

*Horizon Asian Dining*

菜  
MENU  
單

HORIZON  
八滿閣





Handmade Silky Tofu  
with Salted Egg Yolk  
金衣翡翠豆腐



Lobster with Salted Egg Yolk  
咸蛋黃游水龍蝦

溫馨提示  
FRIENDLY  
REMINDER

All images are  
for illustration  
purposes only.  
圖片只供參考

1. A standard \$2.50 tea charge applies per person
  2. A 1.5% surcharge is applied to all card payments
  3. A 10% surcharge applied on public holidays.
  4. Prices subject to change without notice.
1. 茗茶每位\$2.50
  2. 所有信用卡付款將收取1.5%附加費
  3. 新州公眾假期附加費10%
  4. 價格如有更改，恕不另行通知

部分菜餚可能含有過敏原，例如味精、堅果及花生油。由於廚房為共用環境，所有菜餚可能含有堅果及其他過敏原（包括甲殼類、芝麻及麩質）之痕跡。如有任何食物過敏或特殊飲食需求，請在點餐前告知我們的服務人員。

Some dishes may contain allergens such as MSG, nuts, and peanut oil. Due to our shared kitchen environment, traces of nuts and other allergens (including shellfish, sesame, and gluten) may be present in all dishes. Please inform our staff of any food allergies or special dietary requirements before ordering.



Braised Australian Prince Abalone\*  
澳洲王子鮑魚



Braised Australian Candy Dried Abalone\*  
澳洲王子糖心乾鮑魚

DRIED ABALONE | 乾鮑魚

\*Non Discountable 不適用折扣優惠

Braised Australian Prince Abalone\*

澳洲王子鮑魚

\$168

Braised Australian Candy Dried Abalone\*

澳洲王子糖心乾鮑魚

\$238

Requires at least  
6 hours' advance order  
Slow Braised for 48 hours

需提前6小時預訂  
48小時慢燉製成





## Live Seafood / 游水海鮮

### All Cooking styles - served with noodles

各式烹調風味 - 配麵底 \$20

### All Cooking styles - NO noodles

各式烹調風味 - 不配麵底 \$15

Extra Noodle 額外加麵 \$15

Vermicelli 粉絲 / E-FU Noodles 伊麵 /  
Egg Noddles 生麵 / Flat Rice Noodles 河粉

Mantou Bread 饅頭 \$15/ 6個(pcs)

MARKET PRICE FOR ALL LIVE SEAFOOD  
所有活海鮮時價

PLEASE CONSULT WITH OUR STAFF  
請諮詢我們的服務人員以了解具體時價

## — Live Seafood / 游水海鮮 —

### Lobster 游水龍蝦

Red Tasmanian Lobster 游水紅龍 / Green Lobster 青龍

#### Lobster Two courses 龍蝦兩食

First course: Lobster Sashimi

+Extra \$38

第一道: 龍蝦刺身 +需額外加

Second course: your choice, an extra charge may apply

第二道: 可選烹調方式, 可能需額外收費

### Live Crab 生猛活蟹

King Crab 皇帝蟹 / Snow Crab 雪蟹 / Mud Crab 泥蟹

#### Cooking styles 烹調方式

Steamed 清蒸 | Stir fried with Ginger & Shallot 薑蔥

Stir fried with Spicy Sauce XO醬 | Singapore Chilli Style 新加坡辣椒風味

Stir fried with Garlic Butter 蒜子牛油炒 | Fried with Salt & Pepper 椒鹽

Stir fried with Mild Curry Sauce 甘香咖喱炒

Stir fried with Salted Egg Yolk 金沙炒 (鹹蛋黃炒)

### Live Fish 游水鮮魚

Coral Trout 星班 / Silver Perch 銀鱸 / Murry Cod 鱸班 /

Barramundi 盲曹 / Morwong 三刀 / Parrot Fish 青衣

#### Cooking styles 烹調方式

Steamed with Ginger & Shallot 薑蔥蒸 | Red Braised 紅燒

Steamed with Olive Leaf 橄欖蒸 | Oil Poached 油浸

Cá Kho Tồ Vietnamese style Caramelised & Braised 越式砂鍋扣

#### Two Courses 兩食

First Course: your choice 第一道: 自選

Second Course: Select one option 第二道: 可選擇

1. Stir fried with Snow Peas 配荷豆清炒 + \$15

2. Stir fried with Snow Peas & Black Truffle 配黑松露荷豆炒 + \$20

### Live Pipis 游水蜆

Stir fried with Ginger & Shallot 薑蔥 | Stir fried with Black Bean Sauce 豉汁

Stir fried with Minced Garlic 蒜茸

Stir fried with XO Sauce XO醬 with Crispy Rice Noodles 煎米粉底 + Extra \$20

### Shellfish 貝類海鮮

Jumbo Oyster 特大生蠔 / Fresh Abalone 游水鮮鮑魚

Baby Abalone 珍珠鮑魚仔 / Scallop 帶子

Steamed 清蒸

XO Sauce Vermicelli XO醬粉絲 / Garlic XO Vermicelli 蒜香XO醬粉絲 + Extra \$1/隻 (pc)

Salted Egg Yolk 金沙 (鹹蛋黃) + Extra \$2/隻 (pc)





Lychee Prawn Balls  
 妃子笑 (荔枝蝦球) \$30/6粒 (pcs)  
 Non-Discountable 不適用折扣優惠

— Entrée 前菜 / Dim Sim 點心 —

|      |                                                                                         |      |
|------|-----------------------------------------------------------------------------------------|------|
| E101 | Vegetarian Spring Roll 齋春捲 (4) <span>V</span>                                           | 13.8 |
| E102 | Xiao Lung Bao 小籠包 (6)<br><i>Shanghai Steamed Pork Bun</i>                               | 14.3 |
| E103 | Steamed Prawn Dumpling 蒸蝦餃 (4)                                                          | 14.3 |
| E104 | Fried Prawn Dumpling 炸蝦餃 (4)                                                            | 14.3 |
| E105 | Chaozhou Fried Prawn Roll 潮州炸蝦棗 (4)                                                     | 24.8 |
| E106 | Steamed Mixed Dim Sim 蒸點心拼盤 (10)                                                        | 30.3 |
| E107 | San Choy Bao 雞肉生菜包 (2) –<br><i>Chicken mince with bamboo shoot &amp; water chestnut</i> | 15.8 |
| E108 | Pan Fried Shrimp & Pork Dumpling 鮮蝦肉鍋貼 (6)                                              | 18.8 |
| E109 | Scallion Pancake 蔥油餅 (8)                                                                | 14.8 |



Vegetarian  
Spring Roll  
齋春捲



Xiao Lung Bao  
小籠包



Steamed Prawn Dumpling  
蒸蝦餃



Steamed Mixed Dim Sim  
蒸點心拼盤



San Choy Bao  
雞肉生菜包



— Soup / 湯羹 —

|      |                                               |      |
|------|-----------------------------------------------|------|
| S101 | Chicken Sweet Corn Soup 雞蓉粟米羹 <span>GF</span> | 10.8 |
| S102 | Seafood Bean Curd Soup 海鮮豆腐羹 <span>GF</span>  | 12.8 |
| S103 | Capital Hot & Sour Soup 酸辣湯 <span>GF</span>   | 12.8 |
| S104 | Seafood & Fish Maw Soup 海鮮魚肚羹 <span>GF</span> | 15.8 |
| S105 | Short Soup 雲吞                                 | 12.8 |
| S106 | Long Soup 湯麵 <span>V</span>                   | 10.8 |

GF Gluten Free

Contained Nut Contained Nut

Chilli Hot Chilli Hot

V Vegan





Grilled Pork Cheek  
With Sweet Soya and  
Thai Chili Sauce  
泰式炭燒豬頸肉



Stir-Fried Crocodile  
Tongue with XO Sauce  
and Snow Peas  
XO 荷豆炒鱷魚脷



Braised Australian Wagyu  
Short Rib with Red Wine  
法式紅酒燜澳洲和牛肋骨

— Chef's Specials / 廚師推介 —

- CS121 Sautéed Premium Sea Cucumber with XO Sauce and Snow Pea\*  
XO醬爆海參 49.8
- CS122 Braised Australian Wagyu Short Rib with Red Wine\*  
法式紅酒燜澳洲和牛肋骨 45.8
- CS123 Pork Tripe Soup with Pickled Mustard and White Pepper Corn\*  
白胡椒鹹酸菜豬肚湯 45.8
- CS124 Grilled Pork Cheek With Sweet Soya and Thai Chili Sauce\*  
泰式炭燒豬頸肉 35.8
- CS125 Stir-Fried Crocodile Tongue with XO Sauce and Snow Peas\*  
XO 荷豆炒鱷魚脷 53.8
- CS126 Deep Fried Shrimp with Maggi Sauce\*  
美極蝦碌 58.0
- CS127 Stir Fry King\* 小炒皇 42.8
- CS128 Salt & Pepper Quail\* 椒鹽鶉鶉 9.8 each 隻
- CS129 Lychee Prawn Balls 妃子笑 (荔枝蝦球) \$30/6 粒 (pcs)

\*Non Discountable 不適用折扣優惠



Sautéed Premium Sea Cucumber  
with XO Sauce and Snow Pea  
XO醬爆海參



Pork Tripe Soup with Pickled  
Mustard and White Pepper Corn  
白胡椒鹹酸菜豬肚湯



Lychee Prawn Balls  
妃子笑(荔枝蝦球)

Salt & Pepper Quail  
椒鹽鶉鶉



Stir Fry King  
小炒皇







King Prawn &  
Vermicelli in Clay Pot  
粉絲蝦球煲

Slow Cooked Lamb with  
Preserve Tofu  
冬令滋補黑草羊煲



## — Signature Hot Pot / 招牌火鍋 —

|       |                                                                                                              |       |
|-------|--------------------------------------------------------------------------------------------------------------|-------|
| HP101 | Wagyu, Live Baby Abalone & Free Range Chicken, Veggie, Vermicelli and Tofu.*<br>和牛, 游水鮑仔, 走地雞, 蔬菜, 粉絲豆腐, 超直價 | 153.0 |
| HP102 | Free Range Chicken & Chinese Herbal Hot Pot* 藥膳走地雞火鍋                                                         | 89.8  |
| HP103 | Vietnamese Sour Soup Fish Hot Pot* 越式酸湯魚火鍋                                                                   | 58.8  |
| HP104 | Slow Cooked Lamb with Preserve Tofu* 冬令滋補黑草羊煲                                                                | 78.8  |

\*Non Discountable 不適用折扣優惠



Free Range Chicken & Chinese Herbal Hot Pot 藥膳走地雞火鍋

## — Clay Pot / 煲仔 —

|       |                                                |      |
|-------|------------------------------------------------|------|
| CP101 | Eggplants with Pork Mince in Clay Pot 魚香茄子煲    | 28.8 |
| CP102 | Briased Pork Belly with Tofu in Clay Pot 火腩豆腐煲 | 28.8 |
| CP103 | Seafood Tofu in Clay Pot 海鮮豆腐煲 GF              | 38.8 |
| CP104 | King Prawn & Vermicelli in Clay Pot 粉絲蝦球煲 GF   | 44.8 |



Seafood Tofu in Clay Pot 海鮮豆腐煲

GF Gluten Free

Contained Nut

Chilli Hot

V Vegan



Vietnamese Mango Fish  
越南式芒果魚

Steamed Oyster  
with Ginger and Shallot  
薑蔥蒸生蠔

Steamed Scallop  
with XO Sauce on  
Vermicelli  
XO醬粉絲蒸帶子

— Seafood / 海鮮 —

|      |                                                                   |      |
|------|-------------------------------------------------------------------|------|
| S201 | Stir-fried Scallop with<br>XO Sauce & Broccoli<br>XO 醬炒帶子 🌶️      | 44.8 |
| S202 | Stir-fried Scallop with<br>Snow Peas and Black Truffle<br>黑松露荷豆帶子 | 44.8 |
| S203 | Honey King Prawn<br>蜜糖蝦球                                          | 39.8 |
| S204 | Garlic Prawn<br>蒜子蝦球                                              | 39.8 |
| S206 | Prawn Omelette<br>芙蓉蝦球                                            | 39.8 |
| S208 | Stir-fry Prawn with Salty Egg Yolk<br>金衣蝦球                        | 39.8 |
| S209 | Singapore Chilli King Prawn<br>新加坡辣蝦球 🌶️                          | 39.8 |

|      |                                                                   |      |
|------|-------------------------------------------------------------------|------|
| S210 | Deep-fried Prawns with<br>Wasabi Mayo<br>芥末蝦球                     | 39.8 |
| S211 | Fried Fish Fillet<br>with Sweet Corn Sauce<br>粟米班片                | 30.8 |
| S214 | Vietnamese Mango Fish<br>越南式芒果魚                                   | 45.8 |
| S215 | Sautéed Ling Fillet with<br>Snowpeas & Truffle Sauce<br>黑松露醬炒荷豆魚片 | 43.8 |
| S216 | Salt & Pepper Fried Squids<br>椒鹽魷魚                                | 32.8 |
| S217 | Salt & Pepper Whitebait<br>椒鹽白飯魚                                  | 32.8 |

Deep-fried Prawns  
with Wasabi Mayo  
芥末蝦球

Salt & Pepper  
Fried Squids  
椒鹽魷魚

Stir-fry Prawn  
with Salty Egg Yolk  
金衣蝦球

Stir-fried Scallop with  
Snow Peas and Black Truffle  
黑松露荷豆帶子

GF Gluten Free

🌰 Contained Nut

🌶️ Chilli Hot

V Vegan





Diced Beef  
with Wasabi Mayo  
日式牛柳粒



Steamed "Pyramid" Shaped  
Pork Belly with Preserved Pickles  
金字塔梅菜扣肉

## — Poultry 家禽 / Pork 豬 —

- |      |                                                                          |      |
|------|--------------------------------------------------------------------------|------|
| P101 | Three Cup Chicken<br>三杯雞                                                 | 29.8 |
| P102 | Boneless Crispy Lemon Chicken<br>檸檬軟雞                                    | 28.8 |
| P103 | Stir-fry Chicken with Satay Sauce<br>沙爹雞                                 | 28.8 |
| P104 | Honey Chicken<br>蜜糖雞                                                     | 28.8 |
| P105 | Deep Fried Duck Breast with Taro<br>荔茸香酥鴨                                | 40.8 |
| P106 | Sweet & Sour Pork Cantonese style<br>甜酸咕老肉                               | 29.8 |
| P107 | Fried Pork Spare Ribs with Salt & Pepper<br>椒鹽排骨                         | 29.8 |
| P108 | Steamed "Pyramid" Shaped Pork Belly<br>with Preserved Pickles<br>金字塔梅菜扣肉 | 39.8 |

Sweet & Sour Pork  
Cantonese style  
甜酸咕老肉



Deep Fried Duck Breast with Taro  
荔茸香酥鴨



Fried Pork Spare Ribs with Salt & Pepper  
椒鹽排骨

Diced Beef with  
Black Pepper Sauce  
黑椒牛柳粒



Mongolian Lamb  
蒙古羊肉

## — Beef & Lamb / 牛羊 —

- |       |                                                                                                                                     |           |
|-------|-------------------------------------------------------------------------------------------------------------------------------------|-----------|
| BL101 | Stir-fried Beef with Chinese Broccoli<br>芥蘭炒牛肉                                                                                      | 28.8      |
| BL102 | Diced Beef with Black Pepper Sauce<br>黑椒牛柳粒    | 38.8      |
| BL103 | Diced Beef with Wasabi Mayo<br>日式牛柳粒                                                                                                | 38.8      |
| BL104 | Stir-Fried Lamb with Cumin & Chillies<br>孜然羊肉  | 32.8      |
| BL105 | Mongolian Lamb<br>蒙古羊肉                                                                                                              | 32.8      |
|       | Extra Pancake Sheet (Minimum of 6)<br>額外春餅 (至少6張起)                                                                                  | \$1/ each |

GF Gluten Free

 Contained Nut

 Chilli Hot

V Vegan





Peking Duck  
(2 course)  
京鴨兩食



Slow Poached  
Free Range Chicken  
走地雞

BBQ Platter  
燒味拼盤

## — Cantonese BBQ / 廣式燒臘 —

All BBQ  
items can be  
ordered GF,  
please specify  
when order

|      |                                                                         |          |      |
|------|-------------------------------------------------------------------------|----------|------|
| B100 | BBQ Platter 燒味拼盤                                                        | Medium 中 | 48.8 |
|      |                                                                         | Large 大  | 79.8 |
| B101 | Roast Crispy Pork Belly 脆皮燒肉                                            |          | 26.8 |
| B102 | Roast Duck Cantonese Style 廣式燒鴨                                         | Half 半隻  | 29.8 |
|      |                                                                         | Whole 全隻 | 48.8 |
| B103 | Peking Duck (2 courses) 京鴨兩食                                            | Half 半隻  | 39.8 |
|      | a. Extra lettuce wrap minimum 2 pieces<br>加生菜包 (至少兩份起) \$2 per piece 每份 | Whole 全隻 | 69.8 |
|      | b. Duck Fried Rice or Noodle 鴨肉炒飯/麵 Extra 另加 \$10                       |          |      |
| B104 | Slow Poached Free Range Chicken 走地雞                                     | Half 半隻  | 36.8 |
|      |                                                                         | Large 大  | 59.8 |
| B105 | Roast Honey Char Siu 蜜汁叉燒                                               |          | 26.8 |
| B106 | Crispy Fried Chicken 炸子雞                                                | Half 半隻  | 28.8 |
|      |                                                                         | Whole 全隻 | 39.8 |



Jade Tofu Brew with Vegetables  
翡翠豆腐



English Spinach with Mixed Eggs in Broth  
三色蛋菠菜苗



Green Beans with Spicy Chilli Sauce  
乾燒四季豆

## Vegetables 蔬菜 / ToFu 豆腐

|      |                                                         |      |
|------|---------------------------------------------------------|------|
| V101 | Mushroom Stew with Seasonal Veggies<br>什錦菇扒時蔬           | 28.8 |
| V102 | English Spinach with Mixed Eggs in Broth<br>三色蛋菠菜苗      | 28.8 |
| V103 | Stir Fried Cabbage Sprouts<br>with Salted Fish 鹹魚白菜苗    | 28.8 |
| V104 | Stir-Fried Chinese Broccoli<br>薑汁芥蘭                     | 28.8 |
| V105 | Green Beans with Spicy Chilli Sauce<br>乾燒四季豆            | 28.8 |
| V106 | Buddhist Vegetarian Delight 羅漢齋                         | 28.8 |
| V107 | Stir-fried Snowpeas and Broccoli<br>荷豆炒西蘭花              | 28.8 |
| V108 | Deep-fried Homemade Tofu<br>with Salted Egg Yolk 金衣翡翠豆腐 | 32.8 |
| V109 | Jade Tofu Brew with Vegetables<br>翡翠豆腐                  | 31.8 |

GF Gluten Free

Contained Nut

Chilli Hot

V Vegan



Swan Shaped  
Durian Puff Pastry  
榴蓮天鵝酥



Longevity Peach Steamed Buns  
(Shou Tao)  
壽桃包



“Mushroom” Shaped Bun  
Stuffed with Custard  
磨菇流沙包



— Rice 飯 / Noodles 麵 —

|      |                                                           |                   |
|------|-----------------------------------------------------------|-------------------|
| N101 | Fried Rice with Mixed Seafood Fish Roe<br>魚子海鮮炒飯          | 33.8              |
| N102 | Fried Egg Noodle with Seafood 海鮮炒麵                        | 32.8              |
| N103 | Stir-fried Hor Fun with Beef 乾炒牛河                         | 28.8              |
| N104 | Sautéed Vermicelli with Minced Pork & XO Sauce<br>肉鬆四季豆炒米 | 28.8              |
| N105 | Salty Fish Diced Chicken Fried Rice<br>鹹魚雞粒炒飯             | 27.8              |
| N106 | Yang Zhou Fried Rice 揚州炒飯                                 | 27.8              |
| N107 | Steamed Rice 絲苗白飯                                         | 每位 Per Person 3.0 |



Stir-fried Hor Fun with Beef  
乾炒牛河



Yang Zhou Fried Rice  
揚州炒飯

— Dessert / 甜點 —

|      |                                                             |                                                                   |
|------|-------------------------------------------------------------|-------------------------------------------------------------------|
| D101 | House Special Fried Ice-Cream*<br>八滿閣特色炸雪糕                  | 14.8                                                              |
| D102 | Honey Cake* 蜂巢糕                                             | 14.8                                                              |
| D103 | Mango Pancake* 芒果班戟 (3)                                     | 15.8                                                              |
| D104 | “Mushroom” Shaped Bun<br>Stuffed with Custard*<br>磨菇流沙包 (4) | 16.0                                                              |
| D105 | Swan Shaped Durian Puff Pastry*<br>榴蓮天鵝酥                    | Each 每隻 6.8<br>(Pre-Order Required. Minimum 10 pcs<br>需預訂, 10 隻起) |
| D106 | Black Gold Steamed Sesame Buns*<br>黑金芝麻包 (4)                | 18.8                                                              |
| D107 | Birds Nest with Apricot Seeds Milk*<br>手磨杏汁燉一級官燕            | \$68/位 (serve)<br>*Preorder 1 day before 需一天前預訂                   |
| D107 | Longevity Peach Steamed Buns (Shou Tao)*<br>壽桃包             | Each 每個 7.0                                                       |

\*Non Discountable 不適用折扣優惠

— Chinese Tea / 茶 —

|      |                     |                   |
|------|---------------------|-------------------|
| T101 | Tie Guanyin<br>鐵觀音  | 每位 Per Person 2.5 |
| T102 | Chrysanthemum<br>菊花 | 每位 Per Person 2.5 |
| T103 | Jasmine<br>茉莉花茶     | 每位 Per Person 2.5 |
| T104 | Puer<br>普洱茶         | 每位 Per Person 2.5 |

Mango Pancake  
芒果班戟



Honey Cake  
蜂巢糕



Black Gold  
Steamed Sesame Buns  
黑金芝麻包

GF Gluten Free

Contained Nut

Chilli Hot

V Vegan





# HORIZON

ASIAN DINING 八滿閣