

八居

THE EIGHT  
MASTERY OF CHINESE CUISINE



# AWARDS & RECOGNITION

## A JOURNEY OF EXCELLENCE



(A) = Australian  
(I) = Imported  
(M) = Mixed



皇帝蟹兩食 時價(MP)  
Live King Crab Served in Two Ways (A)



避風塘炒蟹 時價(MP)  
Stir Fried Live Mud Crab with  
Garlic, Dried Chili and Black Beans (A)



鹽燒鮑魚仔 時價(MP)  
Salt Grilled Baby Abalone (A)



柱皇醬汁焗龍蝦 時價(MP)  
Live lobster with Dry Scallop Sauce (A)



酥炸生蠔 時價 MP  
Deep Fried Oyster (A)

## 頭盤 Entree

三文魚刺身 \$41.90  
Salmon Sashimi (A)

🌶️👍 XO 醬粉絲蒸生蠔/帶子 時價 MP  
Steamed Oysters/ or Scallop with XO Chili Sauce and Vermicelli (A)

酥炸生蠔 時價 MP  
Deep Fried Oyster (A)

八樂新派三色蒸點心 \$18.90  
The Eight Steamed Platter - Prawn Dumpling,  
Pork Dim Sum & Chives Dumpling (1 Serve Per Head) (I)

八樂三色炸盤 (1 Serve Per Head) \$19.90  
The Eight Deep Fried Platter - Prawn Dumpling,  
Pork Dim Sum & Spring Roll (I)

水晶蝦餃皇 (4隻起) \$20.90  
Steamed King Prawn Dumplings (4 pieces) (I)

豬肉燒賣 (4隻起) \$18.90  
Pork Sui Mai (4pcs) (I)

雞茸生菜包 (4片) \$27.90  
Chicken Sang Choy Bow with Lettuce Cups (4 pieces)

🌱 脆皮春卷 (4條) \$18.90  
Deep Fried Chicken Spring Roll (4 pieces)

脆皮齋春卷 (4條) \$18.90  
Deep Fried Vegetarian Spring Roll (4 pieces)



## 涼菜 Appetizer

🌱👍 香茜涼拌豆干絲 \$16.90  
Coriander with Shredded Bean Curd

上海南伶海蜇 \$16.90  
Marinated Sea Blubber with Vinegar (I)

🌱 蒜香拍青瓜 \$15.90  
Pickle Garlic Cucumber

🌱 涼拌海藻 \$16.90  
Chilled Seaweed Salad (I)



👍 醒醋小排骨 \$21.90  
Marinated Spare Ribs in Black Vinegar Sauce

## 湯羹 Soup

佛跳牆 (預訂, 每位) \$328.00  
Buddha's Delight Special Soup (Pre-order, Per Head) (M)

👍 北京砂鍋雞燉翅 (預訂) (4位) \$360.00  
Double-Boiled Soup with Chicken in Casserole (Pre-order) (I)

八寶冬瓜盅 (預訂) 細 (6-8位) \$218.00  
Assorted Seafood 大 (10-12位) \$268.00  
Winter Melon in Chef's Master Stock (Pre-order) (M)

👍 淮山杞子螺頭燉走地雞 (預訂) (I)  
Braised Silky Fowl Soup with 細 (6-8位) \$198.00  
Yam, Goji & Conch Meat (Pre-order) 大 (10-12位) \$298.00

海皇一品豆腐羹 \$15.90  
Seafood and Bean Curd Soup with Shredded Egg White (I)

🌱👍 四川海鮮酸辣羹 \$14.90  
Hot and Sour Seafood Soup (I)

蟹肉粟米羹 \$16.90  
Crab Meat and Sweet Corn Soup (I)

養顏魚肚瑤柱羹 \$17.90  
Dried Scallop and Fish Maw Soup (I)

👍 江南瑤柱鴨絲羹 \$16.90  
Shredded Duck and Dried Scallop Soup (I)

西湖牛肉羹 \$14.90  
Minced Beef in Egg White Soup

美味鮮蝦雲吞湯 \$17.90  
Prawn Dumpling Short Soup (I)

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👍 Signature Dish 🌱 Vegetarian 🌶️ Spicy

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## 游水龍蝦 Live Lobster

👍 金湯龍蝦 時價(Market Price)  
Braised Live Lobster with Pumpkin Sauce (A)

👍🌶️ 四川辣子龍蝦球 時價(Market Price)  
The Eight Stir Fried Lobster with Sichuan Special Chilli (A)

龍蝦刺身兩食 時價(Market Price)  
Live Lobster Served in Two Ways (A)

1. 龍蝦刺身 / 蟹子蛋白炒球  
Sashimi Style or Stir Fried with Egg White and Crab Roe (A)

2. 薑蔥龍蝦 / 椒鹽龍蝦 / 拆肉泡飯  
Stir Fried with Ginger and Shallots or  
Deep Fried with Salt and Pepper or  
Lobster Meat with Rice in Supreme Broth (A)

👍 柱皇醬汁焗龍蝦 時價(Market Price)  
Live lobster with Dry Scallop Sauce (A)

上湯龍蝦 時價(Market Price)  
Live Lobster with Supreme Soup (A)

👍 金湯龍蝦 時價/MP  
Braised Live Lobster with Pumpkin Sauce (A)



金衣肉蟹 時價/MP  
Live Mud Crab Tossed in Salted Egg (A)

## 蟹類 Live King and Mud Crab

👍 皇帝蟹兩食 時價(Market Price)  
Live King Crab Served in Two Ways (A)

1. 椒鹽皇帝蟹  
Deep Fried with Salt and Pepper (A)

2. 蟹黃伊麵  
Braised E-Fu Noodles with Crab Roe (A)

🌶️👍 四川辣子肉蟹 時價(Market Price)  
Mud Crab with Sichuan Sauce (A)

🌶️👍 霸王香辣雪蟹 時價(Market Price)  
Spicy Snow Crab (A)

👍 金沙粉絲蟹煲 時價(Market Price)  
Braised Live Mud Crab with Garlic, Pork  
and Vermicelli in Clay Pot (A)

👍 雞油蛋白蒸太子蟹 時價(Market Price)  
Steamed Live Snow Crab with Egg White (A)

花雕焗肉蟹煲 時價(Market Price)  
Live Mud Crab with Chinese Hua Diao Wine in Clay Pot (A)

薑蔥肉蟹 時價(Market Price)  
Stir Fried Live Mud Crab with Ginger and Shallots (A)

金衣肉蟹 時價(Market Price)  
Deep Fried Live Mud Crab Tossed in Salted Egg (A)

星洲炒蟹 時價(Market Price)  
Singapore Style Live Mud Crab (A)

🌶️ 避風塘炒蟹 時價(Market Price)  
Stir Fried Live Mud Crab with Garlic, Dried Chili and Black Beans (A)

🌶️👍 霸王香辣雪蟹 時價/MP  
Spicy Snow Crab (A)

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👍 Signature Dish

🌿 Vegetarian

🌶️ Spicy

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油鹽水浸游水蜆 時價(MP)  
Stir Fried Live Pipsis Master Stock (A)



👍 堂灼鮮螺片 \$300(四兩)  
Sliced Sea Whelk in Steamed Boat (A)

## 游水海鮮 Live Seafood

👍 堂灼鮮螺片 \$300.00(四兩)  
Sliced Sea Whelk in Steam Boat with Chef's Master Stock and Asian Greens (A)

👍 北京大紅袍松鼠星斑 時價(Market Price)  
Live Coral Trout in Sweet and Sour Sauce (A)

👍 川國演義麻辣水煮魚 時價(Market Price)  
Live Fish in Pungent Sauce (A)

👍🔥 明爐水煮星斑 時價(Market Price)  
Spicy Live Coral Trout in Hot Glass Pot (A)

👍🔥 剝椒蒸游水盲鰮 時價(Market Price)  
Live Barramundi with Special Chilli (A)

游水蜆 時價(Market Price)  
(XO醬/清酒/油鹽水浸)  
Stir Fried Live Pipsis with XO sauce / Sake / Master stock (A)

## 鮑魚類 Live Abalone

堂灼游水鮑魚 時價(Market Price)  
Sliced Live Abalone in Steam Boat with Chef's Master Stock and Asian Greens (A)

清蒸游水鮑魚仔 時價(Market Price)  
Steamed Live Baby Abalone (A)

👍 鹽燒鮑魚仔 時價(Market Price)  
Salt Grilled Baby Abalone (A)

冰鎮醉鮑魚仔(預訂) 時價(Market Price)  
Drunken Baby Abalone (Pre-order) (A)

豪華一口鮑 時價(Market Price)  
Braised Baby Abalone (A)

👍 蠔皇澳洲鮑 (原只位上) (中) \$98.00  
Slow Braised Whole Abalone with (大) \$108.00  
Mustard Green Stems in (特大) \$128.00  
Premium Oyster Sauce (A) (頂大) \$158.00

👍 八樂全家福 \$148.00  
Slow Braised Abalone, Sea Cucumber and Dried Scallop in Clay Pot (M)

🔥 XO 醬乾爆海參片 \$69.90  
Wok Tossed Sliced Sea Cucumber with XO Sauce (I)

👍 古法豬婆參 \$79.90  
Traditional-Style Sea Cucumber (I)

蠔皇海參扒鮮鮑(原只位上) \$118.00  
Braised Abalone with Sea Cucumber(Per Person) (I)

👍🔥 川國演義麻辣水煮魚 時價(MP)  
Live Fish in Pungent Sauce (A)



👍🔥 剝椒蒸游水盲鰮 時價(MP)  
Live Barramundi with Special Chilli (A)



👍 蠔皇澳洲原只鮑  
Slow Braised Whole Abalone with Mustard Green Stems in Premium Oyster Sauce (A)

👍 Signature Dish 🌿 Vegetarian 🌶️ Spicy  
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浙江高郵黃金蝦球 \$59.90  
King Prawns Coated with Salted Yolk (I)

## 蝦 Prawns

- 👍 北京宮爆大蝦球 \$50.90  
Sauteed King Prawns in Sweet Chilli Sauce (I)
- 👍 四川宮保蝦球 \$50.90  
Sauteed King Prawns in Chilli (I)
- 浙江高郵黃金蝦球 \$59.90  
King Prawns Coated with Salted Yolk (I)
- 👍 川揚魚香蝦球 \$50.90  
Sauteed Prawns in Hot Garlic Sauce (I)
- 蜜糖蝦球 \$50.90  
Honey Glazed King Prawns (I)
- 椒鹽蝦球 \$50.90  
Deep Fried Salt and Pepper King Prawns (I)
- 四川蝦仁 \$51.90  
Sichuan Prawns (I)
- 👍 椒鹽雙脆 \$42.90  
Deep Fried Salt and Pepper Calamari and Whitebait (I)
- 椒鹽鮮尤 \$38.90  
Salt & Pepper Calamari (I)

椒鹽雙脆 \$42.90  
Salt and Pepper Calamari & Whitebait (I)



八樂燒味拼盤 \$58.90  
BBQ Tasting Platter (I)



## 帶子 Scallop

- 👍 黑松露翡翠炒帶子 \$78.90  
Wok Tossed Scallop and Asparagus in Truffle Sauce (A)
- 👍 XO醬翡翠炒帶子 \$70.90  
Stir Fried Scallops with XO Sauce and Snow Peas (A)



👍 黑松露翡翠炒帶子 \$78.80  
Scallop and Asparagus in Truffle Sauce (A)

## 燒味 BBQ

- 八樂燒味拼盤 \$58.90  
BBQ Tasting Platter -  
BBQ Pork, Roast Duck, Soy-Sauce Chicken and Seaweed (I)
- 👍 八樂瑤柱貴妃雞 \$43.90 半隻 (Half)  
\$78.90 一隻 (Whole)  
Steamed Free Range Chicken with Secret Chinese Herbs
- 烤北京填鴨兩食 \$62.90 半隻 (Half)  
\$118.90 一隻 (Whole)  
Peking Duck Served in Two Way
- 1. 北京片皮鴨  
Crispy Duck Skin Served with Pancakes and  
Hoisin Sauce
- 2. 鴨崧生菜包  
Diced Duck Meat in Sang Choy Bow
- 👍 醬燒琵琶鴨 \$43.90 半隻 (Half)  
\$82.90 一隻 (Whole)  
The Eight Special Crispy Skin Duck
- 名廚乳豬全體 (片皮) \$880.00  
Roast Whole Suckling Pig
- 化皮乳豬件 \$98.90  
Roast Suckling Pig Served with Hoisin Sauce
- 南乳吊燒雞 \$33.90 半隻 (Half)  
\$61.90 一隻 (Whole)  
Special Fried Chicken with Preserved Bean Curd Sauce
- 頭抽豉油雞 \$33.90 半隻 (Half)  
\$61.90 一隻 (Whole)  
Premium Soy Sauce Chicken with Chinese Rose Wine
- 金陵燒鴨 \$39.90 半隻 (Half)  
\$78.90 一隻 (Whole)  
Roast Duck
- 脆皮燒肉 \$34.90  
Crispy Pork Belly
- 蜜汁叉燒 \$32.90  
Honey Glazed Barbecued Pork

👍 Signature Dish 🌱 Vegetarian 🌶️ Spicy

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## 雞, 鴨 Poultry

👍 四川宮保雞丁 \$39.90  
Sauteed Diced Chicken in Chilli Sauce

👍 北京醬爆核桃雞丁 \$40.90  
Sauteed Diced Chicken with Walnut in Homemade Sauce

🌶️ 川椒雞球 \$39.90  
Deep Fried Chicken Ball with Chilli

👍 荔茸香酥鴨 \$43.90  
Crispy Duck Stuffed with Taro Mince

🌶️👍 四川辣子雞 \$38.90  
Special Chili Chicken in Sichuan style

八樂紅燒乳鴿皇 (每隻) \$60.90  
Roasted Pigeon (Each)

一品蒜香雞 \$33.90  
Deep Fried Crispy Skin Chicken with Garlic

薑蔥油淋雞 \$33.90  
Crispy Skin Chicken with Ginger and Shallots in Soy Sauce

山東雞 \$33.90  
Shredded Crispy Skin Chicken with Garlic, Vinegar and Sesame Dressing



🌶️👍 四川辣子雞 \$38.90  
Special Chili Chicken in Sichuan style



👍 醬燒琵琶鴨 \$43.90 半隻 (Half)  
The Eight's Special Crispy Skin Duck \$82.90 一隻 (Whole)



一品蒜香雞 \$33.80  
Deep Fried Crispy Skin Chicken with Garlic



👍 荔茸香酥鴨 \$43.90  
Crispy Duck Stuffed with Taro Mince

👍 Signature Dish    🌿 Vegetarian    🌶️ Spicy

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## 豬, 牛, 羊 Pork, Beef & Lamb

👍🌶️ 四川水煮澳洲MB和牛 \$66.90  
Sliced Wagyu Beef in Pungent Sauce

👍 北京蔥爆澳洲MB和牛 \$66.90  
Sliced Wagyu Beef with Spring Onion

👍 八樂鵝肝醬牛柳粒 \$58.90  
Wok Seared Diced Beef Fillet with Foie Gras Paste

👍 京醬爆肉絲 (伴薄餅) \$40.90  
Shredded Pork with Peking Bean Sauce (Served with Pancake)

黑椒牛柳粒 \$50.90  
Wok Seared Diced Beef Fillet with Black Pepper Sauce

日式牛柳粒 \$50.90  
Wok Seared Diced Beef Fillet with Wasabi Mayo

中式牛柳 \$42.90  
Chinese Style Fillet Steak



鎮江醋排骨  
Pork Ribs in Vinegar \$38.90

👍 美味咕嚕肉 \$38.90  
Sweet and Sour Pork

黃金蒜香骨 \$38.90  
Deep Fried Pork Ribs with Garlic

京都焗肉排 \$38.90  
Pork Ribs in Peking Style

椒鹽焗肉排 \$38.90  
Salt and Pepper Pork Ribs

梅菜扣肉 \$45.90  
Pork Belly with Preserved Mustard Vegetables and Dark Soy Sauce

蒙古羊肉 \$38.90  
Mongolian Lamb



乾燒牛柳絲 \$33.90  
Shredded Beef in Peking Style



京都焗肉排 \$38.90  
Pork Ribs in Peking Style



👍 椒鹽脆皮豆腐 \$29.90  
Salt and Pepper Bean Curd

## 豆腐 Bean Curd

- ✓ 椒鹽脆皮豆腐 \$29.90  
Salt and Pepper Bean Curd
- 紅燒豆腐 \$29.90  
Bean Curd with Vegetables
- 黃金豆腐 \$35.90  
Deep Fried Tofu in Salty Egg Yolk

## 煲仔 Casserole

- 八樂花膠煲 \$96.90  
Braised Fish Maw and Asian Greens (I)
- 👍 蝦子花膠海參煲 \$128.90  
Fish Maw and Sea Cucumber Topped with Prawn Roe in Casserole (I)
- 八樂藥膳酒煮雞窩 \$88.90  
Chicken with Chinese Herbs and Wine in Hot Pot
- 👍 花雕薑蔥滑雞煲 \$36.90  
Chicken with Chinese Hua Diao Wine
- 👍 三杯雞煲 \$36.90  
Chicken with Soy Sauce, Oyster Sauce and Rose Wine
- 海鮮豆腐煲 \$41.90  
Seafood with Bean Curd (I)
- 乾蔥豆鼓雞煲 \$36.90  
Wok Tossed Chicken with Black Bean and Shallots
- 雙腐家鄉齊煲 \$30.90  
Braised Vegetables in Clay Pot
- 魚香茄子煲 \$30.90  
Eggplant with Mince Pork and Chilli in Clay Pot

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👍 Signature Dish    ✓ Vegetarian    🌶️ Spicy

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## 蔬菜 Vegetable

- 啫啫鹹魚芥蘭煲 \$34.90  
Vegetable with Salty Fish in Casserole (I)
- 👍 奶油小黃白 \$30.90  
Cabbage in Cream Sauce
- 👍 四川麻婆豆腐 \$30.90  
Bean Curd and Minced Beef in Pungent Sauce
- ✓👍 籠仔梅菜芯炒芥膽 \$31.90  
Seasonal Vegetables Stir Fried Preserved Vegetables
- 瑤柱杞子上湯浸田園時蔬 \$34.90  
Seasonal Vegetables in Chef's Master Stock with Dried Scallop and Wolfberries (I)
- 竹笙鼎湖上素 \$34.90  
Preserved Vegetables with Bamboo Piths
- ✓ 籠仔荷香四蔬 \$37.90  
Seasonal Vegetables Wrapped in Lotus Leaf
- ✓👍 乾燒四季豆 \$34.90  
Wok Tossed Snake Beans
- ✓ 金蒜瑤柱蒸茄段 \$34.90  
Steamed Eggplant with Dried Scallop and Garlic (I)
- ✓ 蒜茸炒時蔬 \$30.90  
Seasonal Vegetables with Garlic

👍 蝦子花膠海參煲 \$128.90  
Fish Maw & Sea Cucumber Topped with Prawn Roe in Casserole (I)



## 飯麵 Rice & Noodle

- 👍 鮑汁野菌炆伊麵 \$36.90  
Stir Fried E-Fu Noodles with Mixed Mushroom in Abalone Sauce
- 海鮮炒麵 \$48.90  
Fried Noodles with Seafood (I)
- 👍 蝦球炒麵 \$52.90  
Fried Noodle with King Prawns (I)
- 乾炒牛河 \$34.90  
Stir Fried Rice Noodles with Beef and Onions
- 蝦子乾燒伊府麵 \$33.90  
Stir Fried E-Fu Noodles with Prawn Roe (I)
- 👍 XO四季豆海鮮乾炒米 \$48.90  
Wok Tossed Seafood Vermicelli in XO Sauce (I)
- 👍 味菜魚鬆四季豆乾炒米粉 \$40.90  
Stir Fried Rice Vermicelli with Green Beans and Fish Cake (I)
- 星洲炒米 \$32.90  
Singapore Fried Vermicelli (I)
- 👍 黑松露海鮮炒飯煲 \$52.90  
Black Truffle Seafood Fried Rice in Clay Pot (I)
- 芥蘭粒蛋白炒飯 \$32.90  
Fried Rice with Vegetables and Egg White
- 潮式肉碎滑泡飯 \$32.90  
Minced Pork with Rice and Soup in Chaozhou Style
- 梅菜芯炒飯 \$32.90  
Fried Rice with Diced Preserved Vegetables
- 福建炒飯 \$39.90  
"Hokkien" Style Fried Rice with Pork, Shrimp and Mushroom (I)
- 楊州炒飯 \$31.90  
"Yong Chow" Style Fried Rice with BBQ Pork, Prawns and Peas (I)
- 咸魚雞粒炒飯 \$34.90  
Fried Rice with Diced Chicken and Salted Fish (I)
- 絲苗白飯 (每位) \$ 4.00  
Steamed Rice (Per Person)



👍 蝦球炒麵 \$52.90  
Fried Noodle with King Prawns (I)

## 點心 DimSim

- 蒸饅頭 (半打起) \$23.80  
Mini Steam Bun (Min 6 Pieces)
- 酥炸饅頭 (半打起) \$23.80  
Fried Bun (Min 6 Pieces)



慈禧桂花糕 (每件) \$5.30/PCS  
Osmanthus Pudding

- 👍 八樂居招牌炒飯 \$43.90  
The Eight's Special Fried Rice with Fried Scallop and Salmon Roe



## 甜品 Dessert

- 👍 原隻木瓜燉官燕 (每位)(預訂) \$138.00  
Bird Nest Stew in Papaya (Per Person)(Pre Order)
- 👍 蛋白杏仁茶 (每位) \$13.80  
Egg White Almond Tea (Per Person)
- 慈禧桂花糕 (每件) \$5.30  
Osmanthus Pudding (Per Piece)

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