



+

SOUP

Mediterranean Seafood Bisque Truffle Rice, Scallop, Octopus, Fresh shrimp, Wasabi Mayonnaise
地中海海鲜浓汤配松露饭, 北海道带子, 八爪鱼薄片, 鲜虾, 鲑鱼籽, 青芥末蛋黄酱
98

Classic Creamy Organic Mushroom Soup Pistachio, White Truffle Oil
经典有机奶油菌菇汤, 开心果碎, 白松露油
68

Oven Roasted Pumpkin Tomato Soup Roasted Yellow Pepper, Pine Nuts, Oregano Oil
烤南瓜番茄浓汤, 手撕黄椒, 松子仁, 香料橄榄油
58

APPETIZERS

Best Quality Half Dozen Fine De Origin Normandy French Golden Oysters Each 48
法国顶级半打诺曼底黄金1号生蚝 (6只) 单只 48
288

Jamon Iberico Bellota Admiracion Deshuesado, 36 Months Iberico Ham(80g), Marinated Cherry Tomatoes
Roasted Tomato Coulis, Dauro Extra Virgin Olive Oil, Baby Leaves
36个月味姿伊比利亚纯橡果火腿 (80克), 圣女果, 特级橄榄油, 有机蔬菜苗
268

Pan Fried Iceland King Prawn (3 Pc), Frizee Heart Endives Salad, Sea Weed, Garlic Puree, Paprika Oil
香煎冰岛大明虾 (3只), 莴苣沙拉, 海藻, 香蒜泥, 特级红椒油
168

Three Way's Cooking Foie Gras Ganache, Caramelized Onion, Raspberry Molecular Sphere
法式鹅肝三重奏, 巧克力碎, 慢炖洋葱酱, 树莓分子球
158

Alaskan Snow Crab Tartar Fresh Papaya, Guacamole, Bread Chips, Balsamic Reduction, Begonias
阿拉斯加雪蟹肉塔塔, 新鲜木瓜, 鳄梨酱, 黑醋浓缩汁, 海棠花
138

T8's Tataki Of Sesame Crusted Tuna Daikon Radish Carpaccio, Soy Gelee, Katsuobushi Flakes
T8招牌新鲜金枪鱼配芝麻, 腌制白萝卜薄片, 酱油冻, 目鱼花
138

Sous Vide Organic Egg French Duck Liver, Hanshimeji Mushrooms, Parmesan Foam
有机温泉蛋, 法式鸭肝, 蟹味菇, 帕玛臣芝士泡沫
98

Warm Home-Made Wagyu Sausage Goose Liver Salad Fresh Lettuce, Grilled Asparagus
Molecular Buffalo Mozzarella, Vinaigrette Dressing
自制和牛香肠鹅肝色拉: 新鲜生菜, 烤芦笋, 水牛芝士分子球, 油醋汁
98

The Sea Demi Poached Seafood Scallop, Surf Clam, Blue Mussel, Fresh Sea Urchin, Clams
King Prawn, Baby Squid, Smoked Salmon, Olive Oil Emulsion
海洋之星: 澳洲带子, 北极贝, 蓝口贝, 海胆, 文蛤, 大明虾, 小鱿鱼, 烟熏三文鱼, 特级橄榄油酱汁
138

Black Angus Tenderloin Tataki Teriyaki Sauce, Pesto Concentrated
轻煎新鲜安格斯牛肉刺身, 照烧酱汁, 罗勒酱
118

Originality Cheese Salad Home-Made Spreadable Cheese, Parmesan Cheese Flakes
Molecular Buffalo Mozzarella Ball, Grilled Feta Cheese, Deep Fried Goat Cheese, Spiced Honey Dressing
创意芝士色拉: 香草奶油芝士, 帕马臣芝士脆片, 水牛芝士分子球, 香煎飞达芝士, 香炸山羊芝士, 五香蜂蜜汁
118

T8's Chef Salad Grilled Australian Beef Filet, Mozzarella Cheese, Emmenthal Cheese
Avocado, Tomato, Quail Egg, Baby Corn, Home-Made Sesame Dressing
T8主厨色拉: 香烤澳洲菲力牛排, 马苏里拉芝士, 大孔芝士, 牛油果, 番茄, 鹌鹑蛋, 玉米粒, 自制芝麻酱汁
98



Greek Style Grilled Lamb Loin Salad Feta Cheese, Goat Cheese, Cucumber Dice, Grilled Lamb Loin
 Fresh Orange, Mix Nuts, Fresh Mix Lettuce, Yogurt Dressing
 希腊式香煎羊柳色拉：飞达芝士，山羊芝士，黄瓜丁，烤羊柳，鲜橙肉，各式坚果，新鲜混合生菜，酸奶酱汁
 98

Grilled Caribbean Salmon Salad Grilled Fresh Salmon, Grilled Pineapple, Roasted Bell Pepper
 Fresh Mango, Sliced Red Onion, Bell Cherry Tomato, Herbs Yoghurt Dressing
 加勒比海烤三文鱼色拉：新鲜香烤三文鱼，烤菠萝，烤彩椒，新鲜芒果，红洋葱片，樱桃番茄，香料酸奶酱汁
 88

Classic Chicken Caesar Salad Crispy Romaine Lettuce, Roasted Chicken Breast, Crispy Bacon, Quail Egg
 Cherry Tomato, Parmesan Cheese, Home-Made Caesar Dressing
 经典鸡肉凯撒色拉：鲜脆罗马生菜，香烤鸡胸肉，香脆培根碎，鹌鹑蛋，樱桃番茄，帕马臣芝士，自制凯撒酱汁
 78

Mixed Lettuce Salad Extra Virgin Olive Oil, Wine Vinegar, Dukkah, Fragrans, Green Apple, Yogurt Dressing
 混合生菜沙拉:特纯橄榄油醋汁，坚果酱，桂花，青苹果，酸奶酱汁
 68

MAINS

Kobe - Australian 600 Day+ Grain Fed Full Blood Wagyu 澳洲纯种黑毛和牛系列

Australian Full Blood Wagyu Tenderloin MS 9+ 7oz (200g)
 澳洲 9 级+纯种和牛牛柳 7 盎司 (200 克)
 588

Australian Full Blood Wagyu Striploin MS 9+ 8oz (225g)
 澳洲 9 级+纯种和牛西冷 8 盎司 (225 克)
 568

Australian Full Blood Wagyu Cube Roll Rib Eye MS 9+ 9oz (250g)
 澳洲 9 级+纯种和牛肉眼 9 盎司 (250 克)
 568

Australian Black - Australian 400 Days+ Grain Fed Wagyu 澳洲谷饲和牛系列

Australian Grain Fed Wagyu Tenderloin M 5+ 7oz (200g)
 澳洲 5 级+和牛牛柳 7 盎司 (200 克)
 368

Australian Grain Fed Wagyu Striploin M 5+ 8oz (225g)
 澳洲 5 级+和牛西冷 8 盎司 (225 克)
 358

Australian Grain Fed Cube Roll Rib Eye M 5+ 9oz (250g)
 澳洲 5 级+和牛肉眼 9 盎司 (250 克)
 358

Australian Grain Fed Wagyu Tenderloin M 3+ 7oz (200g)
 澳洲 3 级+和牛牛柳 7 盎司 (200 克)
 298

Australian Grain Fed Wagyu Striploin M 3+ 8oz (225g)
 澳洲 3 级+和牛西冷 8 盎司 (225 克)
 288

Australian Grain Fed Cube Roll Rib Eye M 3+ 9oz (250g)
 澳洲 3 级+和牛肉眼 9 盎司 (250 克)
 288



Australian Angus Grain Fed Beef
澳洲谷饲安格斯牛肉系列

250 Day's Australian Black Angus Tomahawk (Sharing For 2 person) 42oz (1200g)
250 天澳洲安格斯战斧牛排 (两人份) 42 盎司 (1200 克)
988

250 Day's Australian Black Angus T-Bone Steak 18oz (500g)
250 天澳洲安格斯T骨牛排 18 盎司 (500 克)
458

250 Day's Australian Black Angus Beef Tenderloin 7oz (200g)
250 天澳洲安格斯牛柳 7 盎司 (200 克)
238

250 Day's Australian Black Angus Beef Sirloin 8oz (225g)
250 天澳洲安格斯西冷 8 盎司 (225 克)
228

250 Day's Australian Black Angus Cube Roll Rib Eye 9oz (250g)
250 天澳洲安格斯肉眼 9 盎司 (250 克)
238

Australian 120 Days Grain Fed Beef
120 天谷饲牛肉系列

120 Day's Australian Grain Fed Beef Tenderloin 7oz (200g)
120 天澳洲谷饲牛柳 7 盎司 (200 克)
188

120 Day's Australian Grain Fed Beef Striploin 8oz (225g)
120 天澳洲谷饲西冷 8 盎司 (225 克)
178

120 Day's Australian Grain Fed Beef Rib Eye 9oz (250g)
120 天澳洲谷饲肉眼 9 盎司 (250 克)
188

Choice Of Sauce As Béarnaise, Cabernet Sauvignon Red Wine Or Beef Jus
以上所选牛肉可根据喜好搭配法式蛋黄汁, 红酒汁, 牛肉汁

T8's CLASSIC MAIN DISHES
T8 经典主菜

The "Arros De Pescadors" Oven Baked Seafood Rice Blue Mussel, Clam, Shrimp,
Cuttlefish And Boston Lobster (Sharing For 2 person)
海鲜烩饭, 蛤蜊, 凤尾虾, 蓝口贝, 小墨鱼, 波士顿龙虾 (两人份)
458

Forest Rice Shitake, Champignon, Porcini, Shimeji And Golden Thread Mushroom (Sharing For 2 person)
野菌烩饭, 蟹味菇, 香菇, 鸡腿菇, 牛肝菌, 金丝菌 (两人份)
258

Extra Virgin Butter Cooking Whole Canadian Lobster Green Goddess Aioli Fresh Asparagus Stir Wild Mushrooms
纯清黄油慢煮整只加拿大龙虾, 女神蛋黄酱, 鲜芦笋, 野生菌菇
388

Roasted Hokkaido Octopus Tomato Coulis, Bell Pepper Puree, Potato Puree, Sautéed Mushrooms, Parsley Oil
香煎特级北海道八爪鱼, 番茄酱, 彩椒酱汁, 土豆泥, 清炒蘑菇, 欧芹油
168

Sous Vide French Black Cod Brandade Coulis, Bell Pepper Puree, Sautéed Zucchini, Passion Fruit
低温特制法国黑鳕鱼, 鳕鱼泥, 彩椒杏仁酱, 清炒节瓜, 新鲜百香果
258

Mediterranean Seafood Papillote Sea Bass, Salmon, King Prawns, Scallop, Mussels, Clams, Squid, Bell Pepper
特色地中海式蒸海鲜, 海鲈鱼, 三文鱼, 大明虾, 澳洲带子, 青口贝, 蛤蜊, 鱿鱼, 灯笼椒
198



Crispy Skin Suckling Pig Melon Cru, Roasted Pumpkin Puree, Red Wine Reduction
脆皮烤乳猪配红酒蜜瓜条, 烤南瓜泥, 红酒浓缩汁

168

Roasted Australian Lamb Rack Pumpkin Rice, Crispy Parmesan Cheese roll, Rosemary Mushroom Fricassee
香烤澳洲羊架, 南瓜饭, 帕马臣芝士脆卷, 迷迭香烩菌菇

158

Pan Fried Iberian Pork Neck Pumpkin Puree, Green Pea Paste, Balsamic Concentration, Seasonal Vegetable
香煎伊比利亚黑毛猪颈肉, 南瓜泥, 青豆酱, 黑醋浓缩汁, 时令蔬菜

168

Pan Seared Halibut Fillet Hokkaido Scallop, Surf Clam, Asparagus
香煎比目鱼, 北海道特级带子, 北极贝, 芦笋

238

Low Temperature Cooked Australian Lamb Saddle Spinach, Pistachio, Erengi Mushroom
Red Wine Reduction

低温慢烤澳洲羊肩肉, 菠菜, 开心果, 杏鲍菇, 红酒浓缩汁

138

Classical Linguini Vongole With Clams, White Wine, Lemon And Chives
经典意大利蛤蜊面, 白酒汁, 柠檬和香葱

98

Vegetable Linguini Cherry Tomato, Fresh Basil, Seasonal Mushroom, Parmesan Cheese
时令蔬菜意面, 樱桃番茄, 新鲜罗勒, 时令菌菇, 帕玛臣芝士

88

SIDE DISHES

38

House Fries

薯条

Spinach And Sprouts, Seam Seeds

清炒菠菜和豆芽

Snow Pea, Pickled Ginger

法式荷兰豆配生姜

Oven Roasted Garlic Mash Potatoes

蒜味土豆泥

Steamed Daily Veggies With Virgin Olive Oil

每日蒸时蔬配天然橄榄油

DESSERTS

Classical T8's Chocolate 75% Dark Chocolate Lava Cake, Chocolate Ring
Chocolate Mousse, Chocolate Ice Cream
T8 经典巧克力拼盘 75%黑巧克力熔岩蛋糕, 巧克力圈, 巧克力慕斯, 巧克力冰淇淋

78

Mango Mouse Whipping Cream Mango Jam
芒果慕斯, 淡奶油, 芒果酱

68

Espuma Of Cream Catalane Banana And Apple Puree Cocoa, Vanilla Ice Cream
加泰罗尼亚蛋奶慕斯配香蕉苹果可可, 香草冰淇淋

68

Pina Colada Pineapple Carpaccio In Lemongrass And Malibu Cur With Coconut Textures
菠萝薄片配朗姆酒, 柠檬草, 马里布酒椰肉

68

Crème Brulee Sangria Cranite, Apple Foam
柑橘香草蛋奶冻配桑格瑞雅冰沙, 苹果泡沫

68

Fresh Seasonal Fruits Plate

新鲜时令水果拼盘

68

All Prices are inclusive of Government Tax & our service