

八方 美食

菜單 MENU

* 菜單內容及圖片僅供參考，實際供應餐點以店內為準。

*Menu items and photos are for reference only. Available products are subject to in-store supply.



平民扒房

STEAKHOUSE

熱石板牛扒套餐推介

HOT SLATE STEAKS

紐西蘭肉眼	Full 400g \$248
Cube Roll (New Zealand)	Half 200g \$128

巴西牛柳	Full 400g \$328
Tenderloin (Brazil)	Half 200g \$168

美國牛板腱	Full 400g \$388
Top Blade (US)	Half 200g \$198

澳洲A4霜降和牛板腱	Full 400g \$468
Oyster Blade (Australia)	Half 200g \$238

可自選醬汁：蔥油 / 蒜蓉 / 洋蔥

Optional sauce: Scallion Oil / Garlic / Onion

*牛扒上碟時只有一成熟，客人可以將牛肉在熱石板上煎至自己心水的生熟度。

*The steak is served rare. Guest can grill the steak on the hot stone plate to control the doneness.

其他熱石板套餐

OTHER HOT SLATES

烤焗芝麻雞半隻配照燒汁	\$118
Grilled Half Chicken with Sesame and Teriyaki Sauce	

蒲燒原條鰻魚配秘制鰻魚汁	\$238
Grilled Eel with Homemade Eel Sauce	

紐西蘭羊架四件配咖哩忌廉汁	\$328
New Zealand Rack of Lamb 4pcs with Curry Cream Sauce	

焗原隻龍蝦配蟹籽芝士白汁	\$398
Grilled Whole Boston Lobster with Cheese and Crab Roe White Sauce	

以上所有套餐已包括是日餐湯及白飯

Daily soup and rice is included in the above hot slates items



平民扒房

STEAKHOUSE

意粉系列

PASTA

松露什菌意粉	\$108
Assorted Mushroom Pasta with Truffle Cream Sauce	
蒲燒鰻魚配香草汁意粉	\$168
Grilled Eel Pasta with Vanilla Sauce	
燴波士頓龍蝦忌廉意粉	\$208
Boston Lobster Pasta with Cream Sauce	

小食

SNACKS

炸薯條	跟餐	價錢
French Fries	with set	Price
原味	\$28	\$38
Original Flavor		
芝士煙肉	\$38	\$48
Cheese & Bacon		
松露醬	\$38	\$48
Truffle Sauce		
明太子雞翼		\$58
Mentaiko Chicken Wings		2隻 pcs
芝士雞翼		\$48
Cheese Chicken Wings		2隻 pcs



車仔麵

CART NOODLES

湯底

SOUP BASE

清湯底 | 咖哩湯底 | 腩汁湯底
Clear Soup | Curry Soup | Beef Soup

雙拼 \$68
Two Toppings

四拼 \$78
Four Toppings

全餐 \$88
Full Meal

配料

TOPPINGS

牛柏葉 Beef Omasum	豬大腸 Pork Intestine	水餃 Dumpling
牛肚 Beef Tripe	牛丸 Beef Ball	香腸 Sausage
豬皮 Pork Skin	雞中翼 Chicken Wing	午餐肉 Luncheon Meat
魚蛋 Fish Ball	牛腩 Beef Brisket	豬紅 Pork Blood
魷魚 Squid	冬菇 Mushroom	

粉麵類

NOODLES

河粉 Flat Rice Noodles	粗麵 Thick Egg Noodles	黃(油)麵 Yellow Noodles
米粉 Rice Vermicelli	幼麵 Thin Egg Noodles	



德仔記

DUCKLING

燒味

BARBECUED MEAT

金牌叉燒 (例)	\$108
Honey Glazed Barbecued Pork (Portion)	
脆皮燒肉 (例)	\$108
Crispy Skin Roasted Pork Belly (Portion)	
白切雞 (例)	\$108
Poached Chicken (Portion)	
白切雞 (半隻)	\$138
Poached Chicken (Half Chicken)	
白切雞 (一隻)	\$268
Poached Chicken (Whole Chicken)	
名爐燒鴨 (例)	\$108
Roasted Duck (Portion)	
名爐燒鴨 (半隻)	\$138
Roasted Duck (Half Duck)	
名爐燒鴨 (一隻)	\$268
Roasted Duck (Whole Duck)	
燒味雙拼	\$138
Two Selections of Barbecued Platter	
燒味拼盤	\$188
Duckling Barbecued Platter	



德仔記

DUCKLING

飯類

RICE

叉燒飯	\$68
Honey Glazed Barbecued Pork with Rice	
燒肉飯	\$68
Crispy Skin Roasted Pork Belly with Rice	
白切雞飯	\$68
Poached Chicken with Rice	
燒鴨飯	\$68
Roasted Duck with Rice	
燒味雙拼飯	\$78
Two Selections of Barbecued Platter with Rice	
白切雞脾飯	\$88
Poached Chicken Leg with Rice	
燒鴨脾飯	\$88
Roasted Duck Leg with Rice	
白切雞脾雙拼飯	\$98
Poached Chicken Leg & One Barbecued Selection with Rice	
燒鴨脾雙拼飯	\$98
Roasted Duck Leg & One Barbecued Selection with Rice	
雙脾飯 (白切雞脾+燒鴨脾)	\$128
Poached Chicken Leg & Roasted Duck Leg with Rice	



德仔記

DUCKLING

其他 OTHERS

白飯 Steamed Rice	\$15
白灼時菜 Poached Vegetables	\$38
例湯 Soup of the Day	\$28
汽水 Soft Drinks	\$18
水 Bottled Water	\$18
啤酒 Beer	\$28



點心坊

DIM SUM

精選點心：		
1	黑松露什菌餃	\$38
2	花菇瑤柱燒賣	\$38
3	原隻蝦餃皇	\$38
4	鮮蝦腐皮卷	\$38
5	豉汁蒸排骨	\$32
6	豉椒蒸鳳爪	\$28
7	薑蔥牛柏菜	\$28
8	沙茶金錢肚	\$28
9	陳皮牛肉球	\$28
10	花生豬手	\$28
11	潮州粉果	\$28
12	鮑汁雞腳	\$32
13	韭黃鮮蝦腸	\$38
14	香茜牛肉腸	\$32
15	蔥花蝦米腸	\$22
16	糯米雞(隻)	\$18
17	咸肉粽(隻)	\$28
18	叉燒包	\$28
19	豆沙包	\$28
20	馬拉糕	\$22
21	白糖糕	\$22
煎炸美點：		
22	靚舊咸水角	\$22
23	炸雞菜餅(塊)	\$15
24	炸蝦米蘿蔔餅(塊)	\$18
25	炸油條	\$20
26	炸春卷	\$22
27	炸雲吞	\$32
生滾靚粥：		
28	白粥	\$18
29	艇仔粥	\$48
30	豬紅粥	\$48
31	皮蛋瘦肉粥	\$48
32	生薑牛肉粥	\$48
33	薑蔥滑雞粥	\$48

蒸飯燉湯：		
34	無花果燉豬展(盅)	\$58
35	蟲草花燉水鴨(盅)	\$68
36	花旗參燉竹絲雞(盅)	\$68
37	沙參玉竹燉排骨(盅)	\$58
38	鳳爪排骨飯(盅)	\$58
39	冬菇滑雞飯(盅)	\$58
40	梅菜肉餅飯(盅)	\$58
41	窩蛋牛肉飯(盅)	\$58
42	白飯	\$15
特選小菜：		
43	白灼牛柏菜	\$58
44	白灼魷魚菜	\$58
45	白灼時蔬	\$48
46	白灼韭菜豬紅	\$58
47	上湯/白灼水餃	\$48
48	上湯雲吞	\$58
49	豉油王銀芽炒麵	\$58
優惠套餐：		
點心套餐(每款各一件)		
50	原隻蝦餃皇	\$68
	花菇瑤柱燒賣	
	陳皮牛肉球	
	潮州粉果	
	叉燒包	
白糖糕		
粥飯麵套餐：		
套餐A \$98		
51	無花果燉豬展	二選一
	沙參玉竹燉排骨	
	鳳爪排骨飯	二選一
	冬菇滑雞飯	
套餐B \$88		
52	豉油王銀芽炒麵	二選一
	艇仔粥	
	薑蔥滑雞粥	



泰風味

THAI CUISINE

經典精選

CLASSIC SELECTION

燒豬頸肉	\$78
Grilled Pork Neck	
炸蝦餅	\$78
Deep Fried Shrimp Cake	
青咖哩汁配雞肉/豬/牛	\$88
Green Curry Sauce with Chicken/Pork/Beef	
紅咖哩汁配雞肉/豬/牛	\$88
Red Curry Sauce with Chicken/Pork/Beef	
香草炒豬肉碎	\$88
Stir-fried Chili & Thai Holy Basil with Minced Pork	
泰式菠蘿炒飯	\$88
Thai Style Pineapple Fried Rice	
海南雞飯	\$78
Hainanese Chicken Rice	
豬手飯	\$78
Stewed Pig Knuckle with Rice	
冬蔭功炒飯	\$68
Fried Rice with Tom Yum Goong	
香草肉碎炒飯	\$68
Fried Rice with Chili & Thai Holy Basil with Minced Pork	
粉絲蝦煲	\$98
Baked Shrimps with Glass Noodles	



泰風味

THAI CUISINE

經典精選

CLASSIC SELECTION

泰式炒貴刁 \$78

Fried Thai Noodles (Pad Thai)

泰式清湯貴刁 (雞絲/豬/牛) \$68

Clear Soup Noodles with
Chicken/Pork/Beef

酸辣豬肉碎湯貴刁 \$68

Sour & Spicy Soup Noodles with
Pork

炒通菜 \$68

Stir-fried Water Spinach

湯類

SOUP

冬蔭功湯 \$88

Tom Yum Goong Soup with
Shrimps

酸辣排骨湯 \$78

Isaan Soup with Pork Ribs

沙律

SALAD

醃粉絲沙律 \$68

Glass Noodles Salad

醃海鮮沙律 \$88

Seafood Salad

醃牛肉沙律 \$78

Beef Salad

醃雞腳沙律 \$68

Chicken Feet Salad



天朝美食坊

DYNASTY GOURMET

特式精選

SPECIAL DISHES

胡椒豬肚雞湯	\$88
Pork Stomach and Chicken with Pepper Soup	
碗仔翅	\$48
Imitation Shark Fin Soup	
咖哩牛腩煲	\$98
Braised Curry Beef Brisket in Pot	
新加坡胡椒蝦麵煲	\$88
Singaporean Style Pepper Prawn Noodles in Pot	
台式三杯雞煲	\$88
Taiwanese Three Cups Chicken in Pot	
馬來西亞傳統蝦麵	\$88
Malaysian Style Prawn Noodle Soup	
紅酒牛尾煲	\$98
Braised Oxtail with Red Wine Sauce in Pot	
雞絲豬油渣撈油麵	\$68
Noodles with Shredded Chicken & Crispy Pork Fat	
南乳豬手煲	\$88
Braised Pork Knuckle with Red Bean Curd in Pot	
翅湯底魚蛋河粉	\$78
Fish Ball Flat Noodles in Shark Fin Soup	



天朝美食坊

DYNASTY GOURMET

特式精選

SPECIAL DISHES

- | | |
|--|------|
| 鮑魚冬菇飯 | \$78 |
| Braised Abalone and Mushroom with Rice | |
| 古法咕嚕肉 | \$78 |
| Ancient Method Sweet and Sour Pork | |
| 瑤柱蛋白炒鴛鴦飯 | \$68 |
| Fried Rice with Scallops and Egg White | |

傳統精選

TRADITIONAL DISHES

- | | |
|---|------|
| 紅燒牛腩飯 | \$78 |
| Braised Beef Brisket with Rice | |
| 黑椒雞扒飯 | \$68 |
| Chicken Leg in Black Pepper Sauce on Rice | |
| 台式滷肉飯 | \$68 |
| Taiwanese Braised Pork with Rice | |
| 星洲炒米 | \$78 |
| Singaporean Fried Rice Vermicelli (Spicy) | |
| 乾炒牛河 | \$68 |
| Fried Flat Rice Noodles with Beef in Soy Sauce | |
| 蝦籽雲吞撈麵/湯麵 | \$68 |
| Stirred Noodles/Soup Noodles with Shrimp Roe and Wonton | |
| 辣魚香腸公仔麵 | \$48 |
| Instant Noodles with Spicy Sardine and Sausage | |



麻辣館

SPICY CUISINE

涼拌前菜

COLD APPETIZER

- | | |
|--|------|
| 夫妻肺片 | \$68 |
| Sliced Beef & Ox Tongue in Chili Sauce | |
| 麻辣雞腎 | \$68 |
| Chicken Kidney in Chili Sauce | |
| 麻辣豬耳 | \$68 |
| Shredded Pig Ear in Chili Sauce | |
| 麻辣手撕雞 | \$78 |
| Shredded Chicken in Chili Sauce | |
| 涼拌豆腐 | \$58 |
| Tofu in Sauce | |
| 涼拌雲耳 | \$58 |
| Black Fungus in Sauce | |
| 涼拌青瓜 | \$58 |
| Cucumber in Chili Sauce | |

特式風味

SICHUAN FLAVOR

- | | |
|--|-------|
| 酸菜魚 | \$128 |
| Boiled Fish with Pickled Cabbage & Chili | |
| 水煮魚 | \$98 |
| Braised Fish Slices with Spicy Sichuan Oil | |
| 水煮牛肉 | \$98 |
| Braised Beef Slices with Spicy Sichuan Oil | |



麻辣館

SPICY CUISINE

特式風味

SICHUAN FLAVOR

毛血旺 \$98

Pork Blood, Squid & Beef
Omasum with Spicy Sichuan Oil

口水雞 \$98

Spicy Chicken in Chongqing Style

辣子雞 \$98

Braised Chicken in Spicy Sichuan
Chili

麻婆豆腐 \$78

Braised Spicy Bean Curd (Mapo
Style)

精選粉麵

SPICY NOODLES

四川擔擔麵 \$68

Spicy "TanTan" Noodles in Soup

梅菜肉碎香辣麵 \$78

Spicy Noodles with Preserved
Vegetable and Minced Pork

特製酸辣粉 \$78

Chongqing Style Vermicelli Soup
(Spicy & Sour Flavor)

麻香牛肉麵 \$88

Hot and Spicy Beef Noodles Soup

白灼/清炒時蔬 \$68

Boiled/Sauteed Seasonal Vegetable

白米飯 \$15

Rice

淨粉麵 \$20

Noodles

其他 OTHERS

章魚燒
Takoyaki

\$48

滷水 CHINESE MARINADE

鵝翼 \$25
Goose Wings 隻 pc

鵝掌 \$25
Goose Webs 隻 pc

雞翼 \$15
Chicken Wings 隻 pc

雞腳 \$8
Chicken Feet 隻 pc

雞蛋 \$8
Egg 隻 pc

鴨腎 \$15
Duck Kidney 隻 pc

豬耳 \$48
Pig Ear 份 serving

豬大腸 \$48
Pork Intestines 份 serving

豆腐 \$48
Tofu 份 serving

咖哩串 CURRY SKEWERS

牛柏葉 \$20
Beef Omasum 串 skewer

牛肚 \$28
Beef Tripe 串 skewer

牛丸 \$28
Beef Ball 串 skewer

魚蛋 \$20
Fish Ball 串 skewer

魷魚 \$30
Squid 串 skewer

豬大腸 \$20
Pork Intestines 串 skewer

豬皮 \$20
Pig Skin 串 skewer

香腸 \$10
Sausage 串 skewer

其他 OTHERS

三文治及麵包

SANDWICH & BUN

公司三文治 \$48
Club Sandwich

吞拿魚三文治 \$40
Tuna Fish Sandwich

火腿蛋三文治 \$38
Ham & Egg Sandwich

芝士火腿三文治 \$38
Cheese & Ham Sandwich

咖哩辣魚包 \$48
Curry with Spicy Sardine Bun

豬扒包 \$48
Pork Chop Bun

雞扒包 \$48
Chicken Chop Bun

甜品

DESSERT

蛋白燉奶 \$48
Steamed Egg White with Milk

鮮奶燉蛋 \$48
Steamed Egg with Milk

芒果布甸 \$38
Mango Pudding

啫哩 \$28
Jellies

甜品及雪糕

DESSERT & ICE CREAM

雞蛋仔 \$28
Eggwaffles 份 serving

華夫餅 \$28
Waffles 份 serving

哈根達斯雪糕 \$48
Haagen-Dazs

| 自選水果另外收費
| Choose fruit at extra charge

草莓
Strawberry

藍莓
Blueberry

紅莓
Cranberry

菠蘿
Pineapple

芒果
Mango

香蕉
Banana

蜜桃
Peach

無花果
Fig

其他 OTHERS

飲品 DRINK

咖啡 \$28 | \$33
Coffee (Hot/Iced)

港式奶茶 \$28 | \$33
HK-Style Milk Tea
(Hot/Iced)

檸檬茶 \$23 | \$28
Lemon Tea (Hot/Iced)

珍珠奶茶 \$28 | \$33
Pearl Milk Tea (Hot/Iced)

烏梅山楂茶 \$38
壺 pot
Smoked Plum and
Hawthorn Tea

玫瑰八寶茶 \$38
壺 pot
Rose Assorted Chinese
Herbal Tea

菊花枸杞金銀花茶 \$38
壺 pot
Chrysanthemum
Wolfberry Honeysuckle
Tea

紅豆薏米茶 \$38
壺 pot
Red Bean Barley Tea

生果及果汁 FRUIT & JUICE

*生果及果汁會因季節而轉變，實際供應以現場為準。

*Fruits and juices supply varies seasonally. Available products are subject to in-store supply.