



THE
EIGHT

廚師推介

Chef's Recommendation

	每位	Per Person
8 紅燒原隻皇冠翅 (足四兩) Braised Giant Shark's Fin with Brown Sauce (150 grams)		1,980
🌀 柱甫石斛麥冬燉螺頭湯 Double-boiled Sea Conch Soup with Dendrobium Ophiopogon Root and Conpoy		280
🌀 生拆蟹肉冬茸羹 Thickened Winter Melon Broth with Hand-picked Fresh Crab Meat		380
	例	Regular
8 日本 A5 和牛通菜卷 Pan-fried A5 Kagoshima Wagyu Beef Roll with Morning Glory		720
8 8 味香菌脆皮雞 The Eight-style Crispy Boneless Chicken with Assorted Mushrooms		280
8 生拆蟹肉炒蛋白 Scrambled Egg White with Hand-picked Fresh Crab Meat		360
🌀 芥末子煎和牛脷 Pan-seared Wagyu Ox Tongue with Wholegrain Mustard		280
醬香豬腳仔 Mini Pork Knuckles in Homemade Supreme Soy Marinade		198
🌀 青檸桂花脆鱈球 Crispy Eel Medallions with Lime and Osmanthus Sauce		280
三蝦扒柚子皮 Braised Pomelo Peel with Trio of Shrimp in Abalone Sauce		288
百花藕片炒和牛 Wok-fried Wagyu Beef with Cristal Blue Shrimp Mousse stuffed Lotus Root Slices		588

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.