

PEKING DUCK/SEAFOOD BANQUET MENU

EFFECTIVE FROM 1ST JUNE 2023

THE EIGHT

Love

Eight's Signature Dim Sim Platter
Steamed prawn dumpling, pork dumpling, vegetable dumpling

Peking Duck Two Ways:
1st Course Crispy Duck Skin with Pancakes & Hoisin Sauce
2nd Course Duck Meat San Choy Bow

XO Sauce Live Pipis with Vermicelli

Salt & Pepper Calamari

Live Barramundi (*Steamed or Deep Fried*)

Classic Sweet & Sour Pork

Seasonal Garden Greens with Garlic

Eight's Seafood Fried Rice

Dessert

Fresh Fruit Platter

\$69 per person
(Minimum of 6 guests)

Faithfulness

Eight's Signature Dim Sum Platter
Steamed prawn dumpling, pork dumpling, vegetable dumpling

Peking Duck Two Ways:
1st Course Crispy Duck Skin with Pancakes & Hoisin Sauce
2nd Course Duck Meat San Choy Bow

XO Sauce Live Pipis with Vermicelli

Live Mud Crab
(Salt & Pepper or Singapore Style or
Black Pepper or Garlic Butter)

Live Barramundi (*Steamed or Deep Fried*)

Classic Sweet & Sour Pork

Seasonal Garden Greens with Garlic

Eight's Seafood Fried Rice

Dessert

Fresh Fruit Platter

\$88 per person
(Minimum of 6 guests)

Kindness

Eight's Signature Dim Sum Platter
Steamed prawn dumpling, pork dumpling, vegetable dumpling

Peking Duck Two Ways:
1st Course Crispy Duck Skin with Pancakes & Hoisin Sauce
2nd Course Duck Meat San Choy Bow

XO Sauce Live Pipis with Vermicelli

Live Lobster
(Salt & pepper or Singapore Style or
Black Pepper or Garlic Butter)

Live Coral Trout (*Steamed or Deep Fried*)

Black Pepper Australian Wagyu Cube

Steamed Seasonal Greens Wrapped in Lotus Leaf

Eight's Seafood Fried Rice

Dessert

Fresh Fruit Platter

\$138 per person
(Minimum of 6 guests)

Free Parking :
Mon-Sun: Free 2 Hrs Between 10am -3:30pm
Evening Rate : Free Enter After 6pm

Booking : 9282 9988 or info@theeightrestaurant.com.au

北京片皮鴨海鮮套餐

EFFECTIVE FROM 21ST NOV 2021

Love

八樂點心盆

北京片皮鴨兩食：

- 1.北京片皮鴨
- 2.鴨鬆生菜包

XO醬炒游水蜆煎米粉底

椒鹽鮮魷

游水盲曹

(清蒸或油浸)

經典菠蘿咕嚕肉

蒜蓉炒時蔬

八樂招牌炒飯

甜品

八樂水果盤

\$69/人 (6位起)

Faithfulness

八樂點心盆

北京片皮鴨兩食：

- 1.北京片皮鴨
- 2.鴨鬆生菜包

XO醬炒游水蜆煎米粉底

游水肉蟹

(可選椒鹽/ 星洲炒蟹/ 黑椒/ 蒜子牛油)

游水盲曹

(清蒸或油浸)

經典菠蘿咕嚕肉

蒜蓉炒時蔬

八樂招牌炒飯

甜品

八樂水果盤

\$88/人 (6位起)

THE EIGHT

Kindness

八樂點心盆

北京片皮鴨兩食：

- 1.北京片皮鴨
- 2.鴨鬆生菜包

XO醬炒游水蜆煎米粉底

游水龍蝦

(可選椒鹽/ 星洲炒蟹/ 黑椒/ 蒜子牛油)

游水星斑

(清蒸或油浸)

黑椒澳洲和牛粒

荷香蒸時蔬

八樂招牌炒飯

甜品

八樂水果盤

\$138/人 (6位起)

泊車優惠：泊車只限在 Level B2 和 B3泊車

午市 10am - 3pm：兩小時免費

晚市 6pm - 1am 凌晨：免費

定座：9282 9988 or info@theeightrestaurant.com.au