8 餐廳・名饌載譽回歸

The Eight ・ The Return of Icons

臻饌再現・細味初心

Exquisite Delicacies Return · Savoring Our Original Passion

「名饌載譽回歸」

二十載以來，「8 餐廳」匠心傳承粵饌之藝，陪伴無數賓客的歡聚時光。歷年收獲的榮譽肯定，如今已化作深厚底蘊；而經典之所以動人，正因它能跨越歲月，觸動人心。

值此二十周年之際，我們精心獻上歷年廣受讚譽的招牌佳餚，重新演繹昔日經典。熟悉的滋味，如今以更細膩從容的技法再次綻放，讓賓客在一席之間，重遇昔日的感動。每一道菜，皆記錄「8 餐廳」對上乘食材、粵饌精髓與真摯待客之道的不懈堅持。

「名饌載譽回歸」 不僅是一次與經典的深情重逢，亦是對二十年粵菜傳承、餐飲美學與賓客情誼的衷心致敬。誠邀各位重溫這份始終如一的匠心粵藝與動人滋味。

The Return of Icons

For two decades, The Eight has been rooted in the timeless traditions of Cantonese cuisine, accompanying our guests through countless treasured moments. The recognition received over the years has shaped the depth we hold today; true signature dishes transcend time and continue to resonate with the heart.

In celebration of our 20th anniversary, we proudly revive a curated selection of our most beloved signature dishes. Familiar flavours return with renewed elegance and refinement, inviting guests to rediscover cherished memories at the table. Each dish reflects The Eight’s enduring dedication to exceptional ingredients, Cantonese heritage, and heartfelt hospitality.

“The Return of Icons” is a reunion with the dishes that shaped our journey, and a tribute to twenty years of Cantonese artistry, dining elegance, and the lasting bond we share with our guests. We warmly invite you to rediscover this enduring artistry and these treasured flavours.

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。
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例 Regular

火焰醉翁蝦

Drunken Shrimp Flambé 188

味覺印記：自 2016 年起，珍藏於味蕾的經典

這道盡顯心思的席前代表之作，完美詮釋了粵菜「白灼蝦」對極致鮮活、精準火候、天然本味的追求。

嚴選新鮮基圍蝦，以玫瑰露及花雕酒浸製，配合席前點燃火焰，瞬間酒香四溢，為經典粵味添上視覺意趣與華麗氣派。經輕焰炙燒後，蝦肉更顯彈牙，鮮蝦的甘甜與馥郁酒香層層綻放，令人回味無窮。

Taste Memory: A cherished signature since 2016

An iconic tableside creation, this dish was inspired by the tradition of Cantonese poached prawns — celebrating uncompromised freshness, precise heat control and natural flavours.

Fresh greasyback shrimps are steeped in rose liquor and Huadiao wine before being flambéed at the tableside. The gentle searing renders the prawns succulent and springy, with natural sweetness and floral notes.

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例 Regular

堂灼鮮響螺盞

時價 Market Price

Tableside-poached Sliced Sea Whelk in Fish Stock

敬請提前預訂 | Available by Advance Order

味覺印記：自 2018 年起，珍藏於味蕾的經典

遵循粵菜「清灼見真章」的烹調哲學，廚藝團隊以精湛技藝呈現珍貴食材本味，並配合高級宴席中「席前堂灼」的細緻服務，呈獻極致賞味體驗。

嚴選被譽為「深海珍品」的鮮活巨型響螺，以精湛刀工切成薄片，再以慢火熬製的濃郁魚湯即席堂灼。湯韻鮮香濃郁，螺肉爽嫩鮮脆，盡展對精準火候的深厚功架。

Taste Memory: A cherished signature since 2018

Guided by the Cantonese principle that true craft is revealed through clear poaching, the culinary team presents the prized ingredient with precision, while enhancing the experience through attentive tableside service.

Fresh giant sea whelk is deshelled and sliced into delicate pieces. Poached tableside in a rich fish stock, it allows the broth's refined marine depth and the whelk's natural sweetness to unfold. The broth coats every bite, and the whelk remains succulent and crisp — a fine expression of precise Cantonese technique.

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例 **Regular**

鮑汁花膠皇

時價 **Market Price**

Braised Superior Fish Maw with Abalone Sauce

敬請提前預訂 | Available by Advance Order

味覺印記：自 2015 年起，珍藏於味蕾的經典

承襲粵菜以「鮑參翅肚」等珍饈宴客的盛宴傳統，廚藝團隊深諳佳餚之美在於時間的淬煉、火候的精準掌控與秘製醬汁，匠心打造這道華貴滋養的名貴佳作。

匯聚頂級乾鮑、金華火腿、老雞等海陸珍饈，歷經多道繁複工藝，精心熬製鮮醇鮑汁。團隊嚴選五至六頭的極品廣肚公花膠，以慢火細意燜製，使鮑汁精華層層滲透。花膠柔糯入味、膠質豐盈，鮑汁則醇厚深邃且濃而不膩，尤顯粵式珍饌之華美。

Taste Memory: A cherished signature since 2015

Honouring the Cantonese banquet tradition of serving prized delicacies, this elegant and nourishing creation reflects the culinary team's belief that the true beauty of fine ingredients is revealed through time, precise heat and a well-crafted sauce.

The abalone sauce is meticulously prepared with dried abalone, Jinhua ham, and old chicken. Premium croaker fish maw, each thick-cut piece weighing approximately 100 to 120 grams before soaking, is slowly braised in this rich sauce, absorbing its deep savoury character while remaining supple. Tender yet intact, rich yet light, the dish offers a silken and refined finish — a graceful expression of Cantonese craftsmanship.

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例 Regular

紅燒關東遼參釀蝦蟹蓉配蔥香汁 298

Braised Kanto Sea Cucumber Stuffed with Shrimp and Crab Paste in Scallion Sauce

味覺印記：自 2020 年起，珍藏於味蕾的經典

此饌凝鍊「8 餐廳」烹調名貴乾貨海味的精湛技藝，廚藝團隊採用粵菜傳統釀餡技法，並融會經典名菜「蔥燒海參」的精髓，完美平衡海參的鮮美膠質、濃郁醬香與講究火候，成就這道餘韻悠長的海味珍饌。

關東遼參先以高湯煨至柔糯，悉心釀入以名貴藍天使蝦與鮮甜蟹肉打成的內餡，再澆上香濃蔥燒汁。海參的柔滑膠潤與蝦蟹蓉之鮮甜嫩彈相得益彰，展現三鮮海味入饌的雅緻新意。

Taste Memory: A cherished signature since 2020

This dish reflects The Eight's refined mastery of rare dried seafood. Drawing on the Cantonese art of stuffing and the classic scallion-braised sea cucumber, the culinary team balances gelatinous texture, sauce fragrance and precise heat.

The sea cucumber is gently braised in superior stock until tender, then carefully stuffed with premium cristal blue shrimp and crab paste. Lightly glazed with scallion sauce, it unfolds with savoury depth and springiness — a refined expression of Cantonese craftsmanship.

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例 **Regular**

野香燒鱔 288

Pan-Crisped White Eel with Peppered Soy Glaze

味覺印記：自 2020 年起，珍藏於味蕾的經典
白鱔肉質鮮甜滑嫩，向來備受傳統粵菜推崇，多以清蒸或燜製呈獻烹製。廚藝團隊改以匠心獨運的香燒手法，打造外層香脆、內裡柔嫩的對比口感。

精選產自廣東台山一帶的白鱔，皮薄且肉質爽脆，經悉心去骨切段，輕裹蛋漿後燒至外層酥香、內裡鮮嫩。醬油輕盈掛汁，襯托白鱔自身脂香；黑椒添上一抹辛香，盡顯口感與調味的和諧平衡。

Taste Memory: A cherished signature since 2020
Prized for its velvety tenderness and natural umami, white eel is traditionally steamed or braised in Cantonese cuisine. The culinary team reinterprets this delicacy by roasting it, creating a pleasing contrast between a crispy exterior and succulent flesh.

Sourced from Taishan, Guangdong, and prized for its thin skin and firm, springy flesh, the white eel is meticulously deboned and lightly coated before being roasted until the exterior turns crisp and fragrant, while the flesh remains moist and tender. A light soy glaze with black pepper enhances its natural sweetness with a subtle spice — a balance of texture and flavour.

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例 Regular

珊瑚龍蝦球 2,988

Stir-fried Lobster Medallions with Crab Meat and Crab Roe

味覺印記：自 2014 年起，珍藏於味蕾的經典

廚藝團隊沿襲以龍蝦入饌的粵式宴席傳統，此作以新鮮澳洲龍蝦起肉成球，搭配蟹肉與蟹黃猛火快炒，精準鎖住龍蝦的鮮甜與爽彈，成就色澤金紅、鮮味層疊的佳作。

龍蝦球輕裹蟹黃，更添甘香濃厚，宛若珊瑚般金紅璀璨；清甜蟹肉則與龍蝦的爽彈鮮美相互映襯。龍蝦、蟹肉、蟹黃三重鮮味層層交織，盡顯粵式海鮮美饌的非凡氣派。

Taste Memory: A cherished signature since 2014

Inspired by lobster dishes in Cantonese banquet tradition, fresh Australian lobster is deshelled and shaped into medallions, then swiftly wok-tossed with crab meat and crab roe to lock in its succulence and natural sweetness.

Lightly coated with crab roe, the medallions take on a deep savoury richness and a coral-golden hue, while the delicate crab meat complements the tenderness of the lobster. The interplay of lobster, crab meat, and crab roe creates layered marine flavours — an elegant expression of Cantonese seafood.

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例 **Regular**

燕窩獅子頭 188

Double-boiled Minced Pork in Supreme Broth with Bird’s Nest

味覺印記：自 2018 年起，珍藏於味蕾的經典

廚藝團隊靈感源自淮揚名饌獅子頭，融入粵菜清雅細膩的烹調哲學。鮮嫩豬肉細剁精調，佐以爽脆馬蹄粒與清香芫茜，巧手釀入燕窩；獅子頭形圓意厚，滑嫩細膩，於樸實之中見繁複精工。

獅子頭與清雞湯以細火慢燉，使肉香與湯韻徐徐相融。綴以晶瑩燕窩，更添矜貴雅致，亦以柔潤口感承接清湯鮮醇。入口細膩溫潤，肉香、湯韻與燕窩於舌尖層層交疊，清雅絕倫。

Taste Memory: A cherished signature since 2018

Inspired by the celebrated Huaiyang Meatball, the culinary team reinterprets this classic with a Cantonese sense of restraint. The meatball is prepared with finely chopped, precisely seasoned pork, combined with water chestnut and coriander for a subtle herbal note, and carefully stuffed with bird’s nest.

Gently simmered with chicken broth, the meatball allows its savoury richness to infuse the clear soup. Topped with translucent strands of bird’s nest, the dish offers a soft sense of luxury. On the palate, meat, broth and bird’s nest unfold in graceful succession.

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例 **Regular**

香煎琵琶糯米鴨 248

Pan-fried Glutinous Rice with Pipa-style Roasted Duck

味覺印記：自 2014 年起，珍藏於味蕾的經典
廚藝團隊創新融合兩道傳統粵饌—「琵琶燒鴨」與「糯米釀鴨」，將香脆琵琶鴨與糯米飯的豐潤巧妙結合，打造鮮明的酥糯對比。

特選肉質細嫩的廣東櫻桃谷鴨，烤至皮酥肉嫩。糯米飯煎至外脆內糯，鴨肉皮酥肉嫩，飽滿米粒吸收油潤肉香，使酥、糯、甘、醇互相映襯，層次悠長而雅致，令人回味無窮。

Taste Memory: A cherished signature since 2014
The culinary team creatively combines two Cantonese classics — pipa-style roasted duck and glutinous rice-stuffed duck — by serving pipa duck over pan-fried glutinous rice. This creates a vivid contrast between crisp and chewy textures.

Prized for its succulent meat, Guangdong Cherry Valley duck is roasted to a delicate crisp while remaining tender and juicy inside. The glutinous rice is pan-seared until crisp on the outside and soft within. As the grains absorb the rich meat juices, this dish offers a pleasing balance of crunch, chewiness and aroma.

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例 Regular

羊肚菌澳洲 M7 和牛粒 688

Stir-fried Diced Australian M7 Wagyu Beef with Morel Mushrooms

味覺印記：自 2022 年起，珍藏於味蕾的經典

此作展現「8 餐廳」對名貴食材、火候節奏與風味調配的精準把控。廚藝團隊以粵式牛柳小炒為靈感，精選澳洲 M7 和牛搭配羊肚菌，以旺火快炒，令肉香與菌香交織，激發馥郁醇厚的風味。

和牛鮮嫩豐潤，羊肚菌入味且存清香。入口先嚐和牛細膩脂香與柔滑肉質，繼而細味羊肚菌的悠長香氣，盡顯粵饌以猛火淬煉美饌的造詣。

Taste Memory: A cherished signature since 2022

This dish reflects The Eight's skill with fine ingredients, precise heat control and exact seasoning. Drawing on the Cantonese beef tenderloin stir-fry, the culinary team pairs Australian M7 Wagyu with morel mushrooms and swiftly wok-tosses them over high heat, allowing the beef's richness and the mushroom's earthy aroma to come together.

The Wagyu remains tender and juicy, while the morel mushrooms are gently seasoned to keep their fragrance. On the palate, the buttery richness of the beef gives way to the lingering aroma of the mushrooms.

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