



THE  
EIGHT

# 蒸點

## STEAMED DIM SUM

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|--|---|-----|
|  | <b>魚翅灌湯餃 (每位)</b><br>Poached Superior Shark's Fin Dumpling with<br>Crabmeat and Conpoy in Bouillon (Per Person)                           | 150 |
|    | <b>藍天使蝦金魚餃</b><br>Steamed Dumplings with Cristal Blue Shrimps in<br>Goldfish Shape  | 120 |
|    | <b>原隻鮑魚燒賣皇</b><br>Steamed Dumplings with Abalone and Pork   | 120 |
|    | <b>黑松露翡翠龍蝦餃</b><br>Steamed Dumplings with Lobster and Black Truffle   | 120 |
|  | <b>羊肚菌灌湯小籠包</b><br>Steamed "Shanghainese" Dumplings with Morel<br>Mushrooms   | 100 |
|  | <b>蟲草花雞粒遼參餃</b><br>Steamed Dumplings with Sea Cucumber, Chicken and<br>Yellow Cordyceps   | 120 |
|  | <b>米湯百合黃魚餃</b><br>Steamed Dumplings with Yellow Croaker in Congee Broth   | 108 |
|  | <b>田園素粉菓</b><br>Steamed Dumplings with Assorted Vegetables  | 78  |
|  | <b>鮮蝦萵筍蒲魚餃</b><br>Steamed Dumplings with Sole Fish, Shrimps and Celtuce   | 78  |
|  | <b>8 餐廳特色叉燒包 / 脆香叉燒包</b><br>Steamed Barbecued Pork Buns with Preserved Vegetables<br>Crispy Barbecued Pork Buns with Preserved Vegetables | 90  |
|  | <b>乾燒野菌水晶菓</b><br>Steamed Dumplings with Assorted Mushrooms   | 90  |

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## STEAMED DIM SUM

- 原隻鮑魚八寶珍珠雞 88  
Steamed Glutinous Rice filled with Abalone,  
Chicken and Conpoy in Lotus Leaf
- 羊肚菌百花玉子豆腐 90  
Steamed Japanese Bean Curd Pockets filled with Morel  
Mushrooms and Shrimp Mousse
- 鮮白貝淮山脆粉果 90  
Steamed Dumplings with Clams and Yam
- 茶樹菇星斑野菌扎 90  
Steamed Garoupa Roll in Assorted Mushrooms
- 古法竹筴釀牛肉 78  
Steamed Beef Ball Wrapped in Bamboo Piths
- 荷香棉花雞 90  
Steamed Chicken with Preserved Meat and Fish Maw
- 松茸瑤柱蒸蘿蔔糕 80  
Steamed Turnip Cake with Shredded Conpoy and  
Matsutake Mushrooms
- 韭黃南極蟹蝦腸粉 188  
Steamed Rice Flour Roll with Antarctica Scampi and  
Chinese Chive
-  瑤柱桂花炒蟹肉腸粉 158  
Steamed Rice Flour Roll with Crabmeat and Conpoy
- 沙爹貢菜牛肉腸粉 90  
Steamed Rice Flour Roll with Beef and Preserved  
Vegetables in Satay Sauce
-  日本青瓜漬黑豚叉燒腸粉 (星期一至星期五供應) 90  
Steamed Rice Flour Roll with Barbecued Pork and  
Japanese Cucumber (Available from Monday to Friday)
-  薑芽黑豚叉燒腸粉 (星期六及星期日供應) 90  
Steamed Rice Flour Roll with Barbecued Pork and  
Baby Ginger (Available on Saturday and Sunday)

 8餐廳精選 House Specialty

所有價格以澳門元結算, 並需另加壹服務費  
All prices are in MOP and subject to 10% service charge

# 煎點 · 炸點 · 焗點

PAN-FRIED, DEEP-FRIED & BAKED DIM SUM

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|---|---|----|
|   | 原隻澳洲帶子黑松露雞粒酥 (每件)<br>Puff Pastry with Australian Scallop and Black Truffle<br>(Per Piece) | 90 |
|   | 脆煎原隻南極螯蝦鍋貼(每件)<br>Pan-fried Dumpling filled with Antarctic Scampi<br>(Per Piece)          | 98 |
|   | 千絲香檸炸蝦件<br>Deep-fried Prawn with Fresh Lime and Lemon                                     | 90 |
|   | 馬達加斯加胡椒和牛酥<br>Puff Pastry filled with Wagyu Beef in Black Pepper Sauce                    | 90 |
|   | 葡香焗蟹撻<br>Baked Tartelettes filled with Crabmeat in Curry Sauce                            | 78 |
|   | 河蝦肉鬆手袋酥<br>Puff Pastry with River Shrimps in Purse Shape                                  | 90 |
|  | 象形黑蒜雞粒酥<br>Puff Pastry with Diced Chicken in Black Garlic Shape                           | 78 |

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# 煎點 · 炸點 · 焗點

PAN-FRIED, DEEP-FRIED & BAKED DIM SUM

- |  |    |
|--|----|
| <b>京蔥焗牛肝菌生煎包</b><br>Baked and Pan-fried Pork Buns with Porcini Mushrooms                             | 78 |
| <b>松茸流沙雀巢蛋</b><br>Deep-fried Quail Egg with Matsutake Mushrooms                                      | 78 |
| <b>香煎野菌黑松露腐皮卷</b><br>Pan-fried Bean Curd Sheet rolled with Assorted Mushrooms in Black Truffle Paste | 90 |
| <b>雙魚蝦乾芋絲糕</b><br>Pan-fried Taro Cake with Abalone, Diced Dried Silver Fish, Dried Shrimps and Ham   | 90 |
| <b>阿拉斯加蟹肉越南春卷</b><br>Vietnamese Spring Rolls filled with Alaskan Crab and Black Fungus               | 90 |
| <b>X.O. 醬桂花蚌長春卷</b><br>Deep-fried Spring Rolls with Pacific Clams in X.O. Sauce                      | 78 |
| <b>鳳梨黑豚叉燒雪山焗餐包</b><br>Baked Barbecued Pork Buns with Pineapple                                       | 78 |

# 甜點

## DESSERT

- 燕液椰汁燉奶 60  
Double-boiled Fresh Milk and Coconut Juice with Bird's Nest
- 燕液合桃露 60  
Sweetened Walnut Soup with Bird's Nest
-  燕液蛋白杏仁茶 60  
Sweetened Almond Soup with Bird's Nest
-  香梨杏汁凍豆腐 60  
Chilled Sweetened Bean Curd with Pear and Almond Juice
-  馬拉棗茸糕 60  
Steamed Sponge Cake with Mashed Red Dates
- 鴛鴦金魚凍 66  
Chilled Mango and Coconut Pudding in Fish Shape
- 脆皮黃金糯米糍 60  
Deep-fried Glutinous Rice Balls filled with Egg Yolk
- 燕液桂花桃膠燉原隻雪梨 88  
Double-boiled Fresh Pear and Peach Resin with Bird's Nest
-  黑白芝麻布甸配芝麻雪糕 60  
Black and White Sesame Pudding with Sesame Ice-cream
- 香滑腰果露 60  
Sweetened Cashew Nut Soup

# 甜點

## DESSERT

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

脆皮參蜜龜苓膏 60  
Deep-fried Chinese Herbal accompanied with Marshmallow Jelly

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

清香柚子凍 60  
Chilled Pomelo with Lemon and Cointreau

咖啡啫喱 60  
Coffee Jelly

奶皇流沙包 60  
Steamed Egg Custard Bun

芋香荔茸包 60  
Steamed Taro Paste Bun

奶皇人參酥 60  
Puff Pastry with Egg Custard in Light Ginseng Flavour

松仁棗泥酥 60  
Puff Pastry with Mashed Red Dates and Pine Nuts

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