

前菜 Appetizer

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

燒烤 鹵水 Barbecue and Marinade

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| ☐ 北京片皮鴨(兩食) 生菜包鴨松 | \$458/一隻 |
| Roasted whole duck "Peking Style" (two courses) -Sautéed minced duck served with lettuce | |
| ☐ 海鹽脆皮龍岡雞 | \$308/一隻 \$158/半隻 |
| Roasted crispy chicken in sea salted | |
| ☐ 玫瑰豉油雞 | \$308/一隻 \$158/半隻 |
| Marinated chicken in supreme soy sauce | |
| ☐ 化皮乳豬伴伴香麻海蜆 | \$238 |
| Roasted suckling pig and jelly fish served with condiments | |
| ☐ 潮蓮靚燒鵝 | \$138 |
| Hang-roasted goose | |
| ☐ 爆脆皮燒腩仔 | \$188 |
| Roasted crispy pork belly | |
| ☐ 蜜糖汁叉燒 | \$138 |
| Barbecued pork slices with honey sauce | |
| ☐ 石岐香燒乳鴿 | \$98/一隻 |
| Roasted crispy pigeon | |

美饌 Delicacies

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

美饌 Delicacies

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| ☐ 金華麒麟玉樹雞 | 每例 | \$398/ 一隻 |
| Steamed boneless chicken with Yunnan ham, mushroom and vegetables | | |
| ☐ 金華麒麟玉樹雞 | | \$208/ 半隻 |
| Steamed boneless chicken with Yunnan ham, mushroom and vegetables | | |
| ☐ 砵酒焗乳鴿甫 | | \$158 |
| Wok-fried baby pigeon fillet with port wine | | |
| ☐ 九層塔香醋三杯雞 | | \$118 |
| Braised chicken with glutinous rice wine, vinegar and basil | | |
| ☐ 豉椒三蔥爆鳳球 | | \$118 |
| Wok-fried slices chicken with black bean and pepper sauce | | |
| ☐ 山楂汁子薑豬肋排 | | \$118 |
| Stewed pork ribs with hawthorn and sour young ginger in clay pot | | |
| ☐ 咖啡汁焗豬肋骨 | | \$118 |
| Baked pork spare ribs with coffee sauce | | |
| ☐ 原件馬友鹹魚蒸肉餅 | | \$138 |
| Steamed minced pork meatloaf with Ma You salted fish | | |
| ☐ 鮮果百合咕嚕肉 | | \$118 |
| Deep-fried pork slices with fresh fruits in sweet and sour sauce | | |
| ☐ 黑松露蒜片安格斯牛柳粒 | | \$298 |
| Stir-fried Angus beef dices with fried garlic in black truffle sauce | | |
| ☐ XO 醬蟹味菌伊比利亞黑毛豬 | | \$178 |
| Stir-fried Iberico pork with beech mushroom in XO sauce | | |
| ☐ 黑椒薑蔥爆金錢展 | | \$138 |
| Clay pot beef shank with black pepper and scallions | | |
| ☐ 沙茶翡翠炒牛柳片 | | \$148 |
| 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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| □ 濃扣枝竹羊腩煲配田園時蔬 | \$438 |
| Braised lamb bellies in clay pot accompanied with seasonal vegetables | |
| □ 鮮姬松茸翡翠炒珍珠龍躉球 | \$178 |
| Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable | |
| □ 味鮮醬京蔥紐西蘭牛柳粒 | \$168 |
| Wok-fried New Zealand beef dices with leek in seafood sauce | |
| □ 柱皇醬牛油果炒丹麥黑毛豬 | \$158 |
| Stir-fried Iberico pork and avocado in Zhu Huang sauce | |
| □ 蝦籽柚皮翅膠炆三黃雞煲 | \$148 |
| Braised chicken with shark's fin skin and pomelo skin in shrimp roes | |
| □ 翅骨湯淮山鹹豬骨大芥菜煲 | \$128 |
| Braised salty pork spare ribs and mustard greens with yam in shark's fin soup | |
| □ 臘味馬蹄蒸肉餅 | \$128 |
| Steamed minced pork with waxed meat and water Chestnut | |
| □ 奇異果黑醋咕嚕雪花豬柳 | \$118 |
| Sauté black Vinegar and Sour Pork Tenderloin with Kiwi | |
| □ 栗子山珍菌炆珍珠龍躉頭腩 | \$118 |
| Stewed giant garoupa with mushrooms and chestnut | |
| □ 荔芋爛扣肉煲 | \$108 |
| Braised pork slices with taro in clay pot | |
| □ 臘味崧扒菠菜煲 | \$108 |
| Fried Spinach and Minced waxed meat in clay pot | |
| □ 花膠瑤柱扒豆苗 | \$238 |
| Braised snow pea shoot with fish maws and conpoy | |

湯、羹類

Soup

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

生猛海鮮

Live Seafood

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| □ 上湯焗澳洲龍蝦伴伊麵 (約 2 斤) | \$1288 |
| Braised Australia Lobster with supreme soup and e-fu noodles | |
| □ 上湯焗波士頓龍蝦伴伊麵(1 隻) | \$398 |
| Baked Boston Lobster with supreme soup and e-fu noodles | |
| □ 清蒸沙巴珍珠大龍躉/2 斤半 | \$428 |
| Steamed giant garoupa | |
| □ 清蒸珍珠龍躉仔/一斤 | \$198 |
| Styeamed baby giant garoupa | |
| □ 白灼基圍蝦(半斤) | \$98 |
| Poached fresh shrimp | |
| □ 白灼基圍蝦(1 斤) | \$188 |
| Poached fresh shrimp | |

素菜

Vegetarian Specialties

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

粉、麵、飯

Rice and Noodles

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

甜品

Dessert

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

2023 年 11 月

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