

午市點心套餐

原價
\$368
優惠價
\$238

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選擇 A(任選一款小食) Selection A (one Appetizers)

- () 燒味拼盤
Barbecued meat platter
- () 鹽焗海蜆手撕雞
Baked shredded chicken with salt and jelly fish
- () 汾蹄海蜆
Sliced roasted pork knuckle with tossed jellyfish
- () 話梅香醋豬蹄
Pork trotter and plum

選擇 B(任選二款點心) Selection B (Two Items of Dim Sum)

- () 西班牙黑毛豬小籠包
Steamed Iberico pork dumplings assorted supreme soup
- () 明太子蝦餃皇
Steamed shrimp dumplings
- () 鮑貝粒蝦仁燒賣
Steamed pork dumplings with dices razor clam and shrimps
- () 蟲草花魚肚棉花雞
Steamed fillet chicken with fish maw and cordyceps flower
- () 柚皮豉汁蒸排骨
Steamed pork spare ribs with dried pomelo skin in black bean sauce
- () 荷香野米珍珠雞
Steamed glutinous rice and wild rice with chicken wrapped in lotus leaf
- () 瑤柱菜苗海鮮餃
Seafood and conpoy with vegetables dumplings
- () 沙汁芥末三文魚春卷
Deep-fried salmon spring rolls with seafood in salad and mustard greens
- () 香草蟹肉荔芋角
Deep-fried Taro puffs with crab meat and herbs
- () 紅米炸兩腸粉
Red rice flour rolls with dough stick
- () 燒鵝粒青瓜腸粉
Steamed rice flour rolls with barbecued duck and cucumber

選擇 C(任選二款點心) Selection C (Two Items of Dim Sum)

- () 蜜汁叉燒包
Steamed barbecued pork buns
- () 鮮竹陳皮牛肉球
Steamed beef balls with fresh bean curd sticks
- () 照燒汁魷魚筒
Fried Squid rings teriyaki
- () 龍蝦汁鮫魚肉釀魚肚
Fish maw coated dace served in lobster sauce
- () 名醬蒸寶刁鳳爪
Steamed chicken feet in spicy sauce
- () 黑松露野菌素粉果
Steamed wild mushrooms and black truffle dumplings
- () 松露汁鮮竹卷
Steamed bean curd skin rolls with shrimps and truffle sauce
- () 馬來沙爹金錢肚
Steamed beef tripe in satay sauce
- () 櫻花蝦臘味煎蘿蔔糕
Pan-fried turnip cake with dried Sakura shrimps and waxed meat
- () 蜜味芝麻蛋散
Deep-fried crispy flour fritters in honey and sesame
- () 黃糖千層蛋糕仔
Steamed brown sugar layered cake
- () 綠茶椰汁凍糕
Iced coconut juice puddings with green tea

選擇 D(任選一款蔬菜) Selection D (One portion of seasonal vegetables)

- () 雪裡紅珍菌茄子煲
Braised wild mushrooms and eggplant with preserved mustard in clay pot
- () 拍蒜豆豉鮫魚炒油麥菜
Sautéed lettuce and dace with black bean in garlic
- () 椰香荔芋茨實南瓜煲
Braised pumpkin with taro, dried fox nut and coconut milk in clay pot
- () 上湯田園翠蔬
Braised seasonal greens in supreme soup

茶位 Tea (每位 per person) \$12
菊花 Chrysanthemum (每壺 per pot) \$50
菊花加茶 Chrysanthemum and Tea (每位 per person) \$20
XO 醬 (每碟) XO sauce (dish) \$26

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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 2 月逢星期一至星期五節假日除外

Promotion from Feb 2023 Every Mon to Fri
(Except Public Holiday)

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