



From humble beginnings as a small eatery at Defu Lane, Seafood Paradise was the first restaurant by Paradise Group; and had set the base for growth to a group of culinary concepts with an aim to offer an experiential dining experience. 'Where culinary of live seafood and local cuisine meets innovation' – Seafood Paradise is a showcase of Singapore style seafood and Chinese cuisine, with a touch of innovation. The menu presents many popular local dishes you can expect to find in a seafood restaurant. Our chefs are constantly trying new ways to enhance and heighten the taste and visual presentation of our traditional dishes; to meet the modern expectation of our diners. Not only so, one must try some of the innovative creations truly unique to Seafood Paradise, such as the Signature Creamy Butter Crab topped with Coconut Crumbs, Dragon Tiger Grouper with Preserved Turnip and Baked Pork Belly Ribs with Honey Pepper Sauce, just to name a few. The interior of Seafood Paradise is designed with comfort, elegance and modernity in mind. The ambience is spacious, yet cozy for family gatherings and corporate events; Seafood Paradise is indeed the perfect dining venue for any occasion.



冰镇鲍鱼
Chilled Abalone with Chef's Special Sauce



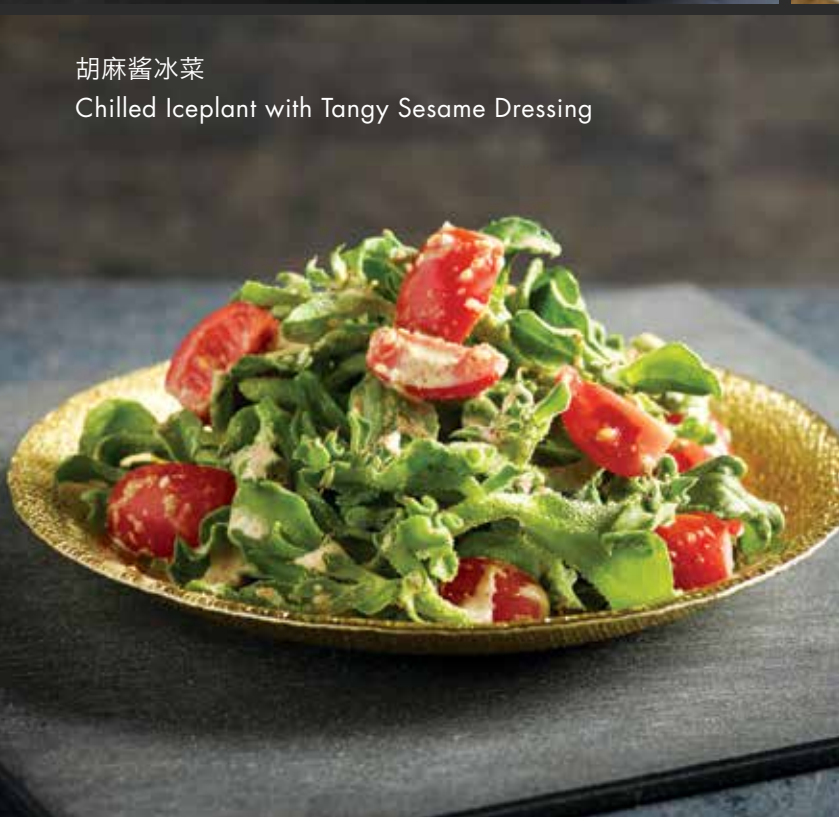
酥脆苏东仔
Crisp-fried Baby Squid



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



芝士腌肉卷
Deep-fried Cheese Bacon Roll



胡麻酱冰菜
Chilled Iceplant with Tangy Sesame Dressing



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



开胃菜 APPETISER

冰镇鲍鱼

Chilled Abalone with Chef's Special Sauce

\$22.80 每份 PER PORTION

荔茸炸带子

Crisp-fried Yam Ring stuffed with Scallop

\$18.80 (4粒 4PC)

酥脆苏东仔

Crisp-fried Baby Squid

\$16.80 每份 PER PORTION

泰式白饭鱼

Thai Style Crisp-fried Silver Bait

\$14.80 每份 PER PORTION

椒盐白饭鱼

Crisp-fried Silver Bait tossed with Salt and Pepper

\$14.80 每份 PER PORTION

芝士腌肉卷

Deep-fried Cheese Bacon Roll

\$14.80 (4粒 4PC)

酥炸咸蛋鱼皮

Crisp-fried Fish Skin with Salted Egg Yolk

\$14.80 每份 PER PORTION

黄金炸油条

Crispy Dough Fritter stuffed with Seafood Paste

\$12.80 (4粒 4PC)

胡麻酱冰菜

Chilled Iceplant with Tangy Sesame Dressing

\$10.80 每份 PER PORTION

金砖椒盐豆腐

Golden Crispy Tofu Cube with Salt and Pepper

\$10.80 每份 PER PORTION

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



每日炖汤
Daily Double-boiled Soup



海鲜冬炎汤
Tom Yum Seafood Soup





汤 / 羹 SOUP

每日炖汤

Daily Double-boiled Soup

\$26.80 每份 PER POT (3-4人份 SERVES 3-4 PERSONS)

蟹肉鱼鳔羹

Dried Fish Maw and Crab Meat Thick Soup

\$13.80 每位 PER PERSON

海鲜冬炎汤

Tom Yum Seafood Soup

\$12.80 每位 PER PERSON

海鲜酸辣豆腐羹

Hot and Sour Soup with Seafood

\$8.80 每位 PER PERSON



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

\$19.80 每100克 PER 100G

青蟹

Mud Crab

\$9.80 每100克 PER 100G

阿拉斯加螃蟹

Alaskan King Crab

\$22.80 每100克 PER 100G

加州珍宝蟹

Dungeness Crab

\$8.80 每100克 PER 100G

methods of

PREPARATION 烹调方式

金沙奶油

Signature Creamy Butter

topped with Coconut Crumbs

花雕鸡油蒸

Steamed with Chinese Wine

新加坡辣椒焖

Popular Singapore Style Chilli

焖米粉

Wok-fried with Bee Hoon

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

馒头 BUN

炸馒头

Deep-fried Bun

\$0.90 (最少两粒 MIN 2PC)

蒸馒头

Steamed Bun

\$0.90 (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
\$17.80 每100克 PER 100G

多宝鱼
Turbot Fish
\$15.80 每100克 PER 100G

青衣鱼
Green Wrasse
\$13.80 每100克 PER 100G

西星斑
Star Grouper
\$13 每100克 PER 100G

龙虎斑
Dragon Tiger Grouper
\$9 每100克 PER 100G

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

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
\$23 每100克 PER 100G

野生笋壳
Marble Goby
\$9.80 每100克 PER 100G

翡翠鱼
Jade Perch
\$8.80 每100克 PER 100G

methods of PREPARATION 烹调方式

糯米酒煲
Poached with Glutinous Rice Wine in Claypot
加\$20 Additional \$20

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



蜜汁焗鳕鱼
Baked Cod Fillet with Honey Sauce



清蒸鳕鱼
Steamed Cod Fillet with Supreme Soya Sauce



鲜鱼肉 FRESH FISH FILLET

咖喱煲鱼头
Stewed Fish Head with Curry in Claypot
\$45.80 每份 PER PORTION

只限午市时间
Only Available
for Lunch

蜜汁焗鳕鱼
Baked Cod Fillet with Honey Sauce
\$29.80 每位 PER PERSON

清蒸鳕鱼
Steamed Cod Fillet with Supreme Soya Sauce
\$29.80 每位 PER PERSON

干煎鳕鱼
Pan-fried Cod Fillet
\$29.80 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
\$28 每100克 PER 100G

本地龙虾
Local Lobster
\$15 每100克 PER 100G

波士顿龙虾
Boston Lobster
\$14 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
Steamed in Superior Broth

咸蛋焗
Tossed with Salted Egg Yolk

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

\$28 大约300克 APPROX 300G (例 R)

methods of PREPARATION 烹调方式

砂煲药材 (醉虾)

Poached with Chinese Herb in Superior Stock (DRUNKEN PRAWN)

加\$5 Additonal \$5

麦片蛋丝

Tossed with Cereal

蒜茸蒸

Steamed with Minced Garlic

甘香炒

Stir-fried with Spicy Garlic Sauce

白灼

Poached

咸蛋虾球

Crisp-fried Crystal Prawn with Salted Egg Yolk

\$26.80 (例 R)

芥末虾球

Crisp-fried Crystal Prawn with Wasabi Mayonnaise

\$26.80 (例 R)

沙律虾球

Crisp-fried Crystal Prawn with Mayonnaise

\$26.80 (例 R)

酱爆虾球

Crisp-fried Crystal Prawn tossed with Salad Sauce, Macadamia Nuts and Ebiko

\$26.80 (例 R)



澳大利亚生蚝
Australian Oyster



甘香炒日本龙牙蚌
Stir-fried Japanese Live Clam
with Spicy Garlic Sauce



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
\$16 每100克 PER 100G

加拿大象拔蚌
Canadian Geoduck
\$26 每100克 PER 100G

LIVE OYSTER 生蠔

澳大利亚生蚝 (大)
Australian Oyster (L)
\$7.80 每粒 PER PIECE (最少两粒 MIN 2PC)
\$43 半打 FOR 1/2 DOZEN

加拿大生蚝 (特大)
Canadian Oyster (XL)
\$11.80 每粒 PER PIECE (最少两粒 MIN 2PC)
\$66 半打 FOR 1/2 DOZEN

LIVE ABALONE 活鲍鱼

澳大利亚活鲍鱼
Australian Live Abalone
\$38 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
\$39 (500克 PER 500G)
\$69 (900克 PER 900G)

日本龙牙蚌
Japanese Live Clam
\$39 (500克 PER 500G)
\$69 (900克 PER 900G)

苏格兰竹蚌
Scottish Bamboo Clam
\$15.80 每粒 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

刺身 Sashimi
芝士焗 Baked with Cheese
蒜茸蒸 Steamed with Minced Garlic

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\$5 Additional \$5
甘香炒 Stir-fried with Spicy Garlic Sauce
辣子炒 Stir-fried with Spicy Sauce

methods of PREPARATION 烹调方式

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



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



成醋香辣烧鸡
Crispy Roasted Chicken with Vinaigrette
in Szechuan Style



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





肉类 MEAT & POULTRY

美国肥牛粒炒鹅肝酱

Stir-fried US Angus Beef Cube with Foie Gras Pâté

\$40 (例 R)

美国肥牛粒炒黑椒

Stir-fried US Angus Beef Cube in Black Pepper Sauce

\$40 (例 R)

烧汁烤日本白猪

Chargrilled Japanese Nagano Pork with Teriyaki Sauce

\$38 (例 R)

菠萝咕噜肉

Sweet and Sour Pork with Pineapple

\$17 (例 R)

招牌蜜椒排骨

Baked Pork Belly Rib with Honey Pepper Sauce

\$12.90 每个 PER PIECE (最少两个 MIN 2PC)

香槟排骨

Champagne Pork Belly Rib

\$23.80 (例 R)

传统金龙鸡

Crispy Phoenix Chicken

\$23.80 (半只 HALF)

\$46.80 (一只 WHOLE)

蒜香烧鸡

Roasted Chicken with Crispy Garlic

\$23.80 (半只 HALF)

\$46.80 (一只 WHOLE)

成醋香辣烧鸡

Crispy Roasted Chicken with Vinaigrette in Szechuan Style

\$24.80 (半只 HALF)

\$48.80 (一只 WHOLE)

椒盐甘榜烧鸡

Crispy Roasted Chicken with Salt and Pepper

\$24.80 (半只 HALF)

\$48.80 (一只 WHOLE)

脆皮虾酱鸡

Crisp-fried Shrimp Paste Chicken

\$17 (例 R)

Menu listed prices are for regular servings. Prices for medium servings are at 1.5 times and large servings are at 2 times of the listed prices. 菜单上标明价格的份量位例，中份为1.5倍，大份为2倍。

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甜脆八景炒帶子
Stir-fried Assorted Vegetable with Scallop



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



酥炸鲜鱿通心菜
Crispy Kang Kong topped with Cuttlefish
in Homemade Seafood Sauce



蔬菜 VEGETABLE

甜脆八景炒帶子
Stir-fried Assorted Vegetable with Scallop
\$40 (例 R)

鱼汤浸奶白菜煲
Braised Baby Cabbage in Superior Fish Broth
\$20 (例 R)

金银蛋苋菜苗
Poached Baby Spinach with Trio Egg in Superior Broth
\$17 (例 R)

清炒青龙菜
Stir-fried Chinese Chive
\$17 (例 R)

酥炸鲜鱿通心菜
Crispy Kang Kong topped with Cuttlefish in Homemade Seafood Sauce
\$17 (例 R)

臭豆辣小炒
Stir-fried Petai Bean in Spicy Sauce
\$17 (例 R)

白灼奶白菜
Poached Baby Cabbage



清炒奶白菜
Stir-fried Baby Cabbage



马来风光
Stir-fried Kang Kong with Sambal



蔬菜 VEGETABLE

澳大利亚芦笋
Australian Asparagus
\$18 (例 R)

香港菜心
Hong Kong Cai Xin
\$17 (例 R)

奶白菜
Baby Cabbage
\$17 (例 R)

苋菜苗
Baby Spinach
\$16 (例 R)

通心菜
Kang Kong
\$16 (例 R)

methods of PREPARATION 烹调方式

清炒
Stir-fried

蚝油炒
Stir-fried with Oyster Sauce

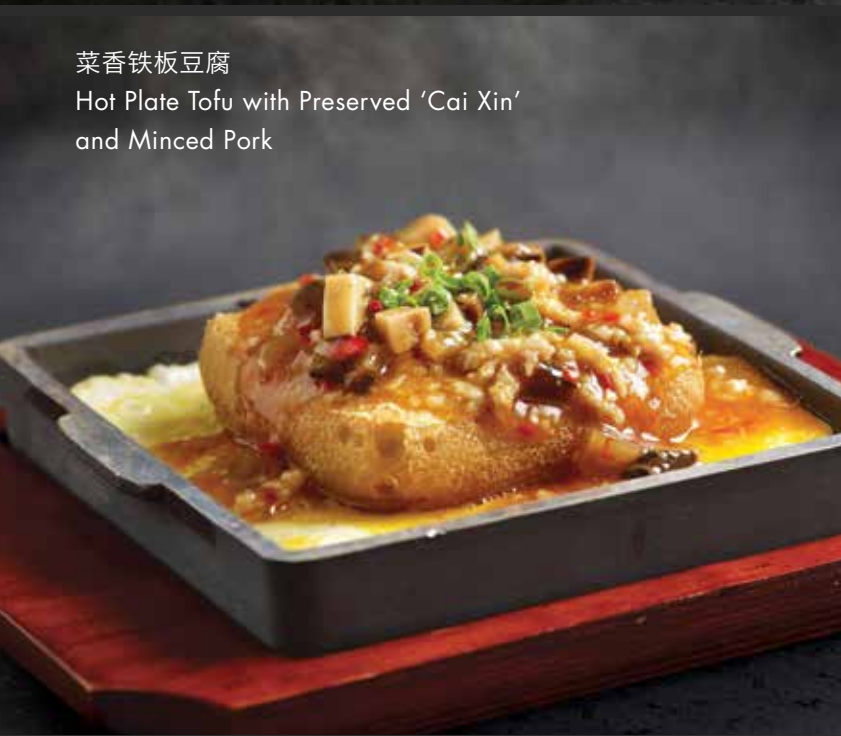
白灼
Poached

三芭炒
Stir-fried with Sambal

蒜茸炒
Stir-fried with Minced Garlic



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



麻婆虾仁豆腐
Ma Po Tofu with Prawn



泰式炸手工豆腐
Crispy Tofu in Thai Sauce





豆腐 TOFU

砂煲虾球手工豆腐

Handmade Tofu with Crystal Prawn in Claypot

\$26 (例 R)

麻婆虾仁豆腐

Ma Po Tofu with Prawn

\$16 (例 R)

菜香铁板豆腐

Hot Plate Tofu with Preserved 'Cai Xin' and Minced Pork

\$16 (例 R)

泰式炸手工豆腐

Crispy Tofu in Thai Sauce

\$16 (例 R)

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



牛魔皇炒饭
Black Pepper Beef Fried Rice



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





饭 / 面 RICE / NOODLE

龙虾汤海鲜泡饭

Poached Rice with Seafood in Superior Lobster Broth

\$33 (例 R)

海鲜皇炒饭

Supreme Seafood Fried Rice

\$18 (例 R)

牛魔皇炒饭

Black Pepper Beef Fried Rice

\$19 (例 R)

银鱼仔炒饭

Silver Fish Fried Rice

\$16 (例 R)

银芽鸡粒炒饭

Diced Chicken and Bean Sprout Fried Rice

\$16 (例 R)

扬州炒饭

Yang Zhou Fried Rice

\$16 (例 R)

滑蛋龙虾汤生虾焖河粉

Braised Hor Fun with Prawn in Lobster Broth

\$28 (例 R)

砂煲海鲜焖伊面

Stewed Ee-Fu Noodle with Seafood in Claypot

\$19 (例 R)

海鲜干炒河粉

Stir-fried Hor Fun with Seafood

\$18 (例 R)

海鲜马来炒面

Stir-fried Mee Goreng with Seafood

\$17 (例 R)

家乡海鲜炒面线

Stir-fried Mee Sua with Seafood

\$17 (例 R)

啦啦炒白米粉

Stir-fried Bee Hoon with 'La La' Clam

\$17 (例 R)

星州米粉

Stir-fried Bee Hoon in Singapore Style

\$16 (例 R)

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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

水果拼盘)
Fresh Fruit Platter
\$14.80 (例 R)

贵妃银耳桃胶 (热/冷)
Chilled Snow Fungus with Peach Resin (Hot/Cold)
\$8.80 每位 PER PERSON

冰冻柠檬芦荟
Chilled Aloe Vera in Lemonade
\$5.80 每位 PER PERSON

话梅香茅果冻
Chilled Lemongrass Jelly in Lemonade and Sour Plum Juice
\$5.80 每位 PER PERSON

杨枝甘露
Chilled Mango Sago with Pomelo
\$5.80 每位 PER PERSON





饮品 BEVERAGES

可乐

Coke

\$3.90 每罐 PER CAN

零度可乐

Coke Zero

\$3.90 每罐 PER CAN

雪碧

Sprite

\$3.90 每罐 PER CAN

苏打水

Schweppes Soda Water

\$3.90 每罐 PER CAN

汤力水

Schweppes Tonic Water

\$3.90 每罐 PER CAN

天与地绿茶

Heaven and Earth Green Tea

\$3.90 每罐 PER CAN

罗汉果 (温/冷)

Luo Han Guo (WARM/CHILLED)

\$3.90 每杯 PER GLASS \$13.90 每壶 PER JUG

薏米水 (温/冷)

Barley (WARM/CHILLED)

\$3.90 每杯 PER GLASS \$13.90 每壶 PER JUG

苹果汁

Apple Juice

\$5.80 每杯 PER GLASS

橙汁

Orange Juice

\$5.80 每杯 PER GLASS

西瓜汁

Watermelon Juice

\$5.50 每杯 PER GLASS

新鲜椰子

Fresh Coconut

\$5.80 每粒 PER PIECE

虎牌生啤酒

Tiger Beer (Draught)

\$8.80 每杯 PER MUG \$33.80 每壶 PER JUG

亚齐柏拉格IPA生啤酒

Archipelago Summer IPA Craft Beer

\$10.00 每杯 PER PINT

喜力啤酒

Heineken Beer

\$10.80 每罐 PER CAN

黑啤酒

Guinness Stout

\$10.50 每罐 PER CAN

矿泉水

Evian Water 330ML

\$3.90 每瓶 PER BOTTLE

含气天然矿泉水

Ferrarelle Sparkling Water 330ML

\$3.90 每瓶 PER BOTTLE

糯米沱普洱茶 (可添加)

Glutinous Rice Pu-Erh Tea (REFILLABLE)

\$2.50 每位 PER PERSON

菊花茶 (可添加)

Chrysanthemum Tea (REFILLABLE)

\$2.50 每位 PER PERSON

菊普茶 (可添加)

Chrysanthemum Pu-Erh Tea (REFILLABLE)

\$2.50 每位 PER PERSON

瓶装食用水

Bottled Drinking Water

\$2.50 每瓶 PER BOTTLE



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

