



南湖明月

Lua Azul

晚飯套餐 (兩位)

Set dinner for two persons

~~\$678~~ \$488

任選一款

Choose one

石岐燒乳鴿(一隻)
Roasted crispy pigeon (one piece)

白灼基圍蝦(6兩)
Poached fresh shrimps(230g)

蜜糖汁叉燒(份)
Barbecued pork with honey sauce

任選一款

Choose one

原盅滋潤燉湯(2位)
Double-boiled daily soup (for two)

花膠瑤柱海鮮冬茸羹(2位)
Braised fish maw thick soup with conpoy, seafood and winter melon (for two)

任選一款

Choose one

蔥油蒸沙巴珍珠龍躉仔
Steamed baby giant garoupa in scallions

欖香醬蒸原條桂花魚球
Steamed boneless Chinese perch fish dried olive and pork sauce

任選以下小菜一款

Selection one signature dish

蜜果青檸鮮蝦球
Wok-fried shrimp with cantaloupe and lime sauce

鹹蛋馬蹄蒸肉餅
Steamed minced pork with salted egg and water Chestnut

黑松露菌帶子炒滑蛋
Stir-fried scramble egg with scallops and black truffle

味鮮醬薑蔥爆牛肉
Stir-fried beef with ginger and scallion in wei xian sauce

蜆芥乾蔥鮮菌啫啫雞煲
Wok-fried chicken and mushroom with dried onions in clam sauce

竹筍榆耳鮮菌雜菜煲
Poached dried elm fungus, bamboo piths, fresh mushrooms and mixed vegetables in clay pot

奇異果黑醋咕嚕雪花豬柳
Sauté black vinegar and sour pork tenderloin with kiwi

牛肝菌黃耳燒豆腐
Braised tofu with yellow fungus and porcini mushrooms

絲苗白飯(2位)
Steamed rice (for two)

精品甜點
Dessert

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 (四位) Set dinner for four persons

~~\$2,488~~ \$1,588

任選一款
Choose one

高湯牛油焗波士頓龍蝦伴伊麵 (一隻)

Baked Boston lobster with supreme soup accompanied with e-fu noodles (one piece)

北京片皮鴨 (一隻) 配 生菜片包鴨鬆

Roasted whole duck (one piece)
Stir-fried minced duck served in lettuce

另加收\$288 可轉澳洲龍蝦

For an additional \$288 change to Australian lobster

高湯牛油焗澳洲龍蝦伴伊麵(約 1.2 斤)

Australia Lobster in butter and supreme soup accompanied with e-fu noodles (500g)

濃湯菜膽響螺雞煲牙棟大排翅(6兩)

Braised shark's fin soup with fish maws and cabbage in clay pot

任選一款
Choose one

蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant garoupa in scallions

橈香醬黑木耳蒸原條桂花魚球

Steamed boneless Chinese perch fish with black fungus in dried olive and pork sauce

任選以下小菜二款
Selection two signature dish

蜆芥乾蔥鮮菌啫啫雞煲

Wok-fried chicken and mushroom with dried onions in clam sauce

香菇醬白膠筍紐西蘭牛柳粒

Wok-fried New Zealand beef dices with fresh water bamboo shoots in mushroom sauce

崧子咕嚕鮮蝦球

Sweet and sour shrimps and pine nuts

香檳橙花豬肋骨

Baked pork spare ribs with orange sauce

香酥七味風鱧球

Deep-fried crispy eel Shichimi Togarashi

梅菜皇蒸茄子

Steamed eggplant with dried sweet mustard green

豆漿白玉耳鮮竹泡翠蔬

Poached vegetables with bamboo sheets, fungus and soy milk

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

任選一款
Choose one

鮑汁海參鱈魚雞粒焗香苗

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

翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯

Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice

精品甜點

Dessert

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晚飯套餐 (六位)

Set dinner for six persons

~~\$3,188~~ \$2,188

任選一款

Choose one

桃紅珍寶乳豬 (半隻)

Roasted crispy baby suckling pig (half)

北京片皮鴨 (一隻) 配 生菜片包鴨鬆

Roasted whole duck (one piece)

Stir-fried minced duck served in lettuce

另加收\$888 可轉澳洲龍蝦 (需要預訂)

For an additional \$788 change to Australian lobster (reserved in advance)

高湯牛油焗澳洲龍蝦伴伊麵 (約 2.4 斤)

Australia Lobster in butter and supreme soup

accompanied with e-fu noodles (1200g)

任選一款

Choose one

蟹肉竹筍海鮮冬瓜盅

Double boil whole winter melon soup with crab meat, seafood and bamboo piths

燕窩花膠瑤柱海鮮冬茸羹(位上)

Braised bird's nest thick soup with fish maw, conpoy, seafood and winter melon

蔥油蒸沙巴珍珠大龍躉

Steamed giant garoupa in scallions

蠔皇花膠伴波蘭鵝掌翠蔬

Braised fish maw with Poland goose webs in oyster sauce

任選一款

Choose one

脆麥片百花脆釀蟹鉗 (六隻)

Deep-fried crab claws stuffed in shrimp paste and oat (six pieces)

海鹽脆皮龍岡雞 (一隻)

Crispy roasted chicken (Whole)

任選以下小菜一款

Selection one signature dish

XO 醬蟹味菌丹麥黑毛豬

Stir-fried Denmark Iberico pork with shimeji mushroom in XO sauce

黑松露菌帶子炒滑蛋

Stir-fried scramble egg with scallops and black truffle

香酥七味風鱧球

Deep-fried crispy eel Shichimi Togarashi

蜜果青檸鮮蝦球

Wok-fried shrimps with cantaloupe and lime sauce

香菇醬白膠筍紐西蘭牛柳粒

Wok-fried New Zealand beef dices with fresh water bamboo shoots in mushroom sauce

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

奇異果黑醋咕嚕鮮淮山

Sauté black vinegar and sour yam with Kiwi

腰果意大利瓜炒茄丁

Wok-fried eggplant with cucumber and cashew nuts

任選一款

Choose one

鮑汁海參鱈魚雞粒燜香苗

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

翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯

Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice

精品甜點

Dessert

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晚餐兩道菜組合

Dinner Specialties-2 dishes combination

北京片皮鴨(1 隻) Peking duck "Beijing" style (two courses)	生菜片包鴨崧 Wok-fried minced duck served with lettuce	\$468 \$368
花膠蟹肉海鮮冬瓜盅 Steamed eel with black bean sauce and slices garlic wrapped in lotus leaves	白灼基圍蝦(12 兩) Poached fresh shrimp	\$688 \$498
欖香醬黑木耳蒸原條桂花魚球 Steamed boneless Chinese perch fish with black fungus in dried olive and garlic sauce	菌皇醬鮮姬松茸炒丹麥黑毛豬 Stir-fried Denmark Iberico pork with fresh Agaricus blazei mushrooms in mushrooms sauce	\$446 \$388

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