



八寶莊

EIGHT TREASURES

EIGHT TREASURES SIGNATURE

八寶莊招牌菜



官府菜·八寶黃譚香

BRAISED FISH MAW AND DEER TENDON WITH SHITAKE MUSHROOM AND QUAIL EGG IN SUPREME BROTH

官府菜又稱官僚士大夫菜是官僚之家私房菜，以用料考究，技法精湛，風格大氣著稱。

並在明清時期在北京地區發展成熟，融合了魯菜，淮揚菜和粵菜的特點。

以雞湯、鹿筋、鮑魚、魚肚、魚翅等高端食材製作，口感醇厚，味道濃鬱葷香，鮮美交融。

Also known as the private cuisine of bureaucrats and scholars, Official cuisine features exquisite ingredients and sophisticated cooking techniques, with a grand and magnificent style. It matured in Beijing during the Ming and Qing dynasties, integrating the characteristics of Shandong cuisine, Huaiyang cuisine, and Cantonese cuisine. It is made with high-end ingredients such as chicken soup, deer tendon, abalone, fish maw, and shark fin, with a mellow texture, rich and aromatic taste, and a perfect blend of freshness.

八寶莊招牌菜

EIGHT TREASURE SIGNATURE

八寶黃譚香(位) 198
Braised Fish Maw and Deer Tendon with
Shitake Mushroom and Quail Egg in
Supreme Broth (Per Person)



梅子糖醋小排 88
Tossed Pork Spare Ribs with Plum Sauce



螺絲椒肉碎燒海參 255
Braised Sea Cucumber with Minced Pork
and Green Pepper



波士頓龍蝦泡飯 398
Braised Boston Lobster with Rice in Soup



廚師推薦 Chef recommendation, 素食 Vegetarian, 辣 Spicy
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Please inform our service staff of any food allergies or dietary requirements.

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The background image is a collage of three dishes. At the top is a large fish, likely a sea bream, served whole on a white oval plate with a red sauce and garnished with green onions. At the bottom left is a bowl of seafood, including scallops, mussels, and small red tomatoes. At the bottom right is a plate of braised pork belly (red燒肉) served with green broccoli. The entire image has a dark, semi-transparent overlay.

上海老酒紅燒肉

BRAISED PORK BELLY WITH GU YUE LONG SHAN HUA DIAO

紅燒肉的普及根源與上海的歷史和文化背景有關，原於清朝時期上海的繁華和各地飲食文化交融和上海紅燒肉結合了江南地區甜鹹和北方燉煮技藝形成獨特風味，選用帶皮五花肉經過炒、燉、等工序。特色濃鬱甜鹹肥而不膩入口即化。

The popularity of braised pork originates from the historical and cultural background of Shanghai. It originated from the prosperity of Shanghai and the integration of various regional dietary cultures during the Qing dynasty. Combining the sweet and salty flavours of the Jiangnan region and the stewing techniques of the North, it forms a unique taste. It uses skin-on pork belly and goes through processes such as stir-frying and braising. It is characterised by a rich sweet and salty taste, fat but not greasy, and melts in the mouth.

八寶莊招牌菜

EIGHT TREASURE SIGNATURE



魚香油浸筍殼魚

238

Braised Marble Goby with Spicy Sauce



雞子燴豬肚

198

Braised Chicken Jewel and
Pig Stomach with Pepper



上海老酒紅燒肉 168

Braised Pork Belly with
Gu Yue Long Shan Hua Diao



廚師推薦 Chef recommendation, 素食 Vegetarian, 辣 Spicy

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老友粉

LAOYOU RICE NOODLES

老友粉是廣西南寧市的本土美食，於2007年入選南寧首批非物質文化遺產名錄。

「老友粉」的來歷有個典故：1930年代，有位老翁每天光顧同一茶館，有幾天因感冒沒有出門，茶館老闆便為這位老友烹煮麵條，佐以爆香的蒜末、豆豉、辣椒、辣酸香的湯麵使老翁食欲大增，發了一身大汗，感冒也康復了。老翁感激不盡，送贈「老友常臨」的牌匾給老闆，「老友麵」由此得名，並漸漸名揚八桂，發展成如今的「老友粉」。

Laoyou Rice Noodles are a local delicacy in Nanning, Guangxi Province, and were included in the first batch of intangible cultural heritage lists announced by Nanning in 2007.

Essentially meaning “old friend”, Laoyou Rice Noodles are said to have gotten their name from the 1930s when an old man visited a teahouse every day. Suddenly, for a few days, the old man wasn’t seen at the teahouse because he had a cold. Therefore, the owner of the teahouse made a bowl of hot noodles with minced garlic, tempeh, chilli, sour bamboo shoots, and pork, and brought them to his old friend. The spicy and sour noodles were said to have immediately increased the old man's appetite and his cold got better after sweating profusely.

To show his gratitude, the old man gave the teahouse owner a plaque stating " A Place for Old Friends". From then on, that bowl of noodles was known as “Laoyou Rice Noodles” or, “Old Friend Rice Noodles”.

八寶莊招牌菜

EIGHT TREASURE SIGNATURE

香煎豬肉香菜鍋貼 79
Pork and Coriander Potstickers



豬筒骨湯米線 138
Rice Vermicelli in Supreme Broth
with Pork Bone



老友粉 118
Rice Vermicelli in Spicy Soup with
Minced Pork and Bamboo Shoot



 廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy
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前菜



秘製辣汁雞中翅

108

Deep Fried Chicken Wings with
Homemade Spicy Sauce



香檸無骨鳳爪

78

Marinated Boneless Chicken Feet with
Thai Chili and Lemon Sauce



老醋拌木耳

55

Chilled Black Fungus with Aged Vinegar



廚師推薦 Chef recommendation, 素食 Vegetarian, 辣 Spicy

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老虎菜拌海參

118

Tossed Sea Cucumber with
Assorted Vegetables



香辣牛腩拌萵筍

88

Marinated Beef Shank and Celtuce
with Spicy Sauce



廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy

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精選美點

上海蟹肉小籠包 78
Crabmeat and Pork Dumplings



露筍鮮蝦餃 68
Shrimp and Asparagus Dumpling

 肉夾饅 (1個) 59
Braised Pork in Crispy Puff (1 Piece)



 廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy

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蟹籽燒賣皇

68

Steamed Pork and Shrimp Dumplings
with Crab Roe



黑椒和牛煎包

68

Pan Fried Wagyu Beef Bun
with Peppercorn



廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy

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潮州滷水

滷水鵝
Marinated Goose

268



滷水雞子
Marinated Chicken Jewel

138

滷水五花肉
Marinated Pork Belly

108



滷水鴨舌
Marinated Duck Tongue

138

滷水豬耳
Marinated Pig's Ear

128

滷水豬大腸
Marinated Pork Intestine

118

滷水鵪鶉蛋豆腐
Marinated Quail Egg and Bean Curd

88

(供應時間: 中午12時至晚上10時 Available from: 12 noon to 10:00 p.m.)



廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy

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滷水鵝頭頸

288

Marinated Goose Head and Neck



滷水拼盤

268

滷水鵝, 滷水鴨舌, 滷水豬大腸,
滷水豬耳, 滷水鹌鶉蛋, 滷水豆腐

Marinated Meat Platter

Goose, Duck Tongue, Pork Intestine,
Pig's Ear, Quail Egg, Bean Curd



滷水鵝掌翼

188

Marinated Goose Webs and Wings



廚師推薦 Chef recommendation,



素食 Vegetarian,



辣 Spicy

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地道好湯

SOUP

花旗參燉竹絲雞 139
Double Boiled Silky Chicken Soup
with Ginseng



石斛淮山乳鴿湯 169
Double Boiled Pigeon Soup with
Yam and Dendrobium



海底椰川貝豬展湯 139
Double Boiled Pork Shank Soup with
Coco-De-Mer and Fritillaria Bulb



廚師推薦 Chef recommendation, 素食 Vegetarian, 辣 Spicy
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廚師推薦

CHEF'S RECOMMENDATION



波士頓龍蝦燒豆麵 398

Braised Boston Lobster with Vermicelli



海派鮮蝦爆脆膳 155

Crispy Prawns and Eel with
Sweet and Sour Sauce

👨‍🍳 廚師推薦 Chef recommendation, 🌱 素食 Vegetarian, 🌶️ 辣 Spicy

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家常小菜

融合鮑魚燜雞 228
Stewed Abalone with Chicken



豉汁蒸排骨 118
Steamed Pork Ribs with
Black Bean Sauce

 椒香豬肘骨 109
Braised Mini Pork Shanks in
Spice Garlic Crisps



 小炒手撕包菜 88
Stir Fried Cabbage with
Chilli and Pork



 廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy

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家常小菜

SPECIALITY CUISINE

 宮保蝦球雞丁 155
"Kung Po" Prawns and
Diced Chicken with Peanuts

 潮州鹹菜炒雪花牛肉 168
Stir Fried Sliced Beef with Chilli and
Chiu Chow Pickles



雪菜肉鬆蒸黃魚 188
Steamed Yellow Croaker with
Pickle Vegetables and Pork Floss

 廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy

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蔬菜



小木耳淮山炒蘆筍
Stir Fried Asparagus,
Chinese Yam and Black Fungus

98



菜心 · 唐生菜 · 芥蘭 88

Choi Sum · Chinese Lettuce · Kale

白灼 · 清炒 · 蒜蓉炒 · 上湯浸

Poached · Stir Fried · Stir Fried with Garlic · Braised with Superior Broth



廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy

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手工餃子

HANDMADE DUMPLINGS

 紅油抄手 69
Sichuanese Dumplings
with Chilli Oil



濃湯菜肉雲吞 79
Pork and Cabbage Wontons in
Supreme Broth



香菇/韭菜豬肉餃子 69
Mushroom/Chive and
Pork Dumplings



 廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy

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特色麵食

雪菜海鮮麵

138

Rice Noodle Soup with Seafood
and Preserved Vegetables



孜然羊肉拌麵

138

Tossed Noodle with
Spicy Cumin Lamb

越式生牛肉湯河粉

138

"Phở Bò" Vietnamese Beef with
Rice Noodle in Beef Broth



廚師推薦 Chef recommendation, 素食 Vegetarian, 辣 Spicy

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老北京炸醬拌麵

98

Traditional Beijing Tossed Noodle with
Minced Pork and Yellow Bean Sauce



海鮮炒烏冬麵

138

Stir Fried Udon with Assorted Seafood



金湯肥牛米線

138

Rice Vermicelli in Golden Spicy Soup
with Sliced Beef



廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy

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特色麵食

蘭州牛肉湯拉麵 98
Lanzhou Braised Beef with
Pulled Noodle In soup



絕味牛筋腩湯麵 98
Braised Beef Brisket and
Tendon Noodle Soup

韓式午餐肉蛋辛拉麵 98
Korean Instant Noodle Soup with
Luncheon Meat and Fried Egg



廚師推薦 Chef recommendation, 素食 Vegetarian, 辣 Spicy

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精選飯類

RICE

 黑椒牛肉菌菇炒飯 128
Fried Rice with Beef,
Mushroom and Black Pepper



臘腸鮮蝦炒飯 128
Fried Rice with Preserved Sausage
and Shrimp

 廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy
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精選飯類



瑤柱海鮮紅米炒飯 118
Fried Brown Rice with Seafood
and Conpoy



絕味牛筋腩 配飯 98
Braised Beef Brisket and
Tendon with Steamed Rice



松子欖菜鮮菌炒飯 88
Fried Rice with Fresh Mushroom,
Preserved Olive and Pine Nuts

絲苗白飯 18
Steamed Jasmine Rice



廚師推薦 Chef recommendation, 素食 Vegetarian, 辣 Spicy

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特別甜品

DESSERT

冰花椰奶燉官燕 689
Double Boiled Bird's Nest with
Coconut Milk

奇亞籽香芒楊枝甘露 (凍) 69
Chilled Mango and Sago Cream with
Pomelo and Chia Seed

 廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy
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特製甜品

木瓜銀耳燉桃膠 69

Double Boiled Peach Gum with
Snow Fungus and Papaya



脆皮炸牛奶卷 69

Deep Fried Crispy Milk Rolls

爆漿紅糖糍粑 59

Deep Fried Glutinous Rice Cakes
with Brown Sugar



香滑芝麻糊 79

Sweetened Black Sesame Soup

時鮮水果杯 49

Seasonal Fruits Cup



廚師推薦 Chef recommendation,  素食 Vegetarian,  辣 Spicy

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BEVERAGE

飲品

中國白酒

	每瓶 Bottle
貴州茅台飛天53度 (500毫升) Kwei Chow Moutai 53% (500ml)	5,380
瀘州老窖·國窖1573 52度 (500毫升) Luzhou Laojiao . National Cellar 1573 52% (500ml)	2,680
五糧液52度 (500毫升) Wu Liang Ye 52% (500ml)	2,180
紅花郎十五年53度 (500毫升) Hong Hua Lang 15yrs 53% (500ml)	1,480
瀘州老窖 紫砂大麴 (500毫升) Luzhou Laojiao Antique Edition (500ml)	980
貴州茅台王子酒53度 (500毫升) Kwei Chow Moutai Prince 53% (500ml)	980
瀘州老窖7年特曲52度 (500毫升) Luzhou Laojiao 7yrs 52% (500ml)	780
澳門花酒53度 (500毫升) Macau Fa Chau 53% (500ml)	780
古越龍山十年青瓷陳年花雕 (500毫升) Gu Yue Long Shan 10yrs Hua Diao (500ml)	780
洋河大曲新天藍紅盒52度 (500毫升) Yang He Da Qu Red box 52% (500ml)	380
小郎酒45度 (100毫升) Xiao Lang Jiu 45% (100ml)	98

餐牌內酒精飲料的酒精濃度達百分之一點二以上。

The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.

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	每瓶 Bottle
軒尼詩X.O. Hennessy X.O.	3,880
麥卡倫12年雙桶 The Macallan 12yrs Double Cask	1,480
軒尼詩V.S.O.P. Hennessy V.S.O.P.	1,280
尊尼獲加黑牌 Johnnie Walker Black Label	980
皇家芝華士12年 Chivas Regal 12yrs	980
澳門金麥啤，青島，藍妹，嘉士伯 Macau Golden Ale, Tsingtao, Blue Girl, Carlsberg	45
青島0.0無醇啤 Tsingtao 0.0% Beer	38
海特特冷 (500毫升) Hite Extra Cold Ice (500ml /Can)	65
韓國燒酒·真露 Korea Soju · Jinro	55
原味·青葡萄味·士多啤梨味·竹炭味·西柚味 Original· Green Grape· Strawberry· Fresh· Grapefruit	

SPIRITS
洋酒

BEER
啤
酒

KOREA ALCOHOL DRINKS
韓
國
酒
精
飲
品

餐牌內酒精飲料的酒精濃度達百分之一點二以上。

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WATER 水

礦泉水 Still

普娜礦泉水 (250毫升)

Acqua Panna (250ml)

35

氣泡水 Sparkling

聖培露氣泡礦泉水 (250毫升)

San Pellegrino (250ml)

35

SODA 梳打

可樂，無糖可樂，雪碧，忌廉，

芬達橙味，梳打水

Coca-cola, Coca-cola no sugar, Sprite, Cream Soda,
Orange Fanta, Soda Water

40

JUICE 果汁

鮮榨果汁 Fresh Juice

蘋果，橙

Apple, Orange

60

所有標價均以澳門元為單位，並需加收10%的服務費。

All prices are in MOP, subject to 10% service charge.

藍莓茉莉椰椰 (凍) 38

藍莓, 茉莉茶, 椰子奶

Blueberry Coconut Jasmine (Cold)
Blueberry, Jasmine Tea and
Coconut Milk

鴻運蓮蓮 (熱) 38

雪蓮, 蓮子, 荔枝紅茶, 蜂蜜

Good Fortune Tea (Hot)
Snow Lotus, Lotus Seed,
Lychee Black Tea and Honey

水果茶 (凍) 45

新鮮水果, 茉莉茶, 柚子蜜
Seasonal Fruit Tea (Cold)
Fruit, Jasmine Tea and
Citron with Honey



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咖啡
/
茶

牛奶(熱/凍) Milk (Hot/Cold)	45
即磨咖啡 (熱/凍) Fresh Brewed Coffee (Hot/Cold)	45
檸檬茶/水 (熱/凍) Lemon Tea/Water (Hot/Cold)	45
檸檬蜜 (熱/凍) Honey with Lemon (Hot/Cold)	45
柚子蜜 (熱/凍) Citron Honey Tea (Hot/Cold)	45
蜂蜜生薑茶 (熱) Honey Ginger Tea (Hot)	38
桂花酸梅湯 (熱/凍) Osmanthus & Sour Plum Juice (Hot/Cold)	38
豆漿 (熱/凍) Soy Milk (Hot/Cold)	28

中國茶

CHINESE TEA

十年陳皮荔枝紅茶
Lychee Black Tea with 10yrs Tangerine Peel

45

十年陳皮普洱茶
Pu'er Tea with 10yrs Tangerine Peel

45

八寶茶
Eight Treasures Tea

45

普洱，香片，鐵觀音，菊花，菊普
Pu'er, Jasmine, Tie Guan Yin, Chrysanthemum,
Chrysanthemum Mixed with Pu'er

38



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