

## 前菜 Appetizer

- |  | 每份    |
|--|-------|
| ❑ 黑松露手撕雞<br>Tossed shredded chicken with truffle                       | \$138 |
| ❑ 佛山汾蹄伴海蜇<br>Sliced roasted pork knuckle with tossed jellyfish         | \$128 |
| ❑ 天府夫妻肺片<br>Sliced beef belly and beef shank with chili oil and sesame | \$118 |

## 燒烤 滷水 Barbecue and Marinate

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|---|----------------------|
| ❑ 北京片皮鴨(兩食)<br>生菜包鴨松<br>Roasted whole duck "Peking Style" (two courses)<br>-Sautéed minced duck served with lettuce | \$528/一隻             |
| ❑ 海鹽脆皮龍岡雞<br>Roasted crispy chicken in sea salted   | \$358/一隻<br>\$188/半隻 |
| ❑ 玫瑰豉油雞<br>Marinated chicken in supreme soy sauce   | \$358/一隻<br>\$188/半隻 |
| ❑ 化皮乳豬伴香麻海蜇<br>Roasted suckling pig and jelly fish served with condiments   | \$278                |
| ❑ 潮蓮靚燒鵝<br>Hang-roasted goose   | \$158                |
| ❑ 爆脆皮燒腩仔<br>Roasted crispy pork belly   | \$218                |
| ❑ 蜜糖汁叉燒<br>Barbecued pork slices with honey sauce   | \$158                |
| ❑ 石岐香燒乳鴿<br>Roasted crispy pigeon   | \$118/一隻             |

## 美饌 Delicacies

- |   | 每例    |
|---|-------|
| ❑ 黑松露百合炒鮮鮑魚片<br>Wok-fried fresh abalone with lily bulbs and black truffle     | \$278 |
| ❑ 紅酒乾蔥焗風鱈球<br>Braised eel fillet with shallots in red wine                    | \$198 |
| ❑ 碧綠榆耳珍珠龍躉球<br>Wok-fried pearl garoupa fillet with brown fungus and vegetable | \$208 |
| ❑ 牛肝菌鮮露笋炒帶子<br>Stir-fried scallops with fresh asparagus and porcini mushrooms | \$288 |
| ❑ 黑松露菌帶子炒滑蛋<br>Stir-fried scramble egg with scallops and black truffle        | \$178 |
| ❑ 梅辣醬燒茄子帶子<br>Clay pot eggplant with scallops and plum chili sauce            | \$278 |
| ❑ 菌皇醬爆鮮蝦球<br>Wok-fried prawns with wild mushrooms sauce                       | \$188 |
| ❑ 薑芽鳳梨炒鴨片<br>Wok-fried sliced duck with pineapple, bean sprout and ginger     | \$138 |
| ❑ 燒汁京蔥爆紐西蘭羊片<br>Roasted New Zealand lamb sliced with leek in BBQ sauce        | \$188 |

## 美饌 Delicacies

- |   | 每例    |
|---|-------|
| ❑ 九層塔香醋三杯雞<br>Braised chicken with glutinous rice wine, vinegar and basil             | \$138 |
| ❑ 豉椒三蔥爆鳳球<br>Wok-fried slices chicken with black bean and pepper sauce                | \$138 |
| ❑ 山楂汁子薑豬肋排<br>Stewed pork ribs with hawthorn and sour young ginger in clay pot        | \$138 |
| ❑ 原件馬友鹹魚蒸肉餅<br>Steamed minced pork meatloaf with Ma You salted fish                   | \$158 |
| ❑ 鮮果百合咕嚕肉<br>Deep-fried pork slices with fresh fruits in sweet and sour sauce         | \$138 |
| ❑ 黑松露蒜片安格斯牛柳粒<br>Stir-fried Angus beef dices with fried garlic in black truffle sauce | \$348 |
| ❑ XO 醬蟹味菌伊比利亞黑毛豬<br>Stir-fried Iberico pork with beech mushroom in XO sauce           | \$208 |
| ❑ 黑椒薑蔥爆金錢展<br>Clay pot beef shank with black pepper and scallions                     | \$158 |
| ❑ 沙茶翡翠炒牛柳片<br>Stir-fried beef tenderloin with vegetable in Satay sauce                | \$178 |

南湖明月營業時間  
Operating Hours 11:00-15:00/18:30-22:00  
查詢電話  
Enquiry / Reservation (853) 8988-8700/701



所有價目以澳門幣計算及附加 10% 服務費  
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2023 年 1 月至 2 月

## 廚師精心推介時令小菜 Seasonal Recommendation

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|--------------------------|---|-------------|
| <input type="checkbox"/> | <b>濃扣枝竹羊腩煲配田園時蔬</b><br>Braised lamb bellies in clay pot accompanied with seasonal vegetables          | 每例<br>\$498 |
| <input type="checkbox"/> | <b>高湯牛油焗波士頓龍蝦伴伊麵</b><br>Braised Boston lobster in butter and supreme soup with e-fu noodles (1 piece) | \$468       |
| <input type="checkbox"/> | <b>燕窩基圍蝦炒滑蛋</b><br>Stir-fried scramble egg with bird's nest and shrimp                                | \$228       |
| <input type="checkbox"/> | <b>發財蠔豉瑤柱甫(6件)</b><br>Braised whole conpoy with dried oyster and sea moss in oyster sauce (6 pieces)  | \$468       |
| <input type="checkbox"/> | <b>發菜蠔豉鮑魚螺(6件)</b><br>Braised dried oyster with pearl snail slices and sea moss                       | \$348       |
| <input type="checkbox"/> | <b>蒜茸陳皮銀絲蒸鮮鮑魚(6隻)</b><br>Steamed fresh abalone with garlic & dried tangerine peel                     | \$348       |
| <input type="checkbox"/> | <b>古法栗子炆水魚煲</b><br>Braised softshell turtle with mushroom, pork & chestnut                            | \$318       |
| <input type="checkbox"/> | <b>味鮮醬炒帶子珊瑚蚌</b><br>Sautéed coral mussels and scallops with Wei Xian sauce                            | \$278       |
| <input type="checkbox"/> | <b>鮑魚柚皮炆三黃雞煲</b><br>Braised chicken with fresh abalone and pomelo                                     | \$218       |
| <input type="checkbox"/> | <b>黑松露醬翡翠珍珠龍躉球</b><br>Sautéed boneless giant garoupa and black truffle with wild mushrooms sauce      | \$208       |
| <input type="checkbox"/> | <b>香蔥蟹味菌爆紐西蘭牛柳粒</b><br>Sautéed New Zealand beef dices with bowling fungus and green onions            | \$198       |
| <input type="checkbox"/> | <b>窩燒蔥油沙薑三黃雞(半隻)</b><br>Braised chicken with scallions and sand ginger in clay pot                    | \$188       |
| <input type="checkbox"/> | <b>奇異果咕嚕蝦球</b><br>Sauté black Vinegar and Sour shrimp with Kiwi                                       | \$188       |
| <input type="checkbox"/> | <b>栗子枝竹炆珍珠龍躉頭腩</b><br>Stewed giant garoupa and bean curd skin with chestnut in clay pot               | \$178       |
| <input type="checkbox"/> | <b>竹笙愉耳燒豆腐</b><br>Braised bean curd with bamboo piths and brown fungus                                | \$148       |
| <input type="checkbox"/> | <b>發財南乳炆豬蹄</b><br>Braised pig trotter with peanuts in bean curd sauce                                 | \$138       |
| <input type="checkbox"/> | <b>臘味崧扒菠菜煲</b><br>Fried Spinach and Minced waxed meat in clay pot                                     | \$138       |
| <input type="checkbox"/> | <b>豆苗</b><br>snow pea shoot   | \$268       |
| <input type="checkbox"/> | <b>瑤柱扒</b><br>conpoy  |             |
| <input type="checkbox"/> | <b>蟹肉扒</b><br>crab meat   |             |

## 湯、羹類 Soup

- |                          |   |             |
|--------------------------|---|-------------|
| <input type="checkbox"/> | <b>是日燉湯</b><br>Daily double-boiled soup   | 例窩<br>\$238 |
| <input type="checkbox"/> | <b>發財蠔豉大利湯</b><br>Boiled pork soup with dried oyster, pig tongue in sea moss    | \$268       |
| <input type="checkbox"/> | <b>阿拉斯加蟹肉魚肚粟米羹</b><br>Braised Aska crab meat broth with fish maw and sweet corn | \$88/位      |
| <input type="checkbox"/> | <b>西施瑤柱牛肉羹</b><br>Braised beef broth with dried scallops                        | \$78/位      |

## 生猛海鮮 Live Seafood

- |                          |  |        |
|--------------------------|--|--------|
| <input type="checkbox"/> | <b>上湯焗澳洲龍蝦炆伊麵/2斤</b><br>Braised Australia lobster with supreme soup and e-fu noodles | \$1588 |
| <input type="checkbox"/> | <b>清蒸沙巴珍珠大龍躉/2斤半</b><br>Steamed giant garoupa  | \$538  |
| <input type="checkbox"/> | <b>清蒸珍珠龍躉仔/一斤</b><br>Styeamed baby giant garoupa                                     | \$288  |
| <input type="checkbox"/> | <b>白灼基圍蝦(半斤)</b><br>Poached fresh shrimp   | \$138  |
| <input type="checkbox"/> | <b>白灼基圍蝦(1斤)</b><br>Poached fresh shrimp   | \$268  |

## 素菜 Vegetarian Specialties

- |                          |   |             |
|--------------------------|---|-------------|
| <input type="checkbox"/> | <b>鮮果百合咕嚕豆腐</b><br>Braised tofu with fresh fruits and lily bulbs served in sweet and sour sauce           | 每例<br>\$138 |
| <input type="checkbox"/> | <b>豉汁素雞蒸豆腐</b><br>Steamed tofu with vegetarian chicken in black bean paste                                | \$148       |
| <input type="checkbox"/> | <b>竹笙愉耳鮮菌雜菜煲</b><br>Clay pot brown fungus, bamboo piths, fresh mushrooms and mixed vegetables in clay pot | \$138       |
| <input type="checkbox"/> | <b>河塘泮水芹香</b><br>Wok-fried celery with lotus roots, water chestnuts and okra                              | \$128       |
| <input type="checkbox"/> | <b>腰果意大利瓜炒茄丁</b><br>Wok-fried eggplant with cucumber and cashew nuts                                      | \$138       |
| <input type="checkbox"/> | <b>青尖椒炒土豆絲</b><br>Stir-fried shredded potato and green pepper   | \$128       |
| <input type="checkbox"/> | <b>豆漿白玉耳鮮竹泡翠蔬</b><br>Poached vegetables with bamboo sheets, fungus and soy milk                           | \$128       |

## 粉、麵、飯 Rice and Noodles

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|--------------------------|---|-------------|
| <input type="checkbox"/> | <b>韓國泡菜風鱧雞粒炒香苗</b><br>Fried rice with eel, chicken dices and kimchi                 | 每例<br>\$148 |
| <input type="checkbox"/> | <b>滑蛋蝦球炒河粉</b><br>Sautéed flat rice noodles with shrimp and scramble egg            | \$148       |
| <input type="checkbox"/> | <b>薑蔥茄子黑毛豬炆闊麵</b><br>Stewed thick noodles with Iberico pork, eggplant and scallions | \$148       |
| <input type="checkbox"/> | <b>牛肝菌瑤柱炆伊麵</b><br>Stewed E-fu noodles with dried scallops and porcini mushrooms    | \$148       |

## 甜品 Dessert

- |                          |   |       |
|--------------------------|---|-------|
| <input type="checkbox"/> | <b>小白兔鮮果水晶晶</b><br>Rabbit shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice | \$38  |
| <input type="checkbox"/> | <b>凍楊枝甘露</b><br>Sweetened mango cream with sago and pomelo  | \$45  |
| <input type="checkbox"/> | <b>湘蓮陳皮紅豆沙</b><br>Sweetened red bean broth with dried mandarin peel & lotus seeds                       | \$37  |
| <input type="checkbox"/> | <b>日本綠茶椰汁凍糕(3件)</b><br>Japanese green tea coconut pudding   | \$43  |
| <input type="checkbox"/> | <b>黑芝麻雷沙湯丸 (4件)</b><br>Sweetened glutinous rice dumpling with black sesame                              | \$43. |
| <input type="checkbox"/> | <b>香麻蜜味雞蛋散 (4件)</b><br>Sweetened egg puff with honey and sesame   | \$37. |

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