

祈年臻品

Signature

汤 Soup

祈年八号专业厨师在保留粤式精髓的同时,根据季节的转换、研创出不同功效和口味的特制煲汤,为您奉上美味汤品。

To create flavourful and nourishing soups, the chefs at 8 Qian Nian choose the best ingredients, prepared in the traditional Cantonese double-boiled method.

足料老火靚汤 Soup of the day	每位 Per Person 例牌 Standard	36 128
鸡蓉粟米羹 Sweet corn broth, chicken		38
海鲜酸辣羹 Beijing hot and sour soup		48
鳕鱼南瓜羹 Double-boiled pumpkin, cod fish, superior broth		48
杭菊炖肉汁 Double-boiled pork, minced chicken, chrysanthemum, clear broth		58
瑶柱云腿炖松茸 Double-boiled Matsutake, conpoy, ham, mushroom essence		98
石斛炖鲜鲍 Double-boiled fresh abalone, dendrobe		128
菜胆肉汁炖辽参 Double-boiled sea cucumber, pork, clear broth		138
冬虫草花胶炖水鸭 Double-boiled teal, cordycep flower, fish maw		580

以上为人民币价格, All prices are in CNY.

鲜 Seafood

主厨延续粤式佳肴的传统烹饪手法，秉承“好味道源自好食材”的理念为您寻来优质水产。清而不淡，鲜而不俗，嫩而不生，油而不腻。

8 Qi Nian's chefs focus on the freshest, high quality seafood and local seasonal ingredients to create distinctive seafood dishes.

香煎脆皮银鳕鱼 Pan-fried crispy cod fish	48
豉油皇3头大明虾 Pan-fried king prawn, soy sauce	88
滑蛋叉烧炒虾仁 Fried shrimps, egg, BBQ pork	88
顺德煎焖大鱼头 Canton braised fish head	128
大连鲜辽参（养生小米烩，健康杂粮烩，鲍汁烩） Braised fresh Dalian sea cucumber (millet, cereals, abalone sauce)	138
鲍汁花菇扣花胶筒 Braised fish maw, fragrant mushrooms, abalone sauce	168
沙窝蒜香焗银鳕鱼 Clay pot cod fish, garlic	168
XO酱芦笋百合炒螺片 Stir-fried sliced sea whelks, asparagus, XO sauce	168
如意吉祥炒澳带 Stir-fried scallops, vegetables	168

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黄金万两 Stir-fried shrimp balls, mushrooms	168
剁椒蒸银鳕鱼 Steamed cod fish, preserved chilli	168
红梅百花煎酿澳带 Pan-fried scallops, shrimps	168
杏片鹅肝百花球 Pan-fried goose liver, shrimps, almonds	180
碧绿蚝皇4头蚝皇鲍 Braised abalone (4 head)	268
关东辽参 (养生小米烩, 健康杂粮烩, 鲍汁烩) Braised fresh Kanto sea cucumber (millet, cereals, abalone sauce)	288
红烧佛跳墙 (鲍鱼, 花胶, 辽参, 瑶柱, 蹄筋) Buddha Jumps over the wall (abalone, fish maw, sea cucumber, dried scallop, beef tendon)	288
碧绿蚝皇2头蚝皇鲍 Braised abalone (2 head)	480

味 Taste

祈年八号保持鲜、嫩、爽、滑、“五滋六味”。随季节时令的变化而变化，追求色、香、味、型“烩不厌细，食不厌精”饮食风格。

With the TASTE series, diners can experience the ancient Cantonese cooking philosophy of “Five tastes, Six flavours” through a series of unique dishes.

顺德桂花炒瑶柱	78
Wok-fried dried scallops, osmanthus	
干葱煎清远鸡	78
Fried chicken, garlic, shallots	
家乡小炒皇	78
Wok-fried pork, seasonal vegetables	
脆皮小唐菜	78
Deep-fried cabbage, minced shrimps	
香滑虾酱蒸猪爽肉	78
Steamed pork, shrimp paste	
海皇豆腐煲	78
Clay pot bean curd, seafood	
肉碎凉瓜煎蛋	78
Pan-fried egg, bitter melon, minced pork	
鱼香茄子煲	78
Clay pot braised eggplant, garlic, ginger, chilli, soy sauce	
南瓜百合炒虾松	88
Stir-fried shrimps, lily bulbs, pumpkin	

XO酱带子蒸豆腐	88
Steamed bean curd, scallops, XO sauce	
避风塘双宝	88
Stir-fried shrimps, diced pork, eggplant	
红烧官燕 (位)	490
Braised bird's nest (per person)	
龙虾汤鲜蟹肉烩官燕 (位)	580
Braised bird's nest, crab meat, lobster soup (per person)	

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巧妙的结合美食,美器,美味;使色,味,型,养俱全,从而达到美之境界,也是主厨想传递给食客的一种生活方式。

Creative presentation, unique food combination and expert cooking methods result in dishes that wow on the palate in 8 Qi Nian's neoclassic cuisine.

香煎安格斯牛仔骨 (位) Pan-fried Angus beef ribs (per person)	58
金针云耳牛肉煲 Clay pot braised beef, black fungus, lily bulbs	78
豉汁凉瓜炒牛肉 Stir-fried beef, bitter melon, soy sauce	78
云南小瓜炒爽肉 Stir-fried pork, zucchini	78
凤梨咕鲁肉 Sweet and sour pork	78
甜梅菜蒸猪肉 Steamed pork, preserved vegetables	88
金牌梅菜扣肉 Braised pork, salted vegetables	88
蜜豉蝴蝶骨 Deep-fried pork ribs, black pepper sauce	98
酱烧好味骨 Braised pork ribs, soy sauce	98

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黑椒香煎雪龙扒 (位)	98
Pan-fried beef, black pepper sauce (per person)	
芦笋百合炒和牛	168
Stir-fried Wagyu beef, asparagus, lily bulbs	
金蒜黑椒和牛粒	198
Stir-fried Wagyu beef, dried garlic	
葱爆鹅肝和牛粒	198
Stir-fried Wagyu beef, goose liver, leeks	

前

Appetizer

宋味脆萝卜	28
Marinated turnip	
九制陈皮黄瓜	32
Marinated cucumber, tangerine skin	
风味拌杏鲍菇	36
Chilled mushrooms, sesame oil, chilli oil	
香椿苗拌鲜核桃	38
Chilled Chinese toon, fresh walnut	
口味关东木耳	38
Chilled black fungus, spicy vinegar sauce	
沪式四宝烤麸	48
Braised bread, mushrooms, black fungus, peanuts	
小碗夫妻肺片	58
Marinated beef tripe	
乡村口水鸡	68
Sichuan poached chicken	
辣味醉香鱼	68
Marinated fish, Chinese wine, chilli	
好味汁拌蜆头	68
Marinated jelly fish	
香辣鸭舌	78
Spicy duck tongues	
虫草花拌海螺片	78
Chilled sea whelks, cordyceps flowers	
美味汁浸鲍鱼仔 (10件)	98
Poached fresh abalone, soy sauce (10 pieces)	

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燒

Barbecue

明炉妙龄鸽 (只)		58
Roasted pigeon, spicy salt (per piece)		
白切清远鸡	(半) Half	68
Chilled poached chicken, ginger, chives	(整) Whole	138
桶子豉油鸡	(半) Half	68
Poached chicken, soy sauce	(整) Whole	138
脆皮炸子鸡	(半) Half	68
Deep-fried crispy chicken	(整) Whole	138
蜜汁叉烧皇		68
Barbecued pork loin, honey sauce		
脆皮烧肉		68
Crispy pork belly		
挂炉烧鸭		78
Roasted duck		
潮式卤水拼盘 (金钱肚, 豆腐, 五花肉)		98
Cold marinated combination (ox tripe, bean curd, streaky pork)		
碳烤牛肋骨		198
Roasted beef ribs		
片皮金钱鸭 (只)		268
Cantonese style roast duck (per piece)		
配鸭饼、鸭酱、葱丝、瓜条、白糖		
Pancake, sweet sauce, spring onion, cucumber, white sugar		
七彩炒鸭丝, 椒盐酥鸭架		
Second serve: Stir-fried shredded duck, Deep-fried duck carcass, spicy salt		
金牌乳猪全体		1280
Roasted suckling pig		
提前2天预订		
Reserve 2 days in advance		

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Home Recipes

京酱肉丝配薄饼	68
Wok-fried pork, sweet bean sauce, pancakes	
红烧肉	68
Braised pork belly, soy sauce	
台式三杯鸡	78
Simmered chicken, vinegar, rice wine, basil	
水煮牛肉	88
Poached beef, chilli sauce	
方腿荷叶蒸鸡	88
Steamed chicken, lotus leaves, ham	
香酥小羊腿	128
Roasted leg of lamb, cumin	
西湖龙井虾仁	128
Stir-fried river shrimps, Longjing tea	
剁椒蒸大鱼头	158
Steamed fish head, chopped chilli	
XO酱粉丝蟹煲	168
Clay pot crab, vermicelli, XO sauce	
回味牛仔煲	168
Clay pot beef ribs	
新古典宫保大明虾	180
“Gong Bao” prawns	

游

Live Seafood

鱼 Fish

多宝鱼 (500克) Turbot (500g)	168
桂花鱼 (500克) Mandarin fish (500g)	168
青斑 (500克) Sea garoupa (500g)	238
老虎斑 (500克) Tiger garoupa (500g)	368
東星斑 (500克) Spotted garoupa (500g)	988

活鱼烹调推介

清蒸、炒球、豉汁蒸、红烧、顺德姜葱蒸

Cooking recommendations:

Steamed, stir-fried, steamed with fermented black bean, braised in brown sauce, steamed with chopped ginger

虾 Shrimp

基围虾(500克) Live river shrimps (500g)	398
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活虾烹调推介

白灼、蒜蓉开边蒸、椒盐焗、避风塘

Cooking recommendations:

Poached, steamed with garlic, deep-fried with spicy salt, chilli and black pepper

龙虾 Lobster

波士顿龙虾 (500克) 268
Boston lobster (500g)

澳洲大龙虾 (500克) 828
Australian lobster (500g)

活龙虾烹调推介

炒球、蒜蓉蒸、上汤焗、姜葱焗、芝士焗、蛋白蒸

Cooking recommendations :

Stir-fried, steamed with garlic, baked with cheese or wok-fried, steamed with egg white

蟹 Crab

肉蟹 (500克) 168
River crab (500g)

膏蟹 (500克) 198
Green crab (500g)

花雕蒸、姜葱焗、胡椒焗、豉椒炒、香辣炒、避风塘

Cooking recommendations:

Steamed with Hua Diao wine, baked with ginger and spring onion, baked with peppercorn, stir-fried with chilli and black bean, stir-fried with chilli and ginger or wok-fried with crispy garlic, chilli and black pepper

菜

Vegetables

各式时蔬	58
Market vegetables	
白灼、清炒、蒜蓉炒、姜汁炒、上汤煮、蚝油	
Your choice of vegetables cooking method recommendations:	
Poached, stir-fried, stir-fried with garlic, stir-fried with ginger jus or coddled in supreme soup, stir-fried with oyster	
杞子小瓜炒山药	68
Stir-fried Chinese yam, zucchini, wolfberries	
健康粗粮煲	68
Clay pot braised vegetables	
竹笙罗汉上素	68
Wok-fried vegetables, bamboo pith	
红烧茄子扒滑豆腐	68
Braised eggplant, bean curd	
凤尾鱼煨四季豆	78
Stir-fried string beans, dried anchovies	
清炒六合菜	78
Stir-fried sugar snap peas, celery, sliced lotus root, black fungus, ginkgo, lily bulbs	
上汤芦笋	78
Coddled asparagus in supreme soup	

糧

Rice and Noodles

担担面	28
Dan Dan noodles	
山东章丘葱花饼	28
Shan Dong leek pie	
港式鲜虾云吞面	38
Hong Kong shrimp dumpling soup	
龙虾汤拉面	48
Lobster broth soup, diced seafood	
豉油皇炒面	68
Stir-fried egg noodles, pork, yellow chives, soy sauce	
祈年炒饭	68
Fried grain rice, Chinese sausage, preserved pork, barley, millet	
田园健康炒饭	68
Fried rice, market vegetables	
传统干炒牛河	78
Stir-fried rice noodles, beef, bean sprouts, Chinese leeks, onion	
七彩炒公仔面	78
Stir-fried noodles, seasonal vegetables	
怡香茄子焖伊面	88
Braised E-fu noodles, eggplant	
瑶柱蛋白炒饭	88
Fried rice, dried scallops, egg white	
鲍汁海皇烩饭	98
Braised rice, dried seafood, vegetables, abalone sauce	

点心

Dim Sum

鲜虾炸春卷 (3件)	28
Deep-fried shrimp spring rolls (3 pieces)	
蚝皇叉烧酥 (3件)	28
BBQ pork puffs, oyster sauce (3 pieces)	
沪江生煎包 (3件)	28
Pan-fried pork buns (3 pieces)	
菜肉水饺 (6件)	48
Pork and vegetables dumplings (6 pieces)	
香煎菜肉锅贴 (6件)	48
Pan-fried pork dumplings (6 pieces)	

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甜

Dessert

传统龟苓膏 (位) Guiling jelly (per person)	26
红豆沙汤丸 (位) Sweet bean soup, glutinous rice dumplings (per person)	28
脆皮芝麻球 (3件) Deep-fried glutinous rice balls, sesame (3 pieces)	28
港式酥皮蛋挞 (3件) Cantonese egg tarts (3 pieces)	28
杨枝金露 (位) Chilled mango soup, sago, pomelo (per person)	28
乌龙茶焦糖布丁 Oolong tea creme brulee, biscotti	48
安南子炖天山雪莲 (位) Double-boiled sweet lotus seeds (per person)	58
冰糖雪梨炖天山雪莲果 Double-boiled pear, snow lotus, sugar	68
官燕 (位) 木瓜炖, 冰花, 椰汁 Bird' s nest (per person) Double-boiled in papaya, rock candy, coconut juice	480

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