

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 9 月份  
Promotion from: 2025 Sep

蒸 點 Steamed Items			粥 / 腸粉 Congee & Rice Flour Rolls		
( ) 明太子鮮蝦餃 Shrimp dumplings	\$45		( ) 艇仔花菇海鮮粥 Congee with seafood and mushrooms	\$54	
( ) 松露汁鮮竹卷 Bean curd rolls with shrimps and truffle sauce	\$39		( ) 鮮淮山柴魚豬骨粥 Congee with pork spare ribs dried fish and fresh yam	\$49	
( ) 荷香瑤柱珍珠雞 Glutinous rice and conpoy with chicken wrapped in lotus leaf	\$39		( ) 紅米炸兩腸粉 Red rice flour rolls with dough stick	\$43	
( ) 西班牙黑毛豬小籠包 Iberico pork dumplings with supreme soup	\$41		( ) 原隻蝦仁滑腸粉 Rice flour rolls with whole shrimp	\$50	
( ) 菜心苗瑤柱海皇餃 Seafood dumplings with conpoy and flower cabbage	\$41		( ) 甜梅菜叉燒腸粉 Rice flour rolls with barbecued pork and preserved mustard	\$45	
( ) 鮑貝粒蝦仁滑燒賣 Pork dumplings with razor clam and shrimps	\$42		( ) 芝麻混醬布拉腸粉 Rice flour rolls with mixed sauce	\$45	
( ) 榆耳鮮菌素菜包 Fresh mushrooms and minced yellow fungus vegetarian buns	\$39				
( ) 蟲草花爽口棉花雞 Chicken fillet with fish maw and cordyceps flower	\$41		煎 炸 Deep-fried Items		
( ) 龍蝦汁魚茸包不住 Minced dace paste with layered bean curd in lobster sauce	\$39		( ) 沙汁芥末三文魚春卷 Salmon and seafood spring rolls in salad mustard sauce	\$45	
( ) 柚皮豉汁蒸排骨 Pork spare ribs with dried pomelo in black bean sauce	\$39		( ) 照燒汁魷魚筒 Squid rings teriyaki	\$44	
( ) 松露野菌小瓜素蝦餃 Vegetarian dumplings with Italian cucumber, gluten, mushroom in truffle sauce	\$35		( ) 櫻花蝦煎蘿蔔糕 Turnip cake with dried Sakura shrimp	\$42	
( ) 山竹陳皮牛肉球 Minced beef ball with fresh bean curd	\$35		( ) 珍菌帶子荔芋角 Deep-fried crispy taro puff with scallop and mushroom	\$42	
( ) 蠔皇蜜汁叉燒包 Barbecued pork buns	\$33		( ) 黑毛豬蹄肉煎薄餅 Pan-cake with Iberico pork and water chestnut	\$42	
( ) 名醬蒸寶刁鳳爪 Chicken feet in spicy sauce	\$37				
( ) 上湯瑤柱灌湯餃 Double-boiled soup dumplings with scallop, mushroom, pork and conpoy	\$65				
( ) 天使麵魚肚海鮮扎 Angel hair pasta rolls with seafood and fish maws	\$37				
( ) 香噴噴流心黑芝麻包 Black sesame pasta buns	\$39				

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	\$188
Sautéed boneless giant garoupa with figs and seasonal greens	
( )翡翠黃耳鮮百合炒鮮鮑魚片	\$178
Stir-fried fresh abalone with yellow fungus, fresh lily bulbs	
( )鮮姬松茸牛油果炒丹麥黑毛豬	\$168
Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado	
( )黑椒火龍果紐西蘭牛柳粒	\$168
Wok-fried New Zealand beef dices with dragon fruit in black pepper	
( )荔枝咕嚕鮮蝦球	\$168
Sweet and sour shrimp and fresh Lychee	
( )栗子節瓜炆珍珠龍躉頭腩	\$148
Stewed giant garoupa with fuzzy melon and chestnuts	
( )花膠瑤柱扒節瓜甫	\$138
Braised fuzzy melon with fish maws and conpoy	
( )魚湯花膠水蜜桃黑木耳泡魚腐	\$138
Braised fish maws, peach, black fungus and fish bean curd with fish soup	
( )宮庭原件醬烤黑毛豬腩排	\$138
Stewed whole Iberico pork spare ribs in blown sauce	
( )奇異果黑醋咕嚕雪花豬柳	\$128
Sauté black vinegar and sour pork tenderloin with kiwi	

生猛海鮮 Live Seafood

( )上湯焗澳洲龍蝦伴伊麵/約 1.2 斤	\$788
Braised Australia Lobster with supreme soup and e-fu noodles	
( )上湯焗波士頓龍蝦伴伊麵/1 斤	\$368
Braised Boston lobster in butter and supreme soup with e-fu noodles	
( )清蒸沙巴珍珠大龍躉/2 斤半	\$428
Steamed giant garoupa	
( )蔥油蒸原條東星斑/1 斤	\$578
Steamed Coral garoupa in scallions	
( )清蒸珍珠龍躉仔/1 斤	\$198
Steamed baby giant garoupa	
( )白灼基圍蝦/1 斤	\$188
Poached fresh shrimp	
( )白灼基圍蝦/半斤	\$98
Poached fresh shrimp	

燒 味 Barbecue & Roast

( )南湖燒味雙拼盤	\$178
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	
( )潮州鹵水拼盤	\$148
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	
( )化皮乳豬件伴香麻海蜇	\$238
Roasted suckling pig and jelly fish served with condiments	
( )爆脆皮燒腩仔	\$188
Roasted crispy pork bellies	
( )蜜糖汁叉燒	\$148
Barbecued pork in honey sauce	
( )潮蓮靚燒鵝	\$138
Hang-roasted goose	
( )黑松露手撕雞	\$118
Tossed shredded chicken with truffle	
( )鹽酥脆香豆腐粒	\$98
Deep-fried tofu with garlic, salt and pepper	

時 蔬 Seasonal Vegetables

( )上湯浸時蔬 ( )蒜茸炒時蔬	\$98
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	
( )牛肝菌黃耳燒豆腐	\$138
Braised tofu with yellow fungus and porcini mushrooms	
( )奇異果黑醋咕嚕鮮淮山	\$118
Sauté black vinegar and sour yam with Kiwi	
( )竹笙榆耳鮮菌雜菜煲	\$118
Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	
( )椰汁南瓜茨實鮮淮山煲	\$118
Stewed with fresh yam, pumpkin and dried fox nuts in coconut milk	
( )腰果意大利瓜炒茄丁	\$118
Wok-fried eggplant with cucumber and cashew nuts	
( )梅菜皇蒸茄子	\$118
Steamed eggplant with dried sweet mustard green	

粉麵飯推介 Noodles and Rice

( )原個菠蘿帶子基圍蝦焗飯	\$188
Baked fried rice in whole pineapple with scallops and shrimp	
( )蕃茄湯帶子海鮮菠菜麵	\$148
Spinach noodles in tomato soup with scallops and seafood	
( )翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯	\$138
Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice	
( )龍蝦汁帶子瑤柱炆伊麵	\$138
Braised e-fu noodles with scallops and conpoy in lobster sauce	
( )子薑雞球煎黃金麵	\$138
Fried fine crispy noodles with fillet chicken and sour ginger slices	
( )蝦籽翅膠蟹味菌黑毛豬炆潤麵	\$128
Stewed thick noodles with Iberico pork slices, shark's fin skin and shimeji mushroom in shrimp roes	
( )雪裡紅燒鵝絲肉絲炆米粉	\$128
Fried rice vermicelli with shredded chicken, sea cucumber and preserved mustard greens	
( )紫金醬九層塔牛柳條乾炒河粉	\$128
Fried thick rice noodles with shredded beef tenderloin in supreme soya sauce and basil	

甜 品 Dessert

( )海帶香草綠豆沙	\$35
Sweetened green bean broth with and kelp	
( )果仁玫瑰冰粉	\$42
konnyaku jelly and with nuts, rose and wolfberries	
( )楊枝逢甘露	\$42
Iced mango cream with sago and pomelo	
( )杏仁奶皇多層蛋糕仔	\$33
Steamed almond and custard layered cake	
( )蜜味脆麻花	\$36
Deep-fried crispy flour fritters with honey and sesame	
( )特級陳皮蓮子紅豆沙	\$35
Sweetened red bean broth with dried tangerine peel and lotus seed	
( )珍珠奶茶咖啡糕	\$35
Iced layered sago pearls, coffee and milk tea puddings	

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