



涼菜小食
Appetizers

家禽
Poultry

燒味
Barbecued Specialties

豬牛羊肉類
Pork, Beef & Lamb

羹湯
Soup

時令蔬菜
Vegetables

燕窩
Bird's Nest

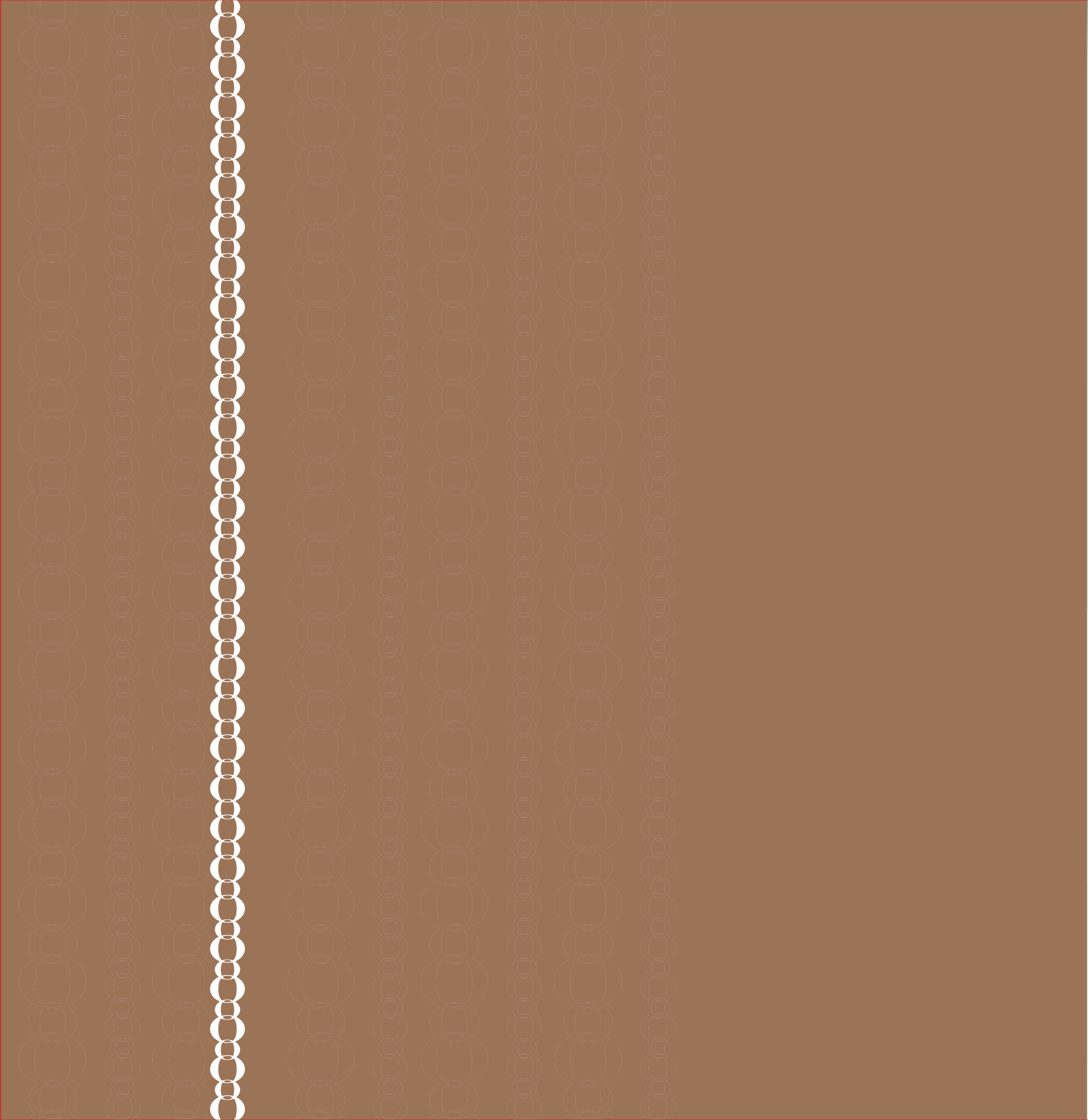
飯麵類
Rice & Noodles

鮑魚
Abalone

甜品
Desserts



海鮮
Seafood



涼

菜
Appetizers
小食





老陳醋海蜇頭
Chilled Marinated Jelly Fish Head with
Vintage Black Vinegar
\$ 150



8 椒鹽龍脷仔
Deep-fried Macau Sole with Spicy Salt
\$ 160



麻香粉皮手撕雞

Chilled Shredded Chicken and
Bean Sheet Pasta with Sesame Oil

\$120

椒鹽豆腐粒

Deep-fried Diced Bean Curd with
Spicy Salt and Shredded Conpoy

\$ 110



青花椒聖子皇

Chilled Razor Clam with Sichuan Green Pepper

\$ 320

脆香金沙炸魚皮

Deep-fried Fish Skin with Salted Egg Yolks

\$ 160

涼菜小食
Appetizers



蜜餞燒雲腿

Crispy Glazed Yunnan Ham Slice

\$ 180

鱈場蟹伴有機小鮮茄
Chilled Crabmeat with Organic
Cherry Tomato

\$ 220



涼
菜小食
Appetizers

燒

Barbecued
Specialties
味





化皮乳豬

Barbecued Suckling Pig

\$290



豉油皇乳鴿

Poached Pigeon in Homemade Soya Sauce

\$ 140

燒

味

Barbecued Specialties



野菌脆皮燒鵝

Roasted Goose filled with
Wild Mushroom

\$240



醬皇雞 (半隻)

Poached Chicken in Homemade Soya Sauce (Half)

\$240



8 蜜汁黑豚叉燒

Honey Glazed Barbecued Pork

\$290



原隻化皮及手撕乳豬 (需預訂)

Whole Suckling Pig with Two Courses (Pre-Order Item)

\$1,300

燒

味

Barbecued Specialties

燒
味
Barbecued Specialties



脆皮黑豚火腩
Crispy Roasted Pork Belly
\$320



冰鎮迷你豬手
Chilled Mini Pork Knuckle
\$ 210



鵝肝金錢雞 (每件)
Roasted Goose Liver with Barbecued Pork and a Thin-sliced
of Preserved Chinese Sausage (Per Piece)
\$ 120

8

湯
Soup
美天





鮮蟹肉文絲西洋菜羹 (每位)
(季節性供應)

Watercress Bisque with Bean Curd and Crabmeat (Per Person)
(Seasonal Item)

\$ 200

菠菜茸藍天使蝦羹 (每位)

Braised Cristal Blue Shrimp with Spinach Purée (Per Person)

\$ 180





8 菊花魚圓 (每位)
Chicken Broth with Fish Delicate and
Bean Curd in Chrysanthemum Shape
(Per Person)
\$ 180

花膠皇竹笙燉菜膽 (每位)
Double-boiled Fish Maw with Bamboo Pith and Cabbage (Per Person)
\$1,380

瑤柱竹笙燉鯊魚骨湯 (每位)
Double-boiled Shark's Cartilage with Conpoy and Bamboo Pith (Per Person)
\$ 180

松茸遼參燉水脛 (每位)
Double-boiled Sea Cucumber and Matsutake Mushroom with Supreme Pork Loin (Per Person)
\$260

滋補鮑魚響螺燉竹絲雞 (每位)
Double-boiled Sea Whelk, Abalone, Silky Fowl
with Wolf Berry and Red Date (Per Person)
\$ 280



蟲草當歸佛跳牆 (六位起)
Buddha Jumping over the Wall (Double-boiled Cordyceps,
Abalone, Shark's Fin, Sea Cucumber and Fish Maw)
(Minimum Six Persons)

時價 Market Price

* 必須提前二十四小時預訂 Pre-Order 24 hours in advance



燕

Bird's
Nest
窩



雞蓉燴官燕 (每位)

Braised Superior Bird's Nest with Chicken Purée
(Per Person)

\$550

鮮蟹鉗扒官燕 (每位)

Braised Superior Bird's Nest with Crab Claw
(Per Person)

\$880

高湯竹笙燉官燕 (每位)

Double-boiled Superior Bird's Nest with
Bamboo Pith in Thickened Broth (Per Person)

\$680

冰花燉官燕 (每位)

Double-boiled Superior Bird's Nest in Rock Sugar
(Per Person)

\$680



官燕釀竹笙 (每位)

Braised Superior Bird's Nest filled in
Bamboo Pith (Per Person)

\$380



海鮮燕窩羹 (每位)

Seafood Pottage with
Bird's Nest (Per Person)

\$550

燕窩
Bird's Nest

鮑

魚

Abalone





鵝掌鮮鮑脯 (每位)

Braised Sliced Abalone and Goose Web (Per Person)

\$ 580



三元及弟 (每位)
(28 頭吉品鮑魚, 關東遼參拼鵝掌)

Braised Yoshihama Abalone (21 grams),
Sea Cucumber and Goose Web (Per Person)

時價 Market Price

原隻網鮑 - 5 頭至 18 頭 (每隻)

Braised Whole Mouhou Abalone
33 - 120 grams (Per Piece)

時價 Market Price

* 必須提前九十六小時預訂 Pre-Order 96 hours in advance

原隻禾麻鮑 - 16 頭至 22 頭 (每隻)

Braised Whole Oma Abalone
27 - 38 grams (Per Piece)

時價 Market Price

原隻吉品鮑 - 12 頭至 28 頭 (每隻)

Braised Whole Yoshihama Abalone
21 - 50 grams (Per Piece)

時價 Market Price



鮑
魚
Abalone

Seafood
海

鲜





鮮腐竹火腩斑翅煲

Braised Garoupa's Fin with Roasted Pork and
Sliced Fresh Bean Curd Sheet in Casserole

\$750



X.O. 醬金盞斑球

Sautéed Sliced Garoupa in
X.O. Chilli Sauce

\$750



野香燒鰻

Roasted Eel

\$380



脆炸陳皮龍脷球

Crispy Macau Sole Fillet with
Vintage Dried Tangerine Peel

\$1,600

海鮮

Seafood

金蒜翡翠星斑球

Steamed Garoupa Fillet with
Crispy Black Bean and Garlic

\$ 420



龍脷、紅斑、老虎斑、老鼠斑、東星斑 (清蒸、油泡或古法蒸)

Macau Sole, Pink Garoupa, Tiger Garoupa, Pacific Garoupa, Spotted Garoupa
(Steamed, Stir-fried or Steamed with Shredded Pork and Black Mushroom)

時價 Market Price

澳洲龍蝦 (上湯焗、芝士焗、避風塘、豉椒炒或X.O.山珍野菌醬炒)

Australian Lobster (Simmered in Thickened Broth, Simmered in Cheese Sauce, Sautéed with
Garlic and Chilli, Sautéed with Black Bean and Chilli or Sautéed with X.O. Mushroom Sauce)

時價 Market Price

游水海生蝦或大花蝦 (蒜蓉粉絲蒸、上湯焗或豉油皇煎)

Live Prawn or Shrimp (Steamed with Garlic and Vermicelli, Simmered in Thickened Broth
or Pan-fried in Homemade Soya Sauce)

時價 Market Price

大肉蟹 (花雕蛋白蒸或薑蔥焗)

Crab (Steamed with Egg White and Vintage Chinese Wine or Simmered with Ginger and Spring Onion)

時價 Market Price

精選海上鮮
Catch of the Day

海鮮

Seafood



海鮮

Seafood

宮爆腰果藍天使蝦仁

Sautéed Cristal Blue Shrimp with
Cashew Nut and Bell Pepper

\$450



露笋玉簪大蝦皇

Simmered Giant King Prawn with
Asparagus

\$ 420



鮮蟹鉗 (每隻)
(魚湯蛋白蒸或脆炸椒鹽)
(兩隻起)

8

Crab Claw (Per Piece)
(Steamed Egg White with Fish Broth or
Deep-fried with Spicy Salt)
(Minimum Order of 2 Pieces)

\$ 380



海鮮

Seafood

阿拉斯加蟹 (三食) (需預訂)

Alaskan Crab (3 Courses) (Pre-Order Item)

時價 Market Price

1. 椒鹽脆炸蟹柳

Deep-fried Crab Fillet with Spicy Salt

2. 酒香蟹肉蒸蛋

Steamed Crabmeat with Sherry Wine

3. 石鍋蟹肉濃湯粉皮

Crabmeat with Bean Sheet Pasta in Thickened Broth

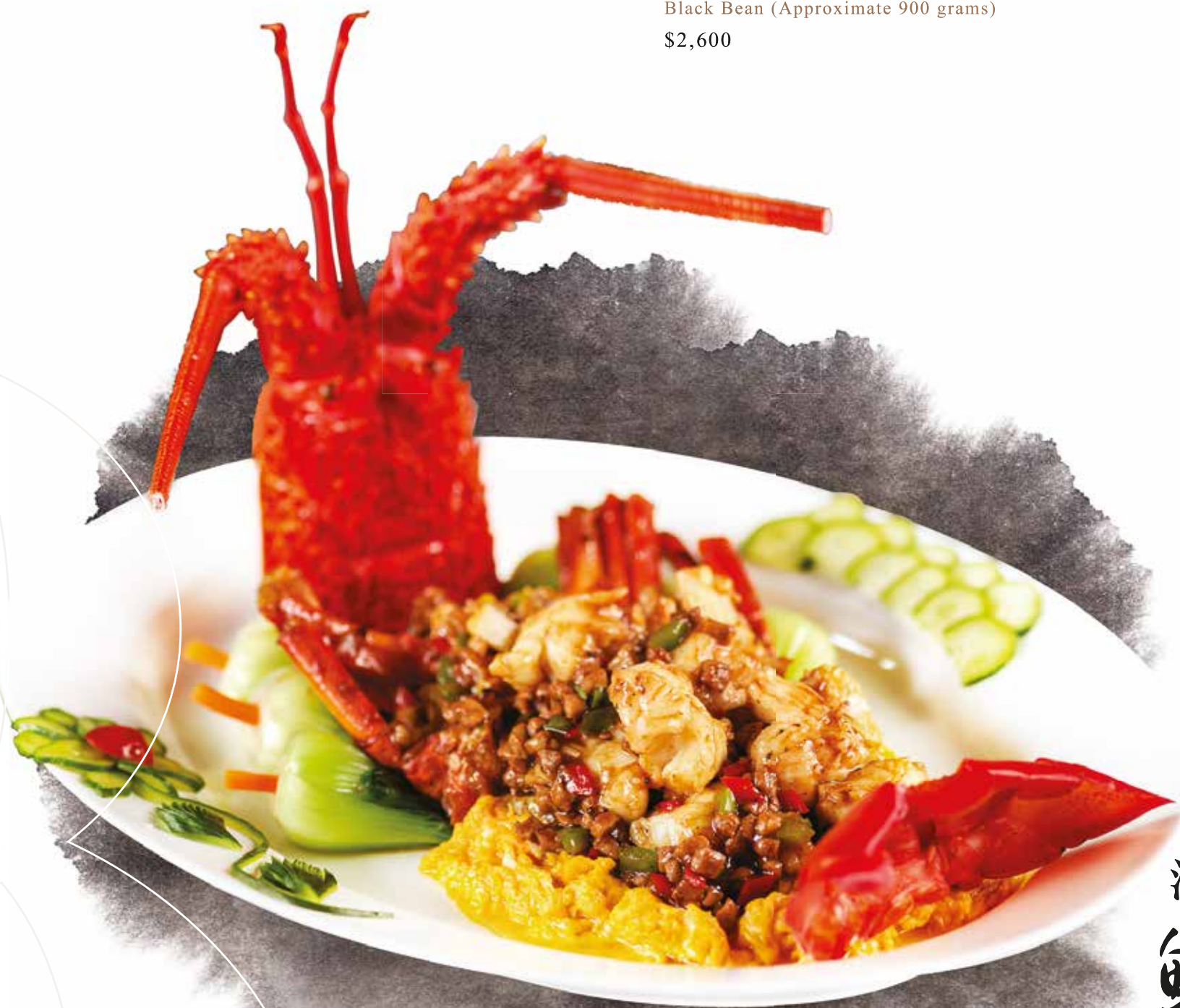


海鮮

Seafood



8 廣東式炒澳洲龍蝦 (約900克)
Stir-fried Australian Lobster with Egg, Minced Pork and
Black Bean (Approximate 900 grams)
\$2,600



海鮮

Seafood



乾燒澳洲龍蝦伴金磚豆腐 (約900克)

Sautéed Australian Lobster Ball in Chilli and
Wine Lees Sauce accompanied with
Crispy Bean Curd (Approximate 900 grams)

\$2,600



海鮮

Seafood

珊瑚龍蝦球

Stir-fried Lobster with Crabmeat
and Crab Roe

時價 Market Price



脆米龍蝦球

Sautéed Lobster Ball in Homemade Chilli Sauce with
Crispy Rice served with Romaine Lettuce

時價 Market Price



海鮮

Seafood

8 葡式焗響螺 (每隻)
Baked Sea Whelk in Portuguese Sauce (Per Piece)
\$ 200



X.O. 醬西蘭花帶子
Sautéed Scallop with
Broccoli in X.O. Chilli Sauce
\$ 420



海鮮

Seafood

Poultry
家

禽





炸子雞 (半隻)
Crispy Fried Chicken (Half)
\$280

些利酒香沙薑雞
Pan-fried Chicken Pieces with Fino Sherry Wine and
Sand Ginger in Clay Pot
\$280





8 特色八寶富貴雞 (壹隻) (需預訂)
Our Special Recipe "Beggar Chicken" (Whole)
(Pre-Order Item)
\$880



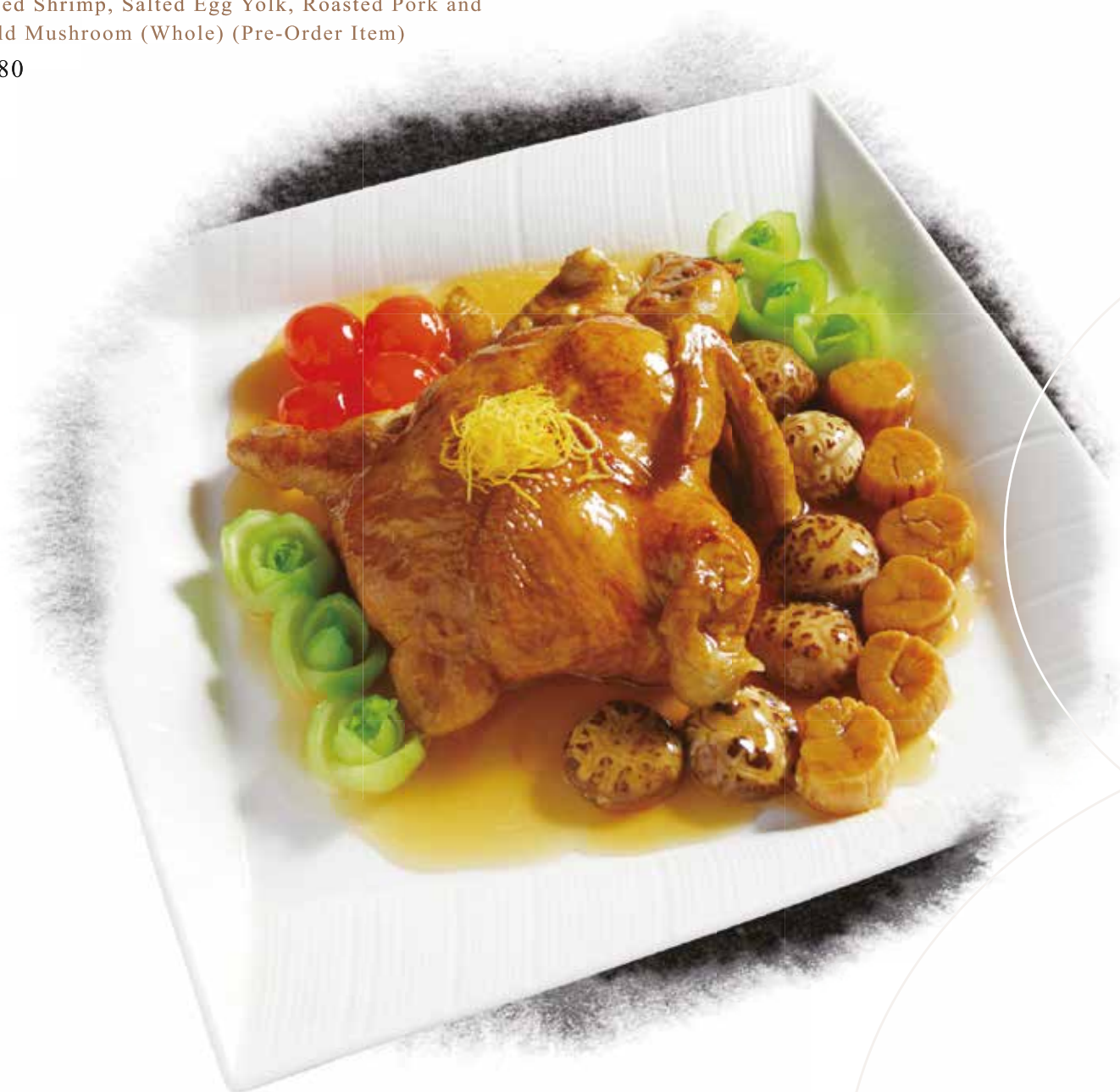
北京片皮鴨 (壹隻) (兩食) (需預訂)
Peking Duck (Whole) (2 Courses) (Pre-Order Item)
\$720



極品糯米雞 (壹隻) (需預訂)

Steamed Chicken filled with Glutinous Rice, Conpoy,
Dried Shrimp, Salted Egg Yolk, Roasted Pork and
Wild Mushroom (Whole) (Pre-Order Item)

\$880



家禽

Poultry

三十年豉香陳皮雞

Pan-fried Chicken Pieces with Black Bean and
Aged Dried Tangerine Peel

\$280



山珍野菌芝麻鹽焗雞 (壹隻)
(需時40分鐘)

Oven-baked Salted Chicken with Assorted Mushrooms
(Whole) (Preparation Time 40 minutes)

\$720



家禽

Poultry



8 脆皮藍天使蝦百花琵琶雞 (壹隻)
Deep-fried Chicken in “Pei Pa” Style
with Cristal Blue Shrimp Mousse (Whole)
\$800

8 古法原隻八寶鵝 (需預訂)
“Eight Treasures” Goose (Pre-Order Item)
\$1,280



豬牛羊
Pork, Beef & Lamb

肉類



豬牛羊
肉類

Pork, Beef & Lamb



8 新葡京東坡肉
Stewed Pork Belly in “Dong Po” Style
\$260

8 薑芽鳳梨咕嚕肉
Sweet and Sour Pork with Baby Ginger and Fresh Pineapple
\$260



炭燒露荀豚肉卷
Roasted Pork rolled with
Asparagus and Green Apple
\$260



黃金雪花牛 8
Crispy Beef with Homemade Cream Sauce
\$620



蒜豉爆炒日本尖椒牛柳條
Sautéed Beef Fillet with Japanese Pepper in
Garlic Black Bean Sauce
\$ 380

豬牛羊
肉類

Pork, Beef & Lamb

8 8 餐廳特色爌原條牛肋骨
Braised Beef Rib "The 8" Style
\$620



8 京式燒羊腩
Braised Lamb Brisket "The 8" Style
\$ 380



豬牛羊
肉類

Pork, Beef & Lamb

時令
Vegetables

蔬菜



時令蔬菜
Vegetables



日本鮮百合杞子浸時蔬

Poached Seasonal Vegetable with Lily Bulb and Wolf Berry

\$160



8 米皇雲腿浸時蔬

Poached Seasonal Vegetable with Shredded Yunnan Ham in Congee Broth

\$160



雲腿扒時蔬

Braised Seasonal Vegetable with Sliced Yunnan Ham

\$160

啫啫芥蘭

Sautéed Kale with Dried Shrimp and Shrimp Paste in Casserole

\$180

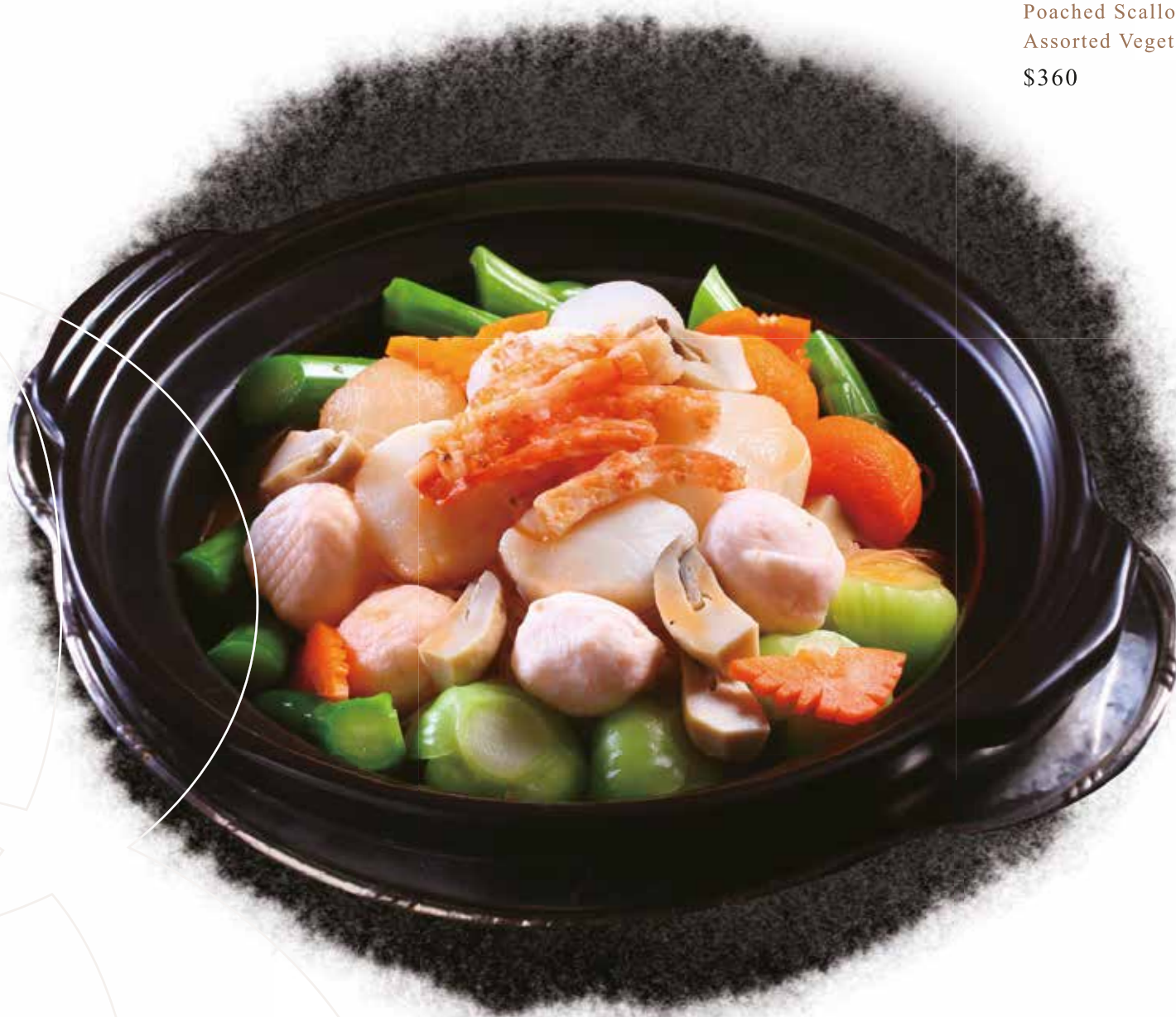


濃蝦湯帶子雜菜煲

Poached Scallop with Dried Shrimp and
Assorted Vegetable in Shrimp Broth

\$360

時令蔬菜
Vegetables



時令蔬菜
Vegetables



如意紅燒豆腐

Braised Bean Curd with Elm Fungus in Brown Sauce

\$180



竹笙榆耳炒彩椒

Stir-fried Bell Pepper with Elm Fungus and Bamboo Pith

\$180



特色羅漢上素

Monk Vegetable

\$280



香辣脆薯法邊豆

Sautéed French Bean with Crispy potato
in Chilli Sauce

\$180

飯

Rice & Noodles
麵類





8 桂瑤鮮蟹肉炒米粉
Fried Rice Vermicelli with Crabmeat and Shredded Conpoy
\$320



飯

麵類

Rice & Noodles



麻香龍蝦津絲 (每位) (兩位起)

Poached Vermicelli and Boston Lobster in
Shrimp Broth with Sichuan Pepper
(Per Person) (Minimum Order for 2 Persons)
\$320



膏蟹鮮蝦荷葉飯

Stewed Rice with Whole Crab and
Shrimp in Lotus Leaf
\$1,080

飯

麵類

Rice & Noodles

金瑤響螺鹹肉炒飯

Fried Rice with Diced Gammon Ham and Sea Whelk
garnished with Fried Shredded Conpoy

\$ 320



生炒和牛崧飯

Fried Rice with Wagyu Beef

\$380

明太子炒飯

Fried Rice with Diced Scallop and Tobiko

\$ 260

黑松露羊肚菌十穀米炒飯

Ten Grains Fried Rice with Black Truffle and Morel Mushroom

\$280

特式煲仔飯 (每位) (兩位起)

請選擇以下配料:

Steamed Rice in Clay Pot with Your Choice of Ingredient:
(Per Person) (Minimum Order for 2 Persons)

8

臘腸香菇滑雞

Preserved Chinese Sausage, Chicken and Black Mushroom

\$150

8

傳統腊味煲仔飯

Preserved Chinese Meat

\$200

8

鮑魚臘腸滑雞

Preserved Chinese Sausage, Chicken and Abalone

\$250

飯

麵類

Rice & Noodles

櫻花蝦海鮮炒飯 
Seafood Fried Rice topped with Sakura Shrimp
\$480



龍蝦泡飯
Lobster with Crispy Rice and
Supreme Lobster Broth
時價 Market Price

飯 麵類 Rice & Noodles

飯

麵類

Rice & Noodles

砂鍋鮑魚雞粒炆飯

Stewed Rice with Diced Abalone and
Chicken in Clay Pot

\$480



8 原隻乳豬焗飯 (半隻/壹隻) (需時40分鐘)

Supreme Suckling Pig filled with Fried Rice
and Preserved Meat (Half / Whole)
(Preparation Time 40 minutes)

\$490/\$980



甜

Desserts

品





黑白芝麻布甸配芝麻雪糕
Black and White Sesame Pudding
with Sesame Ice-cream

\$60



奶皇人蔘酥 (略帶人蔘味道)

Puff Pastry with Egg Custard in
Light Ginseng Flavour

\$ 60



楊枝甘露

Sweetened Chilled Mango Soup
with Pomelo and Strawberry

\$ 60



清香柚子凍

Chilled Pomelo with Lemon
and Cointreau

\$ 60



香梨杏汁凍豆腐

Chilled Sweetened Bean Curd with Pear and Almond Juice

\$60



咖啡啫喱
Coffee Jelly
\$ 60



燕液雪人包
Bird's Nest with Egg Custard and
Red Bean in Snowman Shape
\$60



白玉無花小鳳酥配香梨雪葩 8
Puff Pastry with Winter Melon Paste
served with Pear Sorbet
\$60



奶皇流沙包
Steamed Egg Custard Bun
\$ 60



脆皮蔘蜜龜苓膏
Deep-fried Chinese Herbal Jelly accompanied
with Marshmallow
\$60



甜品
Desserts

火焰椰子紅豆蛋糕 (兩位用)

Baked Alaska with Red Bean Ice-cream (For 2 Persons)

\$120



高力紅豆配椰子雪糕

Deep-fried Egg White Ball with Red Bean Paste
served with Coconut Ice-cream

\$60

香滑腰果露

Sweetened Cashew Nut Soup

\$60

燕液合桃露

Sweetened Walnut Soup with Bird's Nest

\$60

燕液蛋白杏仁茶

Sweetened Almond Soup with Bird's Nest

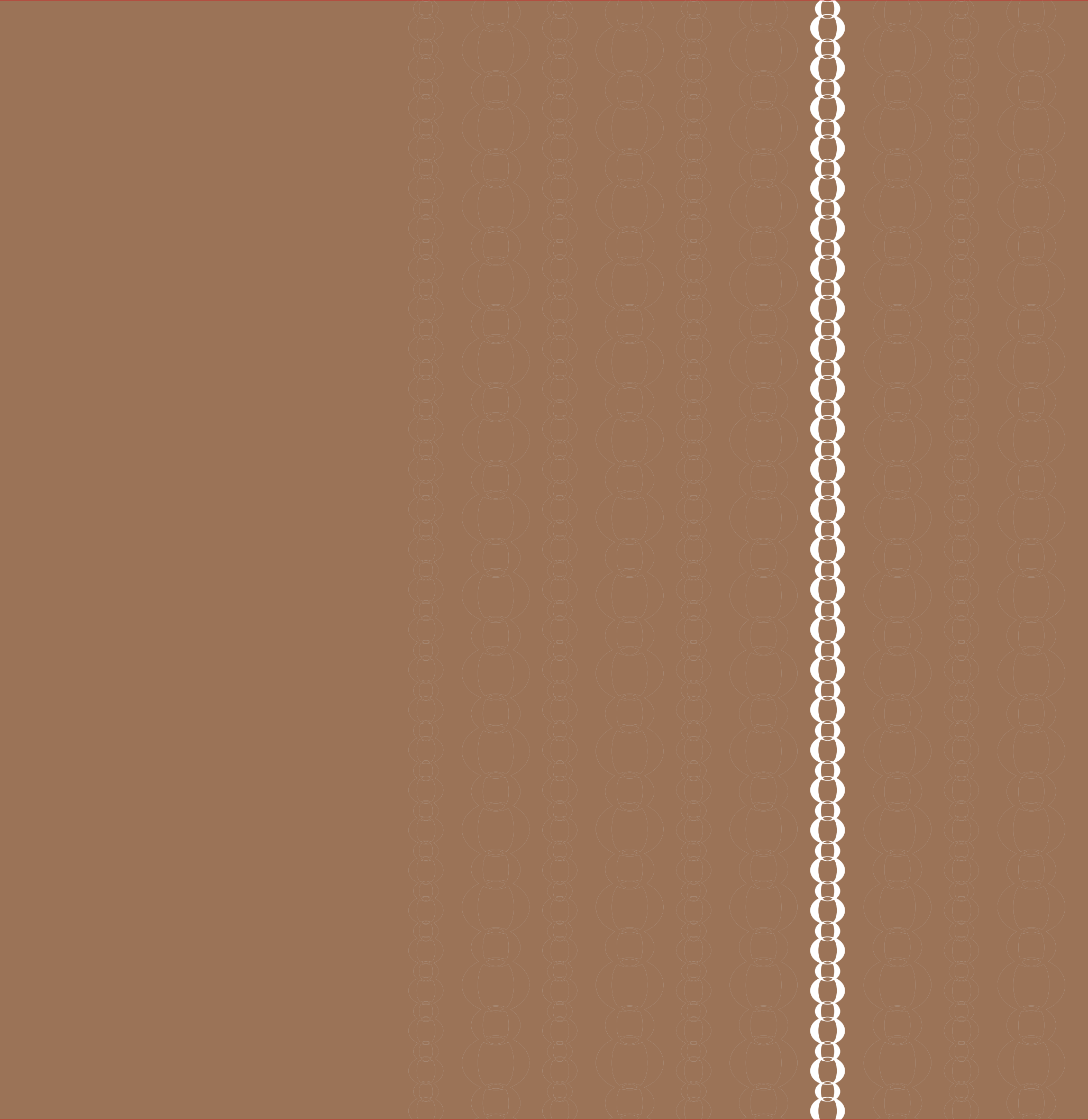
\$60

鮮百合蓮子日本紅豆沙

Sweetened Japanese Red Bean Soup with Lily Bulbs and Lotus Seed

\$60







8 餐廳尊貴套餐
The Eight Precious Menu

蠔皇鮑魚萬筍 · 黑桑子熱情果凍(午餐)/鮮蝦野菌白玉盞(晚餐)
Amuse Bouche

燒味精選
Barbecued Appetizers
(青花椒聖子皇 * 化皮乳豬 * 茶燻乳鴿)
Chilled Razor Clam with Sichuan Green Pepper
Roasted Suckling Pig
Tea Smoked Pigeon in Homemade Soya Sauce
Chardonnay, Art Series, Leeuwin Estate, Margaret River, Australia 2013

Choice of the followings : (以下兩款，任選其一)
松茸蟹臂竹笙炖官燕
Double-boiled Superior Bird's Nest with Snow Crabmeat, Bamboo Pith and Matsutake Mushroom
紅燒大鮑翅
Braised Shark's Fin in Brown Sauce

20 頭南非皇帝鮑魚拼鵝掌
Whole South Africa Abalone (30 grams) and Goose Web
Château Rieussec, 1er Grand Cru Classé, Sauternes, France 2015

金蒜翡翠星斑球
Steamed Garoupa Fillet with Crispy Black Bean and Garlic
Maison Bertrand Ambroise, Corton Charlemagne Grand Cru, Burgundy, France 2000

葱爆 A5 和牛粒
Wok-fried A5 Kagoshima Beef with Spring Onion
Château Pavie Macquin, Saint-Émilion, Bordeaux, France 2016

麻香龍蝦津絲
Poached Vermicelli and Boston Lobster in Shrimp Broth with Sichuan Pepper

黑白芝麻布甸配芝麻雪糕
Black and White Sesame Pudding with Sesame Ice-cream

特級茗茶 - 桂花烏龍茶
Premium Tea - Oolong and Osmanthus Tea
每位 \$3,280 / person
配搭餐酒每位 \$4,080 / person with wine pairing

所有價格以澳門元結算，並需另加壹服務費
All prices are in MOP and subject to 10% service charge

鮑魚
ABALONE

18 頭日本吉品鮑 \$4,880
Whole Yoshihama Abalone (33 grams)

28 頭日本吉品鮑 \$1,880
Whole Yoshihama Abalone (21 grams)

15 頭日本禾麻鮑 \$5,880
Whole Oma Abalone (40 grams)

20 頭日本禾麻鮑 (上等陳年) \$3,880
Whole Oma Abalone (Premium Aged) (30 grams)

8 頭日本網鮑 (上等陳年) \$10,800
Whole Amidori Abalone (Premium Aged) (75 grams)

5 頭日本網鮑 (上等陳年) \$15,680
Whole Amidori Abalone (Premium Aged) (120 grams)

12 頭日本網鮑 \$3,600
Whole Amidori Abalone (50 grams)

18 頭日本網鮑 \$2,380
Whole Amidori Abalone (33 grams)

20 頭南非皇帝鮑魚拼鵝掌 \$1,680
Whole South Africa Abalone (30 grams) and Goose Web

所有價格以澳門元結算，並需另加壹服務費
All prices are in MOP and subject to 10% service charge