



DYNASTY 8

“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.

朝
DYNASTY 8

THE DYNASTY 8 食 EXPERIENCE MENU

“朝”体验套餐
The Dynasty 8 Experience Menu

加入叶师傅的正宗美食漫游之旅，体验正宗的粤菜，专注于使用最顶尖的食材并发挥到师傅的极致
Join Chef Yap on a culinary pilgrimage to experience his authentic Cantonese cuisine, focused on using only the best ingredients and preparing them with a unique twist.

开胃餐前小食
Amuse Bouche

“朝”精致三拼

山核桃有机番茄沙律 鲟龙鱼子桂花陈酒帝皇蟹柳冻 蜜汁黑豚肉叉烧

Dynasty 8 signature appetisers combination

Marinated cherry tomato with creamy walnut filling

Chilled Alaskan crab meat with osmanthus wine and Oscietra caviar

Honey glazed barbecue Iberian pork

椰皇降脂猴头菇炖柱甫

Double-boiled coconut soup with bearded tooth mushrooms and dried scallops

花雕金芙蓉蒸蓝龙虾

Steamed blue lobster with golden egg white in huadiao wine sauce

陈皮牛肋腩

24 hours braised beef short rib in dried tangerine sauce

海鲜腊味炒不是饭

Wok-fried Orzo pasta with preserved Chinese sausage, scallops and prawns

牛油果血燕 拼 核桃奶油露配核桃酥

Duo of chilled superior bird's nest with avocado and cream of walnut soup with walnut pastry

[每位澳门币688]
MOP 688 per person

爽脆鲜尝

APPETISERS

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

青芥末汁花螺
Fresh sea whelks in wasabi dressing



果酱金砖脆豆腐

Fried home-made bean curd with shrimp paste served with spicy jam
\$128

柚子酱芝麻百花乳猪件

Roasted suckling pig with shrimp paste, sesame and pomelo sauce
\$148

海参黑醋蜆头

Marinated jelly fish head in spicy black vinegar
\$158

鲜龙鱼子桂花陈酒帝皇蟹柳冻

Chilled Alaskan crab meat with osmanthus wine and Oscietra caviar
\$168

青芥末汁花螺

Fresh sea whelks in wasabi dressing
\$168




鲜龙鱼子桂花陈酒帝皇蟹柳冻
Chilled Alaskan crab meat with osmanthus wine and Oscietra caviar

山核桃有机番茄
Marinated cherry tomatoes with
creamy walnut filling and wasabi





 火焰佛跳墙
 Flambé buddha jumps over the wall

SOUPS
[PER PERSON]

养元汤品 [每位]

 火腿花胶鱼茸羹

Minced fish soup with fish maw and Yunnan ham
\$128

养身鲜人参炖大连鲍

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

 葛仙米野菌炖辽参

Double-boiled sea cucumber with seaweed pearls and wild mushrooms
\$188

椰皇松茸柱甫炖花胶

Double-boiled fish maw soup with matsutake mushrooms and conpoy in coconut
\$288

 火焰佛跳墙

Flambé buddha jumps over the wall
\$388

 冬虫夏草葛仙米炖蟹肚

Double-boiled fish maw soup with cordyceps and seaweed pearls
\$1288

椰皇松茸柱甫炖花胶
Double-boiled fish maw soup with
matsutake mushrooms and conpoy in coconut



活鲜海珍

LIVE SEAFOOD

海虎虾4件

Live Tiger Prawn 4 pieces
\$288

苏格兰蛭子王3件

Scottish Razor Clam 3 pieces
\$288

龙虾仔400克

Local Green Lobster 400 grams
\$468

每两/37.5克 时价
Per Tael / 37.5g Market Price

[叶宝荣师傅臻荐食法]
Chef Yap's favorite cooking style

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 beside 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 chilli-pepper salt / Steamed with garlic / Sautéed with garlic and dried chilli / 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 chilli / Sautéed with ginger and spring onion / Steamed with huadiao wine and egg white / Deep-fried with chilli-pepper salt / Steamed with vermicelli and black garlic / Stir-fried with black pepper sauce / Baked with superior broth and parmesan cheese

菲律宾大肉蟹·糕蟹

Mud Crab. Green Crab

豉椒炒/椒盐炒/姜葱炒/花雕蛋白蒸/避风塘炒

Stir-fried with chilli black bean sauce / Deep-fried with chilli-pepper salt / Sautéed with ginger and spring onion / Steamed with huadiao wine and egg white / Sautéed with garlic and dried chilli

东星斑·老鼠斑·龙利

Red Spotted Grouper. Spotted Grouper. Macao 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



清蒸东星斑
Steamed red spotted grouper



蜜汁黑豚肉叉烧
Honey glazed barbecue Iberian pork

红炉

飘香

BARBECUE

脆腩配四川泡菜
Crispy pork belly with Sichuan pickled vegetable
\$98

15天BB乳鸽
Crispy 15 day aged pigeon
\$128

古法果木烤脆皮黑棕鹅
Traditional roasted goose
\$168

蜜汁黑豚肉叉烧
Honey glazed barbecue Iberian pork
\$198

金汤波士顿龙虾烩官燕
Braised bird's nest with poached Boston lobster in golden broth



窝心燕荟
[每位]
BIRD'S NEST
[PER PERSON]

花胶鸡茸烩官燕

Braised bird's nest soup with minced chicken and fish maw
\$328

蟹粉扒竹笙官燕

Braised bird's nest stuffed in bamboo pith with crab roe
\$428

鲜蟹肉玉带炒鲜奶金丝燕

Scrambled egg white with red bird's nest, crab meat and scallops
\$588

金汤波士顿龙虾烩官燕

Braised bird's nest with poached Boston lobster in golden broth
\$688

冬虫夏草花胶炖金丝燕

Double-boiled red bird's nest with cordyceps
\$1888

海肴珍味

「每位」

ABALONE / SEA
FISH MAW CUCUMBER
[PER PERSON]

黄焖鹅掌扣花胶

Braised fish maw and goose web in golden broth
\$388

黑菌鹅肝2头澳鲍

Slow-cooked whole Australian abalone with foie gras and black truffle (2 heads)
\$488

韩江一品煲 (海参, 鲍鱼, 虾球, 带子, 发菜, 北菇)

Stewed sea cucumber, abalone, prawns, scallops, sea moss and mushrooms
\$538

“朝”吉祥三宝: 虾籽辽参, 黄焖花胶, 鲍汁南非6头鲍
Dynasty 8 signature trio: braised abalone with spinach,
fish maw in golden broth, braised sea cucumber with shrimp roe



金瓜葛仙米赛螃蟹烩辽参
Braised sea cucumber with
pumpkin egg white and seaweed pearls



金瓜葛仙米赛螃蟹烩辽参

Braised sea cucumber with pumpkin egg white and seaweed pearls
\$588

黑蒜葱烤辽参糖心鲍 (6头)

Braised sea cucumber and abalone with black garlic and spring onion (6 heads)
\$588

“朝”吉祥三宝: 虾籽辽参, 黄焖花胶, 鲍汁南非6头鲍

Dynasty 8 signature trio: braised abalone with spinach,
fish maw in golden broth, braised sea cucumber with shrimp roe
\$588

翡翠鲍汁百花酿辽参

Braised sea cucumber stuffed with shrimp mousse in abalone sauce
\$588

日本二十头吉品鲍鱼 (20头)

Slow-braised dried Japanese Iwate abalone (20 heads)
\$1580

日本十八头禾麻鲍鱼 (18头)

Slow-braised dried Japanese Oma abalone (18 heads)
\$2380

日本十二头禾麻鲍鱼 (12头)

Slow-braised dried Japanese Oma abalone (12 heads)
\$3680

海洋玉食

FROM THE SEA

有机时蔬花椒酱炒龙趸

Wok-fried giant grouper with organic vegetables and Sichuan pepper sauce
\$238

金华火腿麒麟东星斑柳

Steamed red spotted grouper fillet with Chinese ham and asparagus in superior sauce
\$288

樱花虾X.O酱爆虾球带子

Seared scallops and prawns with dried sakura shrimp XO sauce
\$288

避风塘皇帝蟹柳

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

金芙蓉蒸蟹钳 (每位)
Steamed crab claw with golden egg white (per person)



金华火腿麒麟东星斑柳
Steamed red spotted grouper fillet with
Chinese ham and asparagus in superior sauce

重庆水煮开边蓝龙虾海鲜球

Slow-cooked blue lobster, scallops and giant grouper fillet
in hot and spicy peppercorn broth
\$488

有机黑金蒜香蒸小青龙配金钩肠粉

Steamed green lobster in black and golden garlic with dry shrimps rice roll
\$488

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

金芙蓉蒸蟹钳 (每位)

Steamed crab claw with golden egg white (per person)
\$488 150 克gm
\$368 120 克gm

金菇鹅肝牛肉卷
Pan-fried US beef roll filled with foie gras and enoki mushrooms



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

陈皮牛肋腩

24 hours braised beef short ribs in dried tangerine sauce
\$188

官保鹅肝鸡丁

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

藜麦麻辣川味小羊架

Pan-fried New Zealand Te Mana lamb cutlets with quinoa in Sichuan chilli pepper
\$268

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

锦锈青蔬 VEGETABLES VEGAN SPECIALTIES

「纯素精选」

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 chilli sauce
\$188

黄汤岩米有机菠菜
Poached organic spinach with Nepalese grains,
conpoy and sakura shrimps in golden broth



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 of fungus and dried shiitake mushrooms
\$138

六必居茄子焖山药

Braised organic Chinese yams with eggplant in brown bean sauce
\$148

宫保西芹素鸡柳

Stir-fried vegan tofu "chicken" fillet with celery and red pepper
\$148

豉汁素猪三宝

Pan-fried eggplant, bell pepper and bitter melon stuffed
with vegan omnipork in black bean sauce
\$148

各式炒有机时蔬

Your choice of seasonal organic vegetables
\$128

[做法]
cooking styles

X.O.酱炒/蒜茸炒/姜汁炒/蚝油
豉油皇白灼/白腐乳椒丝炒/清炒

Stir-fried with X.O. sauce / Stir-fried with minced garlic /
Stir-fried with ginger juice/Braised with oyster sauce /
Poached with soya sauce / Stir-fried with fermented white bean curd / Wok-fried

以上菜肴皆可按要求做成纯素
All above can be made vegan upon request



● 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

醇厚 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 of 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

北菇鹅掌虾籽葱油拌面 (每位)
Braised goose web in spring onion sauce with tossed noodles and shrimp roe powder (per person)
\$138

干炒牛肉河
Wok-fried flat rice noodles with sliced beef
\$168

● 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

● 脆皮有米乳猪饭 (8-12人)
Roasted boneless suckling pig stuffed with preserved Chinese meat and glutinous rice (serves 8-12 persons)
\$688



椰皇万寿果冻
Chilled coconut pudding with papaya

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

大桔大利桔子慕斯配金桔雪葩
Mandarin mousse scented with basil paired with mandarin sorbet
\$88

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 osmanthus honey and peach gum
\$588

大桔大利桔子慕斯配金桔雪葩
Mandarin mousse scented with
basil paired with mandarin sorbet

