

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\$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9月
Promotion from Sep 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

() 鳳城燒味拼盤 (份)

Roasted assorted barbecued meat platter

() 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

() 豉汁蒸金錢鱔

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

() 薑蔥焗肉蟹 (1隻)

Stir-fried whole meat crab with ginger and scallions

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

陳皮鳳眼果花蹄膠炆龍岡雞煲

Braised chicken with pork tendon and noble bottle Tree seed

荔枝咕嚕鮮蝦球

Sweet and sour shrimp and fresh Lychee

黑椒火龍果紐西蘭牛柳粒

Wok-fried New Zealand beef dices with dragon fruit in black pepper

紅酒乾蔥焗風鱈球

Braised eel fillet with shallots in red wine

鮮姬松茸牛油果炒丹麥黑毛豬

Stir-fried Iberico pork with fresh agaricus blazei mushrooms and avocado

竹笙榆耳鮮菌雜菜煲

Bamboo piths, fresh mushrooms and mixed vegetables in clay pot

魚湯花膠水蜜桃黑木耳泡魚腐

Braised fish maws, peach, black fungus and fish bean curd with fish soup

() 鮑汁鱧魚海參雞粒燜香苗

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

() 馬芥休基圍蝦安格斯牛崧炒香苗

Fried rice with shrimp, minced beef and Bacalhau

精品甜點

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

花膠瑤柱扒節瓜甫

Braised fuzzy melon with fish maws and conpoy

魚湯花膠水蜜桃黑木耳泡魚腐

Braised fish maws, peach, black fungus and fish bean curd with fish soup

菌皇醬爆鮮蝦球

Wok-fried prawns with wild mushrooms sauce

黑椒火龍果紐西蘭牛柳粒

Wok-fried New Zealand beef dices with dragon fruit in black pepper

紅酒乾蔥焗風鱈球

Braised eel fillet with shallots in red wine

鮮姬松茸牛油果炒丹麥黑毛豬

Stir-fried Iberico pork with fresh agaricus blazei mushrooms and avocado

() 鮑汁鱧魚海參雞粒燜香苗

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

() 馬芥休基圍蝦安格斯牛崧炒香苗

Fried rice with shrimp, minced beef and Bacalhau

精品甜點

Dessert

絲苗白飯 (2位)

Steamed rice (2Persons)

精品甜點

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