

前菜 Appetizer

- 黑松露手撕雞** \$148
Tossed shredded chicken with truffle
- 佛山汾蹄伴海蜇** \$138
Sliced roasted pork knuckle with tossed jellyfish
- 椒鹽蒜香排骨仔** \$118
Deep-fried pork spare ribs with garlic, salt and pepper

燒烤 滷水 Barbecue and Marinade

- 北京片皮鴨(兩食)
生菜包鴨崙** \$500/一隻
Roasted whole duck "Peking Style" (two courses)
-Sautéed minced duck served with lettuce
- 海鹽脆皮龍岡雞** \$368/一隻
Roasted crispy chicken in sea salted
- 玫瑰豉油雞** \$368/一隻
Marinated chicken in supreme soy sauce
- 化皮乳豬伴香麻海蜇** \$288
Roasted suckling pig and jelly fish served with condiments
- 潮州滷水拼盤** \$168
Marinated assorted meat platter "Chou Chow" Style
自選三款 Choose three items
豆腐 豬頸肉 鵝翼 鵝掌 墨魚
Bean curd / Pork chuck / Goose wings/Goose feet Slices cuttlefish
- 南湖燒味雙拼盤** \$198
Roasted assorted barbecued meat platter
自選兩款 Choose two items
叉燒 油雞 切雞 燒肉
BBQ pork / Soya chicken / Poached chicken / Roasted pork bellies
- 潮蓮靚燒鵝** \$168
Hang-roasted goose
- 爆脆皮燒腩仔** \$228
Roasted crispy pork belly
- 蜜糖汁叉燒** \$168
Barbecued pork slices with honey sauce
- 石岐香燒乳鴿** \$118/一隻
Roasted crispy pigeon

鮑魚和海味 Abalone and Dried Seafood

- 蝦籽扣原條關東遼參** \$278/每位
Braised whole sea cucumber with shrimp roes
- 蠔皇扣原隻澳洲鮮鮑魚(三頭)** \$388/每位
Braised 3 head Australian abalone in oyster sauce
- 澳洲鮮鮑甫扣鵝掌** \$188/每位
Braised goose webs with Australian fresh abalone
- 鮑汁鵝掌花膠筒** \$218/每位
Braised fish maw and goose feet with abalone sauce
- 蝦籽海參蹄筋花菇** \$518
Braised mushroom with tendon, sea cucumber and shrimp roes
- 海蜇銀芽炒鮑魚絲** \$278
Stir-fried abalone with bean sprouts and jellyfish

官燕和魚翅 Bird's Nest and Shark's Fin

- 蟹皇燴官燕盞** \$608/每位
Braised imperial bird's nest soup with crab cream
- 雲腿雞絲燴燕窩** \$228/每位
Braised bird's nest with chicken and Yun-nan ham
- 花膠蟹肉燴燕窩** \$248/每位
Braised imperial bird's nest and crab meat in brown sauce
- 菜膽竹笙燉大鮑翅** \$478/每位
Double-boiled shark's fin soup with bamboo piths and mustard heart
- 紅燒大鮑翅** \$478/每位
Braised superior shark's fin soup in brown sauce
- 花膠雞絲翅** \$268/每位
Double-boiled shark's fin soup with chicken and fish maw
- 蟹肉瑤柱炒桂花翅** \$478
Wok-fried shark's fin with fresh crab meat, dried scallops and egg
- 花膠瑤柱扒豆苗** \$298
Braised snow pea shoot with fish maws and conpoy

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
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美饌 Delicacies

- 燒雲腿甫魚蔥爆龍蝦球** \$588
Wok-fried lobster fillet with dry fish flakes and scallions, served with roasted Yun-nan ham
- 紅酒乾蔥焗風鱈球** \$198
Braised eel fillet with shallots in red wine
- 碧綠榆耳珍珠龍躉球** \$218
Wok-fried pearl garoupa fillet with brown fungus and vegetable
- 牛肝菌鮮露笋炒帶子** \$298
Stir-fried scallops with fresh asparagus and porcini mushrooms
- 黑松露菌帶子炒滑蛋** \$178
Stir-fried scramble egg with scallops and black truffle
- 梅辣醬燒茄子帶子** \$288
Clay pot eggplant with scallops and plum chili sauce
- 菌皇醬爆鮮蝦球** \$188
Wok-fried prawns with wild mushrooms sauce
- 牛肝菌千層珍珠龍躉頭腩煲** \$178
Clay pot roasted pearl garoupa with porcini mushrooms
- 薑芽鳳梨炒鴨片** \$148
Wok-fried sliced duck with pineapple, bean sprout and ginger
- 燒汁京蔥爆紐西蘭羊片** \$188
Roasted New Zealand lamb sliced with leek in BBQ sauce
- 九層塔香醋三杯雞** \$148
Braised chicken with glutinous rice wine, vinegar and basil
- 豉椒三蔥爆鳳球** \$148
Wok-fried slices chicken with black bean and pepper sauce
- 山楂汁子薑豬肋排** \$148
Stewed pork ribs with hawthorn and sour young ginger in clay pot
- 原件馬友鹹魚蒸肉餅** \$168
Steamed minced pork meatloaf with Ma You salted fish
- 鮮果百合咕嚕肉** \$148
Deep-fried pork slices with fresh fruits in sweet and sour sauce
- 黑松露蒜片安格斯牛柳粒** \$358
Stir-fried Angus beef dices with fried garlic in black truffle sauce
- XO 醬蟹味菌伊比利亞黑毛豬** \$218
Stir-fried Iberico pork with beech mushroom in XO sauce
- 黑椒薑蔥爆金錢展** \$168
Clay pot beef shank with black pepper and scallions
- 沙茶翡翠炒牛柳片** \$178
Stir-fried beef tenderloin with vegetable in Satay sauce

廚師精心推介時令小菜 Seasonal Recommendation

- 每例
- 濃扣枝竹羊腩煲配生菜 \$568
Braised lamb bellies in clay pot accompanied with seasonal vegetables
 - 蟹肉扒豆苗 \$298
crab meat snow pea shoot
 - 發財蠔豉翡翠瑤柱甫(6件) \$488
Braised whole compoy with dried oyster and black moss in oyster sauce (6 pieces)
 - 發菜蠔豉伴珍珠螺(6件) \$358
Braised dried oyster with pearl snail slices and sea moss
 - 味鮮醬炒帶子珊瑚蚌 \$298
Sautéed coral mussels and scallops with Wei Xian sauce
 - 鮮姬松茸翡翠炒珍珠龍躉球 \$218
Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable
 - 窩燒蔥油沙薑三黃雞(半隻) \$218
Braised chicken with scallions and sand ginger in clay pot
 - 香蔥蟹味菌爆紐西蘭牛柳粒 \$198
Sautéed New Zealand beef dices with bowling fungus and green onions
 - 奇異果咕嚕蝦球 \$198
Sauté black Vinegar and Sour shrimp with Kiwi
 - 柱皇醬牛油果炒丹麥黑毛豬 \$198
Stir-fried Iberico pork and avocado in Zhu Huang sauce
 - 黑松露菌基圍蝦炒滑蛋 \$198
Stir-fried scramble egg with shrimp and black truffle
 - 蝦籽柚皮翅膠炆三黃雞煲 \$188
Braised chicken with shark's fin skin and pomelo skin in shrimp roes
 - 栗子山珍菌炆珍珠龍躉頭腩 \$178
Stewed giant garoupa with mushrooms and chestnut
 - 翅骨湯淮山鹹豬骨大芥菜煲 \$158
Braised salty pork spare ribs and mustard greens with yam in shark's fin soup
 - 黑松露百合炒鮮鮑魚片 \$288
Wok-fried fresh abalone with lily bulbs and black truffle
 - 發財南乳炆豬蹄 \$158
Braised pig trotter with peanuts in bean curd sauce
 - 臘味崧扒菠菜 \$158
Fried Spinach and Minceed waxed meat in clay pot

湯、羹類 Soup

- 海參雲腿燉花菇湯 \$188/位
Double-boiled sea cucumber soup with Yun-nan ham and mushrooms
- 阿拉斯加蟹肉魚肚粟米羹 \$98/位
Braised Alaska crab meat broth with fish maw and sweet corn
- 陳醋鮮蝦酸辣羹 \$88/位
Hot and sour soup with shrimps and black vinegar
- 西施瑤柱牛肉羹 \$88/位
Braised beef broth with dried scallops
- 是日燉湯 \$198
Daily double-boiled soup
- 發財蓮藕蚝豉大肉湯 \$268
Boiled pork soup with dried oyster, pig tongue in sea moss

生猛海鮮 Live Seafood

- 上湯焗澳洲龍蝦伴伊麵(約2斤) \$1788
Braised Australia Lobster with supreme soup and e-fu noodles
- 高湯牛油焗波士頓龍蝦伴伊麵 /一斤 \$488
Braised Boston lobster in butter and supreme soup with e-fu noodles (1 piece)
- 清蒸沙巴珍珠大龍躉/2斤半 \$538
Steamed giant garoupa
- 清蒸珍珠龍躉仔/一斤 \$288
Styeamed baby giant garoupa
- 清蒸多寶魚 /1斤 \$388
Steamed turbot fish
- 白灼基圍蝦(半斤) \$138
Poached fresh shrimp
- 白灼基圍蝦(1斤) \$268
Poached fresh shrimp

素菜 Vegetarian Specialties

- 每例
- 竹笙愉耳燒豆腐 \$158
Braised bean curd with bamboo piths and brown fungus
 - 鮮果百合咕嚕豆腐 \$148
Braised tofu with fresh fruits and lily bulbs served in sweet and sour sauce

- 竹笙愉耳鮮菌雜菜煲 \$148
brown fungus, bamboo piths, fresh mushrooms and mixed vegetables in clay pot
- 腰果意大利瓜炒茄丁 \$148
Wok-fried eggplant with cucumber and cashew nuts
- 豆漿白玉耳鮮竹泡翠蔬 \$138
Poached vegetables with bamboo sheets, fungus and soy milk

粉、麵、飯 Rice and Noodles

- 每例
- 韓國泡菜風鱔雞粒炒香苗 \$158
Fried rice with eel, chicken dices and kimch
 - 滑蛋蝦球炒河粉 \$158
Sautéed flat rice noodles with shrimp and scramble egg
 - 牛肝菌瑤柱炆伊麵 \$158
Stewed E-fu noodles with dried scallops and porcini mushrooms
 - 櫻花蝦臘味糯米飯 \$168
Braised glutinous rice with waxed meat and dried Sakura shrimps
 - 味鮮醬珊瑚蚌蝦球煎黃金麵 \$188
Fried fine crispy noodles with coral mussels and prawns in Wei Xian sauce
 - 鮑汁海參鱈魚雞粒燜香苗 \$168
Braised rice with chicken dices, sea cucumber and octopus in abalone sauce

甜品 Dessert

- 小白兔鮮果水晶晶 \$46
Rabbit shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice
- 凍楊枝甘露 \$50
Sweetened mango cream with sago and pomelo
- 湘蓮陳皮紅豆沙 \$43
Sweetened red bean broth with dried mandarin peel and lotus seeds
- 日本綠茶椰汁凍糕(3件) \$43
Japanese green tea coconut pudding
- 黑芝麻雷沙湯丸(4件) \$43
Sweetened glutinous rice dumpling with black sesame
- 香麻蜜味雞蛋散(4件) \$45
Sweetened egg puff with honey and sesame

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2024年2月8日