

涼菜小食
Appetizers

家禽
Poultry

燒味
Barbecued Specialties

豬牛羊肉類
Pork, Beef & Lamb

湯羹
Soup

時令蔬菜
Vegetables

燕窩
Bird's Nest

飯麵類
Rice & Noodles

鮑魚
Abalone

甜品
Desserts

海鮮
Seafood

涼
菜
小
食

Appetizers





老陳醋海蜇頭

Chilled Marinated Jelly Fish Head with
Vintage Black Vinegar

\$ 150



8 椒鹽龍脷仔

Deep-fried Macau Sole with Spicy Salt

\$ 160



麻香粉皮手撕雞

Chilled Shredded Chicken and
Bean Sheet Pasta with Sesame Oil

\$120

椒鹽豆腐粒

Deep-fried Diced Bean Curd with
Spicy Salt and Shredded Conpoy

\$110



青花椒聖子皇

Chilled Razor Clam with Sichuan Green Pepper

\$320

脆香金沙炸魚皮

Deep-fried Fish Skin with Salted Egg Yolks

\$160

涼菜小食 Appetizers



蜜餞燒雲腿

Crispy Glazed Yunnan Ham Slice

\$ 180



鱈場蟹伴有机小鲜茄

Chilled Crabmeat with Organic
Cherry Tomato

\$ 220

涼菜小食 Appetizers

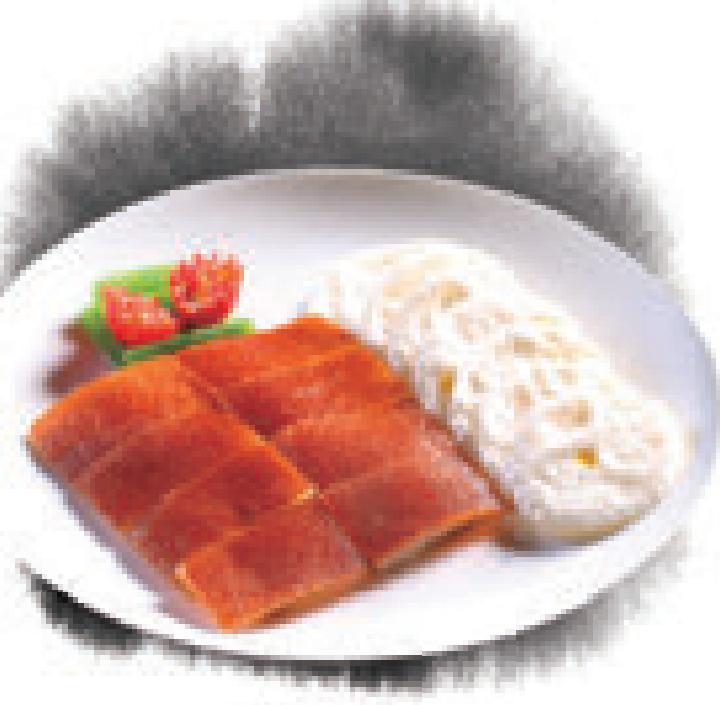
燒

Barbecued
Specialties

味



燒味
Barbecued Specialties



化皮乳豬
Barbecued Suckling Pig
\$290



豉油皇乳鴿
Poached Pigeon in Homemade Soya Sauce
\$140



野菌脆皮燒鵝
Roasted Goose filled with
Wild Mushroom
\$240





醬皇雞 (半隻)

Poached Chicken in Homemade Soya Sauce (Half)

\$240



8 蜜汁黑豚叉燒

Honey Glazed Barbecued Pork

\$290



原隻化皮及手撕乳豬 (需預訂)

Whole Suckling Pig with Two Courses (Pre-Order Item)

\$1,300

燒味
Barbecued Specialties

燒味
Barbecued Specialties

8
鵝肝金錢雞 (每件)
Roasted Goose Liver with Barbecued Pork and a Thin-sliced
of Preserved Chinese Sausage (Per Piece)
\$ 120



脆皮黑豚火腩

Crispy Roasted Pork Belly

\$320



冰鎮迷你豬手

Chilled Mini Fork Knuckle

\$ 210



湯
Soup

羔





鮮蟹肉文絲西洋菜羹 (每位)

(季節性供應)

Watercress Bisque with Bean Curd and Crabmeat (Per Person)

(Seasonal Item)

\$ 200

菠菜茸藍天使蝦羹 (每位)

Braised Cristal Blue Shrimp with Spinach Purée (Per Person)

\$ 180





Q 菊花魚圓 (每位) Chrysanthemum Fish Ball

Chicken Broth with Fish Delicate and
Bean Curd in Chrysanthemum Shape
(Per Person)
\$ 180

花膠皇竹笙燉菜膽 (每位)

Double-boiled Fish Maw with Bamboo Pith and Cabbage (Per Person)

\$1,380

瑤柱竹笙燉鯊魚骨湯 (每位)

Double-boiled Shark's Cartilage with Conpoy and Bamboo Pith (Per Person)

§ 180

松茸遼參燉水腎 (每位)

雙燒鮑魚海参 (小盤) Double-boiled Sea Cucumber and Matsutake Mushroom with Supreme Pork Loin (Per Person)

\$260

湯 葉天士 Soup

滋補鮑魚響螺燉竹絲雞 (每位)
Double-boiled Sea Whelk, Abalone, Silky Fowl
with Wolf Berry and Red Date (Per Person)
\$ 280



蟲草當歸佛跳牆 (六位起)
Buddha Jumping over the Wall (Double-boiled Cordycep,
Abalone, Shark's Fin, Sea Cucumber and Fish Maw)
(Minimum Six Persons)

時價 Market Price

* 必須提前二十四小時預訂 Pre-Order 24 hours in advance



せんべい

Bird's
Nest
窩



雞蓉燴官燕 (每位)

Braised Superior Bird's Nest with Chicken Purée
(Per Person)

\$550

高湯竹笙燉官燕 (每位)

Double-boiled Superior Bird's Nest with
Bamboo Pith in Thickened Broth (Per Person)

\$680



鮮蟹鉗扒官燕 (每位)

Braised Superior Bird's Nest with Crab Claw
(Per Person)

\$880

冰花燉官燕 (每位)

Double-boiled Superior Bird's Nest in Rock Sugar
(Per Person)

\$680



官燕釀竹笙 (每位)

Braised Superior Bird's Nest filled in
Bamboo Pith (Per Person)

\$380



海鮮燕窩羹 (每位)

Seafood Pottage with
Bird's Nest (Per Person)

\$550

鮑

魚
Abalone





鵝掌鮮鮑脯 (每位)

Braised Sliced Abalone and Goose Web (Per Person)

\$ 580



三元及弟 (每位)

(28頭吉品鮑魚, 關東遼參拼鵝掌)

Braised Yoshihama Abalone (21 grams),

Sea Cucumber and Goose Web (Per Person)

時價 Market Price

原隻網鮑 - 5頭至18頭 (每隻)

Braised Whole Mouhou Abalone

33 - 120 grams (Per Piece)

時價 Market Price

* 必須提前九十六小時預訂 Pre-Order 96 hours in advance

原隻禾麻鮑 - 16頭至22頭 (每隻)

Braised Whole Oma Abalone

27 - 38 grams (Per Piece)

時價 Market Price



原隻吉品鮑 - 12頭至28頭 (每隻)

Braised Whole Yoshihama Abalone

21 - 50 grams (Per Piece)

時價 Market Price

鮑魚

Abalone



Seafood 海鮮





海
鮮

Seafood

脆炸陳皮龍脷球

Crispy Macau Sole Fillet with
Vintage Dried Tangerine Peel

\$1,600



鮮腐竹火腩斑翅煲

Braised Garoupa's Fin with Roasted Pork and
Sliced Fresh Bean Curd Sheet in Casserole

\$750

X.O.醬金蓋斑球

Sautéed Sliced Garoupa in
X.O. Chilli Sauce

\$750

野香燒鱈

Roasted Eel

\$380



金蒜翡翠星斑球

Steamed Garoupa Fillet with
Crispy Black Bean and Garlic

\$ 420



精選海上鮮
Catch of the Day

龍脷、紅斑、老虎斑、老鼠斑、東星斑 (清蒸、油泡或古法蒸)

Macau Sole, Pink Garoupa, Tiger Garoupa, Pacific Garoupa, Spotted Garoupa
(Steamed, Stir-fried or Steamed with Shredded Pork and Black Mushroom)

時價 Market Price

澳洲龍蝦 (上湯焗、芝士焗、避風塘、豉椒炒或X.O.山珍野菌醬炒)

Australian Lobster (Simmered in Thickened Broth, Simmered in Cheese Sauce, Sautéed with Garlic and Chilli, Sautéed with Black Bean and Chilli or Sautéed with X.O. Mushroom Sauce)

時價 Market Price

游水海生蝦或大花蝦 (蒜蓉粉絲蒸、上湯焗或豉油皇煎)

Live Prawn or Shrimp (Steamed with Garlic and Vermicelli, Simmered in Thickened Broth or Pan-fried in Homemade Soya Sauce)

時價 Market Price

大肉蟹 (花雕蛋白蒸或薑蔥焗)

Crab (Steamed with Egg White and Vintage Chinese Wine or Simmered with Ginger and Spring Onion)

時價 Market Price

海
鮮

Seafood



海鲜

Seafood

宮爆腰果藍天使蝦仁
Sautéed Cristal Blue Shrimp with
Cashew Nut and Bell Pepper
\$450



露筍玉簪大蝦皇
Simmered Giant King Prawn with
Asparagus
\$ 420



海
鮮

Seafood

鮮蟹鉗 (每隻) 8
(魚湯蛋白蒸或脆炸椒鹽)
(兩隻起)

Crab Claw (Per Piece)

(Steamed Egg White with Fish Broth or
Deep-fried with Spicy Salt)
(Minimum Order of 2 Pieces)

\$ 380



海鲜
Seafood

阿拉斯加蟹 (三食) (需預訂)
Alaskan Crab (3 Courses) (Pre-Order Item)

時價 Market Price

1. 椒鹽脆炸蟹柳
Deep-fried Crab Fillet with Spicy Salt

2. 酒香蟹肉蒸蛋
Steamed Crabmeat with Sherry Wine

3. 石鍋蟹肉濃湯粉皮
Crabmeat with Bean Sheet Pasta in Thickened Broth



海鮮

Seafood

8 廣東式炒澳洲龍蝦 (約900克)

Stir-fried Australian Lobster with Egg, Minced Pork and Black Bean (Approximate 900 grams)

\$2,600



海
鮮
Seafood



乾燒澳洲龍蝦伴金磚豆腐 (約900克)

Sautéed Australian Lobster Ball in Chilli and
Wine Lees Sauce accompanied with
Crispy Bean Curd (Approximate 900 grams)

\$2,600



海鲜

Seafood

脆米龍蝦球

Sautéed Lobster Ball in Homemade Chilli Sauce with Crispy Rice served with Romaine Lettuce

時價 Market Price



珊瑚龍蝦球

Stir-fried Lobster with Crabmeat and Crab Roe

時價 Market Price



海
鮮
Seafood

8 葡式焗響螺 (每隻)

Baked Sea Whelk in Portuguese Sauce (Per Piece)

\$ 200



X.O. 醬西蘭花帶子

Sautéed Scallop with
Broccoli in X.O. Chilli Sauce

\$ 420



Poultry

家

禽



禽



炸子雞 (半隻)
Crispy Fried Chicken (Half)
\$280

些利酒香沙薑雞

Pan-fried Chicken Pieces with Fino Sherry Wine and
Sand Ginger in Clay Pot

\$280



家禽

Poultry

家禽
Poultry

8 特色八寶富貴雞 (壹隻) (需預訂)
Our Special Recipe “Beggar Chicken” (Whole)
(Pre-Order Item)

\$880



北京片皮鴨 (壹隻) (兩食) (需預訂)
Peking Duck (Whole) (2 Courses) (Pre-Order Item)

\$720

禽



極品糯米雞 (壹隻) (需預訂)

Steamed Chicken filled with Glutinous Rice, Conpoy,
Dried Shrimp, Salted Egg Yolk, Roasted Pork and
Wild Mushroom (Whole) (Pre-Order Item)

\$880



家禽

Poultry

三十年豉香陳皮雞

Pan-fried Chicken Pieces with Black Bean and
Aged Dried Tangerine Peel

\$280



山珍野菌芝麻鹽焗雞 (壹隻)

(需時 40 分鐘)

Oven-baked Salted Chicken with Assorted Mushrooms
(Whole) (Preperation Time 40 minutes)

\$720



家禽 Poultry



8 脆皮藍天使蝦百花琵琶雞 (壹隻)
Deep-fried Chicken in "Pei Pa" Style
with Cristal Blue Shrimp Mousse (Whole)

\$800

8 古法原隻八寶鵝 (需預訂)
"Eight Treasures" Goose (Pre-Order Item)

\$1,280



家禽

Poultry

豬牛羊
Pork, Beef & Lamb

肉類

肉



肉

豬牛羊
肉類

Pork, Beef & Lamb



8 薑芽鳳梨咕嚕肉

Sweet and Sour Pork with Baby Ginger and Fresh Pineapple

\$260



8 新葡京東坡肉

Stewed Pork Belly in "Dong Po" Style

\$260



炭燒露荀豚肉卷

Roasted Pork rolled with
Asparagus and Green Apple

\$260

豬牛羊肉類 Pork, Beef & Lamb

黃金雪花牛
Crispy Beef with Homemade Cream Sauce
8
\$620



肉



蒜豉爆炒日本尖椒牛柳條
Sautéed Beef Fillet with Japanese Pepper in
Garlic Black Bean Sauce
\$ 380

豬牛羊肉類 Pork, Beef & Lamb

肉

8 餐廳特色炆原條牛肋骨
Braised Beef Rib "The 8" Style
\$620



8 京式燒羊腩
Braised Lamb Brisket "The 8" Style
\$ 380



時令
Vegetables

蔬菜

蔬



蔬

時令
蔬菜
Vegetables



日本鮮百合杞子浸時蔬

Poached Seasonal Vegetable with Lily Bulb and Wolf Berry

\$160

8 米皇雲腿浸時蔬

Poached Seasonal Vegetable with Shredded Yunnan Ham
in Congee Broth

\$160

雲腿扒時蔬

Braised Seasonal Vegetable with Sliced Yunnan Ham

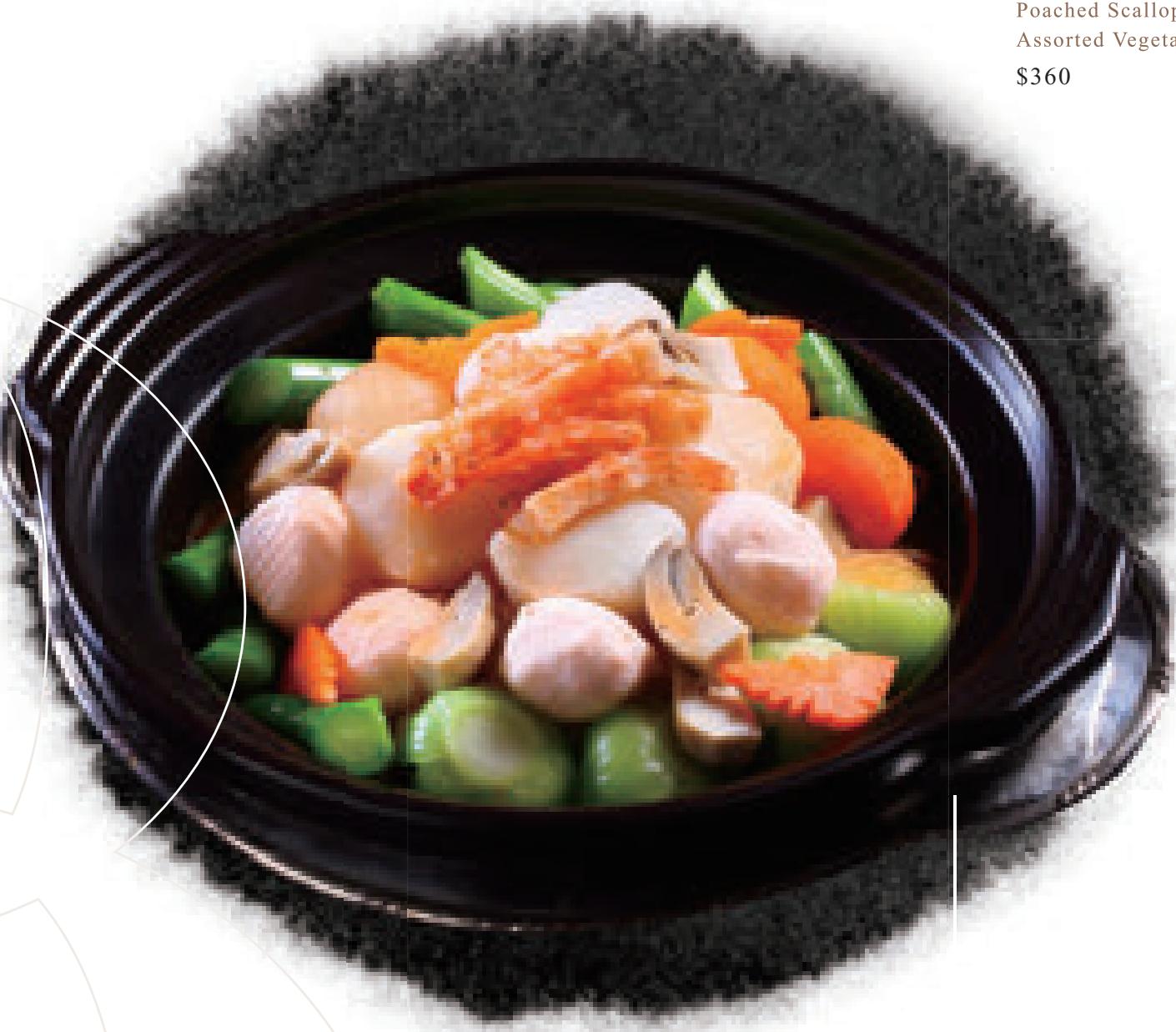
\$160

啫啫芥蘭

Sautéed Kale with Dried Shrimp and
Shrimp Paste in Casserole

\$180





濃蝦湯帶子雜菜煲

Poached Scallop with Dried Shrimp and
Assorted Vegetable in Shrimp Broth

\$360

蔬

時令
蔬菜
Vegetables

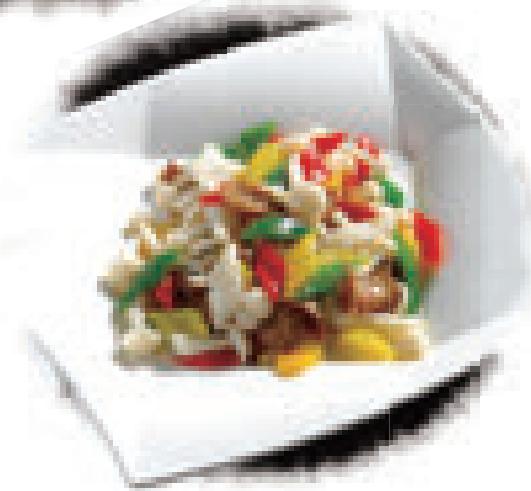
時令
蔬
菜
Vegetables



如意紅燒豆腐

Braised Bean Curd with Elm Fungus in Brown Sauce

\$180



竹笙榆耳炒彩椒

Stir-fried Bell Pepper with Elm Fungus and Bamboo Fibre

\$180



特色羅漢上素

Monk Vegetable

\$280



香辣脆薯法邊豆

Sautéed French Bean with Crispy potato
in Chilli Sauce

\$180

蔬

飯

Rice & Noodles
麵類



飯

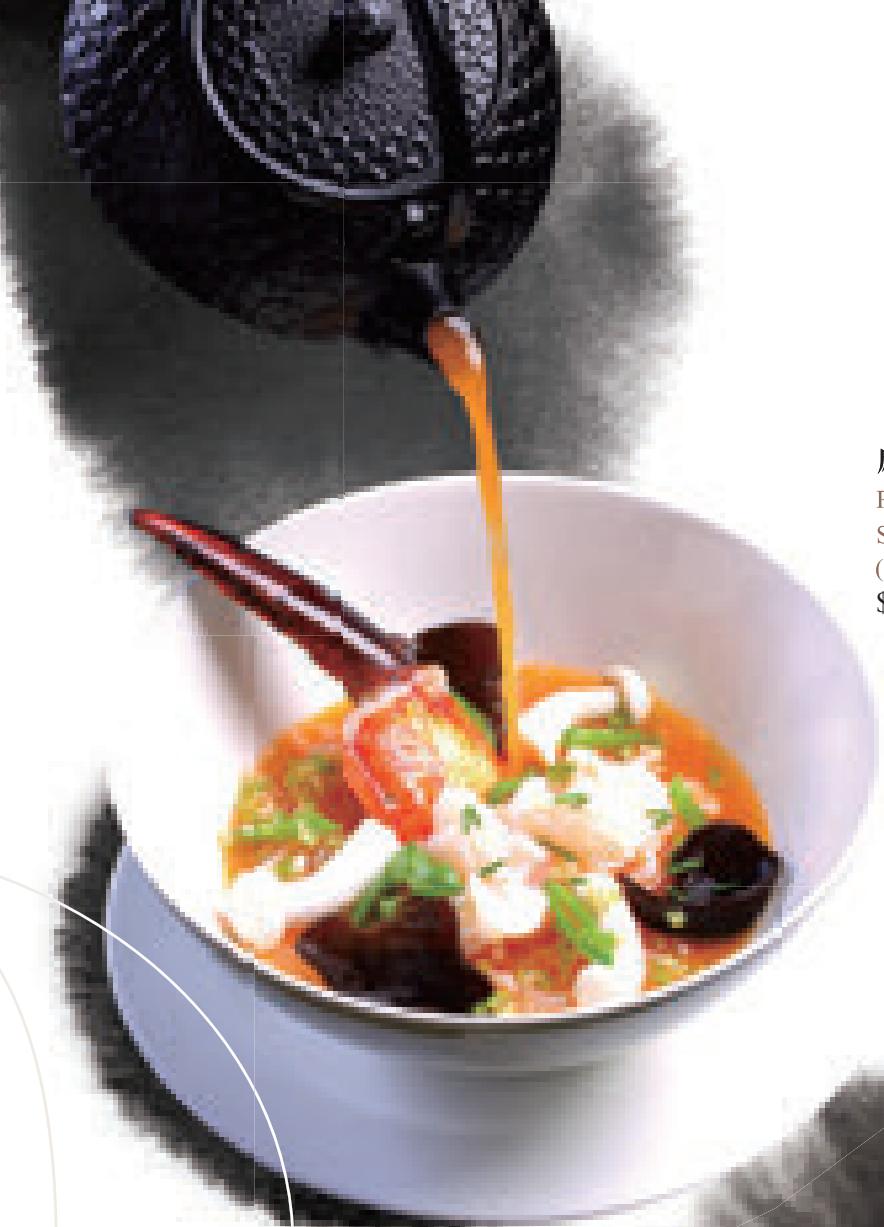


8 桂瑤鮮蟹肉炒米粉
Fried Rice Vermicelli with Crabmeat and Shredded Conpoy
\$320

飯 麵類 Rice & Noodles



飯 麵類 Rice & Noodles



麻香龍蝦津絲 (每位) (兩位起)
Poached Vermicelli and Boston Lobster in
Shrimp Broth with Sichuan Pepper
(Per Person) (Minimum Order for 2 Persons)
\$320



膏蟹鮮蝦荷葉飯
Stewed Rice with Whole Crab and
Shrimp in Lotus Leaf
\$1,080

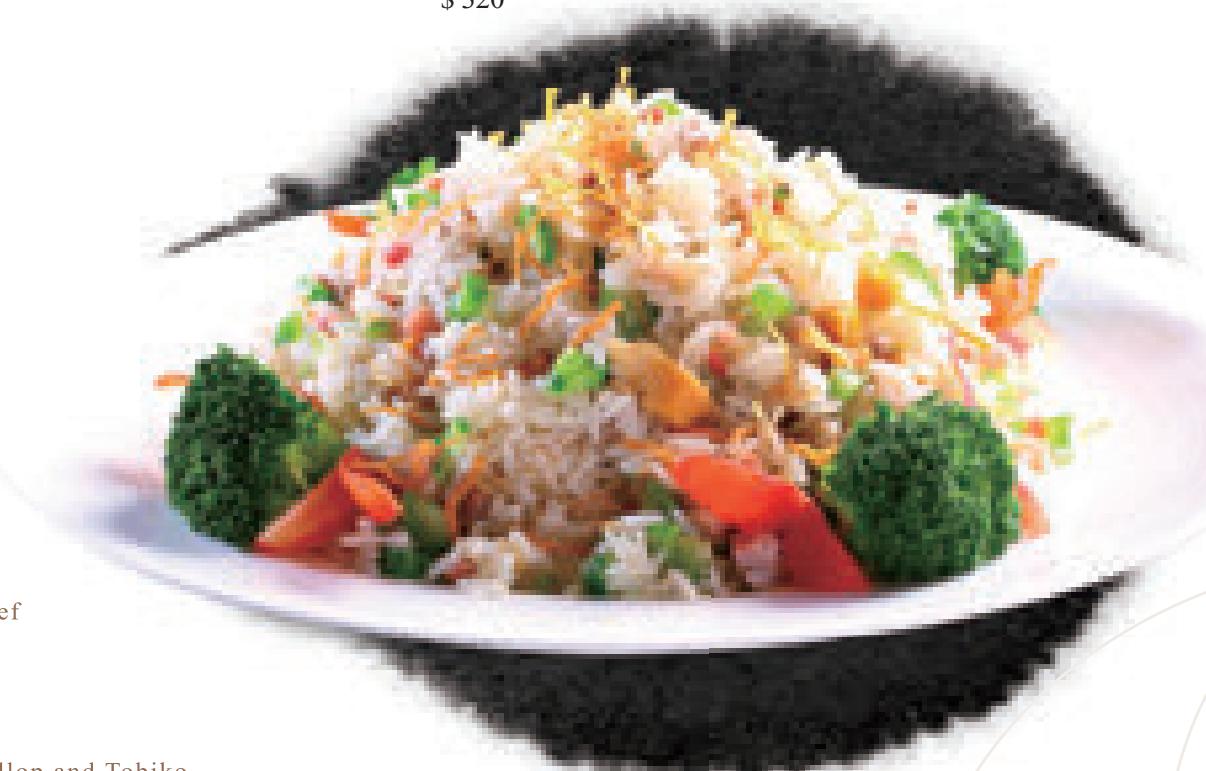
飯

飯
麵
類
Rice & Noodles

金瑤響螺鹹肉炒飯

Fried Rice with Diced Gammon Ham and Sea Whelk
garnished with Fried Shredded Conpoy

\$ 320



生炒和牛崧飯

Fried Rice with Wagyu Beef

\$380

明太子炒飯

Fried Rice with Diced Scallop and Tobiko

\$ 260

黑松露羊肚菌十穀米炒飯

Ten Grains Fried Rice with Black Truffle and Morel Mushroom

\$280

特式煲仔飯 (每位) (兩位起)
請選擇以下配料：

Steamed Rice in Clay Pot with Your Choice of Ingredient:
(Per Person) (Minimum Order for 2 Persons)

8 臘腸香茹滑雞

Preserved Chinese Sausage, Chicken and Black Mushroom

\$150

8 傳統腊味煲仔飯

Preserved Chinese Meat

\$200

8 鮑魚臘腸滑雞

Preserved Chinese Sausage, Chicken and Abalone

\$250

櫻花蝦海鮮炒飯

Seafood Fried Rice topped with Sakura Shrimp



\$480



龍蝦泡飯

Lobster with Crispy Rice and Supreme Lobster Broth

時價 Market Price

飯 麵類 Rice & Noodles

飯

飯 麵類 Rice & Noodles

砂鍋鮑魚雞粒炆飯
Stewed Rice with Diced Abalone and
Chicken in Clay Pot
\$480



8 原隻乳豬焗飯 (半隻/壹隻)
(需時 40 分鐘)
Supreme Suckling Pig filled with Fried Rice
and Preserved Meat (Half / Whole)
(Preperation Time 40 minutes)
\$490/\$980

甜

Desserts
品



甜

甜品 Desserts



奶皇人蔘酥 (略帶人蔘味道)

Fuff Fastry with Egg Custard in
Light Ginseng Flavour

\$ 60



清香柚子凍

Chilled Pomelo with Lemon
and Cointreau

\$ 60



香梨杏汁凍豆腐

Chilled Sweetened Bean Curd with Pear and Almond Juice

\$ 60



黑白芝麻布甸配芝麻雪糕

Black and White Sesame Fudding
with Sesame Ice-cream

\$ 60



楊枝甘露

Sweetened Chilled Mango Soup
with Pomelo and Strawberry

\$ 60

甜品 Desserts

8

白玉無花小鳳酥配香梨雪葩
Puff Pastry with Winter Melon Paste
served with Pear Sorbet
\$60



燕液雪人包
Bird's Nest with Egg Custard and
Red Bean in Snowman Shape
\$60

奶皇流沙包
Steamed Egg Custard Bun
\$60



脆皮蓼蜜龜苓膏
Deep-fried Chinese Herbal Jelly accompanied
with Marshmallow
\$60



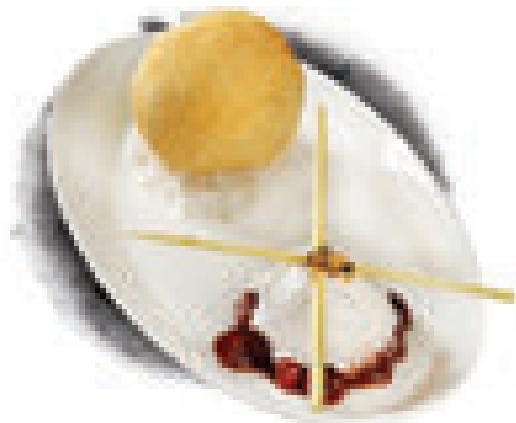
咖啡啫喱
Coffee Jelly
\$60

甜品 Desserts

火焰椰子紅豆蛋糕 (兩位用)
Baked Alaska with Red Bean Ice-cream (For 2 Persons)
\$120



高力紅豆配椰子雪糕
Deep-fried Egg White Ball with Red Bean Paste
served with Coconut Ice-cream
\$60



香滑腰果露
Sweetened Cashew Nut Soup
\$60



燕液合桃露
Sweetened Walnut Soup with Bird's Nest
\$60

燕液蛋白杏仁茶
Sweetened Almond Soup with Bird's Nest
\$60

鮮百合蓮子日本紅豆沙
Sweetened Japanese Red Bean Soup with Lily Bulbs and Lotus Seed
\$60

