

A La Carte



SALADS 沙律

Price 價目
(HKD)

Thai Green Mango and Prawns Salad

泰式青芒果鮮蝦沙律

150

Fresh Prawns and Avocado Salad

鮮蝦牛油果沙律

150

Asparagus and Crab Meat Salad

蘆筍蟹肉沙律

150

Caesar Salad

Add-on: Grilled Chicken / Smoked Salmon / Grilled Prawns – HK\$30 per item

凱撒沙律


額外加配：扒雞柳 / 煙三文魚 / 扒蝦 – 每款HK\$30

110



SOUP 湯

Price 價目
(HKD)


 Lobster Bisque with a Puff Pastry Crust

108

(Preparation time is approximately 20 minutes)

酥皮龍蝦湯

(製作需時約20分鐘)

 Hot and Sour Soup

85

酸辣湯

 Cream of Wild Mushroom Soup

85

野菌忌廉湯

 Minestrone

85

意大利雜菜湯

 Chef's recommendation
廚師推介

 Vegetarian
素菜

 Spicy
香辣

Subject to 10% service charge 另設加一服務費
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APPETIZERS & SNACKS 前菜及小食

Price 價目
(HKD)



Fresh Oyster (U.S.) (6 pieces)
新鮮生蠔(美國)(6隻)

210

Roasted Baby Back Ribs and Chicken Wings Platter
燒幼豬肋骨雞翼拼盤

180

Fish and Chips
英式炸魚柳配薯角

150

Crispy Calamari with French Fries
酥脆魷魚圈配薯條


120

 Roasted Boneless Chicken Wings with Herb (5 pieces)
香草燒無骨雞翼(5隻)


120

Pan-fried Crab Cake with French Fries
香煎蟹餅配薯條

120

 Tandoori Chicken with Naan and Cucumber Raita
印度烤雞配烤餅及青瓜乳酪

95

 French Fries
Choice of one: Original / Cajun / Garlic Salt
炸薯條
可選一款口味：原味 / 辣椒鹽 / 蒜香鹽

85

PIZZA 薄餅

Customized Pizza - Tomato and Mozzarella Base 250

Choice of two toppings : Parma Ham / Salami / Smoked Salmon /
Olive / Mushroom / Bell Pepper / Onion / Pineapple

自選薄餅 - 番茄芝士薄餅底

自選兩款配料：風乾火腿 / 意大利香腸 / 煙三文魚 /
橄欖 / 蘑菇 / 甜椒 / 洋蔥 / 菠蘿

Black Truffle and Chicken Pizza with Vegetables 200

黑松露野菜雞肉薄餅

 Parma Ham Pizza 190

意大利風乾火腿薄餅

 Margarita Pizza 180

with Tomato, Mozzarella Cheese, Basil and Rosemary

瑪格麗特薄餅配番茄、莫薩里拉芝士、羅勒及迷迭香



Chef's recommendation
廚師推介



Vegetarian
素菜



Spicy
香辣

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ALL-DAY FAVORITES 全日精選

Price 價目
(HKD)



Customized All-day Breakfast 190
with Scrambled Eggs, Hash Brown,
Roasted Mushroom, Tomato and Chicken Sausage
Choice of one:
Grilled Chicken Breast / Grilled Rib Eye / Smoked Salmon

自選全日早餐
配炒蛋、薯餅、烤蘑菇、番茄及雞肉腸
自選一款配料：
扒雞胸 / 扒肉眼 / 煙三文魚

8 Degrees Burger

with Beef, Onion, Tomato, Lettuce, Bacon and Mushroom in a Sesame Bun

Add-on: Fried Egg / Cheese - HK\$15 per item

8度牛肉漢堡包

配牛肉、洋蔥、番茄、生菜、煙肉及蘑菇

額外加配：煎蛋 / 芝士 - 每款HK\$15

Customized Cheese and Onion Sandwich 160

Choice of one:

Grilled Chicken Breast / Roasted Beef / Smoked Salmon

自選洋蔥芝士三文治

自選一款配料：

扒雞胸 / 燒牛肉 / 煙三文魚

Club Sandwich 160

with Grilled Chicken Breast, Bacon, Fried Egg, Tomato,
Lettuce and Mayonnaise on White Toast

特級公司三文治

配扒雞胸、煙肉、煎蛋、番茄、生菜及蛋黃醬

Smoked Salmon and Vegetables Sandwich 130

煙三文魚三文治

Grilled Chicken Breast and Avocado Sandwich 120

牛油果扒雞胸三文治

Tuna and Cheese Sandwich 120

吞拿魚芝士三文治



*All Sandwiches or Burgers are served with French Fries
所有三文治或漢堡均配薯條

 Chef's recommendation 廚師推介  Vegetarian 素食  Spicy 香辣

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PASTA 意大利粉

Price 價目
(HKD)



- | | |
|--|-----|
| Linguine alle Vongole
白酒蜆肉扁意粉 | 180 |
| Spaghetti Aglio e Olio with Crab Meat
蒜香蟹肉橄欖油意粉 | 180 |
|  Spaghetti Bolognese with Cheese
芝士肉醬意大利粉 | 170 |
| Linguine Carbonara
煙肉洋蔥忌廉扁意粉 | 170 |
|  Spaghetti with Mushrooms in
Tomato Herb Sauce
香草蘑菇番茄意粉 | 150 |

MAIN COURSES 主菜

Price 價目
(HKD)

- | | |
|--|-----|
| Grilled U.S Rib Eye Steak
with Crispy Garlic Slices
Choice of Sauce: Black Pepper Sauce / Gravy
扒美國肉眼牛扒伴脆蒜片
可選醬汁：黑胡椒汁 / 燒汁 | 330 |
|  Roasted Lamb Chop with Rosemary Jus
燒羊扒配迷迭香燒汁 | 310 |
| Grilled Salmon Fillet with Champagne Sauce
扒三文魚柳配香檳汁 | 300 |
| Pan-fried Barramundi with Grilled Asparagus
香煎海盲鱒伴扒蘆筍 | 280 |
| Pan-fried Pork Tenderloin with
Apple and Apricot Gravy
香煎黑毛豬柳伴蘋果配黃梅燒汁 | 280 |
| German Crispy Pork Knuckle with
Homemade Sauerkraut and Potato Wedges
德國脆鹹豬手配自製酸椰菜及薯角 | 240 |
| Italian Roasted Spring Chicken with Herbs
意式香草烤春雞 | 220 |



Chef's recommendation
廚師推介




Vegetarian
素菜


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CHINESE SPECIALTIES 中式精選

Price 價目
(HKD)



 Spicy Chicken and Fish Maw Pot in Sichuan Style 250
四川麻辣花膠雞煲

 Sautéed Scallops and Vegetables in XO Sauce 220
碧綠XO醬炒帶子


Wok-fried Seafood Specialties 150
海鮮小炒皇

Wok-fried Prawns with Trio of Scallions 150
三蔥燒大蝦球

Sautéed Broccoli with Crab Meat 150
蟹肉扒西蘭花

Wok-fried Sliced Beef with Leeks 130
京蔥爆牛肉

Sautéed Chicken Balls with Sand Ginger 120
沙薑炒雞球

 Sautéed Honey Beans, Lily Bulbs and Celery 90
蜜豆百合炒荷芹

 Sautéed Seasonal Vegetables 90
清炒時蔬

Steamed Rice and Soup of the Day 50
絲苗白飯及是日例湯



 Vegetarian 素菜  Spicy 香辣

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Less rice available upon request 以上菜式可提供少飯選擇

JAPANESE SPECIALTIES 日式精選

Price 價目
(HKD)



Roasted Wagyu Beef Sushi and
Sashimi Platter with Kanpachi,
Salmon and Argentina Red Shrimp
燒和牛壽司配刺身
配鱒紅魚、三文魚及阿根廷紅蝦

200



8 Degrees Beef
with Inaniwa Udon in Soup
8度秘製牛肉湯稻庭烏冬

180

Prawn with Inaniwa Udon in Broth
濃湯大蝦稻庭烏冬

140

SOUTHEAST ASIAN SPECIALTIES 東南亞精選

Hainanese Chicken Rice in Thai Style
泰式海南雞飯

170

Wok-fried Rice Vermicelli with Fresh Squid in Malaysian Style
馬來沙巴鮮魷炒米

150

Wok-fried Pad Thai with Seafood in Tom Yum Sauce
冬蔭功海鮮炒金邊粉

140

Nasi Goreng
印尼炒飯

140

Wok-fried Sliced Beef with Lemongrass in
Vietnamese Style Served with Steamed Rice
越式香茅炒牛肉配絲苗白飯

140

Wok-fried Noodles with Pork Jowl in
Sambal Sauce
叁巴醬豬頭肉炒麵

120



Chef's recommendation
廚師推介

Spicy
香辣

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Less rice available upon request

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以上菜式可提供少飯選擇

HONG KONG SPECIALTIES 港式精選

Price 價目
(HKD)



- | | | |
|-----|--|-----|
| | Fried Rice with Crab Meat, Crab Roe, Egg White and Minced Ginger
蟹籽薑米蟹肉蛋白炒飯 | 170 |
| 👨‍🍳 | Baked Pork Cutlet Rice with Cheese and Fresh Tomato in Hong Kong Style
港式鮮茄芝士焗豬扒飯 | 150 |
| | Braised Vermicelli with Dried Scallops and Crab Meat
瑤柱蟹肉炆米粉 | 140 |
| | Wok-fried Flat Rice Noodles with Sliced Beef
乾炒牛河 | 140 |

INDIAN SPECIALTIES 印度精選

Price 價目
(HKD)

- | | | |
|------|--|-----|
| 🌶️ | Indian Curry
Choice of one: Beef / Lamb / Chicken / Vegetable
印度咖喱
可選一款：牛肉 / 羊肉 / 雞肉 / 雜菜 | 150 |
| 🌿 🌶️ | Dry Cauliflower and Potato Curry
椰菜花薯仔咖喱 | 130 |
| 🌿 🌶️ | Chana Masala
三角豆咖喱 | 120 |
| 🌿 🌶️ | Vegetable Samosa (8 pieces)
素菜咖喱角 (8件) | 100 |
| 🌿 | Indian Tomato Soup
印度番茄湯 | 60 |
| 🌿 | Naan Bread
印度烤餅 | 50 |
| 🌿 | Papadums
印度薄脆 | 50 |
| | Biryani Rice
印度香米飯 | 40 |



*All curry dishes are served with Biryani Rice
所有咖喱均配印度香米飯

👨‍🍳 Chef's recommendation 廚師推介 🌿 Vegetarian 素菜 🌶️ Spicy 香辣

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DESSERTS 甜品

Price 價目
(HKD)

 **Mango Napoleon**
芒果拿破崙


120

Mango Pudding with Vanilla Ice Cream
芒果布甸伴雲呢拿雪糕

120

Basque Cheesecake
巴斯克軟心芝士蛋糕

110

 **Chocolate Tiramisu**
朱古力意大利芝士蛋糕

110

New York Cheesecake
紐約芝士蛋糕

110

Seasonal Fruit Platter
時令鮮果盤

110



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廚師推介

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DRINKS MENU 飲品

		Glass 杯裝 (HKD)	Bottle 支裝 (HKD)
Sparkling Wine <i>Somerton Brut, Australia</i>	葡萄汽酒	90	380
White Wine <i>Somerton Sauvignon Blanc, Australia</i>	白葡萄酒	80	342
Red Wine <i>Somerton Shiraz Cabernet Merlot, Australia</i>	紅葡萄酒	80	342
Bottled Beer <i>Corona, Heineken, Tsing Tao</i>	啤酒 科羅娜、喜力、青島		78
Draught Beer <i>Tsing Tao</i>	生啤 青島	1/2 Pint 74	1 Pint 118
Aperitif <i>Campari</i>	開胃酒 金巴利	84	
Malt Whisky <i>Glenfiddich Special Reserve 12 Years</i>	單一純麥威士忌 格蘭菲迪 12 年		
Scotch Whisky <i>Johnnie Walker Black Label, Chivas Regal, Whisky Scotch Famous Grouse</i>	蘇格蘭威士忌 尊尼獲加黑牌、芝華士、 威雀蘇格蘭威士忌	86 84	
Canadian Whisky <i>Canadian Club</i>	加拿大威士忌 加拿大會所	86	
Irish Whisky <i>John Jameson</i>	愛爾蘭威士忌 約翰詹姆斯	88	
Bourbon <i>Jack Daniels</i>	波本酒 傑克丹尼爾	100	
Gin <i>Bombay Sapphire Gordon's</i>	氈酒 龐貝藍鑽 哥頓金酒	84 78	
Rum <i>Myer's Bacardi</i>	朗姆酒 美雅士 百加得	84 78	

Under the law of Hong Kong, intoxicating liquor must not be sold or supplied to a minor in the course of business.
根據香港法律，不得在業務過程中，向未成年人售賣或供應令人釀醉的酒類。

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DRINKS MENU 飲品

Vodka <i>Smirnoff, Absolut</i>	伏特加 皇冠、絕對	78
Cognac <i>Courvoisier VSOP</i>	干邑 拿破崙 VSOP	110
Liquer <i>Bailey's Irish Cream, Cointreau, Kahlua</i>	烈酒 百利甜酒、君度橙酒、卡魯哇咖啡酒	80
Cocktail <i>Dry Martini, Margarita, Espresso Gin Tonic, Lemon Gold, Garden Delight</i>	雞尾酒 馬天尼、瑪格麗特、咖啡琴通寧、金酒檸檬、花園之悅	88
Mocktail <i>Fruit Punch, Virgin Colada, Mango Party, CoCo Banana, Cocolaza, Strawberry Lemonade</i>	無酒精雞尾酒 雜果賓治、菠蘿椰奶、芒果派對、椰香香蕉、可可特飲、檸檬草莓	70
Freshly Squeezed Fruit Juice <i>Orange, Watermelon</i>	鮮榨果汁 橙、西瓜	64
Chilled Fruit Juice <i>Pineapple, Apple</i>	冰凍果汁 菠蘿、蘋果	64
Hot Chocolate Milk	熱朱古力奶	60
Mineral Water <i>Perrier</i>	法國巴黎礦泉水	58
Coffee <i>Cappuccino, Latte, Double Espresso, Espresso, Freshly Brewed Coffee</i>	咖啡 泡沫咖啡、鮮奶咖啡、雙倍特濃咖啡、特濃咖啡、即磨咖啡	60 54
Tea Selection <i>Camomile, Earl Grey, English Breakfast, Jasmine, Peppermint</i>	茶茗 洋甘菊茶、伯爵茶、英式早餐茶、茉莉花茶、薄荷茶	54
Cold Drinks <i>Iced Coffee, Iced Tea</i>	凍飲 凍咖啡、凍茶	54
Soft Drinks <i>Coke, Coke Zero, Sprite, Soda Water, Ginger Ale, Ginger Beer, Lime Soda, Tonic Water</i>	汽水 可口可樂、零度可口可樂、雪碧、梳打水、薑汁汽水、薑汁啤酒、青檸汽水、湯力水	54

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8度海逸酒店

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