

晚餐兩道菜組合 Dinner Specialties-2 dishes combination

() 組合(1) 原價\$458 優惠價\$358

北京片皮鴨 配 生菜片包鴨松

Roasted whole duck "Peking Style" (two courses)

Stir-fried minced duck served with lettuce



() 組合(2) 原價\$260 優惠價\$238

白灼基圍蝦(12兩) 配 荔芋燜扣肉煲

Poached fresh shrimp

Braised pork slices with taro in clay pot



() 組合(3) 原價\$428 優惠價\$328

濃扣枝竹羊腩煲 配 田園時蔬

Braised lamb bellies in clay pot

accompanied with seasonal vegetables



() 組合(4) 原價\$396 優惠價\$338

松子彩虹桂花魚 配 濃湯日本紫薯鹹豬骨大芥菜煲

Deep-fried Mandarin fish with pine nuts served in Sweet and sour sauce

Braised salty pork spare ribs and mustard greens with sweet purple potatoes in clay pot



晚市限定-東星班/一斤 原價\$568 優惠價\$368

Dinner Limitation - Coral Garoupa

() 蔥油蒸原條東星班

Steamed Coral garoupa in scallions

() 青花椒酸菜原條東星班球

Braised boneless Coral garoupa with sour preserved mustard and chili

() 松鼠彩虹原條東星班

Deep-fried Coral garoupa with pine nuts served in Sweet and sour sauce



南
湖
明
月

Lua
Azul

精選套餐
SET MENU

營業時間Operating Hours

11:00-15:00 / 18:30-22:00

查詢電話Enquiry / Reservation

(853)8988-8700/701

推廣日期:2022年12月

Promotion from Dec 2022

所有價目以澳門幣計算及附加10%服務費

All prices are in MOP and subject to 10% service charge

晚飯套餐 (兩位)原價\$568

優惠價\$468.

Set Menu (2 Persons)

() 脆皮石岐乳鴿(一隻)

Roasted pigeon

() 蜜糖汁叉燒(份)

Barbecued pork slices with honey sauce

() 白灼基圍蝦(6兩)

Poached fresh shrimp

() 原盅是日滋潤燉湯(2位)

Double-boiled daily soup

() 瑤柱蟹肉貴妃羹(2位)

Braised crab meat thick soup with conpoy and winter melon winter melon

() 蔥油蒸沙巴珍珠龍躉仔

Steamed baby pearl garoupa in scallions

() 黑木耳蒸原條桂花魚片

Braised boneless of Mandarin fish with black fungus winter melon

任選以下小菜一款

Selection one signature dish

☐ 鮮果咕嚕蝦球

Sweet and sour shrimp and fresh fruit

☐ 黑松露帶子炒滑蛋

Sautéed scrambled egg with scallops and black truffle

☐ 乾蔥豆豉焗龍岡雞

Wok-fried fillet chicken with onions and black pepper

☐ 奇異果黑醋咕嚕雪花豬柳

Sauté black Vinegar and Sour Pork Tenderloin with Kiwi

☐ 臘味馬蹄蒸肉餅

Steamed minced pork with waxed meat and water Chestnut

☐ 薑芽鳳梨炒鴨片

Sauté shredded duck with pineapple apple and sour young ginger

☐ 龍蝦湯海味什菜煲

Braised mixed vegetables and dried seafood in lobster soup

☐ 牛肝菌竹笙燒豆腐

Braised bean curd with bamboo piths and porcini mushrooms

絲苗白飯 (2位)

Steamed rice (2Persons)

精緻甜點

Dessert

晚飯套餐 (四位)原價\$1,688

優惠價\$1,388.

Set Menu (4 Persons)

() 高湯牛油焗波士頓龍蝦伴伊麵(一隻)

Baked Boston lobster with supreme soup accompanied with e-fu noodles (1piece)

() 北京片皮鴨一隻(兩食) 生菜片包鴨鬆

Roasted whole duck (2 Courses) Stir-fried minced duck served in lettuce

() 濃扣枝竹羊腩煲配田園時蔬

Braised lamb bellies in clay pot accompanied with seasonal vegetables

窩燒竹笙排翅(4位)

Braised shark's fin soup with bamboo pith in clay pot

() 蔥油蒸沙巴珍珠龍躉仔

Steamed baby pearl garoupa in scallions

() 松子彩虹桂花魚

Deep-fried Mandarin fish with pine nuts served in Sweet and sour sauce

另加收\$250可轉東星斑

() 蔥油蒸東星斑仔

Steamed Coral garoupa in scallions

() 窩燒香蔥豉油雞(半隻)

Braised soya chicken with scallion in clay pot

() 紫蘇京蔥爆紐西蘭羊片

Roasted New Zealand lamb sliced with leek in perilla leaves winter melon

() 黑蒜黃耳炒秋葵

Sautéed okra and yellow fungus with black garlic

() 濃湯日本紫薯鹹豬骨大芥菜煲

Braised salty pork spare ribs and mustard greens with purple potatoes in clay pot

() 韓國泡菜風鱔雞粒炒香苗

Fried rice with eel, chicken dices and kimchi

() 櫻花蝦臘味糯米飯

Braised glutinous rice with waxed meat and dried Sakura shrimps

精緻甜點

Dessert

晚飯套餐(六位)原價\$2,088

優惠價\$1,688.

Set Menu (6 Persons)

() 桃紅珍寶乳豬(半隻)Roasted crispy baby suckling (half)

() 北京片皮鴨一隻(兩食) 生菜片包鴨鬆

Roasted whole duck (2 Courses) Stir-fried minced duck served in lettuce

另加收\$588可轉澳洲龍蝦

() 高湯牛油焗澳洲龍蝦伴伊麵(約2斤)

Braised Australia Lobster in butter and supreme soup accompanied with e-fu noodles

() 杏汁海底椰日月魚燉魚翅群湯

Double-boiled shark's fin skin and dried moon scallop, sea coconut and almond juice

() 燕窩蟹肉海鮮羹(位上)

Braised bird's nest thick soup with crab meat and winter melon

原條沙巴珍珠大龍躉(兩味)

Pearl Garoupa (2 Courses)

() 菌皇醬黃耳炒珍珠龍躉球

Sautéed boneless giant garoupa and yellow fungus with wild mushrooms sauce

() 青花椒酸菜珍珠龍躉球

Braised boneless pearl garoupa with sour preserved mustard and chili

古法栗子千層炆珍珠龍躉頭腩

Stewed giant garoupa and bean curd skin with chestnut in clay pot

() 翠環北海道瑤柱甫伴波蘭鵝掌

Braised Poland goose feet with conpoy stuffed hairy gourd ring in oyster sauce

() 海鹽脆皮龍岡雞(壹隻)

Baked crispy chicken in sea salted

() 濃扣枝竹羊腩煲配田園時蔬

Braised lamb bellies in clay pot accompanied with seasonal vegetables

() 魚湯有機杞子白木耳泡魚腐

Braised organic wolfberry, white fungus and fish bean curd with fish soup

() 腰果意大利瓜炒茄丁

Wok-fried dices eggplant with cucumber and cashew nuts

() 甜梅菜基圍蝦叉燒粒炒香苗

Fried rice with shrimp, barbecued pork and preserved vegetables

() 櫻花蝦臘味糯米飯

Braised glutinous rice with waxed meat and dried Sakura shrimps

精緻甜點

Dessert

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此套餐不能與其他推廣優惠一同使用This menu cannot be used in conjunction with other promotional offers