

南 湖 明 月

Lua
Azul

馳
名
點
心

茶位 Tea (每位 per person) \$12
 菊花 Chrysanthemum (每壺 per pot) \$50
 菊花加茶 Chrysanthemum and Tea (每位 per person) \$20.
 XO 醬 (每碟) XO sauce (dish) \$26.

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: 2024 年 3 月份
 Promotion from: March 2024

蒸點 Steamed Items

- () 明太子鮮蝦餃 \$45
Shrimp dumplings
- () 松露汁鮮竹卷 \$39
Bean curd rolls with shrimps and truffle sauce
- () 荷香野米珍珠雞 \$39
Glutinous rice and wild rice with chicken wrapped in lotus leaf
- () 西班牙黑毛豬小籠包 \$41
Iberico pork dumplings with supreme soup
- () 蟹肉菜苗海皇餃 \$41
Seafood dumplings with crab meat and vegetables
- () XO 醬蒸金錢肚 \$39
Beef Honeycomb in XO sauce
- () 鮑貝粒蝦仁滑燒賣 \$42
Pork dumplings with razor clam and shrimps
- () 榆耳鮮菌素菜包 \$39
Fresh mushrooms and minced yellow fungus vegetarian buns
- () 蟲草花爽口棉花雞 \$41
Chicken fillet with fish maw and cordyceps flower
- () 龍蝦汁百花釀魚肚 \$43
Fish maw coated shrimp and cuttlefish paste served in lobster sauce
- () 柚皮豉汁蒸排骨 \$39
Pork spare ribs with dried pomelo in black bean sauce
- () 黑松露野菌素粉果 \$35
Wild mushrooms and black truffle dumplings
- () 山竹陳皮牛肉球 \$35
Minced beef ball with fresh bean curd
- () 蠔皇蜜汁叉燒包 \$33
Barbecued pork buns
- () 名醬蒸寶刁鳳爪 \$37
Chicken feet in spicy sauce
- () 津白高湯鮫魚球 \$43
Minced dace balls with Tientsin cabbage in supreme soup

粥 Congee

- 蟲草花蝦球雞粥 \$54
Congee with prawns, chicken and cordyceps flower
- 鮮淮山柴魚豬骨粥 \$49
Congee with pork spare ribs dried fish and fresh yam

煎炸 Deep-fried Items

- () 香草汁海鮮藏芋盒 \$44
Deep-fried Taro puffs with seafood and herbs
- () 沙汁芥末三文魚春卷 \$45
Salmon and seafood spring rolls in salad mustard sauce
- () 櫻花蝦煎蘿蔔糕 \$42
Turnip cake and waxed meat in Sakura sauce
- () 照燒汁魷魚筒 \$44
Squid rings teriyaki
- () 九製陳皮叉燒酥 \$43
Baked puffs with Barbecued pork and dried tangerine peel

腸粉 Rice Flour Rolls

- () 紅米炸兩腸粉 \$43
Red rice flour rolls with dough stick
- () 原隻蝦仁滑腸粉 \$50
Rice flour rolls with whole shrimp
- () 甜梅菜叉燒腸粉 \$45
Rice flour rolls with barbecued pork and preserved mustard
- () 布拉芝麻混醬腸粉 \$45
Rice flour rolls with mixed sauce

甜品 Dessert

- () 紫薯多層蛋糕仔 \$33
Steamed purple sweet potato cake layered cake
- () 小白兔鮮果水晶晶 \$38
"Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice
- () 楊枝逢甘露 \$42
Iced mango cream with sago and pomelo
- () 蜜味脆麻花 \$36
Deep-fried crispy flour fritters with honey and sesame
- () 特級陳皮蓮子紅豆沙 \$35
Sweetened red bean broth with dried tangerine peel
- () 珍珠奶茶咖啡糕 \$35
Iced layered coffee and milk tea puddings
- () 椰汁香芋啫啫糖水 \$35
Mixed beans cream with taro and coconut juice

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

粉麵飯推介 Noodles and Rice

	例
() 大展鴻圖蟹皇燴伊麵 Braised e-fu noodles with crab cream	\$198
() 翅骨湯海鮮手打麵 Noodles in shark's fin soup with seafood	\$138
() 櫻花蝦臘味糯米飯 Braised glutinous rice with dried meat and sakura shrimps	\$138
() 龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$138
() 豉椒味菜牛柳條煎黃金麵 Fried fine crispy noodles with shredded beef tenderloin and bell pepper in pickled vegetables	\$128
() XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$128
() 蝦膏基圍蝦安格斯牛崧炒香苗 Fried rice with shrimp, minced beef and shrimp paste	\$128
() 薑蔥翅膠絲黑毛豬炆潤麵 Stewed thick noodles with Iberico pork slices, shark's fin skin in scallions	\$128
() 欖茄帶子雞柳炆米粉 Fried rice vermicelli with shredded chicken, scallop and dried tomatoes	\$128
() 鮑汁海參鱈魚雞粒燴香苗 Braised rice with chicken dices, sea cucumber and octopus in abalone sauce	\$128

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
() 上湯焗波士頓龍蝦伴伊麵/1斤 Braised Boston lobster in butter and supreme soup with e-fu noodles	\$398
() 清蒸沙巴珍珠大龍躉/2斤半 Steamed giant garoupa	\$428
() 清蒸珍珠龍躉仔/1斤 Steamed 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

燒味 Barbecue & Roast

	例
() 南湖燒味雙拼盤 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	\$168
() 潮州鹵水拼盤 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	\$138
() 爆脆皮燒腩仔 Roasted crispy pork bellies	\$188
() 蜜糖汁叉燒 Barbecued pork in honey sauce	\$138
() 潮蓮靚燒鵝 Hang-roasted goose	\$138
() 香麻海蜇手撕雞 Marinated shredded chicken, cucumber with jellyfish and sesame	\$78

時蔬 Seasonal Vegetables

	例
() 上湯浸時蔬 () 蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic □菜心 □白菜仔 □西生菜 □娃娃菜 Flower cabbage / White cabbage /lettuce / baby cabbage	\$98
() 上湯扒豆苗 Braised snow pea shoot in supreme soup	\$188
() 牛肝菌黃耳燒豆腐 Braised tofu with yellow fungus and porcini mushrooms	\$128
() 鮮果百合咕嚕豆腐 Braised tofu with 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 & mixed vegetables in clay pot	\$118
() 河塘泮水芹香 Wok-fried celery with lotus roots, water chestnuts and okra	\$108
() 腰果意大利瓜炒茄丁 Wok-fried eggplant with cucumber and cashew nuts	\$118
() 竹笙扒翠綠柳 Braised bamboo pith with seasonal vegetables	\$118
() 豆漿白玉耳鮮竹泡翠蔬 Poached vegetables with bamboo sheets, fungus and soy milk	\$108

廚師推介 Chef's Recommendation

	例
() 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
() 荔芋爛扣肉煲 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
() 花膠瑤柱扒豆苗 Braised snow pea shoot with fish maws and conpoy	\$238
() 蟹肉扒豆苗 Braised crab meat snow pea shoot	\$238
() 黑松露百合炒鮮鮑魚片 Wok-fried fresh abalone with lily bulbs and black truffle	\$238
() 牛肝菌鮮露笋炒帶子 Stir-fried scallops with fresh asparagus and porcini mushrooms	\$248
() 化皮乳豬伴香麻海蜇 Roasted suckling pig and jelly fish served with condiments	\$238
() 黑松露蒜片安格斯牛柳粒 Stir-fried Angus beef dices with fried garlic in black truffle sauce	\$298
() 菌皇醬爆鮮蝦球 Wok-fried prawns with wild mushrooms sauce	\$158

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