



Paradise Teochew (scotts Square) Original Menu

<https://menulist.menu>

Musee Platinum Tokyo, Scotts Rd, Singapore 22, Singapore

<https://www.paradisegp.com>



The menu of Paradise Teochew (scotts Square) Original from Singapore includes 162 menus. On average, **menus or drinks on [the card](#)** cost about \$25.9. The categories can be viewed on the menu below. What [User](#) likes about Paradise Teochew (scotts Square) Original:

Family dinner on a rainy Sunday evening we were blown away from the food! All we have ordered has tasted amazing and has been put together professionally. I'll be back soon to eat dimm cums. [read more](#). In the kitchen of Paradise Teochew (scotts Square) Original in Singapore, traditional menus are prepared with typical **Asian spices scrumptious**, Here, the barbecued food is freshly prepared on an open flame. Even the versatile, delicious Chinese cuisine is very popular among customers, At the bar, you can relax with a *freshly tapped beer* or other alcoholic and non-alcoholic drinks.

Paradise Teochew (scotts Square) Original



Alcoholic drinks

TSING TAO \$13.7

Appetizers

FRIED TOFU

10 most popular

VEGETABLE SPRING ROLL \$5.9

Pizza

MISTA

Snacks

DEEP-FRIED SHRIMP DUMPLING WITH SALAD \$7.7

Chicken

ROASTED CRISPY CHICKEN \$32.1

Breakfast

PORRIDGE

Soft drinks

COCA-COLA \$6.4

Main course

BRAISED TOFU \$6.2

Beer*

HEINEKEN \$13.7

Salads & pickles

CUCUMBER

Classics

CRISPY SWEET AND SOUR PORK \$23.5

Noodle

CRAB

Pizza - ø 24cm

TIGER \$13.7

Dimsum

PAN-FRIED RADISH CAKE \$6.2

Hot drinks

TEA

Beverage

BOTTLED DRINKING WATER \$5.1

Small plates

BRAISED OCTOPUS \$15.8

Beer - draught

GUINNESS STOUT \$13.7

Fried noodles and rice

FRIED RICE WITH MINCED PORK AND PRESERVED OLIVE VEGETABLES \$23.5

Chef cheung's signature dishes

PAN-FRIED COD FILLET \$40.7

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職人手打丸

HANDMADE PRAWN BALLS \$23.5

Restaurant category

BBQ

Uncategorized

MINI EGG TARTS \$5.6

Bird's nest

DOUBLE-BOILED IMPERIAL BIRD'S NEST WITH SUPERIOR BROTH \$94.2

BRAISED IMPERIAL BIRD'S NEST WITH BROWN SAUCE \$94.2

Non alcoholic drinks

SPARKLING WATER \$11.6

COKE ZERO \$6.4

SPRITE \$6.4

Live and shelled prawns

CRISP FRIED CRYSTAL PRAWNS TOSSED WITH SALTED EGG YOLK \$32.1

CRISP FRIED SHELLED PRAWNS SERVED WITH MAYONNAISE \$34.2

SHELLED PRAWNS TOSSED WITH SALTED EGG YOLK \$34.2

SAUTÉED SHELLED PRAWNS WITH BROCCOLI \$34.2

Festive dishes

PROSPERITY VEGETARIAN YU SHENG \$62.1

PROSPERITY SALMON YU SHENG \$72.8

PROSPERITY TEOCHEW STYLE YU SHENG \$72.8

PARADISE TEOCHEW ABALONE YU SHENG \$104.9

PARADISE TEOCHEW ABALONE AND FRESH FRUIT YU SHENG \$147.7

Poultry dishes

ROAST CHICKEN WITH YELLOW BEAN IN TEOCHEW STYLE \$32.1

STEAMED DICED CHICKEN WITH CHESTNUT WRAPPED IN EGG WHITE CREPE \$23.5

TEOCHEW STYLE STEWED DUCK WITH YAM IN CASSEROLE \$25.7

STEWED DUCK WITH YAM IN CASSEROLE \$44.9

SAUTÉED CHICKEN FILLET AND CASHEW NUT IN SZECHUAN PEPPERCORN \$25.7

SAUTÉED CHICKEN FILLET WITH VEGETABLES \$25.7

Braised specialties

BRAISED PIG'S EAR \$13.7

BRAISED SLICED PORK BELLY \$15.0

BRAISED DUCK WEB AND WINGS \$15.8

BRAISED SLICED PORK KNUCKLE \$17.1

BRAISED PIG'S INTESTINE \$17.1

BRAISED SLICED DUCK \$27.8

Meat dishes

STEAMED MINCED PORK PATTY WITH MINCED SALTED FISH \$25.7

SAUTÉED SLICED BEEF IN SATAY SAUCE \$30.0

SAUTÉED SLICED BEEF WITH MUSHROOMS \$27.8

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STEWED PORK RIBS WITH BITTER GOURD AND CUCUMBER IN CASSEROLE \$27.8

SAUTÉED SLICED BEEF WITH SHIMEIJI MUSHROOMS \$30.0

STEWED PORK RIBS IN SWEET AND SOUR SAUCE \$30.0

STEWED EGGPLANT WITH MINCED PORK AND SALTED FISH \$25.7

Dessert

TEOCHEW STYLE SWEET SOUP \$7.3

CHILLED OSMANTHUS JELLY \$5.6

MASHED YAM WITH GINGKO \$7.3

CHILLED MANGO SAGO WITH POMELO \$7.3

CRISPY PUMPKIN, YAM AND SWEET POTATO STRIPS \$21.4

STEAMED LOTUS SEED AND RED BEAN PASTE DUMPLING \$9.4

JAPANESE STEAMED BROWN SUGAR CAKE \$6.2

Soup

DOUBLE BOILED PIG'S STOMACH SOUP WITH SALTED VEGETABLES \$34.2

DOUBLE BOILED FISH MAW SOUP WITH MUSHROOM \$36.4

CRAB MEAT WITH FISH MAW BROTH \$55.6

DOUBLE BOILED CHICKEN SOUP WITH FISH MAW AND DENDROBIUM \$49.2

DOUBLE BOILED SEA WHELK WITH CHICKEN SOUP \$25.7

SPINACH PURÉE WITH EGG WHITE BROTH \$12.8

CRAB MEAT WITH DRIED FISH MAW BROTH \$55.6

Rice roll

STEAMED CHEONG-FUN WITH FRESH PRAWN FILLING \$7.3

STEAMED CHEONG-FUN WITH SCALLOP FILLING \$10.5

STEAMED CHEONG-FUN WITH HONEY BBQ PORK FILLING \$7.3

STEAMED CHEONG-FUN WITH DOUGH FRITTER \$6.4

STEAMED CHEONG-FUN WITH SESAME AND SEAFOOD SAUCE \$6.2

PAN-FRIED CHEONG-FUN WITH SPICY SHRIMP SAUCE \$7.3

STEAMED CRISPY CHEONG-FUN WITH SALTED EGG FILLING \$10.5

Dishes are also prepared with these ingredients

SEAFOOD

SHRIMPS

RICE

HONEY

DUCK

TOFU

MEAT

Seafood dishes

PAN-FRIED SLICED POMFRET IN TEOCHEW STYLE \$40.7

SAUTÉED POMFRET FILLET WITH TOMATO AND SALTED VEGETABLES \$40.7

SAUTÉED SCALLOP WITH ASPARAGUS IN XO SAUCE \$47.1

POACHED COD FILLET IN RICE BROTH \$40.7

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BRAISED MUSTARD GREEN WITH CRAB MEAT AND DRIED FISH MAW \$47.1

STEAMED COD FILLET WITH CORDYCEPS FLOWER IN TRADITIONAL STYLE \$40.7

SAUTÉED COD FILLET WITH PRESERVED OLIVE VEGETABLES \$40.7

SAUTÉED SCALLOP IN TEOCHEW STYLE \$47.1

Appetizer

WOK-FRIED BEAN DOUGH WITH SUPERIOR SOYA SAUCE \$11.6

CHILLED CRUNCHY JELLYFISH \$14.8

HANDMADE TRADITIONAL PORK ROLL \$14.8

HANDMADE CRAB MEAT ROLLS \$25.7

TEOCHEW STYLE CHILLED YELLOW ROE CRAB \$63.0

TEOCHEW CRABMEAT ROLL \$25.7

TEOCHEW PRAWN BALL \$23.5

TRADITIONAL TEOCHEW PORK ROL \$14.8

BRAISED EGG \$3.0

Baked & fried dim sum

X.O CARROT CAKE \$10.5

DEEP-FRIED MANGO PRAWN ROLL \$7.5

DEEP-FRIED PRAWN IN BEANCURD SKIN ROLL \$7.5

CRISPY RADISH PASTRY WITH HAM AND DICED CELERY BITS \$7.3

BAKED BBQ HONEY PORK BUN \$7.3

BAKED BBQ HONEY PORK PASTRY \$6.6

BAKED CHEESE TART WITH MARINATED DICED CHICKEN \$6.6

CRISP-FRIED SCALLOP AND YAM DUMPLING \$8.4

PAN-FRIED TEOCHEW STYLE DUMPLING \$6.2

Sea treasures

BRAISED SEA CUCUMBER WITH GOOSE WEB \$38.5

BRAISED SEA CUCUMBER WITH MUSHROOM \$55.6

GRILLED SEA CUCUMBER WITH DRIED SHRIMPS AND SCALLION \$55.6

BRAISED 3 HEAD ABALONE WITH BROWN SAUCE \$66.3

CHILLED SLICED MEXICAN ABALONE \$137.0

BRAISED ABALONE WITH FISH MAW \$66.3

BRAISED ABALONE WITH ASSORTED MUSHROOMS \$40.7

BRAISED SUPERIOR SEA CUCUMBER WITH SUPREME OYSTER SAUCE \$62.9

BRAISED CRISPY SEA CUCUMBER IN ABALONE SAUCE \$21.4

BRAISED SEA CUCUMBER WITH TOFU IN CASSEROLE \$55.6

Steamed dim sum

STEAMED PRAWN DUMPLING HA KAU \$7.7

STEAMED PORK DUMPLING SIEW MAI \$7.3

STEAMED DUMPLING IN TEOCHEW STYLE \$6.6

STEAMED DUMPLING WITH PRESERVED OLIVE VEGETABLE \$6.6

STEAMED BBQ PORK WITH OYSTER SAUCE BUN \$6.2

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STEAMED GLUTINOUS RICE WITH CHICKEN WRAPPED IN LOTUS LEAF \$6.2

STEAMED GLUTINOUS RICE ROLL IN TEOCHEW STYLE \$5.8

JAPANESE BROWN SUGAR SPONGE CAKE \$5.6

STEAMED SPARE RIBS WITH PRESERVED OLIVES \$6.2

STEAMED CHICKEN CLAW WITH BLACK BEAN SAUCE \$5.6

STEAMED CUSTARD BUN IN PIGGY SHAPE \$6.6

STEAMED MOLTEN CUSTARD BUN \$6.6

STEAMED FRESH PRAWN WITH SPINACH DUMPLING \$6.6

Vegetable, tofu and egg

SAUTÉED FRENCH BEAN WITH MINCED MEAT AND PRESERVED OLIVE VEGETABLES \$23.5

BRAISED VEGETARIAN ASSORTED VEGETABLES WITH BAMBOO PITH AND MUSHROOMS \$25.7

BRAISED MUSTARD GREENS WITH SHREDDED CONPOY AND SHRIMP ROE \$25.7

BRAISED SPINACH TOFU WITH CRAB MEAT \$11.6

TEOCHEW STYLE STEWED PAN-FRIED TOFU \$25.7

BRAISED SHIITAKE MUSHROOMS WITH ASSORTED VEGETABLES \$23.5

BRAISED SPINACH TOFU WITH NAMEKO MUSHROOMS \$27.8

PAN-FRIED AND STEWED TOFU IN TEOCHEW STYLE \$27.8

PAN-FRIED OYSTER OMELETTE IN TEOCHEW STYLE \$25.7

BRAISED QUADRUPLE SEASONAL VEGETABLES WITH HAM IN TEOCHEW STYLE \$25.7

BRAISED VEGETARIAN MIXED VEGETABLES WITH WHITE FUNGUS AND MUSHROOM \$25.7

SAUTÉED LILY BULB AND GINGKO NUT WITH WILD MUSHROOM \$32.1

BRAISED MUSTARD GREEN WITH SHREDDED CONPOY AND DRIED SHRIMPS \$27.8

POACHED CABBAGE IN DRIED FLAT FISH BROTH \$30.0

Noodle, rice and porridge

PORRIDGE WITH MINCED PORK AND DRIED FLAT FISH \$12.6

PORRIDGE WITH MINCED PORK AND CONPOY \$12.6

SLICED POMFRET TEOCHEW PORRIDGE \$13.9

TEOCHEW STYLE FRIED FRAGRANT RICE WITH YAM \$21.4

FRIED RICE WITH EGG WHITE AND CONPOY \$25.7

STIR-FRIED SEAFOOD MEE SUA IN TEOCHEW STYLE \$25.7

WOK-FRIED HOR FUN WITH ASSORTED SEAFOOD \$23.5

BRAISED HOR FUN WITH BEEF IN SATAY SAUCE \$25.7

STIR-FRIED SEAFOOD HOR FUN \$27.8

STIR-FRIED HOR FUN WITH KAI LAN AND PRESERVED TURNIP \$22.9

PORRIDGE WITH ABALONE AND CONPOY STRIPS WITH BLACK MOSS \$16.9

PORRIDGE WITH MINCED PORK AND OYSTER \$13.7

PORRIDGE WITH CONDIMENTS \$4.3

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MINI MANTOU

\$2.1

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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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