

https://menuweb.menu Musee Platinum Tokyo, Scotts Rd, Singapore 22, Singapore https://www.paradisegp.com









The menu of Paradise Teochew (scotts Square) Original from Singapore comprises about 158 different dishes and drinks. On average you pay about S\$34 for a dish / drink. Nestled atop Scott's Square, this upscale restaurant specializes in exquisite Teochew cuisine, showcasing standout dishes like cold crab and braised abalone. The dim sum selection, particularly the oyster porridge and har gow dumplings, garners rave reviews. While prices might be steep, the quality of the food and attentive service make every cent worthwhile. The cozy atmosphere can get crowded, especially on weekends, so reservations are strongly advised. Diners appreciate the well-curated wine list and inviting decor, marking this spot as a must-visit for enthusiasts of Chinese culinary traditions and fine dining alike.

Alcoholic Drinks	S\$18	Classics CRISPY SWEET AND SOUR PORK	S\$30
Entrées FRIED TOFU	3410	Hot Drinks	3430
10 Most Popular VEGETABLE SPRING ROLL	S\$8	Beverage BOTTLED DRINKING WATER	S\$7
Snacks DEEP-FRIED SHRIMP DUMPLING WITH SALAD	S\$10	Small Plates BRAISED OCTOPUS	S\$20
Breakfast PORRIDGE		Beer - Draught GUINNESS STOUT  Eriod Noodloo And Did	S\$18
Chicken ROASTED CRISPY CHICKEN	S\$41	Fried Noodles And Rice FRIED RICE WITH MINCED PORK AND PRESERVED OLIVE VEGETABLES	s <b>\$3</b> 0
Sauces		Chef Cheung's Signatudishes	ıre
Soft Drinks COKE	S\$8	職人手打丸	S\$52
Dim Sum PAN-FRIED RADISH CAKE	S\$8	These Types Of Dishes	\$\$30 \$
Main Course BRAISED TOFU	S\$8	Are Being Served	
Beer		Uncategorized	

**MINI EGG TARTS** 

**S\$18** 

**HEINEKEN** 

**S\$7** 

Bird's Nest  DOUBLE-BOILED IMPERIAL		STEAMED DICED CHICKEN WITH CHESTNUT WRAPPED IN EGG WHITE CREPE	S\$30
BIRD'S NEST WITH SUPERIOR BROTH	S\$121	TEOCHEW STYLE STEWED DUCK WITH YAM IN CASSEROLE	S\$33
BRAISED IMPERIAL BIRD'S NEST WITH BROWN SAUCE	S\$121	STEWED DUCK WITH YAM IN CASSEROLE	S\$58
Non Alcoholic Drinks		SAUTÉED CHICKEN FILLET AND CASHEW NUT IN SZECHUAN	S\$33
SPARKLING WATER	S\$15	PEPPERCORN	
COKE ZERO	<b>S\$8</b>	SAUTÉED CHICKEN FILLET WITH VEGETABLES	S\$33
SPRITE	<b>S\$8</b>	VEGETABLES	
Live and Ohellad Draw		<b>Braised Specialties</b>	
Live and Shelled Praw	ns	BRAISED PIG'S EAR	S\$18
CRISP FRIED CRYSTAL PRAWNS TOSSED WITH SALTED EGG YOLK	S\$41	BRAISED SLICED PORK BELLY	S\$19
CRISP FRIED SHELLED PRAWNS	S\$44	BRAISED DUCK WEB AND WINGS	S\$20
SERVED WITH MAYONNAISE	3444	BRAISED SLICED PORK KNUCKLE	S\$22
SHELLED PRAWNS TOSSED WITH SALTED EGG YOLK	S\$44	BRAISED PIG'S INTESTINE	S\$22
SAUTÉED SHELLED PRAWNS WITH BROCCOLI	S\$44	BRAISED SLICED DUCK	S\$36
		Ingredients Used	
Festive Dishes		SEAFOOD	
PROSPERITY VEGETARIAN YU SHENG	S\$80	SHRIMPS	
PROSPERITY SALMON YU SHENG	S\$94	HONEY	
PROSPERITY TEOCHEW STYLE YU		DUCK	
SHENG	<b>S\$94</b>	TOFU	
PARADISE TEOWCHEW ABALONE YU SHENG	S\$135	CUCUMBER	
PARADISE TEOCHEW ABALONE	S\$190	Soups	
AND FRESH FRUIT YU SHENG		DOUBLE BOILED PIG'S STOMACH SOUP WITH SALTED VEGETABLES	S\$44
Poultry Dishes ROAST CHICKEN WITH YELLOW BEAN IN TEOCHEW STYLE	S\$41	DOUBLE BOILED FISH MAW SOUP WITH MUSHROOM	S\$47
		CRAB MEAT WITH FISH MAW BROTH	S\$72

DOUBLE BOILED CHICKEN SOUP WITH FISH MAW AND DENDROBIUM	S\$63	Rice Roll	
		STEAMED CHEONG-FUN WITH FRESH PRAWN FILLING	<b>S\$9</b>
DOUBLE BOILED SEA WHELK WITH CHICKEN SOUP	S\$33	STEAMED CHEONG-FUN WITH SCALLOP FILLING	S\$14
SPINACH PURÉE WITH EGG WHITE BROTH	S\$17	STEAMED CHEONG-FUN WITH HONEY BBQ PORK FILLING	<b>S\$9</b>
CRAB MEAT WITH DRIED FISH MAW BROTH	S\$72	STEAMED CHEONG-FUN WITH DOUGH FRITTER	S\$8
Meat Dishes		STEAMED CHEONG-FUN WITH SESAME AND SEAFOOD SAUCE	S\$8
STEAMED MINCED PORK PATTY WITH MINCED SALTED FISH	S\$33	PAN-FRIED CHEONG-FUN WITH SPICY SHRIMP SAUCE	<b>S\$9</b>
SAUTÉED SLICED BEEF IN SATAY SAUCE	S\$39	STEAMED CRISPY CHEONG-FUN WITH SALTED EGG FILLING	S\$14
SAUTÉED SLICED BEEF WITH MUSHROOMS	S\$36	Seafood Dishes	
STEWED PORK RIBS WITH BITTER GOURD AND CUCUMBER IN CASSEROLE	S\$36	PAN-FRIED SLICED POMFRET IN TEOCHEW STYLE	S\$52
SAUTÉED SLICED BEEF WITH SHIMEIJI MUSHROOMS	S\$39	SAUTÉED POMFRET FILLET WITH TOMATO AND SALTED VEGETABLES	S\$52
STEWED PORK RIBS IN SWEET AND SOUR SAUCE	S\$39	SAUTÉED SCALLOP WITH ASPARAGUS IN XO SAUCE	S\$61
STEWED EGGPLANT WITH MINCED PORK AND SALTED FISH	S\$33	POACHED COD FILLET IN RICE BROTH	S\$52
Dessert		BRAISED MUSTARD GREEN WITH CRAB MEAT AND DRIED FISH MAW	S\$61
TEOCHEW STYLE SWEET SOUP	S\$9	STEAMED COD FILLET WITH CORDYCEPS FLOWER IN TRADITIONAL STYLE	S\$52
CHILLED OSMANTHUS JELLY	S\$7		
MASHED YAM WITH GINGKO	S\$9	SAUTÉED COD FILLET WITH	
CHILLED MANGO SAGO WITH POMELO	S\$9	PRESERVED OLIVE VEGETABLES SAUTÉED SCALLOP IN TEOCHEW	S\$52
CRISPY PUMPKIN, YAM AND SWEET POTATO STRIPS	S\$28	STYLE STYLE	S\$61
STEAMED LOTUS SEED AND RED BEAN PASTE DUMPLING	S\$12	Appetizer	
JAPANESE STEAMED BROWN SUGAR CAKE	S\$8	WOK-FRIED BEAN DOUGH WITH SUPERIOR SOYA SAUCE	S\$15
		CHILLED CRUNCHY JELLYFISH	S\$19

HANDMADE TRADITIONAL PORK ROLL	S\$19	ABALONE	S\$177
HANDMADE CRAB MEAT ROLLS	S\$33	BRAISED ABALONE WITH FISH MAW	S\$86
TEOCHEW STYLE CHILLED YELLOW ROE CRAB	S\$81	BRAISED ABALONE WITH	S\$52
TEOCHEW CRABMEAT ROLL	S\$33	ASSORTED MUSHROOMS	- , -
TEOCHEW PRAWN BALL	S\$30	BRAISED SUPERIOR SEA CUCUMBER WITH SUPREME	S\$81
TRADITIONAL TEOCHEW PORK ROL	S\$19	OYSTER SAUCE BRAISED CRISPY SEA CUCUMBER	0.000
BRAISED EGG	S\$4	IN ABALONE SAUCE	S\$28
Baked & Fried Dim Sur	n	BRAISED SEA CUCUMBER WITH TOFU IN CASSEROLE	S\$72
X.O CARROT CAKE	S\$14	Steamed Dim Sum	
DEEP-FRIED MANGO PRAWN ROLL	S\$10	STEAMED PRAWN DUMPLING HA	S\$10
DEEP-FRIED PRAWN IN BEANCURD SKIN ROLL	S\$10	STEAMED PORK DUMPLING SIEW MAI	<b>S\$9</b>
CRISPY RADISH PASTRY WITH HAM AND DICED CELERY BITS	S\$9	STEAMED DUMPLING IN TEOCHEW STYLE	S\$9
BAKED BBQ HONEY PORK BUN	S\$9	STEAMED DUMPLING WITH	
BAKED BBQ HONEY PORK PASTRY	S\$9	PRESERVED OLIVE VEGETABLE	S\$9
BAKED CHEESE TART WITH MARINATED DICED CHICKEN	<b>S\$9</b>	STEAMED BBQ PORK WITH OYSTER SAUCE BUN	<b>S\$8</b>
CRISP-FRIED SCALLOP AND YAM DUMPLING	S\$11	STEAMED GLUTINOUS RICE WITH CHICKEN WRAPPED IN LOTUS	<b>S\$8</b>
PAN-FRIED TEOCHEW STYLE	<b>S\$8</b>	LEAF	
DUMPLING		STEAMED GLUTINOUS RICE ROLL IN TEOCHEW STYLE	S\$7
Sea Treasures		JAPANESE BROWN SUGAR SPONGE CAKE	S\$7
BRAISED SEA CUCUMBER WITH GOOSE WEB	S\$50	STEAMED SPARE RIBS WITH PRESERVED OLIVES	<b>S\$8</b>
BRAISED SEA CUCUMBER WITH MUSHROOM	S\$72	STEAMED CHICKEN CLAW WITH BLACK BEAN SAUCE	<b>S\$7</b>
GRILLED SEA CUCUMBER WITH DRIED SHRIMPS AND SCALLION	S\$72	STEAMED CUSTARD BUN IN PIGGY SHAPE	<b>S\$9</b>
BRAISED 3 HEAD ABALONE WITH BROWN SAUCE	S\$86	STEAMED MOLTEN CUSTARD BUN	<b>S\$9</b>
		STEAMED FRESH PRAWN WITH SPINACH DUMPLING	<b>S\$9</b>

Vegetable, Tofu and Egg		POACHED CABBGE IN DRIED FLAT FISH BROTH	S\$39
SAUTÉED FRENCH BEAN WITH MINCED MEAT AND PRESERVED OLIVE VEGETABLES	S\$30	Noodle, Rice and Porri	dge
BRAISED VEGETARIAN ASSORTED VEGETABLES WITH BAMBOO PITH AND MUSHROOMS	S\$33	PORRIDGE WITH MINCED PORK AND DRIED FLAT FISH	S\$16
BRAISED MUSTARD GREENS WITH SHREDDED CONPOY AND SHRIMP ROE	S\$33	PORRIDGE WITH MINCED PORK AND CONPOY SLICED POMFRET TEOCHEW	S\$16
BRAISED SPINACH TOFU WITH CRAB MEAT	S\$15	PORRIDGE TEOCHEW STYLE FRIED	S\$18 S\$28
TEOCHEW STYLE STEWED PAN- FRIED TOFU	S\$33	FRAGRANT RICE WITH YAM  FRIED RICE WITH EGG WHITE AND CONPOY	S\$33
BRAISED SHIITAKE MUSHROOMS WITH ASSORTED VEGETABLES	S\$30	STIR-FRIED SEAFOOD MEE SUA IN TEOCHEW STYLE	S\$33
BRAISED SPINACH TOFU WITH NAMEKO MUSHROOMS PAN-FRIED AND STEWED TOFU IN	S\$36	WOK-FRIED HOR FUN WITH ASSORTED SEAFOOD	S\$30
TEOCHEW STYLE  PAN-FRIED OYSTER OMELETTE IN	S\$36	BRAISED HOR FUN WITH BEEF IN SATAY SAUCE	S\$33
TEOCHEW STYLE	S\$33	STIR-FRIED SEAFOOD HOR FUN	S\$36
BRAISED QUADRUPLE SEASONAL VEGETABLES WITH HAM IN TEOCHEW STYLE	S\$33	STIR-FRIED HOR FUN WITH KAI LAN AND PRESERVED TURNIP	S\$30
BRAISED VEGETARIAN MIXED VEGETABLES WITH WHITE FUNGUS AND MUSHROOM	S\$33	PORRIDGE WITH ABALONE AND CONPOY STRIPS WITH BLACK MOSS	S\$22
SAUTÉED LILY BULB AND GINGKO NUT WITH WILD MUSHROOM	S\$41	PORRIDGE WITH MINCED PORK AND OYSTER	S\$18
BRAISED MUSTARD GREEN WITH SHREDDED CONPOY AND DRIED SHRIMPS	S\$36	PORRIDGE WITH CONDIMENTS MINI MANTOU	S\$6 S\$3

#### Paradise Teochew (scotts Square) Original

Musee Platinum Tokyo, Scotts Rd, Singapore 22, Singapore

#### **Opening Hours:**

Monday 11:30 -15:00 18:00-22:30 Tuesday 11:30 -15:00 18:00-22:30 Wednesday 11:30 -15:00 18:00-22:30

Thursday 11:30 -15:00 18:00-22:30 Friday 11:30 -15:00 18:00-22:30 Saturday 10:30 -15:30 18:00-22:30 Sunday 10:30 -15:30 18:00-22:30



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