

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 生菜片包鴨松

Roasted whole duck "Peking Style" (two courses)

Stir-fried minced duck served with lettuce



() 組合(2) 原價\$510 優惠價\$388

蟹肉海鮮冬瓜盅 配 白灼基圍蝦(12兩)

Double-boiled fresh crab meat, seafood,

lotus seeds and soup served in whole winter melon

Poached fresh shrimp



() 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



東星斑 / 一斤 原價\$578 優惠價\$398

Coral Garoupa

() 蔥油蒸原條東星斑

Steamed Coral garoupa in scallions



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6月

Promotion from Jun 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\$628 優惠價\$488.

Set Menu (2 Persons)

() 石岐燒乳鴿 (1隻)

Roasted crispy pigeon

() 蜜糖汁叉燒(份)

Barbecued pork slices with honey sauce

() 白灼基圍蝦(6兩)

Poached fresh shrimp

() 原盅滋潤燉湯(2位)

Double-boiled daily soup

() 蟹肉冬茸海鮮羹 (2位)

Braised seafood thick soup with crab meat and winter melon

() 蔥油蒸沙巴珍珠龍躉仔

Steamed baby pearl garoupa in scallions

() 豉汁蒸金錢鯪

Steamed eel in black bean sauce

任選以下小菜一款

Selection one signature dish

晚飯套餐 (四位)原價\$1,888 優惠價\$1,488.

Set Menu (4 Persons)

() 高湯牛油焗波士頓龍蝦伴伊麵(1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

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

濃湯嚮螺雞煲排翅

Braised shark's fin soup with chicken and sea whelk

() 蔥油蒸沙巴珍珠龍躉仔

Steamed baby pearl garoupa in scallions

() 油浸笋殼魚

Braised Marbled Goby

任選以下小菜二款

Selection two signature dish

☐ 牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

☐ 馬介休爆魚肚炆龍岡雞煲

Braised chicken with fish maw and Bacalhau

☐ 菌皇醬爆鮮蝦球

Wok-fried prawns with wild mushrooms sauce

☐ 鮮牛肝菌爆紐西蘭牛柳粒

Wok-fried New Zealand beef dices with fresh porcini mushrooms

☐ 紅酒乾蔥焗風鱈球

Braised eel fillet with shallots in red wine

☐ 柱皇醬白玉菌炒丹麥黑毛豬

Stir-fried Iberico pork with mushroom in Zhu Huang Sauce

☐ 腰果意大利瓜炒茄丁

Wok-fried eggplant with cucumber and cashew nuts

☐ 魚湯桂山蜆鹹豬骨勝瓜煲

Braised salty pork spare ribs and clams with loofah in clay pot

() 鮑汁鯧魚海參雞粒燜香苗

Braised rice with chicken dices, sea cucumber and octopus in abalone sauce

() 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\$2,188 優惠價\$1,888.

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

() 八寶海鮮冬瓜盅

Double-boiled seafood, lotus seeds and soup served in whole winter melon

() 燕窩冬茸海鮮羹 (位上)

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

蔥油蒸沙巴珍珠大龍躉

Steamed pearl garoupa in scallions

蠔皇花膠伴波蘭鵝掌

Braised whole fish maws with Poland goose feet in oyster sauce

() 窩燒香蔥豉油雞(1隻)

Braised Chicken with scallion and soya sauce in clay pot

() 脆皮石岐香燒乳鴿(2隻)

Roasted crispy pigeon

任選以下小菜一款

Selection one signature dish

☐ 鮮果咕嚕豆腐

Sweet and tofu and fresh fruit

☐ 魚湯桂山蜆鹹豬骨勝瓜煲

Braised salty pork spare ribs and clams with loofah in clay pot

☐ 菌皇醬爆鮮蝦球

Wok-fried prawns with wild mushrooms sauce

☐ 鮮姬松茸菌爆紐西蘭牛柳粒

Wok-fried New Zealand beef dices with fresh Agaricus blazei mushrooms

☐ 紅酒乾蔥焗風鱈球

Braised eel fillet with shallots in red wine

☐ XO醬蟹味菌伊比利亞黑毛豬

Stir-fried Iberico pork with beech mushroom in XO sauce

() 鮑汁鯧魚海參雞粒燜香苗

Braised rice with chicken dices, sea cucumber and octopus in abalone sauce

() 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

絲苗白飯 (2位)

Steamed rice (2Persons)

精緻甜點

Dessert

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
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