



8餐廳嚴選當季時令食材入饌，巧妙融匯傳統精髓與創新巧思，匠心演繹四十款午市精緻點心及一系列名貴新派粵菜，打造非凡味蕾體驗。為臻美饗宴，餐廳提供多款頂級茗茶，更珍藏逾17,300款來自世界各地的環球佳釀。每一細節皆悉心雕琢，為饗客呈獻一場無與倫比的饗宴。

餐廳氣勢恢宏，極富傳統中國特色。室內設計融匯象徵吉祥富貴的「8」字元素，以及寓意生機活力的金魚。中央璀璨水晶球與大理石水池相互輝映，倒影曼妙相連，巧構「8」字圖案，襯托後方栩栩如生的金魚雙面刺繡屏風，盡顯東方美學精髓。

At The Eight, timeless traditions meet modern innovation in over 40 exquisite dim sum varieties at lunch, paired with a curated selection of contemporary Cantonese dishes, all crafted from meticulously selected seasonal ingredients for an extraordinary culinary journey. Complementing each dish, we offer a refined selection of premium teas and an impressive cellar of over 17,300 labels from around the world. From the first bite to the final sip, every detail is thoughtfully orchestrated to create an unparalleled dining experience.

The restaurant exudes grandeur, embodying rich traditional Chinese characteristics. The design weaves in the auspicious number “8”—an emblem of prosperity—alongside lively swimming goldfish representing health and vitality. At the centre, a dazzling crystal ball and marble pool mirror one another in perfect harmony, their reflections converging to form an elegant “8.” Dominating the backdrop, an enormous embroidered screen brings goldfish to life with vivid dynamism, encapsulating the essence of Eastern aesthetics.





謝錦松

Joseph Tse

行政總廚

Executive Chef



謝錦松師傅——澳門新葡京酒店8餐廳的傳奇掌舵人，擁有近50年粵菜烹飪經驗的大師。謝師傅曾先後於多間國際五星級酒店帶領中菜團隊，秉承傳統粵菜的精髓，堅持徹底了解食材、精準掌控烹調細節。他恪守以時令食材為本，融合傳統與現代美學，精心呈現「色、香、味、形、器」兼備之佳餚。謝師傅的烹飪理念，與澳娛綜合「傳承創新」的精神一脈相承。

Chef Joseph Tse is a legendary culinary master at The Eight of Grand Lisboa Macau. With nearly 50 years of expertise in Cantonese cuisine, he has led Chinese cuisine teams at award winning international five-star hotels. He upholds the essence of traditional Cantonese cooking, emphasising a profound understanding of ingredients and meticulous control over every detail. Anchored in seasonal produce, his creations combine time honoured craftsmanship with contemporary aesthetics, resulting in dishes that excel in colour, aroma, flavour, form and presentation. Chef Tse's culinary philosophy resonates with SJM's emphasis on blending tradition and innovation.



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

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

涼菜小食

Appetizers

8 8 餐廳精選 Signature Dish
如有任何食物過敏或餐飲限制,請提前告知我們的服務員. 所有標價均以澳門元為單位,並需加收 10%的服務費.
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燒

Barbecued
Specialties
味



8 蜜汁黑豚叉燒
Honey Glazed Barbecued Pork

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	
野菌脆皮燒鵝	240
Roasted Goose filled with Wild Mushroom	
8 蜜汁黑豚叉燒	290
Honey Glazed Barbecued Pork	
脆皮黑豚火腩	320
Crispy Roasted Pork Belly	
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 美天



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) 200
Watercress Bisque with Bean Curd and Crabmeat (Per Person)
(Autumn and Winter Seasons Item)

8 菊花魚圓 (每位) 180
Chicken Broth with Fish Delicate and Bean Curd in Chrysanthemum Shape (Per Person)

瑤柱竹笙燉鯊魚骨湯 (每位) 180
Double-boiled Shark’s Cartilage with Conpoy and Bamboo Pith (Per Person)

8 杏汁花膠白肺湯 (每位) 380
Double-boiled Fish Maw Soup with Pork’s Lung and Almond Cream (Per Person)

松茸羊肚菌素珍湯 (每位) 180
Matsutake Broth with Porcini Mushroom (Per Person)

蟲草當歸佛跳牆 (六位起) 時價 Market Price
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

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)



燕窩
Bird's Nest

海鮮燕窩羹 (每位) Seafood Pottage with Bird's Nest (Per Person)	550
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



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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

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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

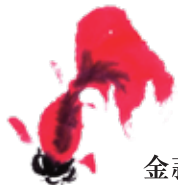
Crab Claw (Per Piece)
(Steamed Egg White with Fish Broth or
Deep-fried with Spicy Salt)
(Minimum Order of 2 Pieces)



8 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) 420
Steamed Garoupa Fillet with Crispy Black Bean and Garlic (Per Person)

8 鮮蟹鉗 (每隻) 380
(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)

鮮腐竹火腩斑翅煲 750
Braised Garoupa’s Fin with Roasted Pork and Sliced Fresh Bean Curd Sheet in Casserole

山珍野菌蘆筍炒帶子 420
Sautéed Scallop with Asparagus in Premium Mushroom Sauce

8 廣東式炒澳洲龍蝦 2,600
Stir-fried Australian Lobster with Egg, Minced Pork and Black Bean

海鮮

Seafood

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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



海鮮

Seafood



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)



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

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)

家禽
Poultry

8 餐廳精選 Signature Dish
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豬牛羊
Pork, Beef & Lamb

肉類



黃金雪花牛 8
Crispy Beef with Homemade Cream Sauce



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

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

日本A5和牛通菜卷 720
Pan-fried A5 Kagoshima Wagyu Beef Roll with Morning Glory

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

黑蒜三蔥羊腩片 380
Sautéed Lamb Fillet with Spring Onion and Black Garlic

豬
牛
羊
肉
類

Pork, Beef & Lamb

8 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



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

特色羅漢上素 280
Monk Vegetable

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飯

Rice & Noodles 麵類

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



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	
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	
黑松露羊肚菌十穀米炒飯	280
Ten Grains Fried Rice with Black Truffle and Morel Mushroom	
8 櫻花蝦海鮮炒飯	480
Seafood Fried Rice topped with Sakura Shrimp	
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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黑白芝麻布甸配手工雪糕
Black and White Sesame Pudding
with Artisanal Ice Cream

8



甜
Desserts
品

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

8



8 黑白芝麻布甸配手工雪糕 60
Black and White Sesame Pudding with Artisanal Ice Cream

8 熱情果楊枝甘露 70
Sweetened Chilled Mango Soup with Pomelo and Passion Fruit

奶皇流沙包 60
Steamed Egg Custard Bun

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

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

甜品
Desserts

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