



THE EIGHT
MASTERY OF CHINESE CUISINE

THE EIGHT Seafood Banquet Menu

Menu A

THE EIGHT Signature Entrée—King
Prawn Dumpling, Pork Dumpling,
Vegetables Dumpling

Sautéed Fish fillet with Vegetables

Salt and Pepper White Bait & Calamari

King Prawn with Sweet & Sour Sauces

Sautéed Beef with Black Bean Sauce

Pork Rib in Peking Sauce

Stir Fried Bok Choy with Garlic

Fried Rice & Boiled Rice

Fresh Fruit Platter

\$52 per person

(Minimum for 6 persons)

Menu B

Peking Duck (2 Courses)

2nd Course- San Choy Bow

King Prawns in Sweet & Sour Sauce

Deep Fried Mud Crab with Salt & Pepper

Steamed Live Barramundi

Beef fillet with Black Pepper Sauce

Seasonal Vegetables Wrapped in Lotus
Leaf

Signature Fried Rice & Boiled Rice

Fresh Fruit Platter & Chinese Cookies

\$78 per person

(Minimum for 6 persons)

Menu C

Peking Duck (2 Courses)

2nd Course- San Choy Bow

King Prawns in Sweet & Chilli Sauce

Scallops with Vegetables

Braised Lobster with Butter & Garlic

Steamed Live Barramundi

Crisp Skin Chicken

Seasonal Vegetables Wrapped in Lotus
Leaf

Signature Fried Rice & Boiled Rice

Fresh Fruit Platter & Chinese Cookies

\$118 per person

(Minimum for 6 persons)

With seating capacity of 750 or can be sectioned off for smaller group functions such as birthday parties or wedding receptions. THE EIGHT continuously present the most enjoyable Chinese dining experience in Sydney. We provide the quality ample audio and visual facilities with an eye-catching LED screen wall. This cutting edge screen wall is considered as the best feature for wedding and conference catering, which also made THE EIGHT the most ideal catering venue in Sydney CBD.

Private rooms booking please call 02 9282 9988 or email: info@theeightrestaurant.com.au

Effective as of 05 September 2019