

DIM SUM UNBOUND

Monday to Saturday | 11:30 AM - 2:30 PM
PHP 1,688 net per person

蒸点

- ☐ P SF 猪肉烧卖
- ☐ P SF 晶莹鲜蝦餃
- ☐ P 上海小笼包
- ☐ SF P 豉汁蒸排骨
- ☐ SF N 酱皇蒸凤爪
- ☐ SF P 蚝皇叉烧包
- ☐ V 姜丝白灼生菜
- ☐ P SF 粤式腊味饭
- ☐ P N SF 荷香糯米饭
- ☐ P SF 鲍汁腐皮卷

焙烤

- ☐ P 香港脆皮蛋挞

粥

- ☐ 香菇鸡肉粥

STEAMED

- "siu mai" steamed pork dumpling
- "har gow" shrimp dumpling
- xiao long bao pork dumpling
- spare ribs, black bean sauce
- chicken feet, black bean sauce
- steamed barbecued pork bun
- romaine lettuce, shredded ginger, soy sauce
- steamed rice, spare ribs, rice, egg
- glutinous rice, chicken, shrimp, pork sausage
- pork bean curd rolls with abalone sauce

BAKED

- hong kong egg tart

CONGEE

- chicken, vegetable, mushroom

S : Signature Dish SF : Seafood N : Contains Nuts P : Pork V : Vegetarian

Please advise our associates if you have any food allergies or special dietary requirements.
We commit that our Food & Beverage venues are ISO22000:2018 certified,
an internationally recognized food safety management system.

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炸点心

- ☐ P 莲蓉芝麻球
- ☐ SF 鸡丝炸春卷
- ☐ 港式炸鸡翅
- ☐ SF 牛肉生煎包
- ☐ SF P 香煎XO酱萝卜糕
- ☐ P 红豆沙千层酥

湯羹類

- ☐ 今日例汤

面条

- ☐ N 北京麻酱冷面
- ☐ P SF 三丝干烧伊府面

甜品

- ☐ N 贵妃养颜杏仁糕
- ☐ 椰子玉米冰淇淋
- ☐ 百香果香芒杨枝甘露

FRIED

- sesame ball, lotus paste
- chicken mushroom spring roll
- hong kong fried chicken wings
- pan-fried beef buns
- pan-fried radish cake, XO sauce
- red bean puff

SOUP

- soup of the day

NOODLES

- chilled noodle, chicken, peanut
- e-fu noodle, mushroom, pork

DESSERTS

- chilled almond pudding
- coconut ice cream, sweet corn
- mango, passion fruit, pomelo, sago

S : Signature Dish SF : Seafood N : Contains Nuts P : Pork
V : Vegetarian 🌶 : Spicy

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NO.8 CHINA HOUSE
华府8号

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WEEKLY CHEF SPECIALS

红葱豆豉煎焗鸡

wok-fried chicken, shallot, fermented black bean,
spring onion, ginger, garlic

988

浓汤虾丸煮萝卜

shrimp balls, white radish, coriander

1288

瑶柱鸡蛋白炒饭

wok-fried rice, egg white, dried scallop, lettuce, tobiko

668

3-course set

2800

All prices are quoted in Philippine Peso, inclusive of government taxes and
subject to 10% service charge.

HOUSE

DIM SUM

蒸点

○ P SF	猪肉烧賣	"siu mai" steamed pork dumpling (4 pcs)	235
○ P SF	晶莹鲜蝦餃	"har gow" shrimp dumpling (4 pcs)	265
○ P	上海小笼包	xiao long bao pork dumpling (4 pcs)	255
○ SF P	豉汁蒸排骨	spare ribs, black bean sauce	285
○ SF N	普皇蒸凤爪	chicken feet, black bean sauce	285
○ SF P	蚝皇叉烧包	steamed barbecued pork bun (3 pcs)	235
○ V	姜丝白灼生菜	romaine lettuce, shredded ginger, soy sauce	275
○ P SF	粤式腊味饭	steamed rice, spare ribs, egg	328
○ P N SF	荷香糯米饭	glutinous rice, chicken, shrimp, pork (2 pcs)	285
○ P SF	鲍汁腐皮卷	pork bean curd rolls with abalone sauce (2 pcs)	285

焙烤

○ P	香港脆皮蛋挞	hong kong egg tart (3 pcs)	255
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STEAMED

BAKED

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DIM SUM

炸点心

○ P	莲蓉芝麻球	sesame ball, lotus paste (3 pcs)	225
○ SF	鸡丝炸春卷	chicken mushroom spring roll (3 pcs)	245
○ V	菌菇素春卷	crispy vegetable spring roll (3 pcs)	235
○	港式炸鸡翅	hong kong fried chicken wings	368
○ SF	牛肉生煎包	pan-fried beef buns (3 pcs)	328
○ SF P	香煎XO酱萝卜糕	pan-fried radish cake, XO sauce (3 pcs)	235
○ P	红豆沙千层酥	red bean puff (3 pcs)	245

粥

○	香菇鸡肉粥	chicken, vegetable, mushrooms	525
○ SF	生滚海鲜粥	abalone, scallop, shrimp	895

FRIED

CONGEE

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TRADITIONAL PEKING DUCK 老北京明炉烤鸭



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 Alan'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	3,088	5,688
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 first cooking skin, breast meat, leg meat cucumber, leek soya bean paste, pancake chive, sugar garlic sauce, hoisin sauce	
二食 椒盐鴨骨架	second cooking deep-fried duck bone with salt and pepper	668

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西湖牛肉羹



瑶柱蟹肉粟米羹

braised crabmeat soup, sweet corn, dried scallop

每人 per person

P 万寿果炖花胶汤

double-boiled papaya soup, fish maw, pork, chicken

418

珍菌四宝老鸡汤

steamed chicken soup, scallops, cordyceps

798

西湖牛肉羹

west lake minced beef soup, coriander, tofu, egg white

388

P/N 粤式烧味拼盘

BARBECUE AND APPETIZER

light full

cantonese barbecued combination, roasted duck
barbecued pork, jellyfish, air-dried beef

1,698 2,988

爽口酸辣海蜇丝

chilled jellyfish, chili oil, sesame

775

P 粵式化皮燒肉
需時10分鐘

crispy pork belly, cantonese style
(an advance order of 10-minutes is required)

798

P 明炉烤叉烧

char siu, barbecued pork

728

N 馋嘴酱牛肉

air-dried beef, sichuan chili pepper
sesame seed, peanut

698

N 川香葱味口水鸡

poached chicken, peanut, sesame, spicy chili sauce

648

V 捞汁黑木耳

chilled black fungus, thai chili homemade soy sauce

498

V 蒜泥老醋拍青瓜

cucumber, garlic, black vinegar

388

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AUSTRALIAN LOBSTER, XO SAUCE
 澳洲龙虾 XO 酱炒



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龙虾做法

澳大利亚龙虾
 (提前24小时订购)

LOBSTER COOKING METHODS

australian lobster
 (an advance order of 24-hours is required)

1,500 per 100g

龙虾刺身
 芝士焗
 姜葱炒
 P XO 酱炒

lobster sashimi, wasabi
 baked superior stock, cheese
 wok-fried, ginger, spring onion
 wok-fried, XO sauce

新加坡辣椒酱烧
 黑椒酱烧
 避风塘炒
 蒜蓉粉丝蒸
 鲜花椒炒

wok-fried, singapore chili sauce
 wok-fried, butter black pepper sauce
 fried, crispy garlic
 steamed, garlic, vermicelli
 wok-fried fresh sichuan peppercorns, onions, ginger

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**SHRIMP
WOK-FRIED, KING PRAWN
RICE VINEGAR, CHILI OIL
头抽炒**



**OUR GROUPE
STEAM PEPPER, SOY SAUCE, CHILI
AWESOME
PLANET**

游水生猛海鮮類 LIVE SEAFOOD

青斑	green grouper	538/100g
老虎石斑鱼	tiger grouper	998/100g
星斑	red spotted grouper	2,288/100g
选择你的烹饪方法	choose your cooking method	
葱丝鲜露蒸	steamed, spring onion, soy sauce	
支竹冬菇焖	braised, roasted bean curd stick	
油炸糖醋	deep-fried, sweet and sour sauce	
鲜麻椒蒸	steamed, sichuan pepper, soy sauce, chili	
生海虾	shrimp	428/100g
蒜香开边蒸	steamed, garlic, vermicelli	
头抽炒	wok-fried, ginger, green onion, soy sauce	
白灼	blanched	
青蟹	mud crab	628/100g
姜葱青柠炒	wok-fried, calamansi	
香辣酱炒	stir-fried, spicy soy sauce	
避风塘炒	fried, crispy garlic	

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**BRAISED ANGUS BEEF
ANGELICA HERB, DARK SOY SAUCE
TOMATO, ALMONDS**
店家当归文火牛小排



**POACHED SPOTTED GROUPE,
SPICY CHILI OIL "SICHUAN STYLE"**
川式水煮星斑鱼



**BRAISED CHILEAN SEA BASS,
GINGER, GARLIC, BLACK BEAN**
豉香石锅银鳕鱼



**BRAISED PORK BELLY
10 HEAD ABALONE**
江南鲍鱼红烧肉



主厨推荐菜

MASTER CHEF ALAN'S
SIGNATURE DISHES

		light	full
S	豉香石锅银鳕鱼	braised chilean sea bass, ginger, garlic, black bean	3,288 5,118
S/N	店家当归文火牛小排	braised angus beef, angelica herb, dark soy sauce tomato, almonds	2,280 4,488
	黑椒鲍菇炒安格斯牛肉	stir fried angus beef enoki mushroom, black pepper	1,798 2,828
S	XO酱碧绿爆元贝	wok-fried scallop, broccoli, XO sauce	1,468 2,988
	鲜果脆皮沙律虾球	fresh fruit king prawn salad, passion fruit	1,118 1,820
P	海鲜咸肉煨石锅豆腐	simmered tofu, pork belly, shrimp, scallops	1,298
	粤式炸烹大明虾	wok-fried king prawn, rice vinegar, chili oil	1,888
P	江南鲍鱼红烧肉	braised pork belly, 10 head abalone	5,928
	腐香鲍汁扣澳洲鲍鱼	braised australian abalone, abalone sauce	3,888

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BRAISED LAMB RIB CASSEROLE, BEAN CURD STICK
古法支竹炆羊肉煲



SIMMERED ANGUS BEEF
SICHUAN PEPPER, CHILI OIL
招牌水煮川牛肉



鮮肉、家禽

MEAT AND POULTRY

S 御厨招牌脆皮鸡

crispy fried chicken

light full
988 1,888

秘制脆香柠檬鸡

crispy lemon chicken

978

港式萝卜焖牛腩

braised beef brisket, radish

888

P 凤梨酸甜咕噜肉

sweet and sour pork

788

N 宫保鸡丁

kung pao chicken

978

S 古法支竹炆羊肉煲

braised lamb rib casserole, bean curd stick

2,758

四川风味

SICHUAN

S 招牌水煮川牛肉

simmered angus beef, sichuan pepper, chili oil

2,388

N 川香宫爆大虾球

stir-fried prawn, garlic, spicy sauce

1,568

N 当红椒香辣子鸡

deep-fried peppered chicken, dried red chili

878

川味麻辣嫩豆腐

mapo tofu, spicy bean paste, minced beef

868

S 川式水煮星斑鱼

poached spotted grouper, spicy chili oil
(an advance order of 48-hours is required)

12,888

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WOK-FRIED PUMPKIN
SALTED EGG YOLK
田园金沙南瓜条



STEAMED KAILAN, PUMPKIN, BLACK
FUNGUS CHINESE YAM, SOY SAUCE
豉油蒸蔬菜四珍宝



健康蔬菜

咸鱼鸡粒茄子煲

榄菜干煸四季豆

V 田园金沙南瓜条

P 生炒石锅圆白菜

V 豉油蒸蔬菜四珍宝

VEGETABLE

casserole of eggplant, diced chicken, salted fish

wok-fried long bean, minced beef, dried chili

wok-fried pumpkin, salted egg yolk

wok-fried cabbage, pork belly, garlic

steamed kailan, pumpkin, black fungus
chinese yam, soy sauce

678

588

508

528

588

四川风味

V 蒜茸炒

V 清炒
上汤

P XO酱炒
白灼
海鲜酱炒

SEASONAL VEGETABLE

wok-fried, garlic

sautéed
superior broth, garlic

homemade XO sauce
blanched
hoisin sauce

588

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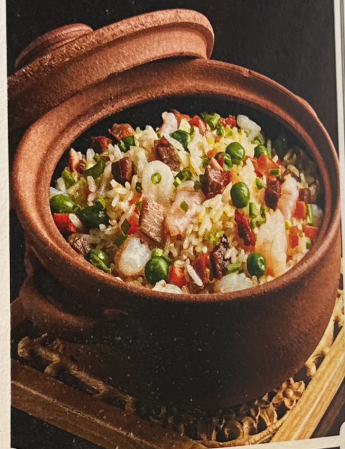
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SEAFOOD FRIED RICE, GARLIC
TOBIKO, DRIED SCALLOP
陆海食神炒香苗饭



YANG CHOW FRIED RICE
锦绣扬州炒饭



SICHUAN DAN DAN NOODLES, PICKLES
川味担担面



米饭和面条

RICE AND NOODLE

S 陆海食神炒香苗饭	seafood fried rice, garlic, tobiko, dried scallop	998
N 粤式生炒糯米饭	fried glutinous rice, dried shrimp cantonese sausage, taro, peanut	698
P 锦绣扬州炒饭	yang chow fried rice	648
咸鱼鸡粒炒饭	salted fish fried rice, chicken	658
P 三丝干烧伊府面	e-fu noodle, mushroom, pork	668
V 什锦蔬菜炒饭	vegetable fried rice	458
V 豉油皇炒蛋面	wok-fried noodle, bean sprout, chive soy sauce	548
蚝皇牛肉炒蛋面	fried noodles, beef, vegetables, oyster sauce	798
🌶️ N 川味担担面	sichuan dan dan noodles, pickles	668
黑椒牛肉芦笋炒饭	wok-fried rice, beef, black pepper, asparagus	988

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NO. 8 CHINA HOUSE GRAND DESSERT PLATTER
华府 8 号甜点拼盘

OUR MANGO, SAGO
AWESOME
PLANET

甜品

DESSERT

时令水果大拼	seasonal fresh fruits	898
N 贵妃养颜杏仁糕	chilled almond pudding	348
N 手磨养生核桃露	sweet walnut soup	348
爽滑椰子糕	coconut jelly	348
芒果布丁	chilled mango pudding	298
百香果香芒杨枝甘露	mango, passion fruit, pomelo, sago	448
椰子玉米冰淇淋	coconut ice cream, sweet corn	288
华府8号甜点拼盘	no.8 china house grand dessert platter <i>good for sharing</i>	1,108
N 红豆杏仁薄脆双皮奶	almond, red bean panna cotta	258
香港蛋挞配香芋冰淇淋	hong kong egg tart, purple yam ice cream	285

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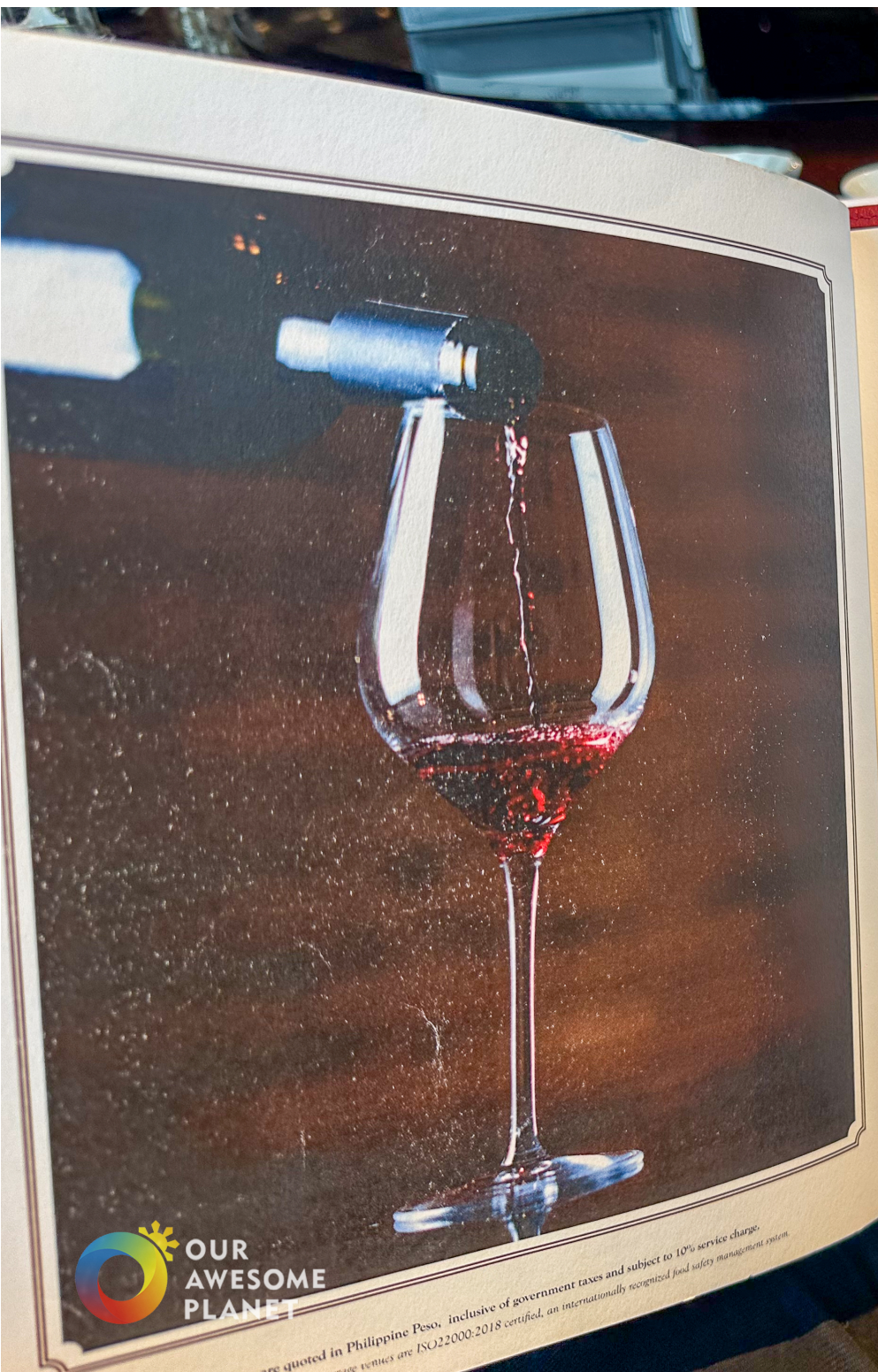
SIGNATURE COCKTAILS

Love and Spicy <i>vodka, giffard blackberry, lemon, redfruit, egg white</i>	580
Sexy <i>tequila, lime, hibiscus, grapefruit</i>	680
Lucky <i>rum, pandan, lemon, melon, midori</i>	580
Passion <i>tequila, cabernet sauvignon, orange, lemon, bundaberg</i>	680
Happiness <i>prosecco, gin, rooibos, cucumber</i>	580

0% NON-ALCOHOLIC COCKTAILS

Hibiscus Cooler <i>hibiscus tea, orange juice, lime, orgeat</i>	480
Apple and Ginger Fizz <i>apple juice, fresh ginger, lime juice, soda water, cinnamon syrup</i>	480
Lahos Island <i>lime juice, agave nectar, hibiscus syrup, orange juice, strawberry</i>	480
Tropical Delight <i>mango, lychee, coconut juice</i>	480
Guava Sour <i>guava, apple juice, lemon juice, hibiscus, egg white</i>	480

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WINES

SPARKLING & CHAMPAGNES

Moët & Chandon Imperial Brut NV - Champagne, France

GLASS / BOTTLE
1,300 6,500

WHITE

Gerard Bertrand 'Change' Sauvignon Blanc 2022 - IGP Pays d'Oc, France

520 2,500

Domaine de Mauperthuis Chablis 2021 - Burgundy, France

650 3,200

RED

Château La Clare 2016 - Médoc France

660 3,300

Bread & Butter Pinot Noir 2021 - California, USA

780 3,800

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ALCOHOLIC BEVERAGES

WHISKEY

45ML / BOTTLE

HIGHLAND WHISKEY

the macallan double cask 12 years old	15,000
the macallan double cask 15 years old	22,000
the macallan double cask 18 years old	45,000
the macallan edition no 1	148,000
the macallan 1824 decanter no 6	688,000
dalmore 18 years old	35,000

SPEYSIDE

glenfarclas 25 years old	28,000
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ISLANDS

ledaig dusgadh 42 years old	618,000
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BLENDED

johnnie walker blue label	23,800
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JAPAN

hibiki 17 years old	88,000
hibiki 21 years old	108,000

BLENDED SCOTCH

johnnie walker black label	400 5,500
chivas regal 18 years	600 9,000

GIN

tanqueray 10	580 8,500
hendrick's	600 9,000
roku	480 7,500
monkey 47	720 7,800
iron balls	680 10,000

VODKA

belvedere	450 6,500
grey goose	400 6,000

RUM

dan papa 7 years	380 5,500
plantation 2014 anniversary xo	680 10,000

TEQUILA

patron xo	45ML / BOTTLE
patron silver	450 7,000
herradura reposado	620 9,800
volcan tequila blanco	850 12,500
	480 7,000

MOUTAI

kweichow moutai	68,888
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BAIJIU

wuliangye core	36,888
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JUNMAI

hakurakusei - junmai ginjo	5,800
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SHOCHU

minami aged oita barley	4,800
shochu kinoya	

COGNAC

hennessy VSOP	6,800
the remy martini 1738 accord royal	9,800
hine antique xo	16,200
remy martin louis xiii	338,000

DRAUGHT BEER

GHM house lager by engkanto	280 / glass
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BOTTLED BEER

tsingtao	480
biere des amis cr/hazy ipa 5.5%	380
asahi superdry	350
corona extra	350
heineken	280
san miguel pale pilsen	280
san miguel light	280
san miguel 0% alcohol	280

NON-ALCOHOLIC

SODA

coke, coke zero, coke light, sprite	200
royal tru-orange	

BUNDABERG

ginger beer, guava, lemon lime bitters	220
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ENERGY DRINK

red bull, sugarfree	230
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BOTTLED WATER

still	
acqua panna 750ml	380
ferrarelle 750ml	380

sparkling

san pellegrino 750ml	380
ferrarelle 750ml	380
perrier 330ml	220

FRESH JUICES

apple, orange, pineapple, mango	310
watermelon, coconut	

FEVER TREE TONIC WATER

premium indian elderflower	190
mediterranean	

COFFEE

COFFEE

espresso	200
	250

americano, flat white, cappuccino
cafe latte, cafe mocha

ICED COFFEE

americano, cappuccino, latte, mocha	260
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TEA

每人 per person

LOOSE LEAF TEA

english breakfast, summer gold darjeeling	88
earl grey, ceylon decaffeinated	

HERBAL INFUSIONS

peppermint, pure chamomile	88
rooibos balance, red fruit, lemongrass	

All prices are quoted in Philippine Peso, inclusive of government taxes and subject to 10% service charge.
We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.