

## 前菜 Appetizer

- |  | 每份    |
|--|-------|
| ❑ 黑松露手撕雞<br>Tossed shredded chicken with truffle   | \$118 |
| ❑ 佛山汾蹄伴海蜆<br>Sliced roasted pork knuckle with tossed jellyfish                               | \$108 |
| ❑ 天府夫妻肺片<br>Sliced beef belly and beef shank with chili oil and sesame                       | \$98  |
| ❑ 椒鹽蒜香排骨仔<br>Deep-fried pork spare ribs with garlic, salt and pepper                         | \$98  |
| ❑ 上海香燻魚<br>Shanghai smoked pomfret with black vinegar and soy sauce                          | \$98  |
| ❑ 櫻花蝦彩蛋虎皮尖椒<br>Century-egg with green pepper and Japanese dried shrimp served with soy sauce | \$88  |

## 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 | \$458/一隻             |
| ❑ 海鹽脆皮龍岡雞<br>Roasted crispy chicken in sea salted   | \$308/一隻<br>\$158/半隻 |
| ❑ 玫瑰豉油雞<br>Marinated chicken in supreme soy sauce   | \$308/一隻<br>\$158/半隻 |
| ❑ 化皮乳豬伴伴香麻海蜆<br>Roasted suckling pig and jelly fish served with condiments  | \$238                |
| ❑ 潮蓮靚燒鵝<br>Hang-roasted goose   | \$138                |
| ❑ 爆脆皮燒腩仔<br>Roasted crispy pork belly   | \$188                |
| ❑ 蜜糖汁叉燒<br>Barbecued pork slices with honey sauce   | \$138                |
| ❑ 石岐香燒乳鴿<br>Roasted crispy pigeon   | \$98/一隻              |

## 美饌 Delicacies

- |  | 每例    |
|--|-------|
| ❑ 燒雲腿甫魚蔥爆龍蝦球<br>Wok-fried lobster fillet with dry fish flakes and scallions, served with roasted Yun-nan ham | \$488 |
| ❑ 黑松露百合炒鮮鮑魚片<br>Wok-fried fresh abalone with lily bulbs and black truffle                                    | \$238 |
| ❑ 紅酒乾蔥焗風鱈球<br>Braised eel fillet with shallots in red wine   | \$168 |
| ❑ 味鮮醬采蝶鮮鮑魚片<br>Wok-fried abalone, sea whelk with cuttlefish and seafood sauce                                | \$178 |
| ❑ 碧綠榆耳珍珠龍躉球<br>Wok-fried pearl garoupa fillet with brown fungus and vegetable                                | \$178 |
| ❑ 牛肝菌鮮露笋炒帶子<br>Stir-fried scallops with fresh asparagus and porcini mushrooms                                | \$248 |
| ❑ 黑松露菌帶子炒滑蛋<br>Stir-fried scramble egg with scallops and black truffle                                       | \$148 |
| ❑ 梅辣醬燒茄子帶子<br>Clay pot eggplant with scallops and plum chili sauce   | \$238 |
| ❑ 菌皇醬爆鮮蝦球<br>Wok-fried prawns with wild mushrooms sauce  | \$158 |
| ❑ 翡翠百花黃金蝦球<br>Shallow-fried crispy prawns coated shrimp paste with salty egg and vegetables                  | \$168 |
| ❑ 宮保炒蝦球<br>Wok-fried shrimp with pepper and cashew nuts  | \$168 |
| ❑ 牛肝菌千層珍珠龍躉頭腩煲<br>Clay pot roasted pearl garoupa with porcini mushrooms                                      | \$148 |
| ❑ 薑芽鳳梨炒鴨片<br>Wok-fried sliced duck with pineapple, bean sprout and ginger                                    | \$118 |
| ❑ 燒汁京蔥爆紐西蘭羊片<br>Roasted New Zealand lamb sliced with leek in BBQ sauce                                       | \$158 |

## 美饌 Delicacies

- |   | 每例           |
|---|--------------|
| ❑ 金華麒麟玉樹雞<br>Steamed boneless chicken with Yunnan ham, mushroom and vegetables        | \$398/<br>一隻 |
| ❑ 金華麒麟玉樹雞<br>Steamed boneless chicken with Yunnan ham, mushroom and vegetables        | \$208/<br>半隻 |
| ❑ 砵酒焗乳鴿甫<br>Wok-fried baby pigeon fillet with port wine                               | \$158        |
| ❑ 九層塔香醋三杯雞<br>Braised chicken with glutinous rice wine, vinegar and basil             | \$118        |
| ❑ 豉椒三蔥爆鳳球<br>Wok-fried slices chicken with black bean and pepper sauce                | \$118        |
| ❑ 山楂汁子薑豬肋排<br>Stewed pork ribs with hawthorn and sour young ginger in clay pot        | \$118        |
| ❑ 咖啡汁焗豬肋骨<br>Baked pork spare ribs with coffee sauce                                  | \$118        |
| ❑ 原件馬友鹹魚蒸肉餅<br>Steamed minced pork meatloaf with Ma You salted fish                   | \$138        |
| ❑ 鮮果百合咕嚕肉<br>Deep-fried pork slices with fresh fruits in sweet and sour sauce         | \$118        |
| ❑ 黑松露蒜片安格斯牛柳粒<br>Stir-fried Angus beef dices with fried garlic in black truffle sauce | \$298        |
| ❑ XO 醬蟹味菌伊比利亞黑毛豬<br>Stir-fried Iberico pork with beech mushroom in XO sauce           | \$178        |
| ❑ 黑椒薑蔥爆金錢展<br>Clay pot beef shank with black pepper and scallions                     | \$138        |
| ❑ 沙茶翡翠炒牛柳片<br>Stir-fried beef tenderloin with vegetable in Satay sauce                | \$148        |

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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|--|-------|
| □ 星州酸辣炒肉蟹 配卜卜脆海蝦炸雲吞<br>Sautéed whole meat crab with sour and spicy sauce<br>Deep-fried shrimp and cuttlefish crispy wonton | \$438 |
| □ 薑蔥焗肉蟹<br>Stir-fried whole meat crab with ginger and scallions  | \$398 |
| □ 沙茶粉絲焗肉蟹<br>Stir-fried whole meat crab with rice vermicelli in sha cha sauce  | \$398 |
| □ 無花果翡翠炒珍珠龍躉球<br>Sautéed boneless giant garoupa with figs and seasonal greens  | \$178 |
| □ 黑椒火龍果紐西蘭牛柳粒<br>Wok-fried New Zealand beef dices with dragon fruit in black pepper  | \$168 |
| □ 荔枝咕嚕鮮蝦球<br>Sweet and sour shrimp and fresh Lychee  | \$158 |
| □ 鮮姬松茸牛油果炒丹麥黑毛豬<br>Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado                                | \$158 |
| □ 陳皮鳳眼果花蹄膠炆龍岡雞煲<br>Braised chicken with pork tendon and noble bottle Tree seed   | \$128 |
| □ 魚湯花膠水蜜桃黑木耳泡魚腐<br>Braised fish maws, peach, black fungus and fish bean curd with fish soup                                | \$138 |
| □ 奇異果黑醋咕嚕雪花豬柳<br>Sauté black Vinegar and Sour Pork Tenderloin with Kiwi  | \$118 |
| □ 花膠瑤柱扒節瓜甫<br>Braised fuzzy melon with fish maws and conpoy  | \$138 |
| □ 鳳眼果節瓜炆珍珠龍躉頭腩<br>Stewed giant garoupa with noble bottle Tree seed and fuzzy melon   | \$118 |

## 湯、羹類

### Soup

例窩

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|--|--------|
| □ 是日燉湯<br>Daily double-boiled soup   | \$198  |
| □ 阿拉斯加蟹肉魚肚粟米羹<br>Braised Alaska crab meat broth with fish maw and sweet corn | \$78/位 |
| □ 西施瑤柱牛肉羹<br>Braised beef broth with dried scallops                          | \$68/位 |

## 生猛海鮮

### Live Seafood

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|--|--------|
| □ 上湯焗澳洲龍蝦伴伊麵 (約 2 斤)<br>Braised Australia Lobster with supreme soup and e-fu noodles | \$1188 |
| □ 上湯焗波士頓龍蝦伴伊麵(1 隻)<br>Baked Boston Lobster with supreme soup and e-fu noodles        | \$398  |
| □ 清蒸沙巴珍珠大龍躉/2 斤半<br>Steamed giant garoupa  | \$428  |
| □ 清蒸珍珠龍躉仔/一斤<br>Styeamed baby giant garoupa  | \$198  |
| □ 白灼基圍蝦(半斤)<br>Poached fresh shrimp  | \$98   |
| □ 白灼基圍蝦(1 斤)<br>Poached fresh shrimp   | \$188  |

## 素菜

### Vegetarian Specialties

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|---|-------|
| □ 牛肝菌黃耳燒豆腐<br>Braised tofu with yellow fungus and porcini mushrooms                         | \$128 |
| □ 鮮果百合咕嚕豆腐<br>Braised tofu with fresh fruits and lily bulbs served in sweet and sour sauce  | \$118 |
| □ 豉汁素雞蒸豆腐<br>Steamed tofu with vegetarian chicken in black bean paste                       | \$128 |
| □ 竹笙榆耳鮮菌雜菜煲<br>brown fungus, bamboo piths, fresh mushrooms and mixed vegetables in clay pot | \$118 |
| □ 河塘泮水芹香<br>Wok-fried celery with lotus roots, water chestnuts and okra                     | \$108 |
| □ 甜梅菜乾扁四季豆<br>Clay pot French bean with preserved sweet mustard                             | \$108 |
| □ 腰果意大利瓜炒茄丁<br>Wok-fried eggplant with cucumber and cashew nuts                             | \$118 |
| □ 竹笙扒翠綠柳<br>Braised bamboo pith with seasonal vegetables                                    | \$118 |
| □ 青尖椒炒土豆絲<br>Stir-fried shredded potato and green pepper                                    | \$108 |
| □ 豆漿白玉耳鮮竹泡翠蔬<br>Poached vegetables with bamboo sheets, fungus and soy milk                  | \$108 |

## 粉、麵、飯

### Rice and Noodles

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| □ 濃湯珍珠薹球帶子稻庭麵<br>Braised Inaniwa noodles with scallop, pearl garoupa meat in supreme soup                    | \$188 |
| □ 韓國泡菜風鱈雞粒炒香苗<br>Fried rice with eel, chicken dices and kimchi   | \$128 |
| □ 滑蛋蝦球炒河粉<br>Sautéed flat rice noodles with shrimp and scramble egg  | \$128 |
| □ 薑蔥茄子黑毛豬炆闊麵<br>Stewed thick noodles with Iberico pork, eggplant and scallions                               | \$128 |
| □ 牛肝菌瑤柱炆伊麵<br>Stewed E-fu noodles with dried scallops and porcini mushrooms                                  | \$128 |
| □ 茄乾帶子雞柳香芹炆鴛鴦米粉<br>Stewed rice vermicelli and glass noodles with celery, chicken, scallop and dried tomatoes | \$128 |
| □ 肉絲銀芽煎黃金麵<br>Pan-fried crispy noodles with shredded pork and bean sprout                                    | \$118 |

## 甜品

### Dessert

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|--|------|
| □ 小白兔鮮果水晶晶<br>Rabbit shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice | \$38 |
| □ 凍楊枝甘露<br>Sweetened mango cream with sago and pomelo  | \$42 |
| □ 湘蓮陳皮紅豆沙<br>Sweetened red bean broth with dried mandarin peel and lotus seeds                     | \$35 |
| □ 日本綠茶椰汁凍糕(3 件)<br>Japanese green tea coconut pudding  | \$32 |
| □ 黑芝麻雷沙湯丸 (4 件)<br>Sweetened glutinous rice dumpling with black sesame                             | \$36 |
| □ 香麻蜜味雞蛋散 (4 件)<br>Sweetened egg puff with honey and sesame  | \$36 |

2023 年 9 月

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