



「朝」让您走进古代宫廷盛宴，品尝帝皇式美酒佳肴。
8个私人厢房：秦、汉、隋、唐、宋、元、明、清，
不单以8个朝代命名，更仿效历朝华丽装潢，
尽显九五之尊的气派。

「朝」多位大厨把千年饮食睿智与精湛厨艺完美呈献，
让您体验帝皇式飨宴享受，回味无穷。

The home of classic authentic high-end cuisine, Dynasty 8
evokes a feeling of old world China charm with 8 private dining rooms which portray
the rich history and décor of each of the 8 represented Dynasties:
Qin, Han, Sui, Tang, Song, Yuan, Ming and Qing.

Allow our Master Chefs to take you on a memorable culinary journey embracing
thousands of years of culinary wisdom with dishes designed to delight all the senses.



叶宝荣师傅臻荐食法 CHEF YAP'S FAVORITE COOKING STYLES

浓虾汤过桥 - 鲜、烫

Poached Red Garoupa in Shrimp Broth - Umami, 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。

This is a modern way of cooking live seafood, in which the ingredients are being lightly poached in fragrant broth for a few seconds and then immediately served. With this cooking technique, all ingredients are well preserved and keep their original texture: smooth and umami, while matching perfectly with the juicy taste.

本道菜式对食材原料极尽讲究。首先，必须使用本地俗称为“老虎虾”的新鲜活虾，身长、肉厚、色鲜，纯正且带有甜感，最适宜烹煮浓虾汤底。搭配厨师的精湛技艺，赋予了这款浓虾汤独有的鲜甜味。最后，再将新鲜的海鲜食材切片放入这款滚烫的浓虾汤中，几秒钟后即熟即吃，极致鲜美。

The ingredients of the broth are carefully selected. The fresh shrimps are a special variety from Guangzhou, known as the 'Bullet Head' for their sharp spiciness with a pinch of sweet aftertaste. Paired with the skills from the Chef, this shrimp is most suitable for making the soup taste fresh and sweet. Last but not least, the chef adds a variety of live seafood to complete the whole dish and make it – umami and delicious.



粵式清蒸龙利
Steamed Macau Sole with Premium Soy, Cantonese style



青蟹, 红蟹
Green crab, red crab

游水海鲜 LIVE SEAFOOD

澳门币
MOP

加拿大象拔蚌
Canadian Geoduck

市价/Market price

老鼠斑
Spotted Garoupa

市价/Market price

东星斑
Red Spot Garoupa

市价/Market price

老虎斑
Tiger Garoupa

市价/Market price

笋壳鱼
Soon Hock

市价/Market price

龙利
Macau Sole

市价/Market price

选你所爱的烹调方式 - 鲜活鱼类/Choose Your Favorite Cooking Style - Live Fish
粵式清蒸/Steamed with Premium Soy, Cantonese Style
古法蒸/Steamed in Traditional Style
生焗/Braised with Oyster and Soy Sauces
油浸/Deep-Fried with Premium Dark Soy
花雕鸡油露蒸/Steamed with Shaoxing Wine and Chicken Broth
家乡菜圃蒸/Steamed with Homemade Preserved Turnip Sauce

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

游水海鲜 LIVE SEAFOOD

澳门币
MOP

龙虾
Lobster

市价/Market Price

澳洲龙虾
Australian Lobster

市价/Market Price

龙虾仔
Local Green Lobster

市价/Market Price

富贵虾
Mantis Prawn

市价/Market Price

青蟹, 红蟹
Green Crab, Red Crab

市价/Market Price

选你所爱的烹调方式 - 龙虾, 蟹类/Choose Your Favorite Cooking Style - Lobster, Crab
豉汁炒/Stir-Fried with Black Bean and Chili
姜葱炒/Sautéed with Ginger and Spring Onion
花雕蛋白蒸/Steamed with Yellow Wine and Egg White
豉油皇蒜茸煎/Pan-Fried with Soya Sauce and Minced Garlic
椒盐香葱/Baked with Spring Onions, Chili and Five Spiced Salt
白灼/Poached and Served with Soya Sauce
黑蒜茸粉丝蒸/Steamed with Vermicelli and Black Garlic
避风塘炒/Stir-Fried with Chili and Garlic
秘制黑椒酱炒/Stir-Fried with Honey Pepper Sauce
上汤芝士/Baked with Consommé and Parmesan Cheese

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



金芙蓉蒸蟹钳
Steamed Crab Claw with Golden Egg White



青芥末汁花螺
Fresh Whelks Marinated in Wasabi-Flavored Dressing

感受朝8—创意招牌菜

THE DYNASTY 8 EXPERIENCE – OUR SIGNATURE DISHES

	澳门币 MOP 每位 Per Person
秘制羊腩时蔬 Roasted Lamb Rib and Seasonal Vegetables with Mongolian Sauce	128
 香辣奶油百花蟹钳  Braised Crab Claw Stuffed with Shrimp Paste and Spicy Cream Sauce	188
 金蒜椒盐蟹钳  Crisp-Fried Crab Claw and Golden Garlic with Five Spices and Garlic Pepper	338
 金芙蓉蒸蟹钳 Steamed Crab Claw with Golden Egg White	338
 金瓜葛仙米赛螃蟹烩辽参 Braised Sea Cucumber with Pumpkin Egg White and Seaweed Pearl	588



海鲜 Seafood



蔬菜 Vegetables



辣 Chili



健康 Health

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

头盘小食

APPETIZERS

	澳门币 MOP
 老陈醋茄子 Chilled Eggplant with Aged Vinegar	52
 柚子山药紫薯 Purple Sweet Potato with Chinese Yam and Pomelo	68
 锦绣菌养生田园沙律  Organic Vegetable Salad and Mushroom with Spicy Sesame Dressing	88
 酱香脆萝卜配话梅圣女果 Aged Vinegar and Soya Sauce, Cured Daikon with Chilled Cherry Tomato in Chinese Plum Sauce	88
 成都口水鸡 “Cheng Du” Hot and Spicy Chicken	88
 辽参海蜇头 Marinated Sea Cucumber with Jelly Fish Head	158
 青芥末汁花螺  Fresh Whelk Marinated in Wasabi Flavored Dressing	158
山楂鹅肝冻 Chilled Goose Liver with Hawthorn Fruit Jelly	158

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



烟熏玫瑰黑豚肉叉烧
Rosewood Smoked Iberico Pork with Pickled Rose Ginger



冬虫夏草炖蟹肚
Double Boiled Fish Maw with Tibetan Caterpillar Fungus

烧味
BARBECUE

澳门币
MOP

脆腩配四川泡菜 Crispy Pork Belly with Sichuan Pickled Vegetable	88
明炉吊烧鸭 Barbecue Duck Served with Plum Sauce	98
即烧烫手乳鸽 Fried Crispy Pigeon	124
烟熏玫瑰黑豚肉叉烧 Rosewood Smoked Iberico Pork with Pickled Rose Ginger	250
法国鹅肝乳猪件 Roasted Suckling Pig with Foie Gras	268
片皮鸭 (每只/半只) Crispy Duck with Condiments and Brown Sauce (Whole/ Half)	398 / 228

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

精致汤羹
SOUPS

澳门币 MOP
每位 Per Person

精选每日靓汤 (每位/每煲) Dynasty 8 Daily Soup (Per Person/Pot)	68/168
黑蒜炖鱼皇汤 (每位/每煲) Slow-Cooked Fish Head, Black Garlic and Chinese Herbs (Per Person/Pot)	78/188
 羊肚菌小米玉环金瓜羹 Double-Boiled Pumpkin Soup with Morel Mushroom in Winter Melon Ring	88
 石斛玉竹炖大连鲍 Double-Boiled Fresh Abalone with Dendrobium Orchid	128
 黑虎掌菌炖响螺 Double-Boiled Sea Whelks with Black Tiger Palm Mushroom	168
 黑松露花胶炖水鸭 Double-Boiled Teal with Prime Fish Maw and Black Truffle	288
 葛仙米野菌炖辽参 Double-Boiled Sea Cucumber with Seaweed Pearls and Wild Mushrooms	288
 冬虫夏草炖蟹肚 Double-Boiled Fish Maw with Tibetan Caterpillar Fungus	1288

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



金汤玉环虾球烩燕窝
Braised Bird's Nest with King Prawn in Golden Broth



秘制日本禾麻鲍鱼 (20头)
Slow-Braised Dried Japanese Oma Abalone Traditional Style (20 Heads)

海珍燕窝 BIRD'S NEST

澳门币 MOP
每位 Per Person

	酸辣花胶烩官燕配意醋丸子	488
	Sweet and Sour Bird's Nest with Fish Maw and Vinegar Pearl	
	葛仙米金芙蓉燕窝蒸海胆	588
	Steamed Sea Urchin with Bird's Nest Egg White and Seaweed Pearl	
	花胶鸡茸烩官燕	658
	Braised Bird's Nest Soup with Minced Chicken and Fish Maw	
	金汤玉环虾球烩燕窝	688
	Braised Bird's Nest with King Prawn in Golden Broth	
	冬虫夏草炖官燕	1888
	Double-Boiled Bird's Nest with Tibetan Caterpillar Fungus	

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

尚选鲍参肚 ABALONE, SEA CUCUMBER, FISH MAW

澳门币 MOP
每位 Per Person

	花胶干贝赛螃蟹醋丸子	288
	Scrambled Egg White with Fish Maw and Conpoy and Vinegar Pearl	
	黄焖鹅掌糖心鲍 (6头)	388
	Braised Whole Abalone and Goose Web in Golden Broth (6 Heads)	
	古方秘制黑松露鹅肝汤鲍 (2头)	488
	Slow-Cooked Whole Australian Abalone with Black Truffle and Goose Liver in Traditional Style (2 Heads)	
	糖心鲍烩蟹肚	488
	Braised Superior Fish Maw with Whole Abalone	
	极品酱珍菌爆炒辽参	488
	Wok-Fried Sea Cucumber with Mixed Mushroom in X.O. Sauce	
	黑蒜葱烤鲍甫辽参	588
	Braised Sea Cucumber and Sliced Abalone with Black Garlic	
	黄焖小米扣辽参	588
	Braised Sea Cucumber Millet in Golden Broth	
	秘制日本禾麻鲍鱼 (20头)	1580
	Slow-Braised Dried Japanese Oma Abalone in Traditional Style (20 Heads)	
	秘制日本吉品鲍鱼 (20头)	1580
	Slow-Braised Dried Japanese Iwate Abalone in Traditional Style (20 Heads)	
	秘制日本禾麻鲍鱼 (12头)	3680
	Slow-Braised Dried Japanese Oma Abalone in Traditional Style (12 Heads)	
	鲍汁扣原只蟹肚 (每只/半只)	6888 / 3888
	Braised Superior Fish Maw in Abalone Sauce (Whole/Half)	

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



有机黑金蒜香蒸小青龙配金钩肠粉
Steamed Green Lobster with Black and Golden Garlic in Dry Shrimps Rice Roll



韩江一品煲
Stewed Sea Cucumber, Abalone, Prawns, Scallops, Sea Moss and Mushrooms in Clay Pot

海河鲜味
SEAFOOD

澳门币
MOP

	姜葱汁焗银鳕鱼 Wok-Fried Cod Fish with Spring Onion and Ginger	168
	菜脯酱白玉鱼球 Steamed Garoupa Fillet with Soft Bean Curd in Preserved Turnips Sauce	188
	黑蒜粉丝蒸扇贝皇 Steamed Scallop with Glass Noodle in Black and Golden Garlic Sauce	188
	青芥末明虾球 Deep-Fried Prawns with Wasabi Mayonnaise	188
	重庆水煮三鲜球 Hot and Spicy Seafood with Sichuan Peppercorn Broth	198
	枝竹蒜子焖龙趸 (二十分钟) Braised Giant Garoupa with Garlic and Dried Bean Curd (Twenty Minutes)	238
	干贝二崧炒带子 Stir-Fried Scallop and Conpoy with Pine Nuts and Pickled Cabbage	258
	开心果黄金虾球 Sautéed Prawns Coated with Salted Egg Yolk and Pistachio and Chinese Style Scrambled Egg White	268
	韩江一品煲 (海参, 鲍鱼片, 虾球, 带子, 发菜, 北菇) Stewed Sea Cucumber, Abalone, Prawns, Scallops, Sea Moss and Mushrooms in Clay Pot	418
	有机黑金蒜香蒸小青龙配金钩肠粉 Steamed Green Lobster with Black and Golden Garlic in Dry Shrimps Rice Roll	438

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

家的味道
HOME-STYLE COOKING

澳门币
MOP

	砂锅干煸韭菜花烧腩 Wok-Fried Roasted Pork Belly with Chives	108
	农家干豆角肉酱老豆腐 Braised Firm Tofu and Dried Green Bean with Minced Pork Gravy	108
	鱼香茄子煲 Braised Eggplant with Sichuan Pepper Sauce	108
	松茸菌野米罗汉斋 Braised Mixed Vegetables and Matsutake Mushroom with Wild Rice	138
	樱花虾脆瑶柱干煸四季豆 Wok-Fried Kenya Beans with Conpoy and Sakura Dried Shrimps	168
	瑶柱海味杂菜煲 Mixed Dry Seafood and Vegetables in Clay Pot	188
	极品酱珍菌爆炒田鸡片 Wok-Fried Sliced Frog with Mix Mushrooms in X.O. Sauce	188

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



古铜麻籽香鸡 (每只/半只)
Deep-Fried Crispy Chicken with Flax Seeds (Whole/Half)



鹅肝核桃炒和牛粒
Wok-Fried Wagyu Beef with Goose Liver and Walnuts

云裳羽衣 POULTRY

澳门币
MOP

沙茶芹香爆鸭胸

Wok-Fried Duck Breast with Celery and “Sha Cha” Sauce

138



官保鹅肝鸡丁

Wok-Fried Chicken with Goose Liver and Red Pepper

208

松子炒鸽松

Stir-Fried Minced Pigeon and Pine Nuts

268

古铜麻籽香鸡 (每只/半只)

Deep-Fried Crispy Chicken with Flax Seeds (Whole/Half)

368/188

黑松露脆皮咸香鸡 (每只/半只)

Crispy Salt-Baked Chicken with Black Truffle (Whole/Half)

368/188

红葱头沙姜鸡 (每只/半只)

Poached Chicken with Red Onion Sauce (Whole/Half)

368/188

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

山野驯牧 MEATS

澳门币
MOP



野山椒爆羊柳

Wok-Fried Lamb Strips with Mixed Mushrooms and Pickled Red Chili

238

笋丝宝塔肉配花夹

Shanghai Braised Pork Belly Pyramid with Bamboo Shoot

238

咖啡酱炆牛肋腩

Braised Beef Brisket with Coffee Sauce

238



湘辣鸡枞菌炒黑豚肉

Stir-Fried Iberico Pork and Mushroom in Spicy Sauce

248



蒜香黑椒爆牛柳条

Wok-Fried Beef Strips with Black Pepper and Garlic

268

鹅肝核桃炒和牛粒

Wok-Fried Diced Wagyu Beef with Goose Liver and Walnuts

488

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



黄汤岩米时蔬
Poached Seasonal Vegetables and Nepalese Mountain Grains in Golden Broth



五谷素香苗(香米, 红米, 粟米, 菜甫, 葱花, 松子粒, 蛋白)
Fried Red Rice With Sweet Corn, Dried Turnip, Spring Onion, Pine Nuts and Egg White

田园野菜

SEASONAL VEGETABLES AND TOFU

澳门币
MOP



六必居茄子焖山药

Braised Chinese Yam and Eggplant in Beijing Style

98



麻婆煮豆腐

Braised Bean Curd “Ma Po” Style

108

北菇双耳红烧豆腐

Braised Bean Curd with Yellow and Dried Shitake Mushrooms

128

黄汤岩米时蔬

Poached Seasonal Vegetables and Nepalese Mountain Grains in Golden Broth

138



榄角斑柳秋葵

Wok-Fried Okra with Garoupa Fillet and Chiu Chow Black Olives

168

各式炒田园时蔬

Daily Fresh Garden Greens

市价/ Market Price

选你所爱的烹调方式/Choose Your Favorite Cooking Style

X.O.酱炒/Stir-Fried with X.O. Sauce

姜汁炒/Stir-Fried with Ginger Juice

豉油皇白灼/Poached with Soya

炆炒/Wok-Fried with Dried Chili

蒜茸炒/Stir-Fried with Minced Garlic

蚝油/Braised with Oyster Sauce

白腐乳椒丝炒/Stir-Fried with Fermented White Bean Curd

清炒/Wok-Fried

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

五谷丰收

RICE AND NOODLES

澳门币
MOP



五谷素香苗(香米, 红米, 粟米, 菜甫, 葱花, 松子粒, 蛋白)

Fried Red Rice With Sweet Corn, Dried Turnip, Spring Onion, Pine Nuts and Egg White

98



斑球鲜蟹肉浓鱼汤米线(每位)

Rice Noodles with Garoupa Fillet and Crab Meat in Fish Stock (Per Person)

108

北菇鹅掌炆生面(每位)

Braised Egg Noodles with Mushroom and Goose Web (Per Person)

128

黑松露烧肉炒饭

Fried Rice with Egg, Roasted Pork Belly and Black Truffle

188



干贝辽参鲜蟹肉蛋白炒饭

Fried Rice with Crab Meat, Sea Cucumber, Conpoy and Egg White

228

干炒澳洲和牛河

Wok-Fried Flat Rice Noodles with Sliced Wagyu Beef Striploin

258



鲍参柱肚福建烩饭

Braised Rice with Abalone, Sea Cucumber, Conpoy and Fish Maw

308



虾球鲜蟹肉浓虾汤野米泡饭

Poached Rice with Prawn and Crab Meat in Shrimp Stock

388

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



牛油果话梅官燕
Braised Superior Bird's Nest with Avocado and Preserved Plum

精制甜品
DESSERT

	澳门币 MOP
琥珀玫瑰冻 Rose Jelly with Egg Cream Custard	36
雪莲子杏仁功夫茶 “Kung Fu” Almond Tea with Snow Lotus Seeds	48
黑松露椰香奶冻 Coconut Milk with French Black Truffle Pudding	48
香芒杨枝甘露 Chilled Mango Soup with Sago, Fresh Mango and Pomelo	58
香茅红糖炖雪蛤 Double-Boiled Hashima in Lemongrass Soup	88
牛油果话梅官燕 Braised Superior Bird's Nest with Avocado and Preserved Plum	88
蜂蜜桂花炖桃胶官燕 Double Boiled Bird's Nest with Honey, Osmanthus Flower and Peach Gum	588

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