



THE
EIGHT

七夕菜單

Chinese Valentine's Day Set Menu

頭盤

Appetizers

紅酒鵝肝凍 / 清酒醉鮑魚

Red Wine Foie Gras Terrine / Abalone Marinated in Japanese Sake

湯品

Soup

濃湯花膠雞絲羹

Braised Fish Maw with Shredded Chicken in Superior Broth

主菜

Main Course

魚湯蛋白蒸鮮蟹鉗

Steamed Crab Claw with Egg White in Fish Broth

金蒜翡翠星斑球

Steamed Spotted Garoupa Fillet with Crispy Garlic and Black Bean Sauce

三蔥薄煎 A5 和牛西冷

Pan-seared A5 Wagyu Sirloin with Three Kinds of Scallions

日本鮮百合杞子浸時蔬

Poached Seasonal Vegetables with Fresh Japanese Lily Bulb and Goji Berries

乳豬焗飯

Supreme Suckling Pig filled with Fried Rice and Preserved Meat

甜品

Dessert

草莓銀耳湯圓 拼 蛋燕液脆奶條

Strawberry and Tremella Sweet Soup with Glutinous Rice Dumplings
served with Crispy Fried Milk Custard and Bird's Nest

1314

每位 Per Person

兩位起訂

Minimum Order of 2 Persons

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。

所有價格均以澳門元為單位，並需要加收 10% 服務費。

Please inform our service staff of any food allergies or dietary requirements.

All prices are in MOP, subject to 10% service charge.