



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

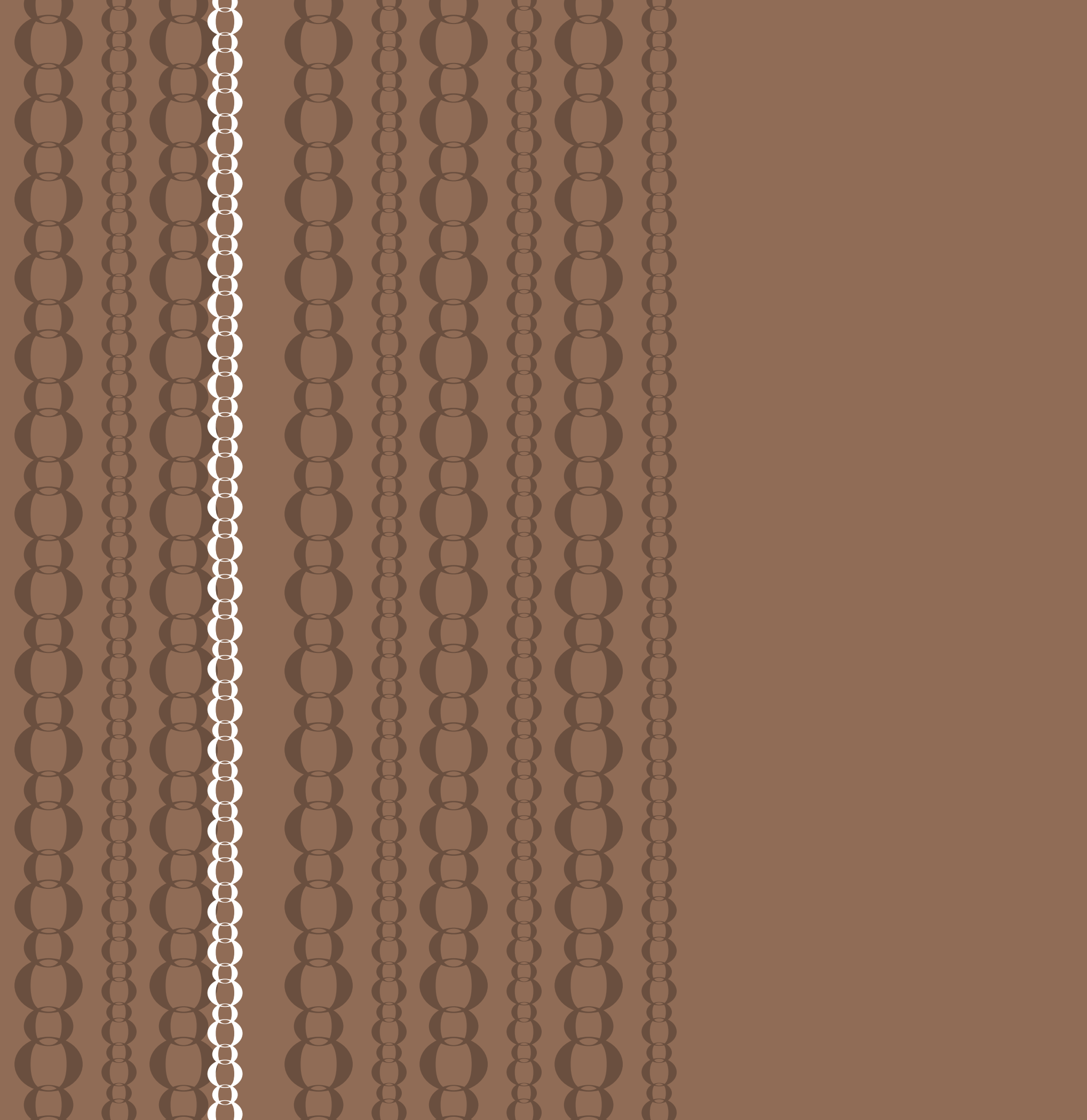
飯麵類
Rice & Noodles

鮑魚
Abalone

甜品
Desserts



海鮮
Seafood



涼

菜

Appetizers

小食



鱈場蟹伴有機小鮮茄
Chilled Crabmeat with Organic
Cherry Tomato

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



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



椒鹽豆腐粒
Deep-fried Diced Bean Curd with
Spicy Salt and Shredded Conpoy





老陳醋海蜆頭 150
Chilled Marinated Jelly Fish Head with Vintage Black Vinegar

8 椒鹽龍脷仔 160
Deep-fried Macau Sole with Spicy Salt

椒鹽豆腐粒 110
Deep-fried Diced Bean Curd with Spicy Salt and Shredded Conpoy

青檸魚露煎蝦餅 280
Pan-fried Prawn Cake with Fresh Lime and Fish Sauce

花雕金沙雞卷 180
Chilled Chicken rolled with Salty Egg Yolk and Chinese Wine Sauce

蜜餞燒雲腿 180
Crispy Glazed Yunnan Ham Slice

鱈場蟹伴有機小鮮茄 220
Chilled Crabmeat with Organic Cherry Tomato

涼菜小食
Appetizers

8 餐廳精選 Signature Dish

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8 蜜汁黑豚叉燒
Honey Glazed Barbecued Pork

燒

Barbecued
Specialties
味

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

野菌脆皮燒鵝
Roasted Goose filled with
Wild Mushroom



原隻化皮及手撕乳豬 (需預訂)
Whole Suckling Pig with Two Courses (Pre-Order Item)



燒
味
Barbecued Specialties

8 化皮乳豬	290
Barbecued Suckling Pig	
豉油皇乳鴿	140
Poached Pigeon in Homemade Soya Sauce	
野菌脆皮燒鵝	240
Roasted Goose filled with Wild Mushroom	
胡椒蝦汁水晶雞	280
Poached Chicken in Pepper and Shrimp Sauce	
8 蜜汁黑豚叉燒	290
Honey Glazed Barbecued Pork	
脆皮黑豚火腩	320
Crispy Roasted Pork Belly	
8 鵝肝金錢雞（每件）	120
Roasted Goose Liver with Barbecued Pork and Thin-sliced Chinese Preserved Sausage (Per Piece)	
原隻化皮及手撕乳豬 (需預訂)	1,300
Whole Suckling Pig with Two Courses (Pre-Order Item)	



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湯 Soup

點心

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

鮮蟹肉文絲西洋菜羹 (每位) (秋、冬季節供應)
Watercress Bisque with Bean Curd and Crabmeat (Per Person)
(Autumn and Winter Seasons Item)

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

鮮蟹肉文絲西洋菜羹 (每位) (秋、冬季節供應) Watercress Bisque with Bean Curd and Crabmeat (Per Person) (Autumn and Winter Seasons Item)	200
8 菊花魚圓 (每位) Chicken Broth with Fish Delicate and Bean Curd in Chrysanthemum Shape (Per Person)	180
濃湯鮑魚花膠雞絲羹 (每位) Braised Abalone and Fish Maw Superior Broth with Shredded Chicken (Per Person)	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
8 杏汁花膠白肺湯 (每位) Double-boiled Fish Maw Soup with Pork's Lung and Almond Cream (Per Person)	380
乳椰子石斛燉鮑魚竹絲雞湯 (每位) Double-boiled Silky Fowl and Abalone Soup with Mini Coconut and Dendrobium (Per Person)	280
松茸羊肚菌素珍湯 (每位) Matsutake Broth with Porcini Mushroom (Per Person)	180
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) *需提前 24 小時預訂 Order 24 hours in advance	時價 Market Price

燕

Bird's
Nest
窩

官燕釀竹笙 (每位)

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



海鮮燕窩羹 (每位)

Seafood Pottage with
Bird's Nest (Per Person)



海鮮燕窩羹 (每位)

Seafood Pottage with Bird’s Nest (Per Person)

550

雞蓉燴官燕 (每位)

Braised Superior Bird’s Nest with Chicken Puree (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

8 鮮蟹鉗扒官燕 (每位)

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

880

官燕釀竹笙 (每位)

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

380

冰花燉官燕 (每位)

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

680



燕窩

Bird’s Nest

8

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鮑

魚

Abalone



鵝掌鮮鮑脯 (每位)

Braised Sliced Abalone and Goose Web (Per Person)

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



鵝掌鮮鮑甫 (每位) Braised Sliced Abalone and Goose Web (Per Person)	580
原隻二十頭南非吉品鮑魚拼鵝掌 (每位) Braised Whole South Africa Abalone (30 grams) and Goose Web (Per Person)	1,680
三元及弟 (28 頭吉品鮑魚, 關東遼參拼鵝掌) (每位) Braised Yoshihama Abalone (21 grams), Sea Cucumber and Goose Web (Per Person)	2,480
18 頭日本吉品鮑 Whole Yoshihama Abalone (33 grams)	4,880
28 頭日本吉品鮑 Whole Yoshihama Abalone (21 grams)	1,880
15 頭日本禾麻鮑 Whole Oma Abalone (40 grams)	5,880
20 頭日本禾麻鮑 - 上等陳年 Whole Oma Abalone - Premium Aged (30 grams)	3,880
8 頭日本網鮑 - 上等陳年 (需提前 24 小時預訂) Whole Amidori Abalone - Premium Aged (75 grams) (Order 24 hours in Advance)	10,800
5 頭日本網鮑 - 上等陳年 (需提前 24 小時預訂) Whole Amidori Abalone - Premium Aged (120 grams) (Order 24 hours in Advance)	15,680
12 頭日本網鮑 Whole Amidori Abalone (50 grams)	3,600
18 頭日本網鮑 Whole Amidori Abalone (33 grams)	2,380

鮑魚

Abalone



金蒜翡翠星斑球
Steamed Garoupa Fillet with
Crispy Black Bean and Garlic

Seafood 海鮮

鮮蟹鉗 (每隻)
(魚湯蛋白蒸或脆炸椒鹽)
(兩隻起)

8

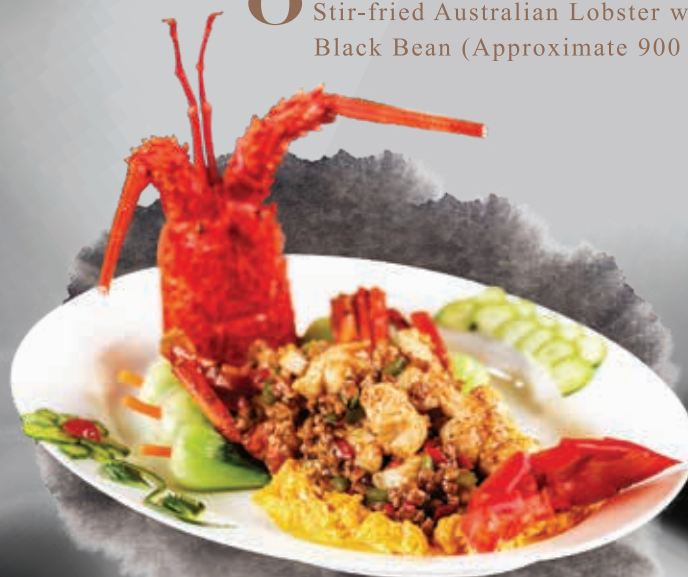
Crab Claw (Per Piece)
(Steamed Egg White with Fish Broth or
Deep-fried with Spicy Salt)
(Minimum Order of 2 Pieces)



8 脆炸陳皮龍脷球
Crispy Macau Sole Fillet with
Vintage Dried Tangerine Peel



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)





金蒜翡翠星斑球 (每位)

Steamed Garoupa Fillet with Crispy Black Bean and Garlic (Per Person)

420

8 鮮蟹鉗 (每隻)
(魚湯蛋白蒸或脆炸椒鹽) (兩隻起)

Crab Claw (Per Piece)

(Steamed Egg White in Fish Broth or Deep-fried with Spicy Salt)

(Minimum Order of 2 Pieces)

380

酒糟味醬大蝦皇 (每位)

Simmered Giant King Prawn with Chinese Wine Sauce (Per Person)

380

鮮腐竹火腩斑翅煲

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

750

金粟菊花石斑魚柳

Fried Garoupa Fillet with Supreme Sweet Corn

320

8 脆炸陳皮龍脷球

Crispy Macau Sole Fillet with Vintage Dried Tangerine Peel

1,600

二崧藍天使蝦仁

Sautéed Cristal Blue Shrimp with Pine Nut and Shredded Conpoy

380

山珍野菌蘆筍炒帶子

Sautéed Scallop with Asparagus in Premium Mushroom Sauce

420

8 廣東式炒澳洲龍蝦

Stir-fried Australian Lobster with Egg, Minced Pork and Black Bean

2,600

脆米龍蝦球

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

3,120

海鮮

Seafood

8 餐廳精選 Signature Dish

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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

精選海上鮮
Catch of the Day



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



Poultry
家
禽



炸子雞 (半隻)
Crispy Fried Chicken (Half)

三十年豉香陳皮雞
Pan-fried Chicken Pieces with Black Bean and
Aged Dried Tangerine Peel



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)



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

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

鮮花椒香煎走地雞 280
Pan-fried Chicken Pieces with Sichuan Green Pepper

三十年豉香陳皮雞 280
Pan-fried Chicken Pieces with Black Bean and Aged Dried Tangerine Peel

8 脆皮藍天使蝦百花琵琶雞 (壹隻) 800
Deep-fried Chicken in “Pei Pa” Style with Cristal Blue Shrimp Mousse (Whole)

北京片皮鴨 (壹隻) (兩食) (需預訂) 720
Peking Duck (Whole) (2 Courses) (Pre-Order Item)

8 古法原隻八寶鵝 (需預訂) 1,280
“Eight Treasures” Goose (Pre-Order Item)

豬牛羊
Pork, Beef & Lamb

肉類



黃金雪花牛 8
Crispy Beef with Homemade Cream Sauce



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



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

陳皮紫蘇骨	240
Braised Pork Spare Rib with Basil and Dried Tangerine Peel	
8 薑芽鳳梨咕嚕肉	260
Sweet and Sour Pork with Baby Ginger and Fresh Pineapple	
8 黃金雪花牛	620
Crispy Beef with Homemade Cream Sauce	
蒜豉爆炒日本尖椒牛柳條	380
Sautéed Beef Fillet with Japanese Pepper in Garlic Black Bean Sauce	
8 餐廳特色炆原條牛肋骨	620
Braised Beef Rib “The 8” Style	
黑蒜三蔥羊鞍片	380
Sautéed Lamb Fillet with Spring Onion and Black Garlic	

豬牛羊
肉類

Pork, Beef & Lamb

8 餐廳精選 Signature Dish
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時令
Vegetables
時蔬菜



8 米皇雲腿浸時蔬
Poached Seasonal Vegetable with Shredded Yunnan Ham
in Congee Broth



香辣脆薯法邊豆
Sautéed French Bean with Crispy Potato
in Chilli Sauce

8 濃蝦湯帶子雜菜煲
Poached Scallop with Dried Shrimp and
Assorted Vegetable in Shrimp Broth



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

時令蔬菜
Vegetables

日本鮮百合杞子浸時蔬 160
Poached Seasonal Vegetable with Lily Bulb and Wolf Berry

8 米皇雲腿浸時蔬 160
Poached Seasonal Vegetable with Shredded Yunnan Ham in Congee Broth

雲腿扒時蔬 160
Braised Seasonal Vegetable with Sliced Yunnan Ham

啫啫芥蘭 180
Sautéed Kale with Dried Shrimp and Shrimp Paste in Casserole

8 濃蝦湯帶子雜菜煲 360
Poached Scallop with Dried Shrimp and Assorted Vegetable in Shrimp Broth

如意紅燒豆腐 180
Braised Bean Curd with Elm Fungus in Brown Sauce

竹笙榆耳炒彩椒 180
Stir-fried Bell Pepper with Elm Fungus and Bamboo Pith

特色羅漢上素 280
Monk Vegetable

香辣脆薯法邊豆 180
Sautéed French Bean with Crispy Potato in Chilli Sauce

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8 櫻花蝦海鮮炒飯
Seafood Fried Rice topped with Sakura Shrimp

飯

Rice & Noodles 麵類

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



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)



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



飯麵類
Rice & Noodles

桂瑤鮮蟹肉炒米粉	320
Fried Rice Vermicelli with Crabmeat and Shredded Conpoy	
濃湯花竹大蝦贊岐烏冬 (每位)	360
Poached Sanuki Udon and King Prawn in Superior Broth (Per Person)	
膏蟹鮮蝦荷葉飯	1,080
Stewed Rice with Whole Crab and Shrimp in Lotus Leaf	
生炒和牛崧飯	380
Fried Rice with Wagyu Beef	
陳年菜甫欖菜豚肉炒飯	320
Fried Rice with Pork Loin and Dried Radish in Preserved Olive	
黑松露羊肚菌十穀米炒飯	280
Ten Grains Fried Rice with Black Truffle and Morel Mushroom	
傳統臘味煲仔飯 (每位) (兩位起)	200
Steamed Rice in Clay Pot Preserved Chinese Meat (Per Person) (Minimum Order for 2 Persons)	
8 櫻花蝦海鮮炒飯	480
Seafood Fried Rice topped with Sakura Shrimp	
龍蝦泡飯	3,120
Lobster with Crispy Rice and Supreme Lobster Broth	
8 砂鍋鮑魚雞粒燜飯	480
Stewed Rice with Diced Abalone and Chicken in Clay Pot	
8 原隻乳豬焗飯 (半隻/壹隻) (需時 40 分鐘)	490/ 980
Supreme Suckling Pig filled with Fried Rice and Preserved Meat (Half or Whole) (Preparation Time 40 minutes)	

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

8



甜品

Desserts

奶皇人蔘酥 (略帶人蔘味道)

Puff Pastry with Egg Custard in
Light Ginseng Flavour



香梨杏汁凍豆腐

Chilled Sweetened Bean Curd with Pear and Almond Juice



熱情果楊枝甘露
Sweetened Chilled Mango Soup
with Pomelo and Passion Fruit

8



甜品
Desserts

8 黑白芝麻布甸配芝麻雪糕	60
Black and White Sesame Pudding with Sesame Ice-cream	
奶皇人參酥	60
Puff Pastry with Egg Custard in Light Ginseng Flavour	
8 熱情果楊枝甘露	70
Sweetened Chilled Mango Soup with Pomelo and Passion Fruit	
香梨杏汁凍豆腐	60
Chilled Sweetened Bean Curd with Pear and Almond Juice	
奶皇流沙包	60
Steamed Egg Custard Bun	
金泊皮蛋酥	60
Puff Pastry with Preserved Egg	
8 火焰椰子紅豆蛋糕 (兩位用)	120
Baked Alaska with Red Bean Ice-cream (For 2 Persons)	
香滑腰果露	60
Sweetened Cashew Nut Soup	
懷舊薑汁甘薯糖水	60
Sweetened Potato and Ginger Soup with Pine Nut	
8 燕液蛋白杏仁茶	60
Sweetened Almond Soup with Bird's Nest	
鮮百合蓮子日本紅豆沙	60
Sweetened Japanese Red Bean Soup with Lily Bulbs and Lotus Seed	

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