

red 紅 8 彈 麵



主餐單
A LA CARTE

名廚推介

CHEF'S RECOMMENDATIONS



椒麻澳洲龍蝦配水晶粉條

Braised Australian lobster in
Sichuan green pepper broth with crystal noodles

椒麻澳洲龍蝦配水晶粉條 Braised Australian lobster in Sichuan green pepper broth with crystal noodles	mop 1,888	榆耳蜜豆炒帶子 Wok-fried scallops with assorted fungus and honey peas	mop 208
薑蔥焗澳洲龍蝦 Braised Australian lobster with ginger and onion	1,888	X.O.醬蘆筍炒蝦球 Wok-fried prawns and asparagus in conpoy X.O. sauce	208
蠔皇二頭湯鮑 Braised abalone in oyster sauce	638	金銀蒜蒸龍躉 Steamed grouper with garlic and zucchini	208
油浸筍殼魚 Deep-fried marble goby served with supreme soy sauce	288	鮮淮山南瓜炒黑豚肉 Wok-fried Iberico pork with fresh yam and pumpkin	148
三杯鮑魚雞煲 Braised fresh abalone and chicken with bell peppers, ginger and basil in clay pot	288	滑蛋炒蝦仁 Scrambled egg with shrimps	138



廚師推介 Chef's Recommendations

所有價目須另加 10% 服務費 All prices are subject to a 10% service charge

名廚推介

CHEF'S RECOMMENDATIONS



蜜椒西冷牛肉粒
Wok-fried diced beef sirloin with onion
and bell peppers in black pepper sauce

🌀 蜜椒西冷牛肉粒
Wok-fried diced beef sirloin with onion and bell peppers in black pepper sauce

🌀 金粟炒海皇粒
Wok-fried shrimps and scallops with pine nuts, sweet corn, yam bean and bell peppers

砂鍋燜牛肉
Braised beef in clay pot with Chinese spices

🌀 水煮西冷牛肉片
Poached sliced beef sirloin in chili oil

欖菜肉末四季豆
Wok-fried string beans with minced pork and Chinese preserved olive vegetable

mop
218

188

188

148

118

豆豉鯪魚油麥菜
Wok-fried Taiwanese lettuce with dace fish in black bean sauce

香脆咕嚕肉
Sweet and sour pork

麻婆豆腐 (牛肉)
Stewed bean curd with minced beef in chili sauce

魚香燒茄子
Braised eggplant with salty fish and minced pork

🌿 田園炒素菜
Wok-fried mixed vegetables with seasonal black fungus

mop
118

118

118

118

98



潮州推介

CHIU CHOW RECOMMENDATIONS



潮汕金沙蝦球
Wok-fried prawns with salted duck egg yolk

- ⊗ 潮汕金沙蝦球
 Wok-fried prawns with salted duck egg yolk
 218
- 潮式小炒皇
 Wok-fried Chinese chive sprouts,
 dried shrimps and barbecued pork
 188
- 梅菜皇蒸肉餅
 Steamed pork patty with preserved vegetable
 148
- 豉椒味菜炒大腸
 Wok-fried pork intestine with salted vegetable
 and black beans
 148
- 菜脯肉鬆煎蛋
 Fried egg omelet with preserved radish
 and minced pork
 148
- 特色炸蠔餅
 Deep-fried oyster and egg omelet
 148

- mop
 218
- 潮式紫菜四寶
 Chiu Chow style beef ball, cuttlefish ball,
 fish dumplings and meatloaf in seaweed soup
 188
- ⊗ 蠔仔肉碎粥
 Baby oyster and minced pork congee
 98
- ⊗ 潮州粉粿
 Chiu Chow style steamed dumplings with
 pork, dried shrimp, yam and peanuts
 148
- 潮式糯米卷
 Steamed glutinous rice rolls with peanuts
 and onion
 68
- 🌿 潮式三寶
 (炸花生、菜脯、生鹹菜)
 Chiu Chow snacks combination
 (deep-fried peanuts, preserved turnip,
 mustard green pickles)
 38
- 🌿 潮州白粥
 Chiu Chow style plain congee
 38



潮州滷水・涼菜

11:30a.m. - 06:30a.m.

CHIU CHOW STYLE MARINATED ITEMS & CHILLED ITEMS



滷水雜錦拼盤
Marinated meat platter

潮州滷水

Chiu Chow Style Marinated Items

◎ 滷水雜錦拼盤 (自選三款) (鵝件、鵝掌、鵝翼、鵝腎、豬面肉、汾蹄、八爪魚、大腸、豬耳、金錢肚、滷蛋、紅腸) Marinated meat platter (choice of 3 items) (goose meat, goose web, goose wing, goose kidney, pork cheek, pig's trotter, octopus, pork intestine, pig's ear, beef tripe, egg, red sausage)	mop 258	大腸 / 豬耳 Pork intestine / Pig's ear	mop 148
滷水鵝肝鵝片 Marinated goose liver and sliced goose meat	398	金錢肚 Beef tripe	108
鵝肝 Goose liver	398	豆腐 / 滷蛋 / 紅腸 Bean curd / Egg / Red sausage	38
鵝片 Sliced goose meat	258		
鵝件 Goose meat	188		
鵝頭頸 / 鵝掌 / 鵝翼 Goose head and neck / Goose web / Goose wing	188		
汾蹄 Pig's trotter	188		
八爪魚 Octopus	188		
鵝腎 / 豬面肉 Goose kidney / Pork cheek	148		
乳鴿 Baby pigeon	148		

涼菜 Chilled Items

潮式凍蟹 Chiu Chow style chilled crab	時價 Market price
◎ 冷滷麻辣小龍蝦 Spicy crayfish	388
潮式黃花魚 Chiu Chow style chilled yellow croaker	388



冷滷麻辣小龍蝦
Spicy crayfish

◎ 廚師推介 Chef's Recommendations

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前菜

APPETIZERS

11:30a.m. - 06:30a.m.



麻辣撈汁小海鮮

Marinated abalone, octopus and surf clams with homemade spicy sauce

🌀 麻辣撈汁小海鮮
Marinated abalone, octopus and surf clams
with homemade spicy sauce

🌀 酸辣檸檬鳳爪
Marinated chicken feet with lemon
in sour and spicy sauce

mop
168

🌀 薑爆汁鴨舌
Marinated duck tongue with homemade
ginger sauce

108 夫妻肺片
Chilled spicy beef offal platter

🌿 蒜味拍黃瓜
Marinated cucumber with garlic

mop
108

98

68



酸辣檸檬鳳爪
Marinated chicken feet with lemon
in sour and spicy sauce



薑爆汁鴨舌
Marinated duck tongue
with homemade ginger sauce

🌀 廚師推介 Chef's Recommendations

🌿 素食系列 Vegan & Vegetarian

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生滾粥 · 出爐腸粉 · 湯

CONGEE, STEAMED RICE ROLLS & SOUPS



澳門水蟹粥
Fresh crab congee

鮑片雞球粥
Abalone and chicken congee

🌀 澳門水蟹粥
Fresh crab congee

🌀 鮑魚五寶羹
Abalone soup with conpoy,
fish maw and mushroom

🌀 荔灣艇仔粥
Traditional boat congee with shredded pork,
fish cake, squid and peanuts

狀元及第粥
Meatballs, pork liver and pork tripe congee

皮蛋鹹瘦肉粥
Salted pork and century egg congee

mop
208 🌿 明火白粥
Soybean flavor congee

138 🌿 老友鬼鬼
Deep-fried Chinese dough stick

108 韭黃鮮蝦腸粉 (5:00a.m.- 5:00p.m.)
Prawn and yellow chives rice roll

88 梅菜叉燒腸粉 (5:00a.m.- 5:00p.m.)
Barbecued pork and preserved vegetable
rice roll

88 蔥花雞蛋腸粉 (5:00a.m.- 5:00p.m.)
Spring onion and egg rice roll

88 四季老火湯
Soup of the day

mop
38

28

68

68

58

68



荔灣艇仔粥
Traditional boat congee with shredded pork,
fish cake, squid and peanuts



鮑魚五寶羹
Abalone soup with conpoy,
fish maw and mushroom

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南北美點

DIM SUM



蟹皇蒸燒賣
Steamed pork dumplings with crab coral

鮮蝦菜苗餃
Steamed prawn and baby
spinach dumplings

南翔小籠包 Steamed Shanghainese dumplings with minced pork			
蠔皇鮮竹卷 Steamed bean curd sheet roll with oyster sauce			
蜜汁叉燒酥 Baked barbecued pork puff pastry			
◎紅8蝦餃皇 Steamed prawn dumplings			
🌿花素蒸餃 Steamed dumplings stuffed with egg, mushroom, vegetable and glass noodles			
◎蟹皇蒸燒賣 Steamed pork dumplings with crab coral			
	mop		mop
	98	◎鮮蝦菜苗餃 Steamed prawn and baby spinach dumplings	68
		南瓜豉汁蒸排骨 Steamed pork ribs with pumpkin and black bean sauce	68
	78		
	78	🌿雜菜素春卷 Deep-fried vegetable spring rolls	58
	78	妙醬蒸鳳爪 Steamed chicken feet with homemade sauce	58
	68	蜜味叉燒包 Steamed barbecued pork buns	58
	68	雲英雞包仔 Steamed buns with chicken, mushroom, ginger and coriander	58



紅8蝦餃皇
Steamed prawn dumplings

特色燒烤

BARBECUE SPECIALTIES

11:30a.m. - 11:00p.m.



京典果木烤鴨

Classic Beijing duck from
the wood fire oven with condiments

<p>⊗ 風味烤牛肋骨 Roasted beef short ribs with condiments</p>	<p>mop 428</p>	<p>明爐京醬烤鴨卷 Sliced roasted duck wrapped with pancake</p>	<p>mop 98</p>
<p>⊗ 新疆烤乳羊 Xinjiang style roasted baby lamb with spices</p>	<p>408</p>	<p>麻香手撕烤鴨 Chilled shredded roasted duck with sesame paste</p>	<p>98</p>
<p>⊗ 京典果木烤鴨 Classic Beijing duck from the wood fire oven with condiments</p>	<p>298</p>		
<p>醬油脆皮雞 (半隻) Deep-fried crispy supreme soy sauce chicken (half)</p>	<p>188</p>		



⊗ 廚師推介 Chef's Recommendations

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明爐燒烤

BARBECUED MEAT

11:30a.m. - 06:30a.m.



蜜汁黑毛豬叉燒
Barbecued Iberico pork flavored with malt syrup

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|--|--------------------|
| <p>⊗ 蜜汁黑毛豬叉燒
Barbecued Iberico pork flavored
with malt syrup</p> | <p>mop
198</p> |
| <p>⊗ 燒味雙拼
Combination of any two barbecued items</p> | <p>198</p> |
| <p>脆皮烤乳豬
Barbecued suckling pig</p> | <p>198</p> |
| <p>潮蓮燒鵝
Roasted goose</p> | <p>188</p> |
| <p>⊗ 澳門脆燒腩
Roasted crispy pork belly</p> | <p>158</p> |
| <p>頭抽豉油雞
Marinated chicken with supreme soy sauce</p> | <p>118</p> |
| <p>白切清遠雞
Poached chicken served with
chopped ginger oil</p> | <p>118</p> |



澳門脆燒腩
Roasted crispy pork belly



燒味雙拼
Combination of
any two barbecued items

⊗ 廚師推介 Chef's Recommendations

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燒味飯

BARBECUED MEAT WITH RICE

11:30a.m. - 06:30a.m.



潮蓮燒鵝飯
Roasted goose with rice

蜜汁黑毛豬叉燒飯 mop
Barbecued Iberico pork with rice 138

🌀 燒味雙拼飯 138
Combination of any two barbecued items with rice

脆皮乳豬飯 118
Barbecued suckling pig with rice

🌀 潮蓮燒鵝飯 108
Roasted goose with rice

澳門脆腩飯 108
Roasted crispy pork belly with rice

🌀 香露油雞飯 98
Supreme soy sauce chicken with rice

白切清遠雞飯 98
Poached chicken with rice

絲苗白飯 18
Steamed jasmine rice



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特色麵食

REGIONAL ASIAN NOODLES



越式白灼肥牛湯河粉
Vietnamese sliced beef
with rice noodles in clear soup

◎ 越式白灼肥牛湯河粉 mop
138
Vietnamese sliced beef with
rice noodles in clear soup

◎ 冬陰功米線 138
Rice noodles with prawns in Tom Yum soup

魚湯龍躉腩勝瓜米粉 138
Braised vermicelli in fish soup with
giant grouper fillet and luffa

港式炸醬撈粗麵 98
Hong Kong style tossed thick egg noodles and
shredded pork with sweet and sour sauce

◎ 潮式清湯腩河粉 98
Chiu Chow style rice noodles with beef brisket
in clear soup

手抓排骨湯拉麵 98
Braised pork ribs noodle soup

榨菜肉絲湯拉麵 98
Shredded pork and
pickled vegetable noodle soup



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撈或湯麵

NOODLES, TOSSED OR IN SOUP



鮮蝦雲吞麵

Shrimp wonton noodle soup

原汁牛筋腩麵 mop
88
Braised beef brisket noodle soup

◎ 南乳豬手麵 88
Braised pork knuckle with
fermented red bean paste noodle soup

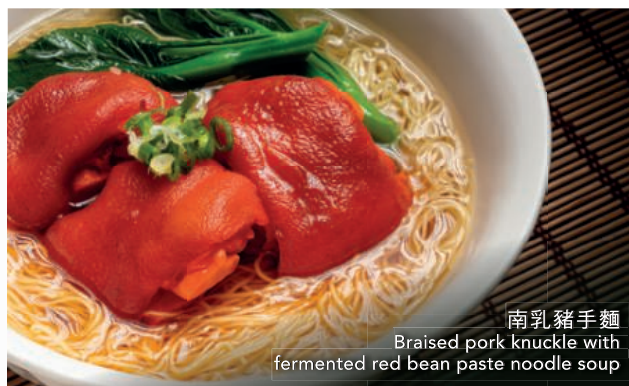
鳳城水餃麵或淨水餃 88
Shrimp dumplings, with or without noodles

◎ 鮮蝦雲吞麵或淨雲吞 88
Shrimp wontons, with or without noodles

◎ 魚蛋片頭河粉 88
Fish ball and deep-fried fish cake rice noodle soup

撈麵另加澳門幣10元
Additional mop 10 surcharge for tossed noodles

可選擇生麵、米粉或河粉
Your selection of egg noodles, vermicelli or rice noodles



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精選味飯・粉麵・蔬菜

RICE, NOODLES & VEGETABLES



紅8極品炒飯

Fried rice with foie gras mousse, shrimps,
conpoy and crab meat

<p>🌀 紅8極品炒飯 Fried rice with foie gras mousse, shrimps, conpoy and crab meat</p>	<p>mop 188</p>	<p>瑤柱翠瓜肉碎金湯飯 Conpoy and minced pork with zucchini in salted egg drop rice soup</p>	<p>mop 98</p>
<p>金菇瑤柱蟹肉燜伊麵 Braised e-fu noodles with crab meat, conpoy and enoki mushroom</p>	<p>158</p>	<p>🌿 菜遠上素濕炒麵 Fried noodles with Choy Sum and mushroom in gravy</p>	<p>98</p>
<p>黑椒八爪魚炒烏冬 Wok-fried udon with black pepper, octopus, cabbage and carrot</p>	<p>158</p>	<p>豉油皇肉絲炒麵 Fried noodles with shredded pork in soy sauce</p>	<p>98</p>
<p>福建炒飯 Fujian style fried rice with seafood</p>	<p>138</p>	<p>🌿 西蘭花或蜜豆 Broccoli or honey peas</p>	<p>98</p>
<p>🌿 蘆筍 Asparagus</p>	<p>128</p>	<p>🌿 菜遠、芥蘭、唐生菜或油麥菜 Choy Sum, Chinese kale, Chinese lettuce or Taiwanese lettuce</p>	<p>78</p>
<p>🌀 鮮蝦星洲炒米粉 Fried vermicelli with prawns and curry paste</p>	<p>118</p>	<p>蔬菜可選擇清炒、蒜蓉、白灼或腩汁 Your selection of wok-fried, garlic, poached or beef brisket sauce for vegetables</p>	
<p>乾炒西冷牛肉河粉 Fried rice noodles with sliced beef sirloin</p>	<p>118</p>		
<p>揚州炒飯 Yangzhou style fried rice with barbecued pork and shrimp</p>	<p>98</p>		
<p>🌿 松子素菜粒炒雙色飯 Fried quinoa rice with pine nuts, baby corns, tomato, kale, asparagus and honey peas</p>	<p>98</p>		



鮮蝦星洲炒米粉
Fried vermicelli with prawns and curry paste

甜品

DESSERTS



椰汁紅豆糕

Chilled red bean puddings with coconut milk

燉官燕 (冰花或椰汁)
Double-boiled superior bird's nest
(crystal sugar or coconut milk)

mop
488

蜂蜜養生龜苓膏
Chinese herbal jelly with honey

88

蓮子百合杏仁茶
Sweet soup with almond, lotus seeds
and lily bulbs

68

楊枝甘露
Chilled mango and sago cream with pomelo

68

紅棗圓肉桃膠
Peach resin sweet soup with red dates
and dried longans

68

椰汁紅豆糕
Chilled red bean puddings with coconut milk

58

流沙煎堆仔
Crispy sesame glutinous dumplings with
egg custard

58

冰鎮菠蘿油
Pineapple bun with butter

38



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飲料

DRINKS



香檳
Champagne

		mop
Delamotte Brut NV	190	750

白葡萄酒
White Wines

Rapaura Springs Reserve Sauvignon Blanc <i>Marlborough, New Zealand</i>	90	380
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Brauneberger Juffer Riesling Kabinett, M.F.Richter <i>Mosel, Germany</i>	120	450
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賀蘭晴雪 加貝蘭 霞多麗 <i>中國寧夏</i> Helanqingxue Jiabeilan Chardonnay <i>Ningxia, China</i>	180	760
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紅葡萄酒
Red Wines

Cannonau di Sardegna Costera Cantine Argiolas <i>Sardinia, Italy</i>	80	350
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賀蘭紅 經典乾紅 <i>中國寧夏</i> Helanhong Classic Dry Red Wine <i>Ningxia, China</i>	125	500
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Quinta do Crasto Reserva V.V. <i>Douro, Portugal</i>	140	550
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中國酒
Chinese Wines

	mop
古越龍山八年 (500 毫升) Gu Yue Long Shan 8 Years Old (500ml)	250

百年糊塗 52% (125毫升) Bainian Hutu 52% (125ml)	100
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洋河大曲 52% (500 毫升) Yang He Da Qu - Blue Porcelain 52% (500ml)	480
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五糧液 52% (50 毫升) Wu Liang Ye 52% (50ml)	500
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五糧液 52% (500 毫升) Wu Liang Ye 52% (500ml)	2,500
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貴州茅台 53% (500 毫升) Kweichow Moutai 53% (500ml)	5,800
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過量飲酒危害健康
禁止向未滿十八歲人士銷售或提供酒精飲料
所有酒精飲品的酒精含量均高於1.2%

EXCESSIVE DRINKING OF ALCOHOLIC BEVERAGES IS HARMFUL TO HEALTH
THE SALE OR SUPPLY OF ALCOHOLIC BEVERAGES TO ANYONE
UNDER THE AGE OF 18 IS PROHIBITED
ALL ALCOHOLIC BEVERAGES EXCEED 1.2% ALCOHOL BY VOLUME

啤酒及汽水 Beers & Soft Drinks

朝日、喜力 Asahi, Heineken	mop 60
澳門啤酒、青島 Macau Beer, Tsing Tao	50
奧地利紅牛 Austrian Red Bull	50
可口可樂、零度可樂 Coca Cola, Coke Zero	45
輝樹乾薑水、檸檬汽水、梳打水、湯力水 Fever Tree Ginger Ale, Lemonade, Soda Water, Tonic Water	45

新鮮果汁 Fresh Juices

西柚、芒果、香橙、西瓜、胡蘿蔔 Grapefruit, Mango, Orange, Watermelon, Carrot	50
菠蘿、青蘋果 Pineapple, Green Apple	60

Nordaq 水 Nordaq Water

純淨水 (750 毫升) Still Water (750ml)	45
氣泡水 (750 毫升) Sparkling Water (750ml)	45

沙冰 Smoothies

紅豆冰 Azuki Bean Shaved Ice	mop 60
椰子雲呢拿 Coconut and Vanilla	60
芒果 Mango	60
士多啤梨 Strawberry	60

咖啡及茶 Coffees & Teas

特濃咖啡 Espresso	35
意大利泡沫咖啡、咖啡、 雙份特濃咖啡、牛奶咖啡 Cappuccino, Coffee, Double Espresso, Latte	40
摩卡咖啡 Mocha	45
港式奶茶、檸檬茶 Hong Kong Style Milk Tea, Lemon Tea	45
柑桔蜂蜜、柚子茶 Calamansi Lime with Honey, Citron Tea	50

極品名茶
Premium Teas

特配茶 Signature Tea	mop
紅8特色茶 Red 8 Signature Tea	50
白茶 White Tea	
老白茶 Aged White Tea	280
黑茶 Dark Tea	
宮廷普洱 Royal Pu Erh	60
烏龍茶 Oolong Tea	
老樅水仙 Old Tree Shuixian	80
紅茶 Black Tea	
正山小種 Lapsan Souchong	70
花茶 Scented Tea	
茉莉龍珠 Superior Oriental Jasmine Pearls	60

迪爾瑪臻選茶
Dilmah Windsor Forest Teas

錫蘭古早早餐茶 Ceylon Heritage Breakfast	mop 30
殿堂伯爵紅茶 Majestic Earl Grey	30
大吉嶺高峰珍藏 Darjeeling Summit Reserve	30
玫瑰藏紅花茶 Rose Saffron Blush	30
皇家香料茶 Regal Spice Chai	30
羅勒莓果茶 Basil Berry Fusion	30
天然南非博士茶 Natural Rooibos	30
純洋甘菊花茶 Pure Chamomile	30
純薄荷葉茶 Pure Peppermint Leaves	30