

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 9 月份
 Promotion from: Sep 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
- () 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
- () XO 醬金錢肚 \$41
Beef tripe in XO 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
- () 上湯瑤柱灌湯餃 \$65
Double-boiled soup dumplings with scallop, mushroom, pork and conpoy
- () 鮑汁浸雞腳 \$48
Chicken feet in abalone sauce
- () 竹炭流沙奶皇包 \$39
Steamed bamboo charcoal powder buns assorted in custard and egg yolk
- () 紫薯多層蛋糕仔 \$33
Steamed purple sweet potato cake layered cake

粥 / 腸粉 Congee & Rice Flour Rolls

- () 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
- () 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

煎炸 Deep-fried Items

- () 沙汁芥末三文魚春卷 \$45
Salmon and seafood spring rolls in salad mustard sauce
- () 照燒汁魷魚筒 \$44
Squid rings teriyaki
- () 櫻花醬炒蘿蔔糕 \$42
Turnip cake and waxed meat in Sakura sauce
- () 海味貢菜雞粒咸水角 \$42
Deep-fried glutinous rice flour dumplings with chicken and vegetables
- () 香煎涼瓜鯪魚餅 \$42
Dace pan cake with bitter melon and vegetables

茅台點心(含酒精)

Moutai Dim Sum (Alcoholic)

- () 茅台黑毛豬蟹肉小籠包(含酒精) \$48
Steamed dumplings with Iberico pork, crab meat and Moutai (Alcoholic)
- () 茅台龍蝦汁百花釀魚肚(含酒精) \$48
Stuffed fish maw with shrimp paste in lobster sauce and Moutai (Alcoholic)
- () 茅台玫瑰冰粉(含酒精) \$43
Moutai jelly with nuts and wolfberries (Alcoholic)

餐牌內酒精飲料的酒精濃度達百分之一點二以上
 As bebidas alcoolicas listadas contém uma concentração de álcool superior a 1,2%
 The listed alcoholic beverages contain an alcohol concentration of more than 1.2%
 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

廚師推介 Chef's Recommendation

() 無花果翡翠炒珍珠龍躉球 Sautéed boneless giant garoupa with figs and seasonal greens	\$178
() 黑椒火龍果紐西蘭牛柳粒 Wok-fried New Zealand beef dices with dragon fruit in black pepper	\$168
() 荔枝咕嚕鮮蝦球 Sweet and sour shrimp and fresh Lychee	\$168
() 鮮姬松茸牛油果炒丹麥黑毛豬 Stir-fried Iberico pork with Agaricus blazei mushrooms and avocado	\$158
() 栗子節瓜炆珍珠龍躉頭腩 Stewed giant garoupa with mushrooms and bean curd stick with fresh water bamboo shoots	\$148
() 魚湯花膠水蜜桃黑木耳泡魚腐 Sauté black vinegar and sour pork tenderloin with kiwi	\$138
() 花膠瑤柱扒節瓜甫 Braised fuzzy melon with fish maws and conpoy	\$138
() 奇異果黑醋咕嚕雪花豬柳 Sauté black vinegar and sour pork tenderloin with kiwi	\$128
() 牛肝菌鮮露笋炒帶子 Stir-fried scallops with fresh asparagus and porcini mushrooms	\$248
() 茄汁煎焗大花蝦碌 Pan-fried king prawn with tomatoes sauce	\$218
() 黑松露蒜片安格斯牛柳粒 Stir-fried Angus beef dices with fried garlic in black truffle sauce	\$298
() 黑松露帶子珊瑚蚌蒸豆腐 Steamed tofu with scallops and coral mussel in black truffle sauce	\$188

生猛海鮮 Live Seafood

() 上湯焗澳洲龍蝦伴伊麵/約1.2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	\$368
() 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
() 白灼基圍蝦/1斤 Poached fresh shrimp	\$188
() 白灼基圍蝦/半斤 Poached fresh shrimp	\$98

燒味 Barbecue & Roast

() 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
() 化皮乳豬伴伴香麻海蜇 Roasted suckling pig and jelly fish served with condiments	\$238
() 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
() 鹽酥脆香豆腐粒 Deep-fried tofu with garlic, salt and pepper	\$98

時蔬 Seasonal Vegetables

() 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
() 牛肝菌黃耳燒豆腐 Braised tofu with yellow fungus and porcini mushrooms	\$128
() 奇異果黑醋咕嚕鮮淮山 Sauté black vinegar and sour yam with Kiwi	\$118
() 竹筴榆耳鮮菌雜菜煲 Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	\$118
() 椰汁南瓜茨實鮮淮山煲 Stewed with fresh yam, pumpkin and dried fox nuts in coconut milk	\$118
() 腰果意大利瓜炒茄丁 Wok-fried eggplant with cucumber and cashew nuts	\$118
() 梅菜皇蒸茄子 Steamed eggplant with dried sweet mustard green	\$118

粉麵飯推介 Noodles and Rice

() 原個菠蘿帶子基圍蝦焗飯 Baked fried rice in whole pineapple with scallops and shrimp	\$188
() 濃湯帶子海鮮菠菜麵 Spinach noodles in thick soup with scallops and seafood	\$148
() 龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$138
() 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	\$138
() 子薑雞球煎黃金麵 Fried fine crispy noodles with fillet chicken and sour ginger slices	\$128
() XO醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$128
() 蝦籽翅膠蟹味菌黑毛豬炆濶麵 Stewed thick noodles with Iberico pork slices, shark's fin skin and shimeji mushroom in shrimp roes	\$128
() 雪裡紅海參雞柳炆米粉 Fried rice vermicelli with shredded chicken, sea cucumber and preserved mustard greens	\$128
() 鮑汁海參鱈魚雞粒燜香苗 Braised rice with chicken dices, sea cucumber and octopus in abalone sauce	\$128

甜品 Dessert

() 香噴噴花生芝麻糊 Sweetened peanut and black sesame paste cream	\$35
() 小白兔鮮果水晶晶 “Rabbit” shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice	\$38
() 楊枝逢甘露 Iced mango cream with sago and pomelo	\$42
() 蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$36
() 特級陳皮蓮子紅豆沙 Sweetened red bean broth with dried tangerine peel	\$35
() 珍珠奶茶咖啡糕 Iced layered coffee and milk tea puddings	\$35

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