

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: 2025 年 4 月份

Promotion from: 2025 Apr

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
- () 荷香瑤柱野米珍珠雞 \$39
Glutinous rice and conpoy with chicken wrapped in lotus leaf
- () 西班牙黑毛豬小籠包 \$41
Iberico pork dumplings with supreme soup
- () 芥蘭苗蛋白海鮮餃 \$41
Seafood dumplings with Kale and egg white
- () 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
- () 龍蝦汁魚茸包不住 \$39
Minced dace paste with layered bean curd in lobster sauce
- () 柚皮豉汁蒸排骨 \$39
Pork spare ribs with dried pomelo in black bean sauce
- () 意大利小瓜素粉果 \$35
Vegetarian dumplings with Italian cucumber
- () 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
- () 微辣香菇糯米燒賣 \$37
Glutinous rice Pork dumplings with mushrooms and chili
- () 香噴噴流心黑芝麻包 \$39
Black sesame pasta buns

粥 / 腸粉

Congee & Rice Flour Rolls

- () 艇仔花菇海鮮粥 \$54
Congee with seafood and mushrooms
- () 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
- () 撈起芝麻混醬腸粉 \$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
- () 櫻花蝦煎蘿蔔糕 \$42
Turnip cake with dried Sakura shrimp
- () 珍菌帶子荔芋角 \$42
Deep-fried crispy taro puff with scallop and mushroom
- () 陳皮軟心叉燒酥 \$42
Baked barbecued pork puffs with dried tangerine peel

所有價目以澳門幣計算及附加 10% 服務費
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廚師推介 Chef's Recommendation

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|---|-------|---|
| ()海膽醬翡翠炒鮮蝦球
Wok-fried shrimps with vegetables in sea urchin sauce | \$178 | 例 |
| ()鮮姬松茸菌翡翠炒珍珠龍躉球
Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable | \$178 | |
| ()香菇醬白膠筍紐西蘭牛柳粒
sauce Stir-fried New Zealand beef dices with and fresh water bamboo shoots in mushroom sauce | \$168 | |
| ()花膠海參榆耳燒豆腐
Braised bean curd with fish maws, sea cucumber and elm fungus | \$158 | |
| ()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 | \$148 | |
| ()宮庭原件醬烤黑毛豬腩排
Stewed whole Iberico pork spare ribs in blown sauce | \$138 | |
| ()花蹄膠白膠筍炆三黃雞煲
Braised chicken with pork tendon and fresh water bamboo shoots | \$138 | |
| ()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 clay pot | \$118 | |
| ()白膠筍黃耳鮮百合炒蜜豆
beans with fresh water bamboo shoots, yellow fungus and fresh lily's | \$118 | |

生猛海鮮 Live Seafood

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|--|-------|--|
| ()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/半斤
Poached fresh shrimp | \$98 | |

燒味 Barbecue & Roast

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|--|-------|---|
| ()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 | 例 |
| ()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 | \$138 | |
| ()化皮乳豬伴香麻海蜇
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

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| ()上湯浸時蔬 ()蒜茸炒時蔬
Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic | \$98 | 例 |
| □菜心 □白菜仔 □西生菜 □娃娃菜
Flower cabbage / White cabbage /lettuce / baby cabbage | | |
| ()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 | |
| ()竹筍榆耳鮮菌雜菜煲
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

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| ()翅骨湯鮮茄海鮮手打麵
Noodles in shark's fin soup with seafood and fresh tomato | \$138 | 例 |
| ()龍蝦汁帶子瑤柱炆伊麵
Braised e-fu noodles with scallops and conpoy in lobster sauce | \$138 | |
| ()味鮮醬鮮蝦雞球煎黃金麵
Fried fine crispy noodles with fillet chicken and shrimp in Wei Xian sauce | \$138 | |
| ()薑蔥海參燒鵝絲炆潤麵
Stewed thick noodles with roast goose, sea cucumber and scallions | \$128 | |
| ()XO醬雪花豬柳干炒河粉
Fried thick rice noodles with shredded pork in XO sauce | \$128 | |
| ()甜梅菜基圍蝦叉燒粒炒香苗
Fried rice with shrimp, barbecued pork and preserved vegetables | \$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 | |
| ()欖茄帶子雞柳炆米粉
Fried rice vermicelli with shredded chicken, scallop and dried tomatoes | \$128 | |

甜品 Dessert

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|---|------|
| ()椰汁香芋啫啫糖水
Mixed beans cream with taro and coconut juice | \$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 |
| ()杏仁奶皇多層蛋糕仔
Steamed almond and custard layered cake | \$33 |
| ()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 and lotus seed | \$35 |
| ()珍珠奶茶咖啡糕
Iced layered sago pearls, coffee and milk tea puddings | \$35 |

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