

# 南 湖 明 月

Lua  
Azul

馳  
名  
點  
心

茶位 Tea (每位 per person) \$15  
 菊花 Chrysanthemum (每壺 per pot) \$60  
 菊花加茶 Chrysanthemum and Tea (每位 per person) \$25.  
 XO 醬 (每碟) XO sauce (dish) \$30.

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 5 月份  
 Promotion from: 2025 May

## 蒸 點

### Steamed Items

- ( ) 明太子鮮蝦餃 \$46  
Shrimp dumplings
- ( ) 松露汁鮮竹卷 \$40  
Bean curd rolls with shrimps and truffle sauce
- ( ) 荷香瑤柱野米珍珠雞 \$40  
Glutinous rice and conpoy with chicken wrapped in lotus leaf
- ( ) 西班牙黑毛豬小籠包 \$42  
Iberico pork dumplings with supreme soup
- ( ) 芥蘭苗蛋白海鮮餃 \$42  
Seafood dumplings with Kale and egg white
- ( ) 鮑貝粒蝦仁滑燒賣 \$43  
Pork dumplings with razor clam and shrimps
- ( ) 榆耳鮮菌素菜包 \$40  
Fresh mushrooms and minced yellow fungus vegetarian buns
- ( ) 蟲草花爽口棉花雞 \$42  
Chicken fillet with fish maw and cordyceps flower
- ( ) 龍蝦汁魚茸包不住 \$40  
Minced dace paste with layered bean curd in lobster sauce
- ( ) 柚皮豉汁蒸排骨 \$40  
Pork spare ribs with dried pomelo in black bean sauce
- ( ) 意大利小瓜素粉果 \$36  
Vegetarian dumplings with Italian cucumber
- ( ) 山竹陳皮牛肉球 \$36  
Minced beef ball with fresh bean curd
- ( ) 蠔皇蜜汁叉燒包 \$34  
Barbecued pork buns
- ( ) 名醬蒸寶刁鳳爪 \$38  
Chicken feet in spicy sauce
- ( ) 上湯瑤柱灌湯餃 \$66  
Double-boiled soup dumplings with scallop, mushroom, pork and conpoy
- ( ) 微辣香菇糯米燒賣 \$38  
Glutinous rice Pork dumplings with mushrooms and chili
- ( ) 香噴噴流心黑芝麻包 \$40  
Black sesame pasta buns

## 粥 / 腸粉

### Congee & Rice Flour Rolls

- ( ) 艇仔花菇海鮮粥 \$55  
Congee with seafood and mushrooms
- ( ) 鮮淮山柴魚豬骨粥 \$50  
Congee with pork spare ribs dried fish and fresh yam
- ( ) 紅米炸兩腸粉 \$44  
Red rice flour rolls with dough stick
- ( ) 原隻蝦仁滑腸粉 \$51  
Rice flour rolls with whole shrimp
- ( ) 甜梅菜叉燒腸粉 \$46  
Rice flour rolls with barbecued pork and preserved mustard
- ( ) 撈起芝麻混醬腸粉 \$46  
Rice flour rolls with mixed sauce

## 煎 炸

### Deep-fried Items

- ( ) 沙汁芥末三文魚春卷 \$46  
Salmon and seafood spring rolls in salad mustard sauce
- ( ) 照燒汁魷魚筒 \$45  
Squid rings teriyaki
- ( ) 櫻花蝦煎蘿蔔糕 \$43  
Turnip cake with dried Sakura shrimp
- ( ) 珍菌帶子荔芋角 \$43  
Deep-fried crispy taro puff with scallop and mushroom
- ( ) 陳皮軟心叉燒酥 \$43  
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

	例
( ) 海膽醬翡翠炒鮮蝦球 Wok-fried shrimps with vegetables in sea urchin sauce	\$188
( ) 鮮姬松茸菌翡翠炒珍珠龍躉球 Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable	\$198
( ) 翡翠黃耳鮮百合炒鮮鮑片 Stir-fried fresh abalone with yellow fungus, fresh lily bulbs	\$188
( ) 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	\$178
( ) 花膠海參榆耳燒豆腐 Braised bean curd with fish maws, sea cucumber and elm fungus	\$168
( ) 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
( ) 宮庭原件醬烤黑毛豬腩排 Stewed whole Iberico pork spare ribs in blown sauce	\$148
( ) 花蹄膠白膠筍炆三黃雞煲 Braised chicken with pork tendon and fresh water bamboo shoots	\$148
( ) 奇異果黑醋咕嚕雪花豬柳 Sauté black vinegar and sour pork tenderloin with kiwi	\$138
( ) 翅骨湯春菜鮫魚球煲 Braised spring vegetables and dace balls with shark's fin soup in clay pot	\$128

### 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	\$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/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	\$188
( ) 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	\$158
( ) 化皮乳豬伴香麻海蜆 Roasted suckling pig and jelly fish served with condiments	\$248
( ) 爆脆皮燒腩仔 Roasted crispy pork bellies	\$198
( ) 蜜糖汁叉燒 Barbecued pork in honey sauce	\$158
( ) 潮蓮靚燒鵝 Hang-roasted goose	\$148
( ) 黑松露手撕雞 Tossed shredded chicken with truffle	\$128

### 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	\$108
□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	\$148
( ) 鮮果百合咕嚕豆腐 Braised tofu with fresh fruits and lily bulbs served in sweet and sour sauce	\$128
( ) 竹笙榆耳鮮菌雜菜煲 Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	\$128
( ) 豆漿白玉耳鮮竹泡翠蔬 Poached vegetables with bamboo sheets, fungus and soy milk	\$128
( ) 腰果意大利瓜炒茄丁 Wok-fried eggplant with cucumber and cashew nuts	\$128
( ) 梅菜皇蒸茄子 Steamed eggplant with dried sweet mustard green	\$128

### 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
( ) 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
( ) 濃湯鮮茄海鮮手打麵 Noodles in shark's fin soup with seafood and fresh tomato	\$148
( ) 子薑雞球煎黃金麵 Fried fine crispy noodles with fillet chicken and sour ginger slices	\$148
( ) 龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$148
( ) XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$138
( ) 薑蔥海參燒鵝絲炆潤麵 Stewed thick noodles with roast goose, sea cucumber and scallions	\$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
( ) 欖茄帶子黑毛豬炆米粉 Fried rice vermicelli with Iberico pork, scallop and dried tomatoes	\$138

### 甜品 Dessert

( ) 椰汁香芋啫啫糖水 Mixed beans cream with taro and coconut juice	\$38
( ) 小白兔鮮果水晶晶 "Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice	\$42
( ) 楊枝逢甘露 Iced mango cream with sago and pomelo	\$45
( ) 杏仁奶皇多層蛋糕仔 Steamed almond and custard layered cake	\$38
( ) 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 and lotus seed	\$38
( ) 珍珠奶茶咖啡糕 Iced layered sago pearls, coffee and milk tea puddings	\$38

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