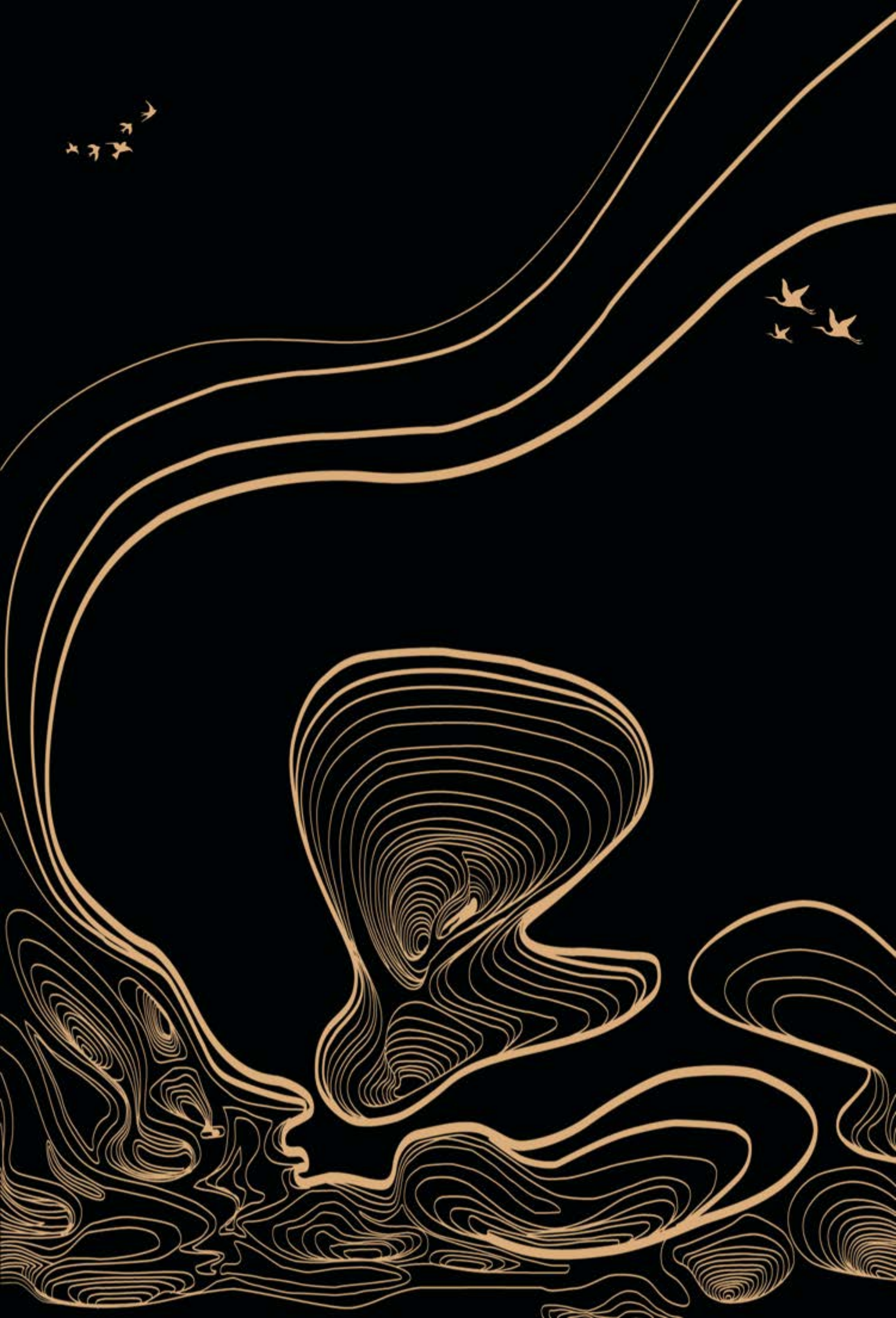




THE EIGHT
MASTERY OF CHINESE CUISINE

EST 2011





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



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



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



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



酥炸生蠔 時價 MP
Deep Fried Oyster

頭盤 Entree

三文魚刺身 \$36.80
Salmon Sashimi

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

酥炸生蠔 時價 MP
Deep Fried Oyster

八樂新派三色蒸點心 \$15.80
The Eight Steamed Platter - Prawn Dumpling,
Pork Dim Sum & Chives Dumpling (1 Serve Per Head)

八樂三色炸盤(1 Serve Per Head) \$15.80
The Eight Deep Fried Platter - Prawn Dumpling,
Pork Dim Sum & Spring Roll

水晶蝦餃皇 (4隻起) \$18.80
Steamed King Prawn Dumplings (4 pieces)

雞茸生菜包 (4片) \$25.80
Chicken Sang Choy Bow with Lettuce Cups (4 pieces)

脆皮春卷 (4條) \$16.80
Deep Fried Chicken Spring Roll (4 pieces)

👍 脆皮齋春卷 (4條) \$16.80
Deep Fried Vegetarian Spring Roll (4 pieces)



涼菜 Appetizer

👍 香茜涼拌豆干絲 \$15.80
Coriander with Shredded Bean Curd

上海南伶海蜆 \$15.80
Marinated Sea Blubber with Vinegar

杭州和味鳳爪 \$15.80
Pickled Chicken Feet

👍 蒜香拍青瓜 \$14.80
Pickle Garlic Cucumber

👍 涼拌海藻 \$15.80
Chilled Seaweed Salad



👍 醒醋小排骨 \$18.80
Marinated Spare Ribs in Black Vinegar Sauce

湯羹 Soup

佛跳牆 (預訂,每位) \$288.00 Per Head
Buddha's Delight Special Soup (Pre-order)

👍 北京砂鍋雞燉翅 (預訂) (4位) \$330.00
Double-Boiled Soup with Chicken in Casserole (Pre-order)

八寶冬瓜盅 (預訂) 細(6-8位) \$198.00
Assorted Seafood 大(10-12位) \$248.00
Winter Melon in Chef's Master Stock (Pre-order)

👍 淮山杞子螺頭燉走地雞(預訂)
Braised Silky Fowl Soup with 細(6-8位) \$178.00
Yam, Goji & Conch Meat (Pre-order) 大(10-12位) \$278.00

海皇一品豆腐羹 \$13.80
Seafood and Bean Curd Soup with Shredded Egg White

🌶️👍 四川海鮮酸辣羹 \$12.80
Hot and Sour Seafood Soup

新鮮蟹肉粟米羹 \$12.80
Crab Meat and Sweet Corn Soup

養顏魚肚瑤柱羹 \$14.80
Dried Scallop and Fish Maw Soup

👍 江南瑤柱鴨絲羹 \$13.80
Shredded Duck and Dried Scallop Soup

西湖牛肉羹 \$12.80
Minced Beef in Egg White Soup

美味鮮蝦雲吞湯 \$16.80
Prawn Dumpling Short Soup

👍 Signature Dish 🌿 Vegetarian 🌶️ Spicy
相片只供參考 Photos for Reference Only

游水龍蝦 Live Lobster

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

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

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


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

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

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

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



 霸王香辣雪蟹 時價/MP
Spicy Snow Crab

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

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

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

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

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




 金湯龍蝦 時價/MP
Braised Live Lobster with Pumpkin Sauce



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


蟹類 Live King and Mud Crab

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

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

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

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

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

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

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



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



堂灼鮮螺片 \$280(四兩)
Sliced Sea Whelk in Steamed Boat

游水海鮮 Live Seafood

👍 堂灼鮮螺片 \$280.00(四兩)
Sliced Sea Whelk in Steam Boat with Chef's Master Stock and Asian Greens

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

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

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

👍🌶️ 剁椒蒸游水盲鱮 時價(Market Price)
Live Barramundi with Special Chilli

👍 火焰游水蝦 時價(Market Price)
Flaming Live Prawn

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

👍 花雕醉蝦 時價(Market Price)
Drunken Prawns

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

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

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

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

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

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

👍 八樂全家福 \$138.00
Slow Braised Abalone, Sea Cucumber and Dried Scallop in Clay Pot

🌶️ XO 醬乾爆海參片 \$58.80
Wok Tossed Sliced Sea Cucumber with XO Sauce

👍 八樂蝦子海參煲 \$67.80
Stir Fried Sea Cucumber with Prawn Roe

👍 八樂花膠鮮鮑片 \$138.00
Braised Sliced Abalone with Fish Maw and Asian Greens

👍 蠔皇海參扒鮮鮑(原只位上) \$108.00
Braised Abalone with Sea Cucumber(Per Person)

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

👍🌶️ 剁椒蒸游水盲鱮 時價(MP)
Live Barramundi with Special Chilli

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

👍 Signature Dish 🌿 Vegetarian 🌶️ Spicy
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浙江高郵黃金蝦球 \$53.80
King Prawns Coated with Salted Yolk

正宗潮式蝦蟹球 \$41.80
Prawn and Crab Ball in Chiu Chow Style

蝦 Prawns

- 北京宮爆大蝦球 \$46.80
Sauteed King Prawns in Sweet Chilli Sauce
- 四川宮保蝦球 \$46.80
Sauteed King Prawns in Chilli
- 浙江高郵黃金蝦球 \$53.80
King Prawns Coated with Salted Yolk
- 川揚魚香蝦球 \$46.80
Sauteed Prawns in Hot Garlic Sauce
- 普寧豆醬焗大蝦皇 \$59.80
Braised King Prawns in Puning Miso
- 正宗潮式蝦蟹球 \$41.80
Prawn and Crab Ball in Chiu Chow Style
- 白汁蟹子蝦球 \$50.80
King Prawn with Crab Roe Creamy Sauce
- 蜜糖蝦球 \$46.80
Honey Glazed King Prawns
- 椒鹽蝦球 \$46.80
Deep Fried Salt and Pepper King Prawns
- 四川蝦仁 \$44.80
Sichuan Prawns
- 椒鹽雙脆 \$38.80
Deep Fried Salt and Pepper Calamari and Whitebait
- 椒鹽鮮尤 \$34.80
Salt & Pepper Calamari

椒鹽雙脆 \$38.80
Salt and Pepper Calamari & Whitebait

八樂皇朝拼盤 \$51.80
BBQ Tasting Platter

帶子 Scallop

- 黑松露翡翠炒帶子 \$73.80
Wok Tossed Scallop and Asparagus in Truffle Sauce
- XO醬翡翠炒帶子 \$65.80
Stir Fried Scallops with XO Sauce and Snow Peas

黑松露翡翠炒帶子 \$73.80
Scallop and Asparagus in Truffle Sauce

燒味 BBQ

- 八樂皇朝拼盤 \$51.80
BBQ Tasting Platter -
BBQ Pork, Roast Duck, Soy-Sauce Chicken and Seaweed
- 八樂瑤柱貴妃雞 \$39.80 半隻 (Half)
\$71.80 一隻 (Whole)
Steamed Free Range Chicken with Secret Chinese Herbs
- 醬燒琵琶鴨 \$39.80 半隻 (Half)
\$71.80 一隻 (Whole)
The Eight Special Crispy Skin Duck
- 化皮乳豬件 \$63.80
Roast Suckling Pig Served with Hoisin Sauce
- 南乳吊燒雞 \$28.80
Special Fried Chicken with Preserved Bean Curd Sauce
- 頭抽豉油雞 \$28.80
Premium Soy Sauce Chicken with Chinese Rose Wine
- 金陵燒鴨 \$30.80
Roast Duck
- 脆皮燒肉 \$33.80
Crispy Pork Belly
- 蜜汁叉燒 \$29.80
Honey Glazed Barbecued Pork
- 麻辣鮮爪 \$33.80
Sichuan Spicy Duck Feet

Signature Dish Vegetarian Spicy

相片只供參考 Photos for Reference Only

雞, 鴨 Poultry

 四川宮保雞丁 \$35.80
Sauteed Diced Chicken in Chilli Sauce

 北京醬爆核桃雞丁 \$36.80
Sauteed Diced Chicken with Walnut in Homemade Sauce



 川椒雞球 \$35.80
Deep Fried Chicken Ball with Chilli

烤北京填鴨兩食 \$56.80 半隻 (Half)
Peking Duck Served in Two Ways \$103.80 一隻 (Whole)

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

 荔茸香酥鴨 \$39.80
Crispy Duck Stuffed with Taro Mince

  四川辣子雞 \$33.80
Special Chili Chicken in Sichuan style

八樂紅燒乳鴿皇 \$52.80 每隻 (Each)
Roasted Pigeon

一品蒜香雞 \$28.80
Deep Fried Crispy Skin Chicken with Garlic

薑蔥油淋雞 \$28.80
Crispy Skin Chicken with Ginger and Shallots in Soy Sauce

山東雞 \$29.80
Shredded Crispy Skin Chicken with Garlic, Vinegar and Sesame Dressing



一品蒜香雞 \$28.80
Deep Fried Crispy Skin Chicken with Garlic



  四川辣子雞 \$33.80
Special Chili Chicken in Sichuan style



 醬燒琵琶鴨 \$39.80 半隻 (Half)
The Eight's Special Crispy Skin Duck \$71.80 一隻 (Whole)



荔茸香酥鴨 \$39.80
Crispy Duck Stuffed with Taro Mince

 Signature Dish  Vegetarian  Spicy

相片只供參考 Photos for Reference Only

豬, 牛, 羊 Pork, Beef & Lamb



👍 鎮江醋排骨
Pork Ribs in Vinegar \$33.80

- 👍 四川水煮澳洲MB和牛 \$58.80
Sliced Wagyu Beef in Pungent Sauce
- 👍 北京蔥爆澳洲MB和牛 \$58.80
Sliced Wagyu Beef with Spring Onion
- 👍 八樂鵝肝醬牛柳粒 \$47.80
Wok Seared Diced Beef Fillet with Foie Gras Paste
- 👍 京醬爆肉絲(伴薄餅) \$31.80
Shredded Pork with Peking Bean Sauce (Served with Pancake)
- 黑椒牛柳粒 \$44.80
Wok Seared Diced Beef Fillet with Black Pepper Sauce
- 日式牛柳粒 \$45.80
Wok Seared Diced Beef Fillet with Wasabi Mayo
- 中式牛柳 \$35.80
Chinese Style Fillet Steak

- 👍 美味咕嚕肉 \$32.80
Sweet and Sour Pork

- 黃金蒜香骨 \$33.80
Deep Fried Pork Ribs with Garlic

- 京都焗肉排 \$33.80
Pork Ribs in Peking Style

- 椒鹽焗肉排 \$33.80
Salt and Pepper Pork Ribs

- 梅菜扣肉 \$40.80
Pork Belly with Preserved Mustard Vegetables and Dark Soy Sauce

- 蒙古羊肉 \$33.80
Mongolian Lamb

乾燒牛柳絲 \$32.80
Shredded Beef in Peking Style



京都焗肉排 \$33.80
Pork Ribs in Peking Style



鍋巴 Crispy Rice Crackers

- 👍 喜洋洋鮮茄蝦仁鍋巴 \$45.80
Crispy Rice Crackers with Shrimps in Tomato Sauce

- 👍 鮑汁三鮮鍋巴 \$45.80
Crispy Rice Crackers with Seafood in Premium Sauce

👍 喜洋洋鮮茄蝦仁鍋巴 \$45.80
Crispy Rice Crackers with Shrimps in Tomato Sauce

特色豆腐干絲 Dry Bean Curd

- 👍 南京蝦仁煮干絲 \$36.80
Shredded Dried Bean Curd with Fresh Water Shrimps

👍 南京蝦仁煮干絲 \$36.80
Dried Bean Curd with Fresh Water Shrimps





👍 椒鹽脆皮豆腐 \$25.80
Salt and Pepper Bean Curd

雪菜毛豆百葉 \$26.80
Bean Curd Skin with Pickled Mustard Greens and Peas

豆腐 Bean Curd

- ✔ 椒鹽脆皮豆腐 \$25.80
Salt and Pepper Bean Curd
- 紅燒豆腐 \$25.80
Bean Curd with Vegetables
- 黃金豆腐 \$29.80
Deep Fried Tofu in Salty Egg Yolk

煲仔 Casserole

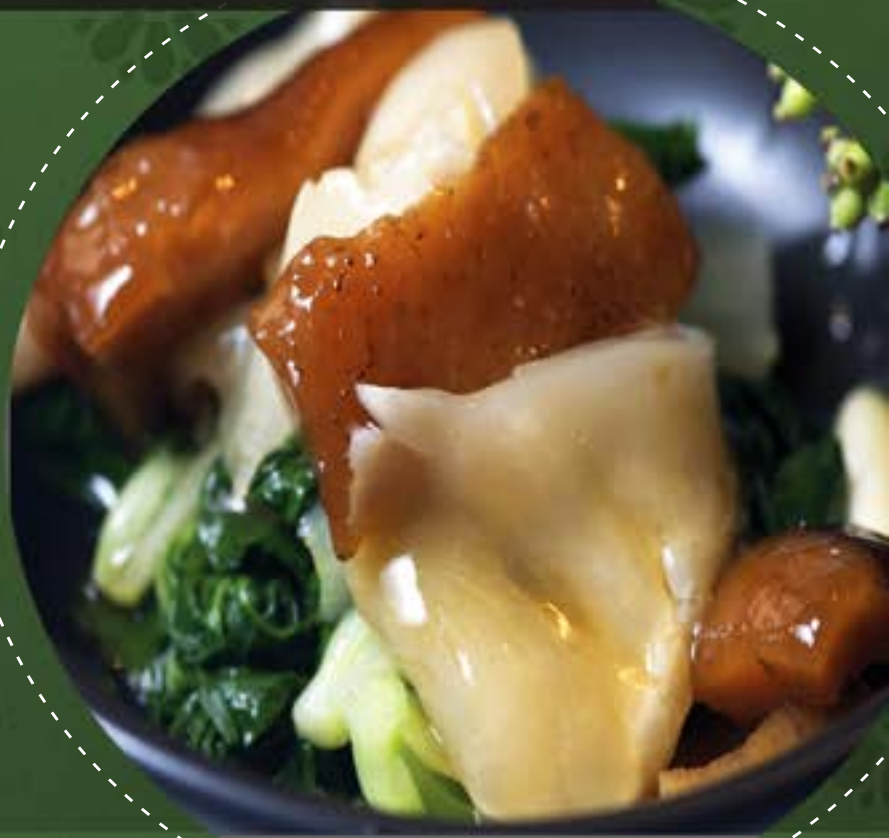
- 👍 蝦子花膠海參煲 \$106.80
Fish Maw and Sea Cucumber Topped with Prawn Roe in Casserole
- 八樂藥膳酒煮雞窩 \$76.80
Chicken with Chinese Herbs and Wine in Hot Pot
- 👍 花雕薑蔥滑雞煲 \$31.80
Chicken with Chinese Hua Diao Wine
- 海鮮豆腐煲 \$36.80
Seafood with Bean Curd
- 👍 三杯雞煲 \$32.80
Chicken with Soy Sauce, Oyster Sauce and Rose Wine
- 乾蔥豆鼓雞煲 \$32.80
Wok Tossed Chicken with Black Bean and Shallots
- 雙腐家鄉齊煲 \$26.80
Braised Vegetables in Clay Pot
- 魚香茄子煲 \$26.80
Eggplant with Mince Pork and Chilli in Clay Pot

👍 Signature Dish ✔ Vegetarian 🌶️ Spicy
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蔬菜 Vegetable

- 啫啫鹹魚芥蘭煲 \$29.80
Vegetable with Salty Fish in Casserole
- 👍 奶油小黃白 \$26.80
Cabbage in Cream Sauce
- 👍 四川麻婆豆腐 \$26.80
Bean Curd and Minced Beef in Pungent Sauce
- 👍 雪菜毛豆百葉 \$26.80
Bean Curd Skin with Pickled Mustard Greens and Peas
- ✔ 籠仔梅菜芯炒芥膽 \$26.80
Seasonal Vegetables Stir Fried Preserved Vegetables
- 👍 上湯瑤柱花膠浸田園時蔬 \$50.80
Seasonal Greens in Master Stock with Dried Scallop and Fish Maw
- 瑤柱杞子上湯浸田園時蔬 \$29.80
Seasonal Vegetables in Chef's Master Stock with Dried Scallop and Wolfberries
- 竹筍鼎湖上素 \$29.80
Preserved Vegetables with Bamboo Piths
- ✔ 籠仔荷香四蔬 \$33.80
Seasonal Vegetables Wrapped in Lotus Leaf
- ✔ 乾燒四季豆 \$28.80
Wok Tossed Snake Beans
- ✔ 金蒜瑤柱蒸茄段 \$29.80
Steamed Eggplant with Dried Scallop and Garlic
- 蟹肉扒時蔬 \$38.80
Seasonal Greens with Crab Meats
- ✔ 蒜茸炒時蔬 \$26.80
Seasonal Vegetables with Garlic

👍 蝦子花膠海參煲 \$106.80
Fish Maw & Sea Cucumber Topped with Prawn Roe in Casserole



飯麵 Rice & Noodle

- 👍 四川擔擔麵 \$30.80
Tan Tan Noodles
- 👍 鮑汁野菌炆伊麵 \$30.80
Stir Fried E-Fu Noodles with Mixed Mushroom in Abalone Sauce
- 海鮮炒麵 \$42.80
Fried Noodles with Seafood
- 👍 蝦球炒麵 \$43.80
Fried Noodle with King Prawns
- 乾炒牛河 \$28.80
Stir Fried Rice Noodles with Beef and Onions
- 蝦子乾燒伊府麵 \$28.80
Stir Fried E-Fu Noodles with Prawn Roe
- 👍 XO四季豆海鮮乾炒米 \$37.80
Wok Tossed Seafood Vermicelli in XO Sauce
- 芥蘭粒蛋白炒飯 \$26.80
Fried Rice with Vegetables and Egg White
- 潮式肉碎滑泡飯 \$26.80
Minced Pork with Rice and Soup in Chaozhou Style
- 梅菜芯炒飯 \$26.80
Fried Rice with Diced Preserved Vegetables
- 福建炒飯 \$33.80
"Hokkien" Style Fried Rice with Pork, Shrimp and Mushroom
- 揚州炒飯 \$26.80
"Yong Chow" Style Fried Rice with BBQ Pork, Prawns and Peas
- 咸魚雞粒炒飯 \$30.80
Fried Rice with Diced Chicken and Salted Fish
- 星洲炒米 \$26.80
"Singapore" Style Fried Rice Vermicelli
- 絲苗白飯 (每位) \$ 3.80
Steamed Rice (Per Person)



👍 蝦球炒麵 \$43.80
Fried Noodle with King Prawns

點心 Dim Sim

- 蒸銀絲卷(每件) \$8.80 Each
Mini Steam Bun (Per Piece)
- 酥炸銀絲卷(每件) \$8.80 Each
Fried Bun (Per Piece)



慈禧桂花糕(每件) \$4.80/PCS
Osmanthus Pudding

👍 八樂居招牌炒飯 \$37.80
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) \$128.00
Bird Nest Stew in Papaya (Per Person)(Pre Order)
- 👍 蛋白杏仁茶(每位) \$13.00
Egg White Almond Tea (Per Person)
- 慈禧桂花糕(每件) \$4.80/PCS
Osmanthus Pudding

