

4 位  
午市點心套餐

原價

~~\$492~~

優惠價

\$368

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選擇 A (任選一款小食)

Selection A (one Appetizers)

( ) 潮蓮靚燒鵝

Hang-roasted goose

( ) 椒鹽白飯魚

Deep-fried crispy noodlefish with chili, salt and pepper

( ) 燒味拼盤

Barbecued meat platter

( ) 鹽焗海蜇手撕雞

Baked shredded chicken with salt and jelly fish

選擇 B (任選三款點心)

Selection B (Three Items of Dim Sum)

( ) 西班牙黑毛豬小籠包

Steamed Iberico pork dumplings assorted supreme soup

( ) 明太子蝦餃皇

Steamed shrimp dumplings

( ) 鮑貝粒蝦仁燒賣

Steamed pork dumplings with razor clam and shrimps

( ) 櫻花蝦煎蘿蔔糕

Turnip cake with dried Sakura shrimp

( ) 柚皮豉汁蒸排骨

Steamed pork spare ribs with pomelo skin in black bean sauce

( ) 龍蝦汁魚茸包不住

Minced dace paste with layered bean curd in lobster sauce

( ) 照燒汁魷魚筒

Fried Squid rings teriyaki

( ) 沙汁芥末三文魚春卷

Deep-fried salmon spring rolls with seafood in salad and mustard greens

( ) 珍菌帶子荔芋角

Deep-fried crispy taro puff with scallop and mushroom

( ) 荷香瑤柱珍珠雞

Glutinous rice and conpoy with chicken wrapped in lotus leaf

選擇 C (任選三款點心)

Selection C (Three Items of Dim Sum)

( ) 蜜汁叉燒包

Steamed barbecued pork buns

( ) 鮮竹陳皮牛肉球

Steamed beef balls with fresh bean curd sticks

( ) 榆耳珍菌素菜包

Steamed brown fungus, wolfberry leaves and mushroom buns

( ) 意大利小瓜素粉果

Vegetarian dumplings with Italian cucumber

( ) 名醬蒸寶刁鳳爪

Steamed chicken feet in spicy sauce

( ) 芥蘭苗蛋白海鮮餃

Seafood dumplings with Kale and egg white

( ) 松露汁鮮竹卷

Steamed bean curd skin rolls with shrimps and truffle sauce

( ) 紅米炸兩腸粉

Deep-fried shrimp and cuttlefish crispy wonton

( ) 蟲草花爽口棉花雞

Steamed fillet chicken with fish maw and cordyceps flower

( ) 蜜味芝麻蛋散

Deep-fried crispy flour fritters in honey and sesame

( ) 杏仁奶皇多層蛋糕仔

Steamed almond and custard layered cake

( ) 椰汁香芋啫啫糖水

Mixed beans cream with taro and coconut juice

( ) 桂花蜜雙色豆凍糕

Iced pudding with osmanthus honey, red bean and white bean

選擇 D (任選一款蔬菜)

Selection D (One portion of seasonal vegetables)

( ) 黑木耳鮮冬菇炒秋葵

Stir-fried okra with black fungus and mushrooms

( ) 素雞紅燒豆腐

Stir-fried tofu with vegetarian chicken

( ) 魚香茄子煲

Sautéed egg plant with minced pork, salted fish and chilli in clay pot

( ) 上湯田園翠蔬

Braised seasonal greens in supreme soup

XO 醬 (每碟) XO sauce (dish) \$26

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

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

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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 月逢星期一至星期五節假日除外

Promotion from 2025, Apr Every Mon to Fri

(Except Public Holiday)

所有價目以澳門幣計算及附加 10% 服務費

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2位  
午市點心套餐  
原價 \$408  
優惠價 \$308

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Selection A (one Appetizers)

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Hang-roasted goose

( ) 椒鹽白飯魚

Deep-fried crispy noodlefish with chili, salt and pepper

( ) 燒味拼盤

Barbecued meat platter

( ) 鹽焗海蜆手撕雞

Baked shredded chicken with salt and jelly fish

選擇 B (任選二款點心)

Selection B (Two Items of Dim Sum)

( ) 西班牙黑毛豬小籠包

Steamed Iberico pork dumplings assorted supreme soup

( ) 明太子蝦餃皇

Steamed shrimp dumplings

( ) 鮑貝粒蝦仁燒賣

Steamed pork dumplings with razor clam and shrimps

( ) 櫻花蝦煎蘿蔔糕

Turnip cake with dried Sakura shrimp

( ) 柚皮豉汁蒸排骨

Steamed pork spare ribs with pomelo skin in black bean sauce

( ) 龍蝦汁魚茸包不住

Minced dace paste with layered bean curd in lobster sauce

( ) 照燒汁魷魚筒

Fried Squid rings teriyaki

( ) 沙汁芥末三文魚春卷

Deep-fried salmon spring rolls with seafood in salad and mustard greens

( ) 珍菌帶子荔芋角

Deep-fried crispy taro puff with scallop and mushroom

( ) 荷香瑤柱珍珠雞

Glutinous rice and conpoy with chicken wrapped in lotus leaf

選擇 C (任選二款點心)

Selection C (Two Items of Dim Sum)

( ) 蜜汁叉燒包

Steamed barbecued pork buns

( ) 鮮竹陳皮牛肉球

Steamed beef balls with fresh bean curd sticks

( ) 榆耳珍菌素菜包

Steamed brown fungus, wolfberry leaves and mushroom buns

( ) 意大利小瓜素粉果

Vegetarian dumplings with Italian cucumber

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Steamed chicken feet in spicy sauce

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( ) 松露汁鮮竹卷

Steamed bean curd skin rolls with shrimps and truffle sauce

( ) 紅米炸兩腸粉

Deep-fried shrimp and cuttlefish crispy wonton

( ) 蟲草花爽口棉花雞

Steamed fillet chicken with fish maw and cordyceps flower

( ) 蜜味芝麻蛋散

Deep-fried crispy flour fritters in honey and sesame

( ) 杏仁奶皇多層蛋糕仔

Steamed almond and custard layered cake

( ) 椰汁香芋啫啫糖水

Mixed beans cream with taro and coconut juice

( ) 桂花蜜雙色豆凍糕

Iced pudding with osmanthus honey, red bean and white bean

選擇 D (任選一款蔬菜)

Selection D (One portion of seasonal vegetables)

( ) 黑木耳鮮冬菇炒秋葵

Stir-fried okra with black fungus and mushrooms

( ) 素雞紅燒豆腐

Stir-fried tofu with vegetarian chicken

( ) 魚香茄子煲

Sautéed egg plant with minced pork, salted fish and chilli in clay pot

( ) 上湯田園翠蔬

Braised seasonal greens in supreme soup

點心配對套餐

Special offered Dim Sum Set

原價 \$92 優惠價 \$68 元

選擇一 (任選一款點心)

Selection 1 (One Items of Dim Sum)

( ) 鮮淮山柴魚豬骨粥

Congee with pork spare ribs dried fish and fresh yam

( ) 紅米炸兩腸粉

Red rice flour rolls with dough stick

( ) 蟲草花爽口棉花雞

Chicken fillet with fish maw and cordyceps flower

( ) 沙汁芥末三文魚春卷

Salmon and seafood spring rolls in salad mustard sauce

選擇二 (任選一款點心)

Selection 2 (One Items of Dim Sum)

( ) 櫻花蝦煎蘿蔔糕

Fried Turnip cake with Sakura shrimp

( ) 龍蝦汁魚茸包不住

Minced dace paste with layered bean curd in lobster sauce

( ) 山竹陳皮牛肉球

Minced beef ball with fresh bean curd

( ) 蠔皇蜜汁叉燒包

Barbecued pork buns

限定推介

Limitation promotion

( ) 紅燒乳鴿原價\$98 一隻 優惠價\$48.

Roasted pigeon

5人以上可選2份

offer for 5Persons or above can order 2 each

不能與其他推廣優惠一同使用

This menu cannot be used in conjunction with other promotional offers

XO 醬 (每碟) XO sauce (dish) \$26

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

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