

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 生菜片包鴨崧

Roasted whole duck "Peking Style"(two courses)

Stir-fried minced duck served with lettuce



() **組合(2) 原價\$288 優惠價\$268**

白灼基圍蝦(12兩) 配 蜜糖汁叉燒

Poached fresh shrimp

Barbecued pork slices with honey sauce



() **組合(3) 原價\$356 優惠價\$328**

蔥油蒸筍壳魚 配 石岐燒乳鴿

Steamed marble goby with shallot oil

Roasted Pigeon



波士頓龍蝦/一斤 原價\$368 優惠價\$268

Boston Lobster

() **高湯焗波士頓龍蝦伴伊麵(一隻)**

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



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:2023年3月

Promotion from Mar 2023

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)

() 脆皮龍岡雞 (半隻)

Roasted crispy chicken

() 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

() 蟹肉西湖牛肉羹 (2位)

Braised crab meat thick soup with beef and bean curd

蔥油蒸沙巴珍珠龍躉仔

Steamed baby pearl garoupa in scallions

任選以下小菜一款

Selection one signature dish

滑蛋蔥花炒蝦仁

Sautéed scrambled egg with shrimp and scallions

黑椒薑蔥爆金錢牛展

Clay pot beef shank with black pepper and scallions

麵醬海鮮炆豆卜

Stewed bean curd with seafood in noodles sauce

奇異果黑醋咕嚕雪花豬柳

Sauté black Vinegar and Sour Pork Tenderloin with Kiwi

鹹蛋馬蹄蒸肉餅

Steamed minced pork with salted egg and water chestnut

荷葉山珍菌蒸龍岡雞

Steamed chicken with mixed mushrooms in lotus leaf

濃湯海味春菜煲

Braised vegetables and dried seafood in thick 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

窩燒雲腿片排翅 (4位)

Braised shark's fin soup with Yunnan ham in clay pot

() 蔥油蒸沙巴珍珠龍躉仔

Steamed baby pearl garoupa in scallions

() 油浸笋殼魚

Braised Marbled Goby

() 山珍菌荷葉蒸雞 (半隻)

Steamed chicken with mixed mushrooms in lotus leaf

() 香蔥蟹味菌紐西蘭牛柳粒

Wok-fried New Zealand beef dices with beech mushrooms in scallion

() 豆漿白玉耳鮮竹泡翠蔬

Braised vegetables with bamboo sheets, white fungus and soy milk

() 濃湯鹹豬骨鮮淮山春菜煲

Braised salty pork spare ribs and vegetables with yam in clay pot

() 黑松露安格斯牛鬆炒香苗

Fried rice with Angus minced beef and black truffle

() 甜梅菜基圍蝦叉燒粒炒香苗

Fried rice with shrimp, barbecued pork and preserved vegetables

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\$688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

() 花旗參日月魚燉竹絲雞湯

Double-boiled black chicken soup with American ginseng and dried moon scallop

() 燕窩海鮮貴妃羹 (位上)

Braised bird's nest thick soup with seafood and winter melon

原條沙巴珍珠大龍躉 (兩味)

Pearl Garoupa (2 Courses)

() 翡翠鮮百合炒珍珠龍躉球

Sautéed boneless giant garoupa with lily bulbs and vegetables

() 青花椒酸菜珍珠龍躉球

Braised boneless pearl garoupa with sour preserved mustard and chili

麵醬白膠筍炆珍珠龍躉球

Stewed giant garoupa and bean curd skin with white bamboo shoots 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

() 脆皮石岐香燒乳鴿 (2隻)

Roasted crispy pigeon

() 龍蝦湯海味什菜煲

Braised mixed vegetables and dried seafood in lobster soup

() 鮮果咕嚕豆腐

Sweet and tofu and fresh fruit

() 福語燴香苗

Braised rice with meat and mushroom

() 馬介休安格斯牛鬆炒香苗

Fried rice with Angus minced beef and Bacalhau

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