



THE
EIGHT

廚師推介

Chef's Recommendation

紅燒原隻皇冠翅 (足四兩) Braised Giant Shark's Fin with Brown Sauce (150 grams)	每位 (Per Person) 1,980
原個迷你冬瓜盅 Traditional Cantonese Winter Melon Consommé	每位 (Per Person) 428
生拆蟹肉冬茸羹 Superior Crab Meat and Winter Melon Thickened Broth	每位 (Per Person) 380
翡翠醬香脆蚌仔 Herbal Marinated Baby Geoduck	例 (Regular) 268
日本 A5 和牛通菜卷 Pan-fried Sliced A5 Kagoshima Beef rolled with Morning Glory	例 (Regular) 720
剝椒蒸東星斑翅 Steamed Garoupa's Fin with Sichuan Pepper	例 (Regular) 480
XO 醬銀魚雙蝦炒鮑魚 Wok-fried Abalone with Whitebait and Duo Shrimps in XO Sauce	例 (Regular) 388
8 味香菌脆皮雞 The Eight Style Crispy Fried Boneless Chicken with Assorted Mushroom	例 (Regular) 280
生拆蟹肉炒蛋白 Scrambled Egg White with Fresh Crab Meat	例 (Regular) 360
燒雲腿拼夜香花百合炒蝦仁 Wok-Seared Prawns with Yunnan Ham and Night Jasmine Blossoms and Lily Bulbs	例 (Regular) 380
豉汁涼瓜鱔球 Braised Eel Medallions with Bitter Melon in Black Bean Sauce	例 (Regular) 328

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.