





涼菜小食
Appetizers

家禽
Poultry

燒味
Barbecued Specialties

豬牛羊肉類
Pork, Beef & Lamb

羹湯
Soup

時令蔬菜
Vegetables

燕窩
Bird's Nest

飯麵類
Rice & Noodles

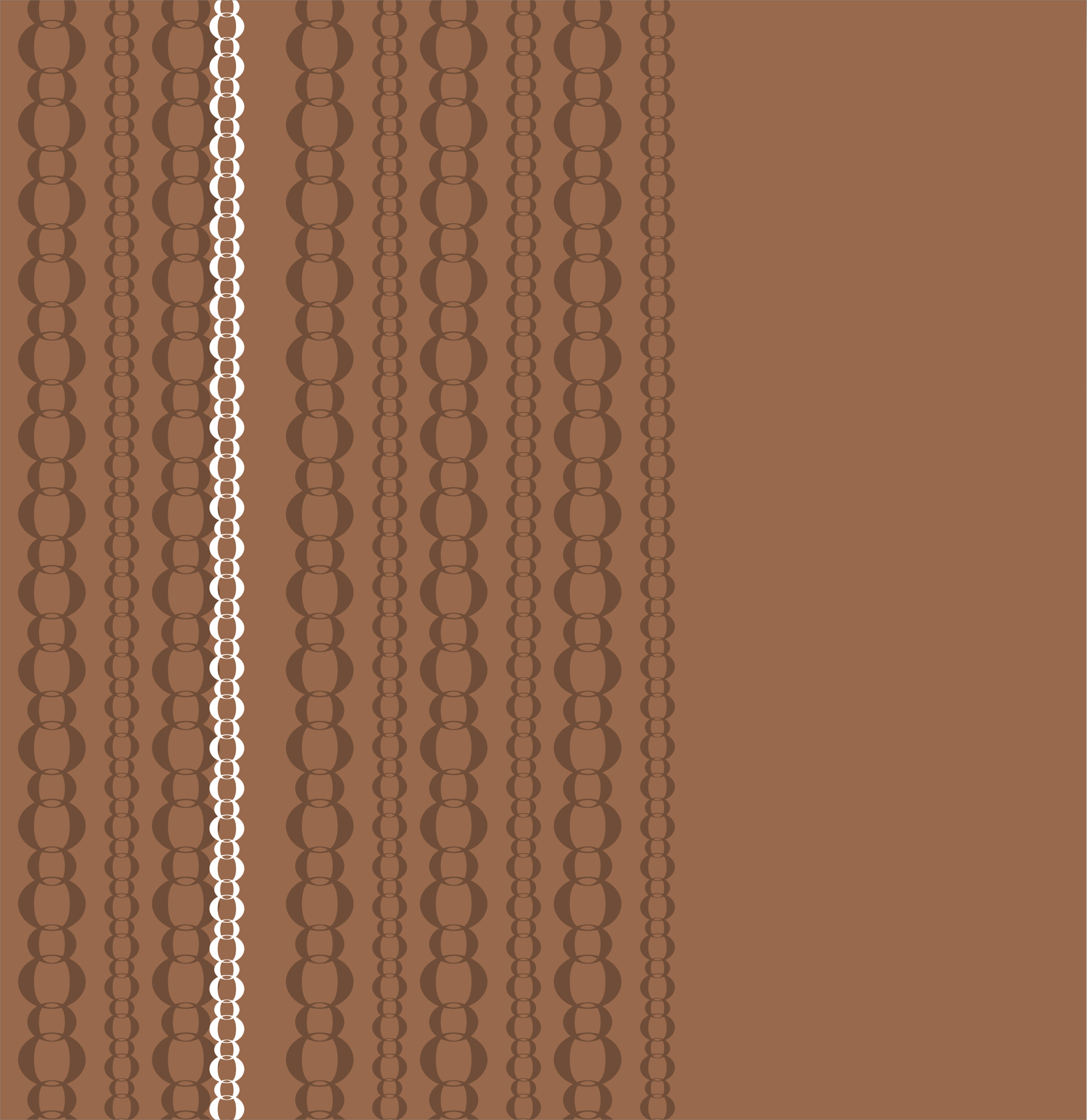
鮑魚
Abalone

甜品
Desserts

海鮮
Seafood

中國名茶
Chinese Tea







涼

菜
Appetizers
小食





老陳醋海蜇頭
Chilled Marinated Jelly Fish Head with
Vintage Black Vinegar
\$ 120



8 椒鹽龍脷仔
Deep-fried Macau Sole with Spicy Salt
\$ 120

涼
菜小食
Appetizers



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

\$90



酥炸椒鹽田雞腿

Crispy Frog Leg with Spicy Salt

\$180

8

涼菜小食
Appetizers



蜜餞燒雲腿

Crispy Glazed Yunnan Ham Slice

\$160

鱈場蟹伴有機小鮮茄
Chilled Snow Crabmeat with
Organic Cherry Tomato
\$200



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



脆皮黑豚火腩
Crispy Roasted Pork Belly
\$320



冰鎮迷你豬手
Chilled Mini Pork Knuckle
\$180



法國鵝肝金錢雞 (每件)
French Goose Liver with Barbecued Pork and a Thin-sliced
of Preserved Chinese Sausage (Per Piece)
\$90

8

湯
Soup
美天





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)

\$ 180

菠菜茸藍天使蝦羹 (每位)

Braised Cristal Blue Shrimp with Spinach Puree (Per Person)

\$ 160





8 菊花魚圓 (每位)
Chicken Broth with Fish Delicate and
Bean Curd in Chrysanthemum Shape
(Per Person)
\$ 160

花膠皇竹笙燉菜膽 (每位)
Double-boiled Fish Maw with Bamboo Pith and Cabbage (Per Person)
\$1,200

瑤柱竹笙燉鯊魚骨湯 (每位)
Double-boiled Shark's Cartilage with Conpoy and Bamboo Pith (Per Person)
\$ 160

松茸遼參燉水腰 (每位)
Double-boiled Sea Cucumber and Matsutake Mushroom with Supreme Pork Loin (Per Person)
\$250

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 Cordyceps,
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



燕

Bird's
Nest
窩



雞蓉燴官燕 (每位)

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

\$550

鮮蟹鉗扒官燕 (每位)

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

\$880

高湯竹笙燉官燕 (每位)

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

\$680

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

燕窩
Bird's Nest

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 鲜





鮮腐竹火腩斑翅煲

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

\$600



X.O. 醬金盞斑球

Sauteed Sliced Garoupa in
X.O. Chili Sauce

\$600



野香燒鰻

Roasted Eel

\$320



脆炸陳皮龍脷球

Crispy Macau Sole Fillet with
Vintage Dried Tangerine Peel

\$1,080

海鮮

Seafood

金蒜翡翠星斑球

Steamed Garoupa Fillet with
Crispy Black Bean and Garlic

\$ 360



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, Sauteed with
Garlic and Chili, Sauteed with Black Bean and Chili or Sauteed 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





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



火焰醉翁蝦 (220克) 8
Drunken Shrimp Flambé (220 grams)
\$ 380



露笋玉簪大蝦皇
Simmered Giant King Prawn with
Asparagus
\$ 360

海鮮

Seafood

鮮蟹鉗 (每隻)
(魚湯蛋白蒸或脆炸椒鹽)
(兩隻起)

8

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

\$ 280



海鮮

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)

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

\$2,600



海鮮

Seafood

珊瑚龍蝦球

Stir-fried Lobster with Crabmeat
and Crab Roe

時價 Market Price



脆米龍蝦球

Sauteed Lobster Ball in Homemade Chili Sauce with
Crispy Rice served with Romaine Lettuce

時價 Market Price



海鮮

Seafood



8 葡式焗響螺 (每隻)
Baked Sea Whelk in Portuguese Sauce (Per Piece)
\$ 160

X.O. 醬西蘭花帶子
Sauteed Scallop with
Broccoli in X.O. Chili Sauce
\$ 380



海鮮

Seafood

Poultry
家

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





8 特色八寶富貴雞 (壹隻) (需預訂)
Our Special Recipe "Beggar Chicken" (Whole)
(Pre-Order Item)
\$600



北京片皮鴨 (壹隻) (兩食) (需預訂)
Peking Duck (Whole) (2 Courses) (Pre-Order Item)
\$600



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)

\$600



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) (Preparation Time 40 minutes)

\$600



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)
\$960



豬牛羊
Pork, Beef & Lamb

肉類



豬牛羊
肉類

Pork, Beef & Lamb



8 新葡京東坡肉
Stewed Pork Belly in “Dong Po” Style
\$200

8 薑芽鳳梨咕嚕肉
Sweet and Sour Pork with Baby Ginger and Fresh Pineapple
\$200



炭燒露荀豚肉卷
Roasted Pork rolled with
Asparagus and Green Apple
\$240



黃金雪花牛 8
Crispy Beef with Homemade Cream Sauce
\$ 480



蒜豉爆炒日本尖椒牛柳條
Sauteed Beef Fillet with Japanese Pepper in
Garlic Black Bean Sauce
\$ 320

豬牛羊
肉類

Pork, Beef & Lamb

8 8餐廳特色炆原條牛肋骨
Braised Beef Rib in "The - 8" Style
\$ 480



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



豬牛羊
肉類

Pork, Beef & Lamb

時令
Vegetables
蔬菜



時令蔬菜
Vegetables



日本鮮百合杞子浸時蔬

Poached Seasonal Vegetable with Lily Bulb and Wolf Berry

\$140



8 米皇雲腿浸時蔬

Poached Seasonal Vegetable with Shredded Yunnan Ham in Congee Broth

\$140



雲腿扒時蔬

Braised Seasonal Vegetable with Sliced Yunnan Ham

\$140

啫啫芥蘭
Sauteed Kale with Dried Shrimp and
Shrimp Paste in Casserole



\$160



濃蝦湯帶子雜菜煲

Poached Scallop with Dried Shrimp and
Assorted Vegetable in Shrimp Broth

\$280

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

\$160



竹笙榆耳炒彩椒

Stir-fried Bell Pepper with Elm Fungus and Bamboo Pith

\$160



特色羅漢上素

Monk Vegetable

\$280



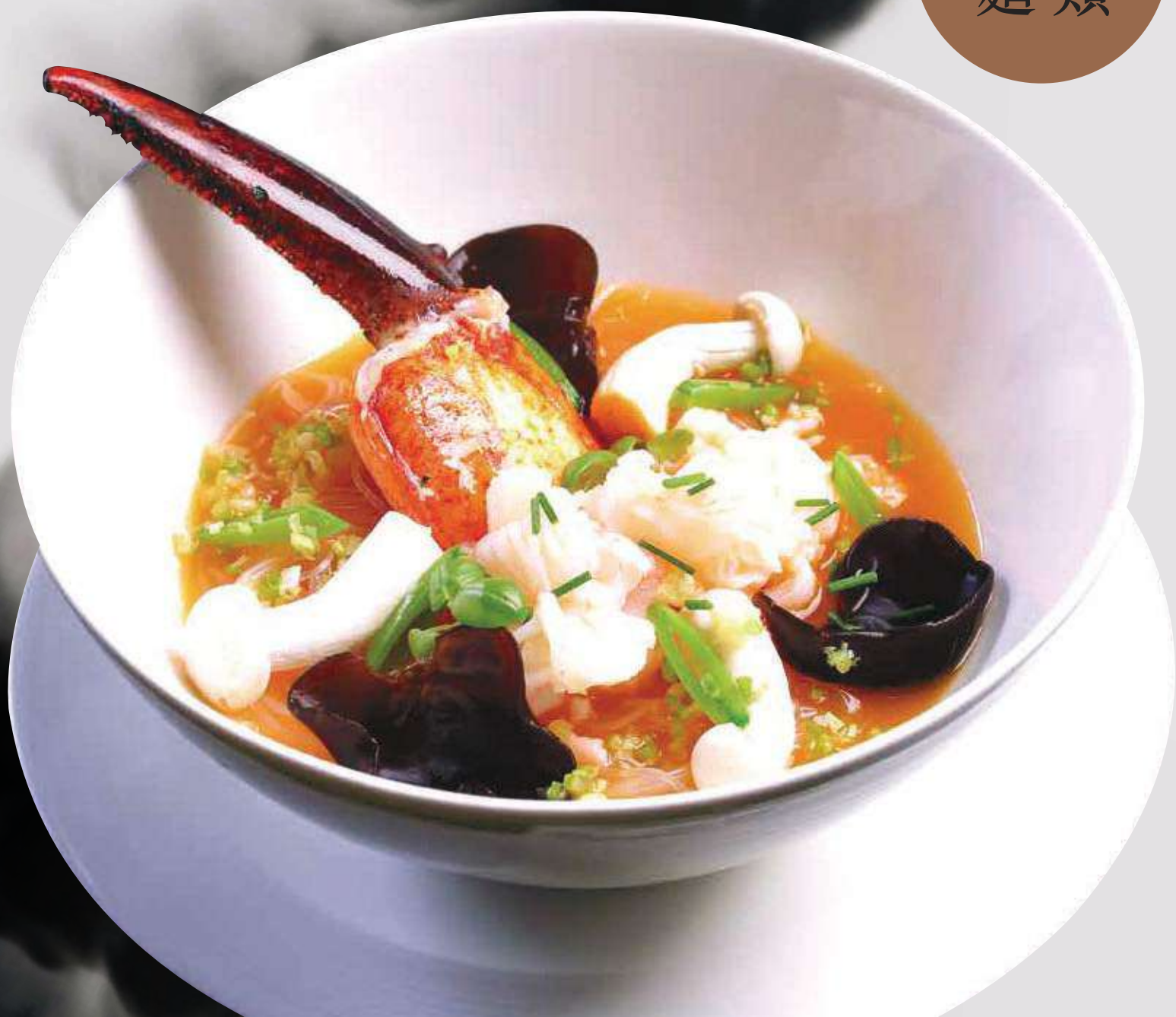
香辣脆薯法邊豆

Sauteed French Bean with Crispy potato
in Chili Sauce

\$160

飯

Rice & Noodles
麵類





8 桂瑤鮮蟹肉炒米粉
Fried Rice Vermicelli with Crabmeat and Shredded Conpoy
\$ 280



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)
\$280



膏蟹鮮蝦荷葉飯
Stewed Rice with Whole Crab and
Shrimp in Lotus Leaf
\$880

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

\$ 280



生炒和牛崧飯

Fried Rice with Wagyu Beef

\$380

明太子炒飯

Fried Rice with Diced Scallop and Tobiko

\$ 240

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

• 臘腸香菰滑雞

Preserved Chinese Sausage, Chicken and Black Mushroom

\$100

8

• 傳統臘味煲仔飯

Preserved Chinese Meat

\$150

8

• 鮑魚臘腸滑雞

Preserved Chinese Sausage, Chicken and Abalone

\$200

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
麵類
Rice & Noodles

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



8 原隻至尊乳豬焗飯 (半隻/壹隻)
(需時40分鐘)
Supreme Suckling Pig filled with Fried Rice
and Preserved Meat (Half / Whole)
(Preparation Time 40 minutes)
\$440/\$880



甜

Desserts

品





黑白芝麻布甸配芝麻雪糕
Black and White Sesame Pudding
with Sesame Ice-cream

\$60



奶皇人蔘酥 (略帶人蔘味道)
Puff Pastry with Egg Custard in
Light Genseng Flavour

\$ 60



楊枝甘露

Sweetened Chilled Mango Soup
with Pomelo and Strawberry

\$ 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



咖啡啫喱
Coffee Jelly
\$ 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

白玉無花小鳳酥配香梨雪葩 8
Puff Pastry with Winter Melon Paste Filling
served with Pear Sorbet
\$60



脆皮蔘蜜龜苓膏
Deep-fried Turtle Gelatine accompanied
with Cotton Candy
\$60



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



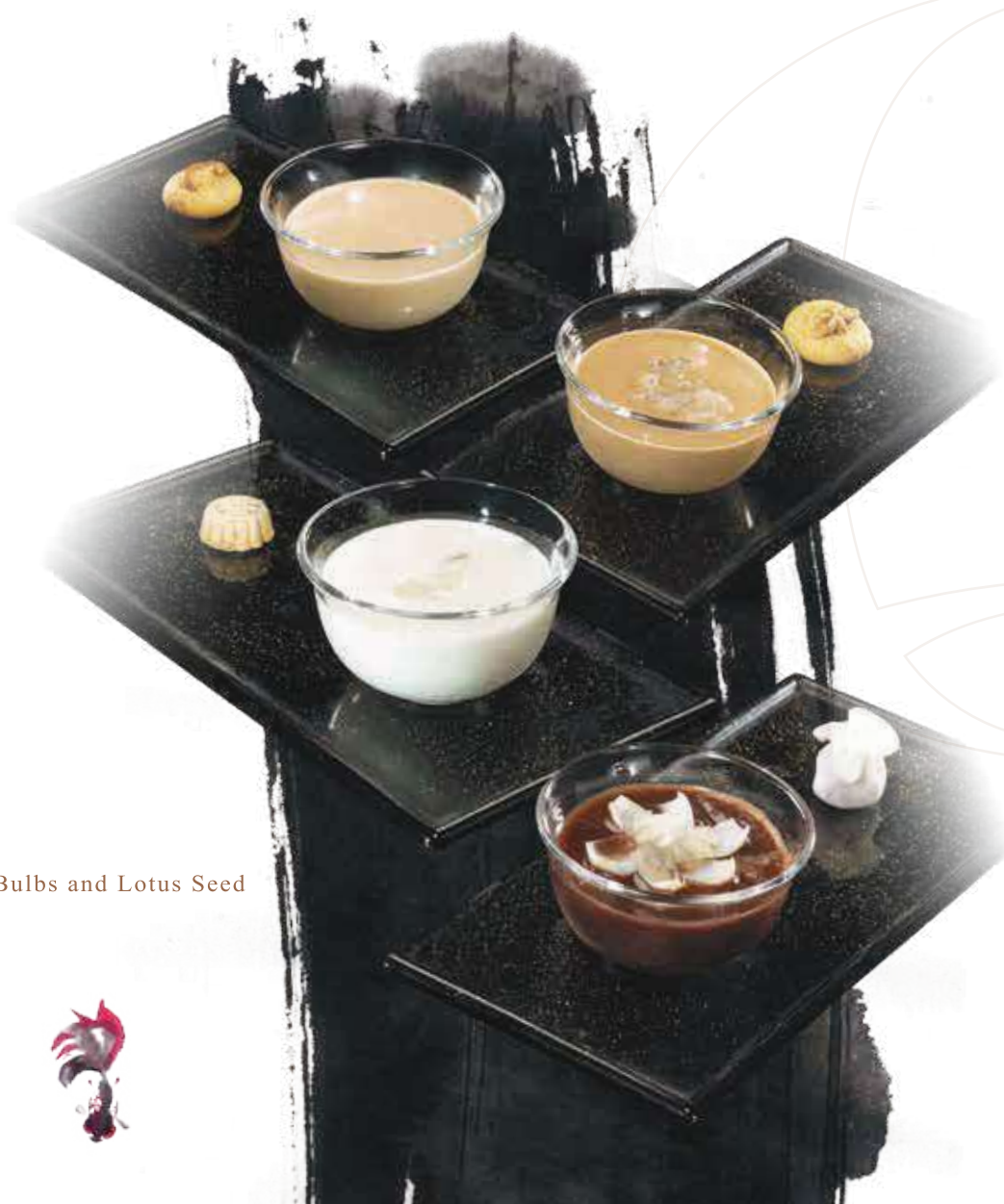
高力紅豆配椰子雪糕
Deep-fried Egg White Ball with Red Bean Filling
served with Coconut Ice-cream
\$60

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





中國
Chinese
Tea 名
茶

中國名茶
Chinese Tea

蘇州太湖碧螺春
TAI HU BI LUO CHUN
\$ 48

台灣凍頂烏龍
DONG DING OOLONG
\$ 48

玫瑰白牡丹
ROSE AND PEONG TEA
\$ 48

桂花烏龍茶
OOLONG AND OSMANTHUS TEA
\$ 48

極品安溪鐵觀音王
SUPREME AN XI TIE GUAN YIN
時價 Market Price

珍藏武夷山精選大紅袍
VINTAGE WU YI DAO HUNG PAO
時價 Market Price

獅峰明前龍井
SHIFENG MING QIAN LONG JING
時價 Market Price

福鼎特選茉莉銀針
FU DING MO LI YIN ZHEN
時價 Market Price

中國名茶 (每位)
CHINESE TEA (Per Person)
\$ 38



