in Scallion Oil (+\$30) / Poached Chicken in Szechuan Style (+\$80)

招牌點心

SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包 (八色)

蘿蔔絲酥餅 拼 上海生煎包

Specialty Dynasty Xiao Long Bao (8 flavors)  
Combination of Radish Pastry and Pan-fried Shanghai Pork Bun

功夫主菜 (5選2)

HOT DISH (CHOOSE TWO)

蒜香排骨 | 宮保腰果雞丁 | 重慶麻婆豆腐

芥藍炒牛肉 (加價\$58) | 私房酸菜魚 (加價\$148)

Deep-fried Garlic Pork Rib / Stir-fried Gong Bao Chicken with Cashew Nut / Ma Po Tofu / Stir-fried Beef with Kai Lan (+\$58) / Szechuan Sauerkraut Fish (+\$148)

季節時蔬 (3選1)

SEASONAL VEGETABLE (CHOOSE ONE)

蒜蓉炒西蘭花 | 蒜片炒水蓮菜 | 黃金蒜子上湯娃娃菜

Stir-fried Broccoli with Minced Garlic / Stir-fried White Water Snowflake with Sliced Garlic / Poached Chinese Cabbage with Garlic in Superior Broth



\$1,638 (2位/person)



活力主食  
MAIN

田園米飯

揚州炒飯 (加價\$200) | 雪菜鹹肉炒年糕 (加價\$180)

White Rice

Fried Rice in Yang Zhou Style (+\$200) / Wok-fried Rice Cake  
with Salted Meat and Preserved Vegetable (+\$180)

幸福甜品 (4選2)  
DESSERT (CHOOSE TWO)

檸檬蘆薈桂花蜜 | 宮廷驢打滾

手工杏仁豆腐 (加價\$40/份) | 花漾玫瑰銀耳露 (加價\$10/份)

Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice /  
Red Bean Glutinous Rice Roll topped with Soy Bean Powder /  
Chilled Almond Tofu with Fresh Fruits (+\$40/serving) /  
Chilled Snow Fungus with Crystal Rice Ball (+\$10/serving)

皇朝飲品 (10選2)  
BEVERAGE (CHOOSE TWO)

可樂 | 無糖可樂 | 雪碧 | 可爾必思 | 洛神烏梅汁  
馬蹄竹蔗水 | 金萱高山烏龍茶 | 菊花普洱茶 | 黃金蕎麥茶  
新鮮鳳梨蘋果汁 (加價\$30/杯)

Coke / Coke Zero Sugar / Sprite / Calpis / Roselle Sour Plum Juice /  
Water Chestnut Drink / Jin Xuan Oolong Tea / Chrysanthemum Pu-erh Tea  
Golden Buckwheat Tea / Fresh Pineapple Apple Juice (+\$30/glass)



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Dine-in is subject to 10% service charge • Not valid in conjunction with other discounts, promotions and/or vouchers • Paradise Group (Taiwan) reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.

四人經典套餐 4 PAX SET MENU

開胃前菜  
APPETIZER

前菜三拼 (5選3)

涼拌黑木耳 | 蒜香青瓜 | 上海烤麩

皇朝拌三絲 (加價\$60) | 成都口水雞 (加價\$160)

Black Fungus in Peppercorn Vinaigrette / Japanese Cucumber  
with Minced Garlic / Stewed Bamboo Shoot in Oyster Sauce /  
Mixed Jellyfish with Seasonal Vegetable in Scallion Oil (+\$55) /  
Poached Chicken in Szechuan Style (+\$105)

招牌點心

SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包 (八色)

蘿蔔絲酥餅 | 皇朝芝麻叉燒酥 | 上海生煎包 (3選2)

Specialty Dynasty Xiao Long Bao (8 flavors)  
Radish Pastry / Baked Shanghai BBQ Pork Pastry /  
Pan-fried Shanghai Pork Bun (Choose TWO)

暖胃湯品  
SOUP

海鮮酸辣湯

Hot and Sour Soup with Seafood

功夫主菜 (6選2)

HOT DISH (CHOOSE TWO)

芥藍炒牛肉 | 蒜香排骨 | 京醬肉絲 | 古法油淋蒸海鱸魚

川味水煮牛 (加價\$68) | 私房酸菜魚 (加價\$128)

Stir-fried Beef with Kai Lan / Deep-fried Garlic Pork Rib / Steamed Sea Bass  
with Supreme Soy Sauce in Traditional Style / Ma Po Tofu / Poached Beef in  
Szechuan Chili Oil (+\$68) / Szechuan Sauerkraut Fish (+\$148)



\$3,288 (4位/person)



季節時蔬 (3選1)  
SEASONAL VEGETABLE (CHOOSE ONE)

蒜蓉炒西蘭花 | 蒜片炒水蓮菜 | 黃金蒜子上湯娃娃菜  
Stir-fried Broccoli with Minced Garlic / Stir-fried White Water Snowflake  
with Sliced Garlic / Poached Chinese Cabbage with  
Garlic in Superior Broth

活力主食  
MAIN

田園米飯  
揚州炒飯 (加價\$200) | 雪菜鹹肉炒年糕 (加價\$180)  
White Rice  
Fried Rice in Yang Zhou Style (+\$200) / Wok-fried Rice Cake with Salted  
Meat and Preserved Vegetable (+\$180)

幸福甜品 (4選4)  
DESSERT (CHOOSE FOUR)

檸檬蘆薈桂花蜜 | 宮廷驢打滾  
手工杏仁豆腐 (加價\$40/份) | 花漾玫瑰銀耳露 (加價\$10/份)  
Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice /  
Red Bean Glutinous Rice Roll topped with Soy Bean Powder /  
Chilled Almond Tofu with Fresh Fruits (+\$40/serving) /  
Chilled Snow Fungus with Crystal Rice Ball (+\$10/serving)

皇朝飲品 (10選4)  
BEVERAGE (CHOOSE FOUR)

可樂 | 無糖可樂 | 雪碧 | 可爾必思 | 洛神烏梅汁  
馬蹄竹蔗水 | 金萱高山烏龍茶 | 菊花普洱茶 | 黃金蕎麥茶  
新鮮鳳梨蘋果汁 (加價\$30/杯)  
Coke / Coke Zero Sugar / Sprite / Calpis / Roselle Sour Plum Juice /  
Water Chestnut Drink / Jin Xuan Oolong Tea / Chrysanthemum Pu-erh Tea  
Golden Buckwheat Tea / Fresh Pineapple Apple Juice (+\$30/glass)



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六人經典套餐 6 PAX SET MENU

開胃前菜  
APPETIZER

前菜三拼 (5選3)

涼拌黑木耳 | 蒜香青瓜 | 上海烤麩

皇朝拌三絲 (加價\$60) | 成都口水雞 (加價\$160)

Black Fungus in Peppercorn Vinaigrette / Japanese Cucumber  
with Minced Garlic / Stewed Bamboo Shoot in Oyster Sauce /  
Mixed Jellyfish with Seasonal Vegetable in Scallion Oil (+\$55) /  
Poached Chicken in Szechuan Style (+\$105)

招牌點心  
SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包 (八色)

蘿蔔絲酥餅 | 皇朝芝麻叉燒酥 | 上海生煎包 (3選2)

Specialty Dynasty Xiao Long Bao (8 flavors)  
Radish Pastry / Baked Shanghai BBQ Pork Pastry /  
Pan-fried Shanghai Pork Bun (Choose TWO)

暖胃湯品  
SOUP

海鮮酸辣湯

Hot and Sour Soup with Seafood

功夫主菜 (9選4)  
HOT DISH (CHOOSE FOUR)

宮保腰果雞丁 | 糖醋魚片 | 京醬肉絲 | 重慶麻婆豆腐  
瑤柱芙蓉賽螃蟹 | 薑蔥爆魚片 | 滬式香干炒肉絲(牛/豬)

黑胡椒牛菲力 (加價\$168) | 青豆河蝦仁 (加價\$218)

Stir-fried Gong Bao Chicken with Cashew Nut / Stir-fried Sweet  
and Sour Sliced Fish / Stir-fried Shredded Pork in Sweet Bean Sauce served with  
Chinese Crêpe / Ma Po Tofu / Scrambled Egg White with Fish and Conpoy /  
Stir-fried Sliced Fish with Ginger and Spring Onion / Stir-fried Shredded Meat with  
Onion and Scallion (Choice of Beef or Pork) / Black Pepper Beef (+\$168) /  
Stir-fried Shrimp with Pea (+\$218)



\$4,988 (6位/person)



季節時蔬 (3選1)  
SEASONAL VEGETABLE (CHOOSE ONE)

蒜蓉炒西蘭花 | 蒜片炒水蓮菜 | 皇朝風味茄子  
Stir-fried Broccoli with Minced Garlic / Stir-fried White Water Snowflake  
with Sliced Garlic / Crisp-fried Eggplant tossed with Homemade Sweet  
and Savory Sauce

活力主食  
MAIN

田園米飯  
揚州炒飯 (加價\$200) | 雪菜鹹肉炒年糕 (加價\$180)  
White Rice  
Fried Rice in Yang Zhou Style (+\$200) /Wok-fried Rice Cake with Salted  
Meat and Preserved Vegetable (+\$180)

幸福甜品 (4選6)  
DESSERT (CHOOSE SIX)

檸檬蘆薈桂花蜜 | 宮廷驢打滾  
手工杏仁豆腐 (加價\$40/份) | 花漾玫瑰銀耳露 (加價\$10/份)  
Chilled Aloe Vera and Osmanthus Jelly in Honey Lemon Juice /  
Red Bean Glutinous Rice Roll topped with Soy Bean Powder /  
Chilled Almond Tofu with Fresh Fruits (+\$40/serving) /  
Chilled Snow Fungus with Crystal Rice Ball (+\$10/serving)

皇朝飲品 (10選6)  
BEVERAGE (CHOOSE SIX)

可樂 | 無糖可樂 | 雪碧 | 可爾必思 | 洛神烏梅汁  
馬蹄竹蔗水 | 金萱高山烏龍茶 | 菊花普洱茶 | 黃金蕎麥茶  
新鮮鳳梨蘋果汁 (加價\$30/杯)  
Coke / Coke Zero Sugar / Sprite / Calpis / Roselle Sour Plum Juice /  
Water Chestnut Drink / Jin Xuan Oolong Tea / Chrysanthemum Pu-erh Tea  
Golden Buckwheat Tea / Fresh Pineapple Apple Juice (+\$30/glass)



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八人經典套餐 8 PAX SET MENU

開胃前菜  
APPETIZER

前菜四拼  
(心太軟、燒椒皮蛋、皇朝拌三絲、李白醉雞)

Combination platter of Steamed Red Date stuffed with Glutinous Rice, Century Egg with Vinaigrette and Chili Oil, Mixed Jellyfish with Seasonal Vegetable in Scallion Oil and Drunken Chicken

招牌點心  
SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包 (八色)  
蘿蔔絲酥餅 拼 鮮蝦空氣春捲  
Specialty Dynasty Xiao Long Bao (8 flavors)  
Combination Platter of Radish Pastry  
and Crispy Soufflé Spring Roll with Prawn

暖胃湯品  
SOUP

金玉排骨翡翠盅  
Double-Boiled Pork Rib Soup with Sweet Corn

功夫主菜  
HOT DISH

芥藍炒牛肉 | 蒜香排骨佐西蘭  
古法油淋蒸海鱸魚 | 一品海鮮豆腐煲  
Stir-fried Beef with Kai Lan / Deep-fried Garlic Pork Rib  
with Broccoli / Steamed Sea Bass with Supreme Soy Sauce  
in Traditional Style / Braised Tofu with Seafood in Claypot



\$8,888 (8位/person)



季節時蔬  
SEASONAL VEGETABLE

黃金蒜子上湯娃娃菜

Poached Chinese Cabbage with Garlic in Superior Broth

活力主食  
MAIN

田園米飯

White Rice

幸福甜品  
DESSERT

香煎豆沙鍋餅

花漾玫瑰銀耳露

Pan-fried Pancake with Red Bean Paste  
Chilled Snow Fungus with Crystal Rice Ball

皇朝飲品  
BEVERAGE

洛神烏梅汁

Roselle Sour Plum Juice



以上價格需酌收原價10%服務費 • 以上優惠無法與其他行銷活動併行，如有重複請擇一使用 • 台灣樂天餐飲集團保留更換同等價值的菜品或修改優惠條款之權利，恕不另行通知。  
Dine-in is subject to 10% service charge • Not valid in conjunction with other discounts, promotions and/or vouchers • Paradise Group (Taiwan) reserves the right to replace items of equivalent value, or amend terms and conditions of the promotion without prior notice.

十人經典套餐 10 PAX SET MENU

開胃前菜  
APPETIZER

前菜四拼  
(無錫脆鱈、燒椒皮蛋、皇朝拌三絲、李白醉雞)

Combination platter of Crispy Eel with Honey Sauce,  
Century Egg with Vinaigrette and Chili Oil, Mixed Jellyfish  
with Seasonal Vegetable in Scallion Oil  
and Drunken Chicken

招牌點心  
SIGNATURE HANDMADE DIM SUM

特色皇朝小籠包 (八色)  
蘿蔔絲酥餅 拼 鮮蝦空氣春捲  
Specialty Dynasty Xiao Long Bao (8 flavors)  
Combination Platter of Radish Pastry and  
Crispy Soufflé Spring Roll with Prawn

暖胃湯品  
SOUP

清燉竹筍雞湯  
Doubled-boiled Kampong Chicken Soup  
with Bamboo Fungus and Black Fungus

功夫主菜  
HOT DISH

姥姥紅燒肉 (附荷葉夾) | 古法油淋蒸海驢魚  
黑胡椒牛菲力 | 一品海鮮豆腐煲  
Braised Pork Belly in Shanghai Style served with Lotus Leaf Bun /  
Steamed Sea Bass with Supreme Soy Sauce in Traditional Style /  
Black Pepper Beef / Braised Tofu with Seafood in Claypot



\$12,888 (10位/person)



季節時蔬  
SEASONAL VEGETABLE

干貝炒絲瓜  
Stir-fried Luffa Gourd with Conpoy

活力主食  
MAIN

田園米飯 (無限使用)  
White Rice (Unlimited serving)

幸福甜品  
DESSERT

香煎豆沙鍋餅  
花漾玫瑰銀耳露  
Pan-fried Pancake with Red Bean Paste  
Chilled Snow Fungus with Crystal Rice Ball

皇朝飲品  
BEVERAGE

洛神烏梅汁  
Roselle Sour Plum Juice



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### 開創餐飲娛樂新思維

以美食天堂為初衷，樂天餐飲集團以多種餐點主題提供出超凡餐點，及體貼至上的餐飲服務。

並由心出發，從博大精深的中華美食文化中，捕捉其獨特的精髓，從璀璨的氛圍中營造全新的感官體驗。

不斷提升、創造顧客的用餐期待是我們一直的承諾，用結合傳統與創新烹調出如在天堂享用的美食！

*以多種餐飲概念，全球超過150家餐廳為您服務。*

### 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.*

### 備註

以上另須附加10%服務費。自備酒水須酌收清瓶費。  
以上圖片僅供參考，以實際出菜為準。

### Disclaimer

Prices are subject to additional 10% service charge. Corkage fee applies.  
Menu pictures are for illustration purposes only.

