THE EIGHT

# 廚師推介
# Chef's Recommendation

| | | 每位 Per Person |
|---|---|---|
| 8 | 金玉無雙響螺花膠湯<br>Double-Boiled Sea Whelk Soup with Fish Maw and Scallop | 280 |
| | 碧綢映玉鉗<br>Steamed Crab Claw with a Crab Meat–Filled Rice Noodle Roll | 420 |
| | | **例 Regular** |
| | 香茅脆皮乳鴿<br>Crisp-Skinned Roast Pigeon with Lemongrass | 180 |
| | 西山烏欖白蘆筍炒星斑球<br>Wok-Fried Spotted Garoupa with White Asparagus and Xishan Black Olives | 398 |
| 8 | 乾坤富貴雞<br>Baked Chicken with Abalone & Five-Finger Fig Root | 1,288 |
| 8 | 紅燒原隻皇冠翅（足四兩）<br>Braised Giant Shark's Fin with Brown Sauce (150 grams) | 1,980 |
| | 蟹皇菌香乾撈海虎翅（足六兩）<br>Supreme Shark's Fin Tossed with Crab Roe and Mushrooms (227 grams) | 3,680 |
| | 三色鮮茄蟹肉香煎龍門米粉<br>Pan-Fried Longmen Rice Vermicelli with Crab Meat and a Trio of Tomatoes | 398 |

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