

NO.8 CHINA HOUSE
华府8号

老北京明炉烤鸭 **TRADITIONAL PEKING DUCK**

No. 8 China House is delighted to bring to you a signature dish that will keep you coming back for more, the incomparable Peking Duck!

In a specially built wood-fired oven, the duck is slowly roasted for 60 minutes over locally sourced mango wood to enhance its flavor naturally, resulting in a fragrant dish that is both succulent and tender, with crispy and fine skin that literally melts in your mouth. Carved at your tableside by our expert chefs, the duck is served with steaming hot pancakes, classic condiments such as sugar, leek, cucumber, garlic and Chef Carson's award-winning special sauce.

The delectable Peking Duck is consciously fed and bred by farmer Myles to assure sustainability and the best quality ducks. The chefs at Grand Hyatt Manila are thoughtfully working closely with local farming communities to help provide jobs by supporting their livelihood and bring about the finest and freshest quality products to our clients and guests to enjoy.

		half	whole
S	老北京明炉烤鸭 请提前预订, 需時60分鐘	2,148	4,288
	一食 片胸皮, 胸肉, 腿肉 青瓜, 大葱 甜麵醬薄餅 香葱, 砂糖, 蒜汁, 海鮮醬	traditional peking duck please order in advance, the dish requires 60 minutes preparation time	
	二食 椒盐鴨骨架	first cooking skin, breast meat, leg meat cucumber, leek soya bean paste, pancake chive, sugar garlic sauce, hoisin sauce	608

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精选时令菜单

SEASONAL A LA CARTE

S	手撕鸡捞澳洲鲍片	chilled australian abalone, salted chicken, sesame	1,598
V	蓝莓汁山药泥	mashed chinese yam, blue berry sauce	378
P	清炖金瑶响螺汤	double-boiled sea conch, conpoy, pork, chicken, mushroom	888
P	五花肉啫啫鲜鱿	calamari casserole, pork belly, salted fish, chinese wine	1,280
N	葱香干捞爽虾球	wok-fried prawn, shallot, spring onion, bean sprout, sesame	1,498
	铁板黑椒牛仔骨	pan-fried beef ribs, black pepper sauce	1,698
P	極品醬碧綠爆刺參	wok-fried sea cucumber, vegetables, XO sauce	1,898
S	云耳冬菜蒸極品雪魚	steamed chilean sea bass, black fungus, preserved vegetables	3,988

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燒味前菜

BARBECUE AND APPETIZER

			light portion	full portion
P / N	粵式燒味拼盤	cantonese barbecued combination roasted duck, barbecued pork, jellyfish, air-dried beef	1,548	2,580
V	田園南瓜凍	honey glazed pumpkin, osmanthus		328
V	蒜泥老醋拍青瓜	cucumber, garlic, black vinegar		368
V	养颜小番茄	cherry tomato, chinese plum sauce, calamansi		368
V / N	陈醋菠菜花生米	water spinach, toasted peanut, black vinegar		368
V	捞汁黑木耳	chilled black fungus, thai chili, homemade soy sauce		468
N	川香惹味口水鸡	poached chicken, peanut, sesame, spicy chili sauce		558
P	明炉烤叉烧	char sui, barbecued pork		568
N	馋嘴酱牛肉	air-dried beef, sesame seed, sichuan chili pepper		628
P	粤式化皮烧肉 需時20分鐘	crispy pork belly, cantonese style 20 minutes preparation time		708
	凉拌海蜇丝	chilled jellyfish, chili oil, sesame		718

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湯羹類

SOUP

每人 per person

	招牌頂湯海皇羹	braised seafood soup, shrimp, crab, winter melon	898
	鷄絲酸辣湯	hot and sour chicken soup, black fungus	398
	養生珍菌蔬菜湯	chicken broth, assorted mushroom	398
	瑤柱蟹肉粟米羹	braised crabmeat soup, sweetcorn, dried scallop	488
P	萬壽果燉花膠湯	double-boiled papaya soup, fish maw, pork, chicken	708

游水生猛海鮮類

LIVE SEAFOOD

	東星斑	red spotted grouper	2,008 / 100 g
	青斑	green grouper	468 / 100 g
	老虎斑	tiger grouper	788 / 100 g
	選擇你的烹飪方法	choose your cooking method	
	蔥絲鮮露蒸	steamed, spring onion, soya sauce	
	支竹冬菇焗	braised, roasted bean curd stick	
	油炸糖醋	deep-fried, sweet and sour sauce	
	魚泉榨菜焗	braised, ginger pickled mustard tuber, spring onion	

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游水生猛海鮮類 **LIVE SEAFOOD**

	波士顿龙虾	boston lobster	680 / 100 g
	本地龙虾	manila tiger lobster	1,588 / 100 g
	芝士焗	baked, superior stock, cheese	
	姜葱炒	wok-fried, ginger, spring onion	
P	XO酱炒	wok-fried, XO sauce	
	生海虾	shrimp	298 / 100 g
	蒜香香开边蒸	steamed, garlic, vermicelli	
	头抽炒	wok-fried, ginger, green onion, soy sauce	
	白灼	blanched	
	深海黑鳗鱼	black eel	488 / 100 g
	豉汁蒸	steam, black bean sauce	
P	蒜子火腩焖	braised, garlic, pork belly, mushroom	
	姜葱生煎	stir fried, ginger, onion	
	皮皮虾	sea mantis	798 / 100 g
	避风塘炒	fried, crispy garlic	
	盐水煮	poached, salt water	
	豉油皇炒	wok-fried, ginger, green onion, soy sauce	
	青蟹	mud crab	498 / 100 g
	姜葱青柠炒	wok-fried, calamansi	
	香辣酱炒	stir-fried, spicy sauce	
	避风塘炒	fried, crispy garlic	

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招牌鲍鱼

SIGNATURE ABALONE

		每人 per person
招牌鲍汁花胶筒	braised fish maw, abalone sauce	1,588
腐香鲍汁扣鲍鱼	braised abalone, tofu, broccoli	1,798
招牌鲍汁扣三宝	braised abalone, sea cucumber, fish maw	2,008
扒清汤澳洲鲍鱼	australian premium abalone	3,780

辽参

SEA CUCUMBER

		每人 per person
本地深海海参	local sea cucumber	990
招牌鲍汁扒	braised, abalone sauce	
养身粗粮扒	simmered, sweet potato, taro, red bean, chestnut	
P 香肉酱焗	braised, minced pork	

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厨师长招牌菜

MASTER CHEF CARSON'S SIGNATURE DISHES

		light portion	full portion
御厨招牌海皇煲	braised 10 head abalone casserole, sea cucumber, fish maw, white king oyster mushroom, scallop, broccoli	4,980	9,880
鲍汁灵菇扒鱼腐	braised white king oyster mushroom, abalone sauce, homemade fish dumpling	690	1,290
鲜果开胃沙律虾	fresh fruit king prawn salad	988	1,788
京式干炒大明虾	wok-fried king prawn, rice wine, black rice vinegar, honey	998	1,788
XO酱碧绿爆元贝	wok-fried scallop, broccoli, XO sauce	1,208	2,280
脆蒜爆安格斯牛小排	wok-fried angus beef short rib, crispy garlic	1,298	2,288
豉香石锅银鳕鱼	braised sea bass, ginger, garlic, black bean	2,018	3,988
XO酱山珍爆鸭丝	wok-fried duck meat, mushroom, XO sauce		908
红葱头花雕焗鸡	chicken casserole, shallot, spring onion, garlic, black bean sauce, rice wine		920

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鮮肉、家禽

MEAT AND POULTRY

			light portion	full portion
S	御厨招牌脆皮鸡	crispy fried chicken	918	1,698
	石锅黑椒牛肉粒	wok-fried beef cube casserole, black pepper	1,008	1,988
N / S	孜然香辣羔羊排	deep-fried lamb chop, spiced herb	1,108	1,988
	怀旧干贝蒸水蛋	steam egg custard, dried conpoy		548
	蒜香脆皮鸡中翼	deep fried chicken wing, crispy garlic, spring onion		548
P	凤梨酸甜咕嚕肉	sweet and sour pork		698
P	老干妈珍菌炒爽肉	stir-fried pork neck, mushroom, bell pepper, spicy sauce		718
	港式萝卜焖牛腩	braised beef brisket, turnip		818
	秘制脆香柠檬鸡	crispy lemon chicken		898

四川风味

SICHUAN

	川香宫爆大虾球	stir-fried prawn, garlic, spicy sauce		1,498
	川味麻婆嫩豆腐	mapo tofu, spicy bean paste, minced beef		598
	当红椒香辣子鸡	deep-fried peppered chicken, dried red chili		768
	干煸香辣靚麻虾	wok-fried shrimp, garlic, dried chili pepper		898
	惹味剁椒鱼头配面	steamed fish head, red chili, rice noodle		1,418
	美人椒爆炒牛肉	wok-fried beef, chili pepper, onion		1,898

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健康蔬菜

VEGETABLE

	咸鱼鸡粒茄子煲	casserole of eggplant, diced chicken, salted fish	628
P	生炒石锅圆包菜	wok-fried cabbage, pork belly, garlic	428
V	田园金沙南瓜条	wok-fried pumpkin, salted egg yolk	468
	榄菜干煸四季豆	wok-fried long bean, minced beef, dried chili	518
P	传统红烧豆腐	braised tofu, shiitake mushroom	568
V / N	素雅田园养心蔬	wok-fried chinese yam, asparagus, sweet bean, cashew	568
P	XO酱碧绿爆山珍	wok-fried mushroom, vegetable, XO chili sauce	628
P	清炖白水洋豆腐	poached chinese cabbage, dried shrimp, ham, tofu, vermicelli	708

季节蔬菜

SEASONAL VEGETABLE

V	蒜茸炒	wok-fried, garlic	448
V	清炒	sauteed	
	上汤	superior broth, garlic	
P	XO酱炒	homemade XO sauce	
	白灼	blanched	
	海鲜酱炒	hoisin sauce	

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主食

RICE AND NOODLE

	鲍鱼汁海鲜炒饭	seafood fried rice, abalone sauce	1,280
	泡菜牛肉碎炒饭	fried rice, minced beef, kimchi	408
V	豉油皇炒蛋面	wok-fried noodle, bean sprout, chive, soy sauce	408
V	什锦蔬菜炒饭	vegetable fried rice	418
P	三丝干烧伊府面	e-fu noodle, mushroom, pork	508
	锅气干炒河粉	wok-fried flat rice noodle, beef tenderloin	508
P	粤式地道两面煎面	wok-fried cantonese crispy noodle, shrimp, squid, pork, spring onion	598
P	东莞特色炒米粉	wok-fried rice vermicelli, "dongguan" style	598
	咸鱼鸡粒炒饭	salted fish fried rice, chicken	598
P	锦绣扬州炒饭	yang chow fried rice	608
N	粤式生炒糯米饭	fried glutinous rice, dried shrimp, cantonese sausage, taro, peanut	608

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甜品**DESSERT**

养颜木瓜炖官燕	double-boiled imperial bird's nest, baby papaya	3,080
椰子玉米冰淇淋	coconut ice cream, sweet corn	258
香芒杨枝甘露	mango pomelo sago	258
芒果布丁	chilled mango pudding	258
贵妃养颜杏仁糕	chilled almond pudding	298
鲜果雪媚娘	glutinous mango cake	298
爽滑椰子糕	coconut jelly	298
清爽桂花糕	osmanthus jelly	298
手磨养生核桃露	sweet walnut soup	298
时令水果大拼盘	seasonal fresh fruit	890
华府8号甜点拼盘	no. 8 china house grand dessert platter	1,308

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TEA AND COFFEE

LOOSE LEAF TEA

floral jasmine	300
chrysanthemum	
organic health well-being	
organic pear tree green	
grand hyatt manila blend	400
imperial oolong	500
pu-erh seven years	

HERBAL FRUIT AND TISANE

organic peppermint	400
organic chamomile	
organic vanilla rooibos	
mountain berry	

COFFEE

ristretto, espresso	180
americano	220
flat white	
cappuccino	
cafe latte	
cafe mocha	

ICED COFFEE

americano	220
cappuccino	
latte	
mocha	

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SOMMELIER SELECTION

	glass	bottle
CHAMPAGNE		
duval-leroy brut, champagne, france	1,100	5,400
SPARKLING WINE		
sassetti livio pertimali, 'colle argento' brut	680	3,300
prosecco di valdobbiadene superiore docg, veneto, italy		
CAVA		
codorniu clasico seco, d.o. cava, catalunya, spain	700	3,400
ROSE WINE		
gerard bertrand, gris blanc, france	380	1,800
CRAFT BEER		
house lager 330 ml		290

FOR FURTHER SELECTION OF WINES, PLEASE ASK FOR OUR MASTER WINE LIST

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SOMMELIER SELECTION

WHITE WINE

dr. loosen, riesling, mosel, germany	460	2,200
bolla, pinot grigio, delle venezia igt retro, italy	520	2,500
bodegas bilbanias, vina pomal, blanco rioja doca, spain	540	2,700
deloach vineyards california series heritage reserve, chardonnay california usa	550	2,800
villa maria estate private bin sauvignon blanc, marlborough, new zealand	600	2,900

RED WINE

the stump jump, shiraz, darenberg McLaren Vale, australia	420	2,000
cloud break, petite sirah, california, usa	460	2,200
chateau cap de fer, merlot cabernet sauvignon, bordeaux, france	520	2,500
masi modello rosso delle venezie igt, italy	550	2,700
la planta, ribera del duero, spain	600	2,900
joseph drouhin laforet bourgogne burgundy, france	750	3,700

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COCKTAIL CLASSIC

bellini - prosecco, peach	480
venus 75 - cava, gin, elderflower	
rossini - cava, strawberry	
caipirinha - cachaca, lime, sugar	380
caipiroska - belvedere, lime, sugar	
cosmopolitan - citrus vodka, cointreau, cranberry, lime	
manhattan - maker's mark, mancino rosso, angostura bitters	
mojito - bacardi superior, havana club 7 year, mint, lime	
old fashioned - maker's mark, angostura bitters, sugar	
jasmine fairy - bombay sapphire, jasmine tea syrup lime juice, mancino bianco, basil	
juvenescent tea - rum infused oolong, honey infused green tea lemon juice, strawberry, cucumber	
gem of yunnan - vodka infused pu-erh, midori, frangelico mango juice, milk	

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