



Canton Paradise (arc) Menu

<https://menulist.menu>

Sumichem Singapore, Singapore 119963, Singapore

<https://www.foodpanda.sg/zh/restaurant/v0md/canton-paradise-arc>



On this website, you can find the *complete menu* of *Canton Paradise (arc)* from Singapore. Currently, there are **115** dishes and drinks up for grabs. For **seasonal or weekly deals**, please contact the restaurant owner directly. You can also contact them through their website.

Canton Paradise (arc) Menu

Meat

SWEET AND SOUR PORK GŪ LŪ RÒU

Fried Rice

SHRIMP FRIED RICE XIĀ RÉN CHǎO FÀN

Alcoholic Beverages

TIGER BEER HŨ PÁI PÍ JIŨ

Popular Items

SLICED BEEF CONGEE SHĒNG GŨN NIÚ RÒU ZHŌU

Drinks 饮料

COKE ZERO LÍNG DÙ KĚ LÈ

Drinks / 饮料

COKE WHEN?

EXQUISITE SPRITE

SET MENU 套餐

SET MEAL A FOR 2-3 PERSON TÀO CĀN A.

SET MEAL B FOR 4-5 PERSON TÀO CĀN B

Vermicelli Rice Roll

STEAMED RICE ROLL WITH DOUGH FRITTER FILLING ZHĀ LIǎNG CHÁNG FĒN

HONG-KONG STREET STYLE STEAMED RICE ROLLS WITH SWEET AND PEANUT SAUCE XIĀNG GǎNG CHĒ Zǐ JiĒ BIĀN CHÁNG FĒN

STEAMED RICE ROLL WITH BBQ PORK FILLING CHĀ SHĀO ZHĒNG CHÁNG FĒN

Szechuan Specialty

POACHED SLICED FISH WITH PICKLED CABBAGE IN SZECHUAN STYLE LÀ LÀ DE SUĀN CÀI FÈI TÉNG YÚ

POACHED SLICED FISH IN SZECHUAN STYLE CHUĀN WÈI FÈI TÉNG SHUǐ ZHŨ YÚ

POACHED MARBLED BEEF IN SZECHUAN STYLE CHUĀN WÈI SHUǐ ZHŨ FÉI NIÚ

Dessert

DOUBLE-BOILED PEACH RESIN (COLD) YÍN ĚR DÙN TÁO JIĀO (LĚNG)

AVOCADO PUDDING NIÚ YÓU GUŎ BÙ DĪNG

CHILLED ALOE VERA WITH LIME JUICE AND SOUR PLUM LÚ HUÌ SUĀN GĀN MÉI ZI DÒNG

MANGO PUREE WITH SAGO AND POMELO YÁNG ZHĪ GĀN LÙ

Congee

CENTURY EGG AND SHREDDED PORK CONGEE PÍ DÀN SHUǎNG RÒU ZHŌU

SLICED FISH CONGEE YÚ PIÀN ZHŌU

FRESH PRAWN CONGEE XIĀN XIĀ QIÚ ZHŌU

PLAIN CONGEE SHĒNG GŨN MÍNG HUŎ ZHŌU

Bento Set

BENTO SET A GŪ LŪ RÒU FÀN

BENTO SET D SHÌ JIĀO CHǎO YÚ PIÀN FÀN

BENTO SET C HÓNG SHĀO NIÚ NǎN FÀN
SHARING PLATTER SĀN PĪN BIÀN DĀNG

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Seafood

CRISP-FRIED FLOUNDER WITH SUPREME SOY SAUCE YÓU JÌN DIÉ YÚ

WOK-FRIED SEA PRAWNS IN SUPREME SOYA SAUCE SHÌ YÓU HUÁNG MÍNG XIĀ

BAKED SEA PRAWNS TOSSED WITH SUPERIOR STOCK SHÀNG HǎI JÚ MÍNG XIĀ

WOK-FRIED SEA PRAWNS TOSSED WITH PEPPER HÚ JIĀO JÚ MÍNG XIĀ

DRUNKEN SEA PRAWNS WITH CHINESE HERBS IN CLAYPOT SHĀ GUŌ YÀO CÁI MÍNG XIĀ

Soup

SEAFOOD HOT AND SPICY SOUP (CONTAINS PRAWN) HǎI XIĀN SUĀN LÀ TĀNG

FRESH SEAFOOD WITH TOFU BROTH (CONTAINS PRAWN) HǎI XIĀN DÒU Fŭ GĒNG

DOUBLE-BOILED SUPERIOR CHICKEN SOUP QĪNG DÙN JĪ TĀNG

DOUBLE-BOILED SUPERIOR CHICKEN SOUP WITH CORDYCEPS FLOWER CHÓNG CǎO HUĀ DÙN JĪ TĀNG

PORK RIB SOUP WITH WATERCRESS XĪ YÁNG CÁI DÙN PÁI Gŭ

Tofu

BRAISED TOFU WITH SHRIMP PASTE AND PORK BELLY IN CLAYPOT XIĀ JIÀNG HUŌ NǎN DÒU Fŭ BĀO

STEAMED SPRING WATER TOFU IN SUPREME SOYA SAUCE QĪNG ZHĒNG SHĀN SHUǐ DÒU Fŭ

STEAMED SPRING WATER TOFU WITH MINCED PORK AND SALTED FISH YÚ XIĀNG RÒU ZHĪ SHĀN SHUǐ DÒU Fŭ

STEAMED SPRING WATER TOFU WITH SHRIMP PASTE AND PORK BELLY XIĀ JIÀNG NǎN RÒU SHĀN SHUǐ DÒU Fŭ

BRAISED FIRM TOFU WITH ASSORTED MUSHROOMS YĚ JŪN MÈN DÒU Fŭ

Meat And Poultry

IMPERIAL SWEET AND SOUR PORK RIBS JĪNG DŌU PÁI Gŭ WÁNG

STIR-FRIED TENDER PORK COLLAR WITH SUPREME SOYA SAUCE SHÌ YÓU HUÁNG CHǎO ZHŪ JĪNG RÒU

HONEY BLACK PEPPER PORK RIBS MÌ ZHĪ HĒI JIĀO PÁI Gŭ

STIR-FRIED SLICED US MARBLED BEEF WITH GINGER AND SPRING ONION JIĀNG CŌNG CHǎO MĚI GUÓ FÉI NIÚ

STIR-FRIED SLICED US MARBLED BEEF WITH BLACK PEPPER HĒI JIĀO BÀO MĚI GUÓ FÉI NIÚ

Popular

STEAMED PRAWN DUMPLING 'HA KAO' (3PC) SŪN JIĀN XIĀN XIĀ JIǎO

STEAMED RICE ROLL WITH FRESH PRAWN FILLING XIĀN XIĀ ZHĒNG CHÁNG FĒN

BENTO SET B JĪNG DŌU PÁI Gŭ WÁNG FÀN

STEAMED BBQ HONEY PORK BUN (3PC) HÁO HUÁNG CHĀ SHĀO BĀO

YANG ZHOU FRIED RICE (CONTAINS PRAWN) YÁNG ZHŌU CHǎO FÀN

Rice & Noodle

FRIED RICE WITH SALTED FISH AND DICED CHICKEN XIĀN YÚ JĪ LÌ CHǎO FÀN

STEWED EE-FU NOODLE GÀN SHĀO YĪ MIÀN

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STEWED EE-FU NOODLE WITH SHRIMP
ROE XIĀ ZI DÙN YĪ MIÀN

STIR-FRIED HOR FUN WITH SLICED
BEEF GÀN CHǎO NIÚ RÒU HÉ

BRAISED HOR FUN WITH SEAFOOD
(CONTAINS PRAWN) Hǎi XIĀN HUÁ DÀN
HÉ FĒN

STEWED VERMICELLI WITH CRYSTAL
PRAWN IN XO SAUCE XO JIÀNG BŌ LÍ
XIĀ MÈN Mǐ FĒN

FRAGRANT WHITE RICE LÌ LÌ XIĀNG BÁI
FÀN

Appetiser

CENTURY EGG WITH VINAIGRETTE AND
CHILLI OIL SHĀO JIĀO PÍ DÀN

MARINATED JELLYFISH WITH MINCED
GARLIC AND CHILLI IN VINAIGRETTE
JIÀNG CÙ Hǎi ZHĒ TÓU

CHILLED JAPANESE CUCUMBER
SERVED WITH CHILLI SOYA SAUCE AND
VINEGAR SHŌU PĀI RÌ BĒN QĪNG GUĀ

CRISP-FRIED TOFU WITH SALT AND
PEPPER CUÌ PÍ JIĀO YÁN DÒU FŨ

CRISP-FRIED EGGPLANT WITH PORK
FLOSS RÒU SŌNG ZHÀ JIĀ ZI

CRISP-FRIED FISH SKIN TOSSED WITH
SALTED EGG YOLK SŪ ZHÀ XIĀN DÀN
YÚ PÍ

CARROT CAKE IN XO SAUCE (CONTAINS
PRAWN) XO JIÀNG CHǎO LUÓ BO GĀO

Fried & Baked Dim Sum

BAKED MINI EGG TART (3PC) SŪ XIĀNG
JÚ DÀN TÀ

BAKED BBQ PORK PASTRY (3PC) MÌ ZHĪ
CHĀ SHĀO SŪ

CRISPY BBQ HONEY PORK BUN (3PC)
CUÌ PÍ CHĀ SHĀO BĀO

CRISPY PRAWN AND MANGO FRITTER
SŪ CUÌ XIĀNG MÁNG XIĀ JUǎN

BEANCURD SKIN PRAWN FRITTER XIĀN
XIĀ FŨ PÍ JUǎN

CRISPY VEGETABLE SPRING ROLL (3PC)
HUÁNG JĪN SĀN SĪ JUǎN

PAN-FRIED RADISH CAKE (3PC)
(CONTAINS PRAWN) LÀ WÈI LUÓ BO
GĀO

H.k Roast Fare

CHARRED BBQ PORK WITH HONEY
SAUCE MÌ ZHĪ HĒI CHĀ SHĀO

CRACKLING PORK BELLY CUÌ PÍ SHĀO
NǎN RÒU

STEAMED KAMPONG CHICKEN IN
CANTON STYLE (HALF) SHUǐ JĪNG ZHĒN
WÈI JĪ (BÀN)

STEAMED KAMPONG CHICKEN IN
CANTON STYLE (WHOLE) SHUǐ JĪNG
ZHĒN WÈI JĪ (ZHĪ)

CRISPY ROASTED DUCK (REGULAR) JĪN
PÁI SHĀO YĀ (LÌ)

CRISPY ROASTED DUCK (HALF) JĪN PÁI
SHĀO YĀ (BÀN)

CRISPY ROASTED DUCK (WHOLE) JĪN
PÁI SHĀO YĀ (ZHĪ)

Vegetable

STIR-FRIED LETTUCE QĪNG CHǎO YÓU
MÀI CÀI

STIR-FRIED CAI XIN WITH GARLIC SUÀN
ZI LÌ CHǎO CÀI XĪN

STIR-FRIED SPINACH WITH GARLIC
SUÀN RŌNG CHǎO BŌ CÀI

STIR-FRIED HONG KONG KAI LAN WITH
GARLIC SUÀN RŌNG CHǎO XIĀNG GǎNG
JIÈ LÁN

STIR-FRIED FRENCH BEANS WITH
MINCED PORK AND PRESERVED OLIVE
VEGETABLES (CONTAINS PRAWN) LǎN
CÀI SĪ JÌ DÒU

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STIR-FRIED CHINESE CHIVES AND WILD MUSHROOMS WITH GARLIC SUÀN PIÀN SŌNG JŪN QĪNG LÓNG CÀI

POACHED CHINESE SPINACH WITH EGG TRIO AND MINCED PORK RÒU SUÌ SHÀNG TĀNG JĪN YĪN DÀN XIÀN CÀI

STIR-FRIED TENDER PORK COLLAR WITH LETTUCE IN CLAYPOT ZHŪ JĪNG RÒU YÓU MÀI CÀI BĀO

Beverage

MILK TEA (COLD) ZHÌ ZŪN NǎI CHÁ (LĚNG)

FRESH HONEY LEMON (COLD) XIĀN NÍNG MÉNG MÌ TÁNG SHUǐ (LĚNG)

WATERCRESS HONEY LEMON DRINK (COLD) NÍNG MÉNG XĪ YÁNG CÀI MÌ (LĚNG)

BARLEY (COLD) YÌ Mǐ SHUǐ (LĚNG)

WATER CHESTNUT (COLD) Mǎ TÍ SHUǐ (LĚNG)

ICE LEMON TEA GǎNG SHÌ DÒNG NÍNG CHÁ

FRUIT TREE APPLE JUICE PÍNG GUǒ ZHĪ

SHAOXING WINE ZHŌNG GUÓ HUĀ DIĀO JIǔ

BOTTLED DRINKING WATER PÍNG ZHUĀNG SHÍ YÒNG SHUǐ

Steamed Dim Sum

STEAMED PORK DUMPLING 'SIEW MAI' (3PC) (CONTAINS PRAWN) YÚ ZI ZHĒNG SHĀO MÀI HUÁNG

STEAMED XIAO LONG BAO (4PC) SHÀNG HǎI XIǎO LÓNG BĀO

STEAMED CHICKEN CLAW WITH BLACK BEAN SAUCE Gŭ ZHĪ ZHĒNG FÈNG ZHǎO

STEAMED BLACK SUGAR SPONGE CAKE XIĀNG HUÁ HĒI TÁNG Mǎ LÁI GĀO

STEAMED GLUTINOUS RICE WITH CHICKEN WRAPPED IN LOTUS LEAF (1PC) (CONTAINS PRAWN) ZHĒN ZHŪ NUÒ Mǐ JĪ

STEAMED MOLTEN SALTED EGG YOLK CUSTARD PIGGY BUN (3PC) ZHŪ Zǐ LIŪ SHĀ BĀO

LOTUS SEED PASTE WITH PUMPKIN SEED LONGEVITY BUN (3PC) NÁN GUĀ ZI LIÁN RÓNG MÍ Nǐ SHÒU TÁO

STEAMED SPARE RIB WITH BLACK BEAN SAUCE AND MINCED GARLIC Gŭ SUÀN ZHĒNG PÁI Gŭ

PORK WANTON IN CHILLI VINAIGRETTE (5PC) HÓNG YÓU CHĀO SHŌU

Classic Wok Dish

STIR-FRIED SLICED FISH WITH GINGER AND SPRING ONION JIĀNG CŌNG CHǎO YÚ PIÀN

STIR-FRIED SLICED FISH WITH BLACK BEAN SAUCE SHÌ JIĀO CHǎO YÚ PIÀN

STEAMED FLOUNDER IN HONG KONG STYLE QĪNG ZHĒNG DIÉ YÚ

STEAMED FLOUNDER WITH MINCED GARLIC AND CHILLI SHĪ FÙ ZHĒNG DIÉ YÚ

CRISP-FRIED CRYSTAL PRAWN TOSSED WITH SALTED EGG YOLK XIÀN DÀN XIĀ QIÚ

CRISP-FRIED CRYSTAL PRAWN TOSSED WITH SALAD SAUCE SHĀ LŪ XIĀ QIÚ

CRISP-FRIED CRYSTAL PRAWN TOSSED WITH WASABI MAYONNAISE JIÈ MÒ XIĀ QIÚ

STIR-FRIED CHICKEN FILLET WITH BLACK BEAN SAUCE SHÌ JIĀO JĪ LIŪ

STIR-FRIED GONG BAO CHICKEN FILLET GŌNG BǎO JĪ LIŪ

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Singapore 119963, Singapore

Opening Hours:

Monday 11:30 -15:00 17:30 -21:30
Tuesday 11:30 -15:30 17:30 -21:30
Wednesday 11:30 -15:30 17:30
-21:30
Thursday 11:30 -15:30 17:30 -21:30
Friday 11:30 -15:30 17:30 -21:30
Saturday 10:30 -15:30 17:30 -21:30
Sunday 10:30 -15:30 17:30 -21:30

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