

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

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

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

需提前6小時預訂
48小時慢燉製成



Singapore Chilli style Crab
新加坡辣椒風味蟹

Live Lobster
游水龍蝦

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 PLEASE CONSULT WITH OUR STAFF
所有活海鮮時價 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) V	13.8
E102	Xiao Lung Bao 小籠包 (6) <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) – <i>Chicken mince with bamboo shoot & 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

— Soup / 湯羹 —

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



San Choy Bao
雞肉生菜包



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
<i>Mixed stir fry of fried squid, shredded taro, dried shrimp,
sliced roast pork, garlic chives, garlic sprouts & walnuts</i> | 42.8 |
| CS128 | Salt & Pepper Quail* 椒鹽鶉鶉
(Minimum order 2 pcs, 最少訂購2隻) | 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.* 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 XO Sauce & Broccoli XO 醬炒帶子 🌶️	44.8	S210	Deep-fried Prawns with Wasabi Mayo 芥末蝦球	39.8
S202	Stir-fried Scallop with Snow Peas and Black Truffle 黑松露荷豆帶子	44.8	S211	Fried Fish Fillet with Sweet Corn Sauce 粟米班片	30.8
S203	Honey King Prawn 蜜糖蝦球	39.8	S214	Vietnamese Mango Fish 越南式芒果魚	45.8
S204	Garlic Prawn 蒜子蝦球	39.8	S215	Sautéed Ling Fillet with Snowpeas & Truffle Sauce 黑松露醬炒荷豆魚片	43.8
S206	Prawn Omelette 芙蓉蝦球	39.8	S216	Salt & Pepper Fried Squids 椒鹽魷魚	32.8
S208	Stir-fry Prawn with Salty Egg Yolk 金衣蝦球	39.8	S217	Salt & Pepper Whitebait 椒鹽白飯魚	32.8
S209	Singapore Chilli King Prawn 新加坡辣蝦球 🌶️	39.8			

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
三杯雞 | 29.8 |
| P102 | Boneless Crispy Lemon Chicken
檸檬軟雞 | 28.8 |
| P103 | Stir-fry Chicken with Satay Sauce
沙爹雞 | 28.8 |
| P104 | Honey Chicken
蜜糖雞 | 28.8 |
| P105 | Deep Fried Duck Breast with Taro
荔茸香酥鴨 | 40.8 |
| P106 | Sweet & Sour Pork Cantonese style
甜酸咕老肉 | 29.8 |
| P107 | Fried Pork Spare Ribs with Salt & Pepper
椒鹽排骨 | 29.8 |
| P108 | Steamed "Pyramid" Shaped Pork Belly
with Preserved Pickles
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
芥蘭炒牛肉 | 28.8 |
| BL102 | Diced Beef with Black Pepper Sauce
黑椒牛柳粒  | 38.8 |
| BL103 | Diced Beef with Wasabi Mayo
日式牛柳粒 | 38.8 |
| BL104 | Stir-Fried Lamb with Cumin & Chillies
孜然羊肉  | 32.8 |
| BL105 | Mongolian Lamb
蒙古羊肉 | 32.8 |
| | Extra Pancake Sheet (Minimum of 6)
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 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 什錦菇扒時蔬	28.8
V102	English Spinach with Mixed Eggs in Broth 三色蛋菠菜苗	28.8
V103	Stir Fried Cabbage Sprouts with Salted Fish 鹹魚白菜苗	28.8
V104	Stir-Fried Chinese Broccoli 薑汁芥蘭	28.8
V105	Green Beans with Spicy Chilli Sauce 乾燒四季豆	28.8
V106	Buddhist Vegetarian Delight 羅漢齋	28.8
V107	Stir-fried Snowpeas and Broccoli 荷豆炒西蘭花	28.8
V108	Deep-fried Homemade Tofu with Salted Egg Yolk 金衣翡翠豆腐	32.8
V109	Jade Tofu Brew with Vegetables 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 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 肉鬆四季豆炒米	28.8
N105	Salty Fish Diced Chicken Fried Rice 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* 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 Stuffed with Custard* 磨菇流沙包 (4)	16.0
D105	Swan Shaped Durian Puff Pastry* 榴蓮天鵝酥	Each 每隻 6.8 (Pre-Order Required. Minimum 10 pcs 需預訂, 10 隻起)
D106	Black Gold Steamed Sesame Buns* 黑金芝麻包 (4)	18.8
D107	Birds Nest with Apricot Seeds Milk* 手磨杏汁燉一級官燕	\$68/位 (serve) *Preorder 1 day before 需一天前預訂
D107	Longevity Peach Steamed Buns (Shou Tao)* 壽桃包	Each 每個 7.0

*Non Discountable 不適用折扣優惠

— Chinese Tea / 茶 —

T101	Tie Guanyin 鐵觀音	每位 Per Person 2.5
T102	Chrysanthemum 菊花	每位 Per Person 2.5
T103	Jasmine 茉莉花茶	每位 Per Person 2.5
T104	Puer 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