菜單
MENU

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



Braised Australian Prince Abalone
澳洲王子鮑魚



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

溫馨提示
FRIENDLY REMINDER

1. A 10% surcharge applied on public holidays.
2. Prices subject to change without notice.

1. 新州公眾假期附加費10%
2. 價格如有更改，恕不另行通知

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

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.

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
需提前6小時預訂48小時慢燉製成

Braised Australian Prince Abalone* 澳洲王子鮑魚	**$168.00 /位 (serve)**
Braised Australian Candy Dried Abalone* 澳洲王子糖心乾鮑魚	**$238.00 /位 (serve)**

FRESH ABALONE | 鮮鮑魚

Pre-order 24 hours in advance *Non Discountable 不適用折扣優惠

Fresh Abalone served with Lettuce & Braised mushroom 蚝皇鮑脯 *Options: 1. Green Lip Abalone 青边鮑鱼* *2. Black Lip Abalone 黑边鮑鱼*	**$188.00 /位 (serve)**



Singapore Chilli style Crab
新加坡辣椒風味蟹

Live Lobster
游水龍蝦

Live Seafood Preparation & Add-ons / 活海鮮做法及加配

*Non Discountable 不適用折扣優惠

All Cooking Styles without Noodles
不配麵底 $15.00

All Cooking Styles with Noodles
配麵底 $20.00

Extra Noodle 額外加麵 $15.00 /Serve 每份
Vermicelli 粉絲 / E-FU Noodles 伊麵 /
Egg Noddles 生麵 / Flat Rice Noodles 河粉

Mantou Bread 饅頭 6/pcs 個 $15.00 / Serve 每份

A Standard $2.50 Tea Charge & Condiments applies per person
(non - discountable)

Live Seafood Pricing Notice | 游水海鮮價格說明
All live seafood is charged by weight and subject to market price
所有游水海鮮均按重量計價, 價格以當日市場價格為準

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 —

All live seafood is sourced from Australia. | 所有游水海鮮均來自澳洲。

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 龍蝦刺身 $ 38.00
Second course: Choose One Cooking Style 自選一款烹調方式:
Steamed 清蒸
Ginger & Shallot 薑蔥
XO Sauce XO醬
Singapore Chilli 新加坡辣椒
Garlic Butter 蒜香牛油
Salt & Pepper 椒鹽
Typhoon Shelter 避風塘
Salted Egg Yolk 金沙 (鹹蛋黃)
****Depending on the weight, an additional fee may apply.*
*視乎重量, 可能需收取額外費用。****

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
Typhoon Shelter 避風塘
Stir fried with Salted Egg Yolk 金沙炒(鹹蛋黃炒)
****Depending on the weight, an additional fee may apply.*
*視乎重量, 可能需收取額外費用。****

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 |Oil Poached 油浸
Steamed with Preserved Chinese Olives and Black Bean Sauce 油榄角豉汁蒸
Steamed with Preserved Cabbage and Shredded Shiitake Mushrooms
双冬蒸(冬菜、冬菇丝)
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 荷豆炒 $ 15.00 per serve 每份
2. Stir fried with Snow Peas & Black Truffle 黑松露荷豆炒 $ 20.00 per serve 每份

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
Add crispy Rice Noodles 煎米粉底 $ 20.00 per serve 每份

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 with Ginger & Shallot 薑蔥蒸 $1.00 Each | 每隻
Steamed with Ginger & Shallot with Vermicelli 姜葱粉丝 $1.00 Each | 每隻
Steamed with Minced Garlic with Vermicelli 蒜茸粉丝 $1.00 Each | 每隻
XO Sauce Vermicelli XO 醬粉絲 | Garlic XO Vermicelli 蒜香 XO 醬粉絲 $1.00 Each | 每隻
Salted Egg Yolk 金沙(鹹蛋黃) $2.00 Each | 每隻

Seafood Origin | 海鮮產地標示 : A = Australia 澳洲產地 | I = Imported 進口 | M = Mixed Origin 混合產地



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— Entrée 前菜 / Dim Sim 點心 —

		Member
E101	Vegetarian Spring Roll 齋春捲 (4) (V)	$14.80
E102	Seafood Siumai 海鮮燒賣 (4) (M)	$15.80
E103	Xiao Lung Bao 小籠包 (6) *Shanghai Steamed Pork Bun*	$14.80
E104	Steamed Prawn Dumpling 蒸蝦餃 (4)(I)	$14.80
E105	Fried Prawn Dumpling 炸蝦餃(4)(I)	$15.80
E106	Chaozhou Fried Prawn Roll 潮州炸蝦棗 (4)(M)	$25.80
E107	Steamed Mixed Dim Sim 蒸點心拼盤 (10) *Chef Selection**	$30.80
E108	San Choy Bao 雞肉生菜包 (2) – *Chicken mince with bamboo shoot & water chestnut*	$16.80
E109	Pan Fried Shrimp & Pork Dumpling 鮮蝦肉鍋貼(6)	$18.80
E110	Scallion Pancake 葱油餅 (8)	$14.80



Xiao Lung Bao
小籠包



Steamed Mixed Dim Sim
蒸點心拼盤



Scallion Pancake
葱油餅

— Soup / 湯羹 —

		Member
S101	Chicken Sweet Corn Soup 雞蓉粟米羹 (GF)	$10.80
S102	Capital Hot & Sour Soup 酸辣湯 (GF)	$13.80
S103	Seafood & Fish Maw Soup 海鮮魚肚羹 (M)	$16.80
S104	Short Soup 雲吞 (GF)	$13.80
S105	Long Soup 湯麵	$10.80
S106	Daily Nourishing Soup 天天養生燉湯(V) (***Non-Discountable 不適用折扣優惠***)	$28.80



Seafood & Fish MawSoup
海鮮魚肚羹

— Nourishing Double-Boiled Soups/ 滋补炖 —

(***Non-Discountable 不適用折扣優惠***)

		Member
DB101	Double-Boiled Silkie Chicken Soup with Chinese Yam, Goji Berries and Conch 淮山杞子螺絲燉竹絲雞	$288.00
DB102	Double-Boiled Free-Range Chicken Soup with Dried Scallops and Cordyceps Flowers 瑤柱蟲草花燉走地雞	$268.00

GF - Gluten Free - Contains Nut - 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荷豆炒鱷魚俐



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

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— Chef's Specials / 廚師推介 —

(***Non-Discountable 不適用折扣優惠***)

		Member
CS121	**Sautéed Premium Sea Cucumber with XO Sauce and Snow Pea*** XO醬爆海參	$52.80
CS122	**Braised Australian Wagyu Short Rib with Red Wine*** 法式紅酒燜澳洲和牛肋骨	$48.80
CS123	**Pork Tripe Soup with Pickled Mustard and White Pepper Corn*** 白胡椒鹹酸菜豬肚湯	$46.80
CS124	**Grilled Pork Cheek With Sweet Soya and Thai Chili Sauce*** 泰式炭燒豬頰肉	$37.80
CS125	**Stir-Fried Crocodile Tongue with XO Sauce and Snow Peas*** XO荷豆炒鱷魚俐	$57.80
CS126	**Stir-Fried Crocodile Tongue with Three Cup Sauce** 三杯醬炒鰐魚俐	$57.80
CS127	**Stir-Fried Duck Tongues** *Choice of Flavour: Salted Egg Yolk, Three-Cup Sauce, or Salt and Pepper* 炒鴨舌：口味选择：咸蛋黄、三杯酱或椒盐	$52.80
CS128	**Stir Fry King*小炒皇** *Mixed stir fry of fried squid, shredded taro, dried shrimp, sliced roast pork, garlic chives, garlic sprouts & walnuts*	$43.80
CS129	**Salt & Pepper Quail* 椒鹽鵪鶉** (*Minimum order 2 pcs, 最少訂購 2隻*)	$20.80
CS130	**Lychee Prawn Balls 妃子笑(荔枝蝦球)(I)**	$33.00



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)



Stir Fry King
小炒皇



Salt & Pepper Quail
椒鹽鵪鶉



Stir-Fried Duck Tongues
炒鴨舌

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Signature Hot Pot / 招牌火鍋

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

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— Signature Hot Pot / 招牌火鍋 —

(***Non-Discountable 不適用折扣優惠***)

		Member
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 (A)	$160.00
HP102	Free Range Chicken & Chinese Herbal Hot Pot* 藥膳走地雞火鍋	$95.00
HP103	Vietnamese Sour Soup Fish Hot Pot*越式酸湯魚火鍋 (A)	$68.00
HP104	Slow Cooked Lamb with Preserve Tofu* 冬令滋補黑草羊煲	$78.80
HP105	Oxtail Hot Pot 秘制牛尾煲	$68.80



Vietnamese Sour Soup Fish Hot Pot
越式酸湯魚火鍋

— Clay Pot / 煲仔 —

		Member
CP101	Eggplants with Pork Mince in Clay Pot 魚香茄子煲	$28.80
CP102	Braised Pork Belly with Tofu in Clay Pot 火腩豆腐煲	$30.80
CP103	Seafood Tofu in Clay Pot 海鮮豆腐煲 (M)	$38.80
CP104	King Prawn & Vermicelli in Clay Pot 粉絲蝦球煲 (A)	$45.80
CP105	Salted Fish, Chicken & Eggplant Clay Pot 咸鱼鸡粒茄子煲	$30.80



Eggplants with Pork Mince in Clay Pot
魚香茄子煲



Braised Pork Belly with Tofu in Clay Pot
火腩豆腐煲



King Prawn & Vermicelli in Clay Pot
粉絲蝦球煲

GF - Gluten Free - Contains 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

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— Seafood / 海鮮 —

		Member
S201	Stir-fried Scallop with XO Sauce & Broccoli (M) XO醬炒帶子	$45.80
S202	Stir-fried Scallop with Snow Peas and Black Truffle (M) 黑松露荷豆帶子	$45.80
S203	Honey King Prawn (M) 蜜糖蝦球	$40.80
S204	Garlic Prawn (I) 蒜子蝦球	$40.80
S206	Prawn Omelette (I) 芙蓉蝦球	$40.80
S208	Stir-fry Prawn with Salty Egg Yolk (I) 金衣蝦球	$40.80
S209	Singapore Chilli King Prawn (M) 新加坡辣蝦球	$40.80
S210	Traditional Cantonese Curry Prawns (I) 传统咖喱虾球	$40.80
S211	Fried Fish Fillet with Sweet Corn Sauce (I) 粟米班片	$31.80
S214	Vietnamese Mango Fish (A) 越南式芒果魚	$46.80
S215	Sautéed Ling Fillet with Snow Peas & Truffle Sauce (I) 黑松露醬炒荷豆魚片	$44.80
S216	Salt & Pepper Fried Squids (M) 椒鹽魷魚	$33.80
S217	Salt & Pepper Whitebait (I) 椒鹽白飯魚	$33.80



Salt & Pepper Fried Squids
椒鹽魷魚



Garlic Prawn
蒜子蝦球



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



Singapore Chilli King Prawn
新加坡辣蝦球

GF - Gluten Free - Contains Nut - Chilli Hot V - Vegan



Deep Fried Duck Breast with Taro
荔茸香酥鴨



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

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— Poultry 家禽 / Pork 豬 —

		Member
P101	Three Cup Chicken 三杯雞	$29.80
P102	Boneless Crispy Lemon Chicken 檸檬軟雞	$29.80
P103	Stir-fry Chicken with Satay Sauce 沙爹雞	$29.80
P104	Honey Chicken 蜜糖雞	$29.80
P105	Deep Fried Duck Breast with Taro 荔茸香酥鴨	$42.80
P106	Sweet & Sour Pork Cantonese style 甜酸咕老肉	$29.80
P107	Fried Pork Spare Ribs with Salt & Pepper 椒鹽排骨	$29.80
P108	Steamed “Pyramid” Shaped Pork Belly with Preserved Pickles 金字塔梅菜扣肉	$42.80



Sweet & Sour Pork Cantonese style
甜酸咕老肉



Diced Beef with Wasabi Mayo
日式牛柳粒



Fried Pork Spare Ribs with Salt & Pepper
椒鹽排骨

— Beef & Lamb / 牛羊 —



Diced Beef with Black Pepper Sauce
黑椒牛柳粒



Mongolian Lamb
蒙古羊肉

		Member
BL101	Stir-fried Beef with Chinese Broccoli 芥蘭炒牛肉	$29.80
BL02	Diced Beef with Black Pepper Sauce 檸檬軟雞	$39.80
BL03	Diced Beef with Wasabi Mayo 沙爹雞	$39.80
BL04	Stir-Fried Lamb with Cumin & Chillies 蜜糖雞	$33.80
BL05	Mongolian Lamb 蒙古羊肉	$32.80

GF - Gluten Free - Contains Nut - Chilli Hot V - Vegan



Peking Duck (2 courses)
京鴨兩食



Slow Poached Free Range Chicken
走地雞



BBQ Platter
燒味拼盤

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— Cantonese BBQ / 廣式燒臘 —

		Member
B100	BBQ Platter 燒味拼盤 (中／大)	Medium (中) $50.80 Large (大) $80.80
B101	Roast Crispy Pork Belly 脆皮燒肉	$29.80
B102	Roast Duck Cantonese Style 廣式燒鴨	Half (半) $30.80 Whole (全) $49.80
B103	Peking Duck (2 courses) 京鴨兩食	Half (半) $40.80 Whole (全) $70.80
	二吃 Two Courses:	
	A. 加生菜包 Extra lettuce wrap minimum 2 pieces	$2.00 / piece
	B. 加鴨肉炒饭 / Fried Rice or Fried Noodle	$10.00
B104	Slow Poached Free Range Chicken 走地雞	Half (半) $37.80 Whole (全) $60.80
B105	Roast Honey Char Siu 蜜汁叉燒	$27.80
B106	Crispy Fried Chicken 炸子雞	Half (半) $29.80 Whole (全) $39.80



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



Buddhist Vegetarian Delight
羅漢齋

— Vegetables 蔬菜 / ToFu 豆腐 —

		Member
V101	Mushroom Stew with Seasonal Veggies 什錦菇扒時蔬	$29.80
V102	English Spinach with Mixed Eggs in Broth 三色蛋菠菜苗	$29.80
V103	Stir-Fried Water Spinach with Chilli and Fermented Bean Curd 椒丝付腐炒通菜	$28.80
V104	Stir-Fried Chinese Broccoli 薑汁芥蘭	$29.80
V105	Green Beans with Spicy Chilli Sauce 乾燒四季豆	$29.80
V106	Buddhist Vegetarian Delight 羅漢齋	$29.80
V107	Stir-fried Snowpeas and Broccoli 荷豆炒西蘭花	$29.80
V108	Deep-fried Homemade Tofu with Salted Egg Yolk 金衣翡翠豆腐	$33.80
V109	Jade Tofu Brew with Vegetables 翡翠豆腐	$32.80

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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
蘑菇流沙包

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— Rice 飯 / Noodles 麵 —

		Member
N101	Fried Rice with Mixed Seafood Fish Roe (M) 魚子海鮮炒飯	$33.80
N102	Fried Egg Noodle with Seafood 海鮮炒麵(M)	$32.80
N103	Stir-fried Hor Fun with Beef 乾炒牛河	$28.80
N104	Sautéed Vermicelli with Minced Pork & XO Sauce 肉鬆四季豆炒米粉	$28.80
N105	Dry Braised E-Fu Noodles (V) 乾燒伊麵	$28.80
N106	Stir-Fried Sticky Rice 生炒糯米飯	$38.80
N107	Salty Fish Diced Chicken Fried Rice 鹹魚雞粒炒飯	$27.80
N108	Yang Zhou Fried Rice 揚州炒飯	$27.80
N109	Steamed Rice 絲苗白飯 (Per Person 每位)	$3.00



Stir-fried Hor Fun with Beef
乾炒牛河



Yang Zhou Fried Rice
揚州炒飯



Fried Rice with Mixed
Seafood Fish Roe
魚子海鮮炒飯



Stir-Fried Sticky Rice
生炒糯米飯

— Dessert / 甜點 —

(***Non-Discountable 不適用折扣優惠***)

		Member
D101	House Special Fried Ice-Cream* 八滿閣特色炸雪糕	$15.80
D102	Honey Cake* 蜂巢糕	$15.80
D103	Golden Honeycomb Cake 黃金糕	$16.80
D104	Mango Pancake* 芒果班戟 (3)	$16.80
D105	"Mushroom" Shaped Bun Stuffed with Custard*蘑菇流沙包 (4)	$18.80
D106	Swam Shaped Durian Puff Pastry* 榴蓮天鵝酥 *(Pre-Order Required. Minimum 10 pcs需預訂，10 隻起)*	$7.50
D107	Black Gold Steamed Sesame Buns* 黑金芝麻包 (4)	$18.80
D108	Longevity Peach Steamed Buns (Shou Tao)* 壽桃包	$30.00

— Chinese Tea / 茶 —

		Member
T101	Tie Guanyin 鐵觀音	$2.50/person
T102	Chrysanthemum 菊花	$2.50/person
T103	Jasmine 茉莉花茶	$2.50/person
T104	Puer 普洱茶	$2.50/person



Honey Cake
蜂巢糕



Mango Pancake
芒果班戟



House Special Fried
Ice-Cream
八滿閣特色炸雪糕



Black Gold Steamed
Sesame Buns
黑金芝麻包

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