

前菜 Appetizer

- ☐ 黑松露手撕雞 每份 \$128
Tossed shredded chicken with truffle
- ☐ 佛山汾蹄伴海蜇 \$118
Sliced roasted pork knuckle with tossed jellyfish

燒烤 滷水 Barbecue and Marinate

- ☐ 北京片皮鴨(兩食) \$468/一隻
生菜包鴨松
Roasted whole duck "Peking Style" (two courses)
-Sautéed minced duck served with lettuce
- ☐ 海鹽脆皮龍岡雞 \$318/一隻
\$168/半隻
Roasted crispy chicken in sea salted
- ☐ 玫瑰豉油雞 \$318/一隻
\$168/半隻
Marinated chicken in supreme soy sauce
- ☐ 化皮乳豬伴香麻海蜇 \$248
Roasted suckling pig and jelly fish served with condiments
- ☐ 潮蓮靚燒鵝 \$148
Hang-roasted goose
- ☐ 爆脆皮燒腩仔 \$198
Roasted crispy pork belly
- ☐ 蜜糖汁叉燒 \$148
Barbecued pork slices with honey sauce
- ☐ 石岐香燒乳鴿 \$108/一隻
Roasted crispy pigeon

美饌 Delicacies

- ☐ 紅酒乾蔥焗風鱈球 每例 \$178
Braised eel fillet with shallots in red wine
- ☐ 碧綠榆耳珍珠龍躉球 \$188
Wok-fried pearl garoupa fillet with brown fungus and vegetable
- ☐ 牛肝菌鮮露笋炒帶子 \$258
Stir-fried scallops with fresh asparagus and porcini mushrooms
- ☐ 黑松露菌帶子炒滑蛋 \$158
Stir-fried scramble egg with scallops and black truffle
- ☐ 梅辣醬燒茄子帶子 \$248
Clay pot eggplant with scallops and plum chili sauce
- ☐ 菌皇醬爆鮮蝦球 \$168
Wok-fried prawns with wild mushrooms sauce
- ☐ 牛肝菌千層珍珠龍躉頭腩煲 \$158
Clay pot roasted pearl garoupa with porcini mushrooms
- ☐ 薑芽鳳梨炒鴨片 \$128
Wok-fried sliced duck with pineapple, bean sprout and ginger
- ☐ 燒汁京蔥爆紐西蘭羊片 \$168
Roasted New Zealand lamb sliced with leek in BBQ sauce

美饌 Delicacies

- ☐ 九層塔香醋三杯雞 每例 \$128
Braised chicken with glutinous rice wine, vinegar and basil
- ☐ 豉椒三蔥爆鳳球 \$128
Wok-fried slices chicken with black bean and pepper sauce
- ☐ 山楂汁子薑豬肋排 \$128
Stewed pork ribs with hawthorn and sour young ginger in clay pot
- ☐ 原件馬友鹹魚蒸肉餅 \$148
Steamed minced pork meatloaf with Ma You salted fish
- ☐ 鮮果百合咕嚕肉 \$128
Deep-fried pork slices with fresh fruits in sweet and sour sauce
- ☐ 黑松露蒜片安格斯牛柳粒 \$308
Stir-fried Angus beef dices with fried garlic in black truffle sauce
- ☐ XO 醬蟹味菌伊比利亞黑毛豬 \$188
Stir-fried Iberico pork with beech mushroom in XO sauce
- ☐ 黑椒薑蔥爆金錢展 \$148
Clay pot beef shank with black pepper and scallions
- ☐ 沙茶翡翠炒牛柳片 \$158
Stir-fried beef tenderloin with vegetable in Satay sauce

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

廚師精心推介時令小菜 Seasonal Recommendation

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| 鮮姬松茸菌炒珍珠龍躉球
Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms | 每例
\$188 |
| 黑椒火龍果紐西蘭牛柳粒
Wok-fried New Zealand beef dices with dragon fruit in black pepper | \$178 |
| 蜜果咕嚕鮮蝦球
Sweet and sour Prawn with fresh fruit | \$168 |
| 馬介休爆魚肚炆龍岡雞煲
Braised chicken with fish maw and Bacalhau | \$148 |
| 瑤柱基圍蝦炒滑蛋
Stir-fried scramble egg with shrimp and Conpoy | \$148 |
| 奇異果黑醋咕嚕雪花豬柳
Sauté black Vinegar and Sour Pork Tenderloin with Kiwi | \$138 |
| 魚湯桂山蜆鹹豬骨勝瓜煲
Braised salty pork spare ribs and clams with loofah in clay pot | \$128 |

湯、羹類 Soup

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| 是日燉湯
Daily double-boiled soup | 例高
\$208 |
| 阿拉斯加蟹肉魚肚粟米羹
Braised Alaska crab meat broth with fish maw and sweet corn | \$88/位 |
| 西施瑤柱牛肉羹
Braised beef broth with dried scallops | \$78/位 |

生猛海鮮 Live Seafood

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| 上湯焗澳洲龍蝦伴伊麵 (約2斤)
Braised Australia Lobster with supreme soup and e-fu noodles | \$1388 |
| 上湯焗波士頓龍蝦伴伊麵(1隻)
Baked Boston Lobster with supreme soup and e-fu noodles | \$398 |
| 清蒸沙巴珍珠大龍躉/2斤半
Steamed giant garoupa | \$538 |
| 清蒸珍珠龍躉仔/一斤
Styeamed baby giant garoupa | \$288 |
| 白灼基圍蝦(半斤)
Poached fresh shrimp | \$138 |
| 白灼基圍蝦(1斤)
Poached fresh shrimp | \$268 |

素菜 Vegetarian Specialties

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| 牛肝菌黃耳燒豆腐
Braised tofu with yellow fungus and porcini mushrooms | 每例
\$138 |
| 鮮果百合咕嚕豆腐
Braised tofu with fresh fruits and lily bulbs served in sweet and sour sauce | \$128 |
| 竹笙榆耳鮮菌雜菜煲
Clay pot brown fungus, bamboo piths, fresh mushrooms and mixed vegetables in clay pot | \$128 |
| 河塘泮水芹香
Wok-fried celery with lotus roots, water chestnuts and okra | \$118 |
| 腰果意大利瓜炒茄丁
Wok-fried eggplant with cucumber and cashew nuts | \$128 |
| 豆漿白玉耳鮮竹泡翠蔬
Poached vegetables with bamboo sheets, fungus and soy milk | \$118 |

粉、麵、飯 Rice and Noodles

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| 韓國泡菜風鱔雞粒炒香苗
Fried rice with eel, chicken dices and kimchi | 每例
\$138 |
| 滑蛋蝦球炒河粉
Sautéed flat rice noodles with shrimp and scramble egg | \$138 |
| 薑蔥茄子黑毛豬炆闊麵
Stewed thick noodles with Iberico pork, eggplant and scallions | \$138 |
| 牛肝菌瑤柱炆伊麵
Stewed E-fu noodles with dried scallops and porcini mushrooms | \$138 |

甜品 Dessert

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| 小白兔鮮果水晶晶
Rabbit shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice | \$41 |
| 凍楊枝甘露
Sweetened mango cream with sago and pomelo | \$45 |
| 湘蓮陳皮紅豆沙
Sweetened red bean broth with dried mandarin peel and lotus seeds | \$38 |
| 日本綠茶椰汁凍糕(3件)
Japanese green tea coconut pudding | \$38 |
| 黑芝麻雷沙湯丸 (4件)
Sweetened glutinous rice dumpling with black sesame | \$39 |
| 香麻蜜味雞蛋散 (4件)
Sweetened egg puff with honey and sesame | \$39 |

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2023年6月