

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 5 月份
 Promotion from: May 2024

蒸點 Steamed Items

() 明太子鮮蝦餃 Shrimp dumplings	\$46
() 松露汁鮮竹卷 Bean curd rolls with shrimps and truffle sauce	\$40
() 荷香野米珍珠雞 Glutinous rice and wild rice with chicken wrapped in lotus leaf	\$40
() 西班牙黑毛豬小籠包 Iberico pork dumplings with supreme soup	\$42
() 蟹肉菜苗海皇餃 Seafood dumplings with crab meat and vegetables	\$42
() 潮式蔥油糯米卷 rice flour roll with glutinous rice and waxed meat	\$36
() 鮑貝粒蝦仁滑燒賣 Pork dumplings with razor clam and shrimps	\$43
() 榆耳鮮菌素菜包 Fresh mushrooms and minced yellow fungus vegetarian buns	\$40
() 蟲草花爽口棉花雞 Chicken fillet with fish maw and cordyceps flower	\$42
() 龍蝦汁錦繡鮫魚球 Bean curd coated minced dace and cuttlefish paste served in lobster sauce	\$40
() 柚皮豉汁蒸排骨 Pork spare ribs with dried pomelo in black bean sauce	\$40
() 黑松露野菌素粉果 Wild mushrooms and black truffle dumplings	\$36
() 山竹陳皮牛肉球 Minced beef ball with fresh bean curd	\$36
() 蠔皇蜜汁叉燒包 Barbecued pork buns	\$34
() 名醬蒸寶刁鳳爪 Chicken feet in spicy sauce	\$38
() 胡椒湯浸豬肚 Pork stomach in black pepper supreme soup	\$44
() 上湯瑤柱灌湯餃 Double-boiled soup dumplings with scallop, mushroom, pork and conpoy	\$66

粥 Congee

() 蟲草花蝦球雞粥 Congee with prawns, chicken and cordyceps flower	\$55
() 鮮淮山柴魚豬骨粥 Congee with pork spare ribs dried fish and fresh yam	\$50

煎炸 Deep-fried Items

() 貢菜雞粒咸水角 Deep-fried glutinous rice flour dumplings with chicken and vegetables	\$43
() 沙汁芥末三文魚春卷 Salmon and seafood spring rolls in salad mustard sauce	\$46
() 櫻花蝦煎蘿蔔糕 Turnip cake and waxed meat in Sakura sauce	\$43
() 照燒汁魷魚筒 Squid rings teriyaki	\$45
() 九製陳皮叉燒酥 Baked puffs with Barbecued pork and dried tangerine peel	\$44

腸粉 Rice Flour Rolls

() 紅米炸兩腸粉 Red rice flour rolls with dough stick	\$44
() 原隻蝦仁滑腸粉 Rice flour rolls with whole shrimp	\$51
() 甜梅菜叉燒腸粉 Rice flour rolls with barbecued pork and preserved mustard	\$46
() 布拉芝麻混醬腸粉 Rice flour rolls with mixed sauce	\$46

甜品 Dessert

() 紫薯多層蛋糕仔 Steamed purple sweet potato cake layered cake	\$34
() 小白兔鮮果水晶晶 "Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice	\$40
() 楊枝逢甘露 Iced mango cream with sago and pomelo	\$45
() 蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$38
() 特級陳皮蓮子紅豆沙 Sweetened red bean broth with dried tangerine peel	\$36
() 珍珠奶茶咖啡糕 Iced layered coffee and milk tea puddings	\$36
() 海帶陳皮綠豆沙 Sweetened green bean broth with dried tangerine peel	\$36

所有價目以澳門幣計算及附加 10% 服務費
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粉麵飯推介 Noodles and Rice

	例
()原個菠蘿帶子基圍蝦焗飯 Baked fried rice in whole pineapple with scallops and shrimp	\$198
()濃湯帶子海鮮菠菜麵 Spinach noodles in thick soup with scallops and seafood	\$158
()龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$148
()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	\$148
()子薑雞球煎黃金麵 Fried fine crispy noodles with fillet chicken and sour ginger slices	\$138
()XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$138
()蝦籽翅膠蟹味菌黑毛豬炆潤麵 Stewed thick noodles with Iberico pork slices, shark's fin skin and shimeji mushroom in shrimp roes	\$138
()雪裡紅海參雞柳炆米粉 Fried rice vermicelli with shredded chicken, sea cucumber and preserved mustard greens	\$138
()鮑汁海參鱈魚雞粒燜香苗 Braised rice with chicken dices, sea cucumber and octopus in abalone sauce	\$138

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
()上湯焗澳洲龍蝦伴伊麵/約1斤 Braised Australia Lobster with supreme soup and e-fu noodles	\$688
()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	\$588
()清蒸珍珠龍躉仔/1斤 Steamed baby giant garoupa	\$288
()白灼基圍蝦/1斤 Poached fresh shrimp	\$238
()白灼基圍蝦/半斤 Poached fresh shrimp	\$118

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	\$178
()潮州滷水拼盤 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	\$148
()爆脆皮燒腩仔 Roasted crispy pork bellies	\$198
()蜜糖汁叉燒 Barbecued pork in honey sauce	\$148
()潮蓮靚燒鵝 Hang-roasted goose	\$148
()香麻海蜇手撕雞 Marinated shredded chicken, cucumber with jellyfish and sesame	\$88

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	\$108
()牛肝菌黃耳燒豆腐 Braised tofu with yellow fungus and porcini mushrooms	\$138
()奇異果黑醋咕嚕鮮淮山 Sauté black vinegar and sour yam with Kiwi	\$128
()竹笙榆耳鮮菌雜菜煲 Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	\$128
()椰汁南瓜茨實鮮淮山煲 Stewed with fresh yam, pumpkin and dried fox nuts in coconut milk	\$128
()腰果意大利瓜炒茄丁 Wok-fried eggplant with cucumber and cashew nuts	\$128
()竹笙扒翠綠柳 Braised bamboo pith with seasonal vegetables	\$128
()梅菜皇蒸茄子 Steamed eggplant with dried sweet mustard green	\$128

廚師推介 Chef's Recommendation

	例
()瑤柱桂花炒花膠 Wok-fried fish maws with fresh crab meat, dried scallops and egg	\$208
()柱皇醬三蔥炒珍珠龍躉球 Sautéed boneless giant garoupa and scallions in Zhu Huang sauce	\$188
()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	\$178
()菌皇醬鮮姬松茸炒丹麥黑毛豬 Stir-fried Iberico pork with fresh Agaricus blazei mushrooms in mushrooms sauce	\$188
()白膠筍千層枝竹炆珍珠龍躉頭腩 Stewed giant garoupa with mushrooms and bean curd stick with fresh water bamboo shoots	\$158
()奇異果黑醋咕嚕雪花豬柳 Sauté black vinegar and sour pork tenderloin with kiwi	\$128
()翅骨湯春菜鮫魚球煲 Braised spring vegetables and dace balls with shark's fin soup in claypot	\$128
()白膠筍黃耳鮮百合炒蜜豆 Stir-fried honey beans with fresh water bamboo shoots, yellow fungus and fresh lilies	\$128
()牛肝菌鮮露笋炒帶子 Stir-fried scallops with fresh asparagus and porcini mushrooms	\$258
()茄汁煎焗大花蝦碌 Pan-fried king prawn with tomatoes sauce	\$228
()黑松露蒜片安格斯牛柳粒 Stir-fried Angus beef dices with fried garlic in black truffle sauce	\$308
()黑松露帶子珊瑚蚌蒸豆腐 Steamed tofu with scallops and coral mussel in black truffle sauce	\$198
()鹽酥脆香豆腐粒 Deep-fried tofu with garlic, salt and pepper	\$88
()化皮乳豬伴香麻海蜇 Roasted suckling pig and jelly fish served with condiments	\$248
()菌皇醬翡翠爆鮮蝦球 Wok-fried prawns with wild mushrooms sauce	\$178

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