

**“朝” 厨师推荐**  
**Dynasty 8 Chef's Recommendations**

煎酿百花特式三宝

Pan-fried fish maw, eggplant, squid stuffed with shrimp mousse  
\$288

干葱榄角大虾球

Wok-fried king prawn with Chinese preserved olives and shallot  
\$188

咸鱼鲍鱼炆鸡

Braised chicken with abalone and dried salted fish  
\$198

黑椒芦笋和牛粒

Sautéed Kagoshima A4 wagyu beef with asparagus and black pepper  
\$450

脆米浸东星斑

Steamed red spotted grouper in shrimp soup served with crispy rice  
\$888



招牌 DYNASTY 8 SIGNATURE SPECIALTY



特色 蔬菜 VEGETARIAN SPECIALTY



鲜辣之选 SPICY

须加收 10%服务费。All prices are subject to 10% service charge.

爽脆尝鲜  
APPETIZERS



玫瑰蜜汁有机山药荷仙菇醋丸子

Chilled organic yam and mushrooms with balsamic pearls in rose honey sauce  
\$88



山核桃有机番茄

Marinated cherry tomatoes with creamy walnut filling and wasabi  
\$98



五香白鳝鱼

Crispy eel marinated with five spice sauce  
\$118

海参黑醋蜇头

Marinated jelly fish head with sea cucumber in spicy black vinegar  
\$158



青芥末汁花螺

Fresh sea whelks in wasabi dressing  
\$168



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## 红炉飘香

### BARBECUE

脆腩配四川泡菜

Crispy pork belly with Sichuan pickled vegetable

\$98

古法果木烤脆皮黑棕鹅

Traditional roasted goose

\$168



蜜汁黑豚肉叉烧

Honey glazed barbecued Iberian pork

\$198

## 养元汤品「每位」

### SOUPS (per person)

养身鲜人参炖鲍鱼

Double-boiled soup with ginseng and abalone

\$128



降脂猴头菇炖椰皇

Double-boiled soup with bearded tooth mushrooms in young coconut

\$128

椰皇松茸柱甫炖花胶

Double-boiled fish maw soup with matsutake mushrooms and conpoy in young coconut

\$288

花胶鸡茸烩官燕

Braised bird's nest soup with minced chicken and fish maw

\$328



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活鲜海珍  
LIVE SEAFOOD

浓虾汤过桥 - 鲜、烫  
Poached in shrimp broth hot pot

“浓虾汤过桥”是一种粤菜烹调手法，即使用高浓虾汤烫熟食物，以保留食材本身鲜嫩滑溜的口感，又能以鲜而不腻，充分发挥益气养血的功效。

In this modern way of cooking live seafood, the ingredients are lightly poached in the fragrant broth for a few seconds besides your table and are served immediately. This method ensures that all ingredients maintain the perfect texture and taste of freshness.

富贵虾 Mantis Prawn

椒盐炒/蒜茸蒸/避风塘炒/豉油皇煎炒/白灼

Deep-fried with chili-pepper salt / Steamed with garlic / Sautéed with garlic and dried chili /  
Pan-fried with soy sauce / Poached

澳洲龙虾 Australian Lobster

避风塘炒/姜葱炒/花雕蛋白蒸/椒盐炒/黑蒜茸粉丝蒸/秘制黑椒酱炒/上汤芝士焗

Sautéed with garlic and dried chili / Sautéed with ginger and spring onion /

Steamed with huadiao wine and egg white / Deep-fried with chili-pepper salt /

Steamed with vermicelli and black garlic / Stir-fried with black pepper sauce /

Baked with superior broth and parmesan cheese

東星斑 龙利 Red Spotted Grouper, Macau Sole

清蒸/豉汁蒸/香煎/油浸/花雕鸡油露蒸/家乡菜圃蒸

Steamed with soy sauce and spring onion / Steamed with black beans sauce / Pan-fried with spring onion sauce / Pan-fried serve with soy sauce / Steamed with huadiao and chicken broth / Steamed with homemade preserved turnip sauce

每两 / 37.5 克 Per Tael / 37.5g

时价 Market Price



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海肴珍味 『 每位 』

**ABALONE. SEA CUCUMBER. FISH MAW (per person)**

黑菌鹅肝兩头澳鲍

Slow-cooked whole Australian abalone with foie gras and black truffle (2 heads)

\$488

韩江一品煲 (海參, 鲍鱼, 虾球, 带子, 发菜, 北菇)

Stewed sea cucumber, abalone, prawns, scallops, sea moss and mushrooms

\$538



金瓜葛仙米赛螃蟹烩辽参

Braised sea cucumber with pumpkin egg white and seaweed pearls

\$588

翡翠鲍汁百花酿辽参

Braised sea cucumber stuffed with shrimp mousse in abalone sauce

\$588



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海洋玉食  
FROM THE SEA

 樱花虾 X.O. 酱爆虾球带子

Searred scallops and prawns with dried sakura shrimp X.O. sauce  
\$288

 避風塘皇帝蟹柳

Sautéed Alaskan crab legs with spicy fried garlic and chili  
\$388

 金蒜椒盐蟹钳 (每位)

Crisp-fried crab claw with golden garlic and five spices (per person)  
\$488 150 克 gm  
\$368 120 克 gm



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大地美肴  
FROM THE LAND

黑椒橙花芋茸烧鸭胸

Deep-fried duck breast and taro in black pepper orange sauce  
\$168

美国杏片咖啡骨


Wok-fried pork ribs with coffee sauce and almond flakes  
\$168

 宫保鹅肝鸡丁


Wok-fried chicken with seared foie gras and red pepper  
\$188

金菇鹅肝牛肉卷

Pan-fried US beef roll filled with foie gras and enoki mushrooms  
\$288

 古铜麻籽香鸡

Deep-fried crispy chicken with flaxseeds  
\$188 (半只 Half)  
\$368 (每只 Whole)

 豌豆仁黑蒜和牛粒

Wok-fried Kagoshima A4 wagyu beef with asparagus and green peas in black garlic sauce  
\$488



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锦绣青蔬菜  
VEGETABLES. VEGAN SPECIALTIES



黄汤岩米有机菠菜

Poached organic spinach with Nepalese grains, conpoy and sakura shrimps in golden broth

\$168

樱花虾脆瑶柱干煸四季豆

Wok-fried string beans with conpoy and dry sakura shrimps

\$168



鱼香花胶有机茄子煲

Braised organic eggplant with fish maw in chili sauce

\$188

鱼汤百合浸有机奶白菜

Braised milky pak choi with lily bulb in fish broth

\$188



北菇双耳红烧豆腐

Braised bean curd with duo fungus and dried shitake mushrooms

\$138



六必居茄子焖山药

Braised organic Chinese yams with eggplant in brown bean sauce

\$148



各式炒有机时蔬

Your choice of seasonal organic vegetables

\$118

[做法]Cooking Styles:

X.O 酱炒 / Stir-fried with X.O sauce

蒜茸炒 / Stir-fried with minced garlic

姜汁炒 / Stir-fried with ginger juice

白腐乳椒丝炒 / Stir-fried with fermented white bean curd and shredded chili

以上菜肴皆可按要求做成纯素

All above can be made vegan upon request



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**醇香饭面**  
**NOODLES. RICE**


 松子有机五谷素香苗 (香米, 红米, 粟米, 菜甫, 葱花, 松子粒, 蛋白)  
Fried duo rice with sweet corn, dried turnip, spring onion, pine nuts and egg white  
\$98

鲜蟹肉浓鱼汤米线 (每位)  
Rice noodles with crab meat and grouper fillet in fish stock (per person)  
\$108

干炒牛肉河  
Wok-fried flat rice noodles with sliced beef  
\$128

 海鲜腊味炒不是饭  
Wok-fried Orzo pasta with preserved Chinese sausage, scallops and prawns  
\$188

干贝辽参鲜蟹肉蛋白炒饭  
Fried rice with crab meat, sea cucumber, conpoy and egg white  
\$228

 波士顿龙虾鲜蟹肉浓虾汤糙米泡饭  
Braised rice in prawn broth with Boston lobster, fresh crab meat and crispy brown rice  
\$328



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甜心佳点  
DESSERTS

山西红枣糕

Steamed red date glutinous rice cake  
\$48

桃胶杨枝甘露

Chilled mango soup with chia seeds, fresh mango, pomelo and peach gum  
\$68

奶油核桃露配核桃酥

Cream of walnut soup served with walnut pastry  
\$68



椰皇万寿果冻

Chilled coconut pudding with papaya  
\$88

牛油果话梅血燕

Chilled superior bird's nest with avocado and preserved plum  
\$138

蜂蜜桂花炖桃胶官燕

Double-boiled bird's nest with honey osmanthus and peach gum  
\$588



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