

午市點心套餐

原價  
\$398  
優惠價  
\$288

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

- ( ) 燒味拼盤  
Barbecued meat platter  
( ) 鹽焗海蜇手撕雞  
Baked shredded chicken with salt and jelly fish  
( ) 窩燒胡椒雞腳煲  
Braised chicken feet with black pepper in clay pot  
( ) 香麻海蜇牛展  
Marinated beef shank and jelly fish

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 Ibercio 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  
( ) 懷舊風情香芋鴨腳扎  
Duck feet with pork, mushroom and taro  
( ) 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  
( ) 甜梅菜叉燒腸粉  
Rice flour rolls with barbecued pork and preserved mustard

選擇 C(任選三款點心)  
Selection C (Three 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  
( ) 流浮山娥姐素粉果  
Vegetarian dumpling  
( ) 名醬蒸寶刁鳳爪  
Steamed chicken feet in spicy sauce  
( ) 櫻花蝦蝦米咸水角  
Glutinous rice flour dumplings with Sakura shrimp in spicy sauce  
( ) 松露汁鮮竹卷  
Steamed bean curd skin rolls with shrimps and truffle sauce  
( ) 卜卜脆海蝦炸雲吞  
Deep-fried shrimp and cuttlefish crispy wonton  
( ) 師傅巧手花菇雞包仔  
Chicken bun with shrimp, water chestnut, celery, parsley and mushroom  
( ) 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  
( ) 豉蒜炒大丁涼瓜  
Stir-fried slice bitter melon in garlic and black bean sauce  
( ) 濃湯蒜子莧菜煲  
Braised Amaranth soup with garlic 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:2023 年 6 月逢星期一至星期五節假日除外  
Promotion from Jun 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