

前菜

Appetizer

- 黑松露手撕雞 每份 \$118
Tossed shredded chicken with truffle
- 佛山汾蹄伴海蜇 \$108
Sliced roasted pork knuckle with tossed jellyfish
- 椒鹽蒜香排骨仔 \$98
Deep-fried pork spare ribs with garlic, salt and pepper
- 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

- 北京片皮鴨(兩食) \$458/一隻
生菜包鴨松
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
- 化皮乳豬伴香麻海蜇 \$238
Roasted suckling pig and jelly fish served with condiments
- 潮州鹵水拼盤 \$138
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/Cuttlefish
- 南湖燒味雙拼盤 \$168
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 \$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

鮑魚 和 海味

Abalone and Dried Seafood

- 蝦籽扣原條關東遼參 \$228/位
Braised whole sea cucumber with shrimp roes
- 蠔皇扣原隻澳洲鮮鮑魚(三頭) \$318/位
Braised 3 head Australian abalone in oyster sauce
- 澳洲鮮鮑甫扣鵝掌 \$158/位
Braised goose webs with Australian fresh abalone
- 鮑汁鵝掌花膠筒 \$178/位
Braised fish maw and goose feet with abalone sauce
- 蝦籽海參蹄筋花菇 \$428
Braised mushroom with tendon, sea cucumber and shrimp roes
- 海蜇銀芽炒鮑魚絲 \$228
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 \$508/位
Braised imperial bird's nest soup with crab cream
- 雲腿雞絲燴燕窩 \$188/位
Braised bird's nest with chicken and Yun-nan ham
- 花膠蟹肉燴燕窩 \$208/位
Braised imperial bird's nest and crab meat in brown sauce
- 菜膽竹笙燉大鮑翅 \$398/位
Double-boiled shark's fin soup with bamboo piths & mustard heart
- 紅燒大鮑翅 \$398/位
Braised superior shark's fin soup in brown sauce
- 花膠雞絲翅 \$218/位
Double-boiled shark's fin soup with chicken and fish maw
- 蟹肉瑤柱炒桂花翅 \$398
Wok-fried shark's fin with fresh crab meat, dried scallops & egg
- 花膠瑤柱扒豆苗 \$238
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
All prices are in MOP and subject to 10% service charge

美饌

Delicacies

- 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
- 味鮮醬采蝶鮮鮑魚片 \$178
Wok-fried abalone, sea whelk with cuttlefish and seafood sauce
- 紅酒乾蔥焗風鱈球 \$168
Braised eel fillet with shallots in red wine
- 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 \$238
Stir-fried scallops with fresh asparagus and porcini mushrooms
- 梅辣醬燒茄子帶子 \$238
Clay pot eggplant with scallops and plum chili 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 \$158
Wok-fried shrimp with pepper and cashew nuts
- 菌皇醬爆鮮蝦球 \$158
Wok-fried prawns with wild mushrooms sauce
- 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
- 金華麒麟玉樹雞 \$398/一隻
\$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
- 金沙酥香田雞腿 \$178
Deep-fried Chinese frog leg with salted duck egg
- 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
- 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

廚師精心推介時令小菜 Seasonal Recommendation

- | | |
|---|-------------|
| 黑松露蒜片安格斯牛柳粒
Stir-fried Angus beef dices with fried garlic in black truffle sauce | 每例
\$298 |
| 黑松露百合炒鮮鮑魚片
Wok-fried fresh abalone with lily bulbs and black truffle | \$238 |
| 黑松露菌帶子炒滑蛋
Stir-fried scramble egg with scallops and black truffle | \$148 |
| XO 醬蟹味菌伊比利亞黑毛豬
Stir-fried Iberico pork with beech mushroom in XO sauce | \$178 |
| 香檳汁煎焗牛柳甫
Fried beef tenderloin with champagne sauce | \$168 |
| 黑椒薑蔥爆金錢展
Clay pot beef shank with black pepper and scallions | \$138 |
| 沙茶翡翠炒牛柳片
Stir-fried beef tenderloin with vegetable in Satay sauce | \$148 |
| 濃扣枝竹羊腩煲配生菜
Braised lamb bellies in clay pot accompanied with seasonal vegetables | \$438 |
| 鮮姬松茸翡翠炒珍珠龍躉球
Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable | \$178 |
| 味鮮醬京蔥紐西蘭牛柳粒
Wok-fried New Zealand beef dices with leek in seafood sauce | \$168 |
| 柱皇醬牛油果炒丹麥黑毛豬
Stir-fried Iberico pork and avocado in Zhu Huang sauce | \$158 |
| 蝦籽柚皮翅膠炆三黃雞煲
Braised chicken with shark's fin skin and pomelo skin in shrimp roes | \$158 |
| 翅骨湯淮山鹹豬骨大芥菜煲
Braised salty pork spare ribs and mustard greens with yam in shark's fin soup | \$128 |
| 臘味馬蹄蒸肉餅
Steamed minced pork with waxed meat and water chestnut | \$128 |
| 奇異果黑醋咕嚕雪花豬柳
Sauté black Vinegar and Sour Pork Tenderloin with Kiwi | \$118 |
| 栗子山珍菌炆珍珠龍躉頭腩
Stewed giant garoupa with mushrooms and chestnut | \$148 |
| 荔芋焗扣肉煲
Braised pork slices with taro in clay pot | \$108 |
| 臘味崧扒菠菜
Fried Spinach and Minced waxed meat in clay pot | \$118 |
| 咖啡汁焗豬肋骨
Baked pork spare ribs with coffee sauce | \$118 |
| 蟹肉扒豆苗
crab meat snow pea shoot | \$238 |

湯、羹類 Soup

- | | |
|--|---------|
| 海參雲腿燉花菇湯
Double-boiled sea cucumber soup with Yun-nan ham and mushrooms | \$158/位 |
| 花膠瑤柱貴妃羹
Braised fish maw broth with crab meat and dried scallops | \$118/位 |
| 阿拉斯加蟹肉魚肚粟米羹
Braised Alaska crab meat broth with fish maw and sweet corn | \$78/位 |
| 陳醋鮮蝦酸辣羹
Hot and sour soup with shrimps and black vinegar | \$68/位 |
| 西施瑤柱牛肉羹
Braised beef broth with dried scallops | \$68/位 |
| 是日燉湯
Daily double-boiled soup | \$198 |

生猛海鮮 Live Seafood

- | | |
|--|--------|
| 上湯焗澳洲龍蝦伴伊麵 (約 2 斤)
Braised Australia Lobster with supreme soup and e-fu noodles | \$1388 |
| 高湯牛油焗波士頓龍蝦伴伊麵 1 斤
Braised Boston lobster in butter and supreme soup with e-fu noodles (1 piece) | \$398 |
| 清蒸沙巴珍珠大龍躉/2 斤半
Steamed giant garoupa | \$428 |
| 清蒸珍珠龍躉仔/一斤
Styeamed baby giant garoupa | \$198 |
| 清蒸多寶魚 /1 斤
Steamed turbot fish | \$238 |
| 白灼基圍蝦(半斤)
Poached fresh shrimp | \$98 |
| 白灼基圍蝦(1 斤)
Poached fresh shrimp | \$188 |

素菜 Vegetarian Specialties

- | | |
|--|-------------|
| 牛肝菌黃耳燒豆腐
Braised tofu with yellow fungus and porcini mushrooms | 每例
\$128 |
| 鮮果百合咕嚕豆腐
Braised tofu with fresh fruits and lily bulbs served in sweet and sour sauce | \$118 |

- | | |
|---|-------|
| 竹笙榆耳鮮菌雜菜煲
brown fungus, bamboo piths, fresh mushrooms and mixed vegetables in clay pot | \$118 |
| 腰果意大利瓜炒茄丁
Wok-fried eggplant with cucumber and cashew nuts | \$118 |
| 豆漿白玉耳鮮竹泡翠蔬
Poached vegetables with bamboo sheets, fungus and soy milk | \$108 |

粉、麵、飯 Rice and Noodles

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

甜品 Dessert

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

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