

即 叫 即 蒸

南 湖 明 力

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: 2026年1月份

Promotion from: 2026 Jan

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蒸 點
Steamed Items

()明太子鮮蝦餃 \$45
Shrimp dumplings

()南湖三色蝦餃皇 \$41
Shrimp dumplings (Bamboo charcoal powder /Spinach/Carrot)

()松露汁鮮竹卷 \$39
Bean curd rolls with shrimps and truffle sauce

()荷香瑤柱珍珠雞 \$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

()蟹肉鮮蝦鳳眼餃 \$41
Phoenix eye dumplings with crab meat and shrimp

()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

()翅湯陳皮蘿蔔絲鯪魚球 \$39
Minced dace pastes with tangerine peel, shredded turnip in fin soup

()柚皮豉汁蒸排骨 \$39
Pork spare ribs with dried pomelo in black bean sauce

()竹笙野菌粉果仔 \$35
Vegetarian dumplings with wild mushroom and bamboo pith

()山竹陳皮牛肉球 \$35
Minced beef ball with fresh bean curd

()蠟皇蜜汁叉燒包 \$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

()龍蝦汁百花釀魚肚 \$37
Fish maw coated shrimp and cuttlefish paste in lobster sauce

()香噴噴流心黑芝麻包 \$39
Black sesame pasta with bamboo charcoal powder buns

粥 / 腸粉
Congee & Rice Flour Rolls

()蟲草花蝦球雞粥 \$49
Congee with prawns, chicken and cordyceps flower

()大灣區皮蛋瘦肉粥 \$49
Congee with pork and century egg

()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

煎 炸
Deep-fried Items

()網絲沙拉蝦春卷 \$45
Netted spring roll with shrimp and celery in salad sauce

()沙汁芥末三文春卷 \$45
Salmon and seafood spring rolls in salad mustard sauce

()照燒汁魷魚筒 \$44
Squid rings teriyaki

()豬肉崧炒蘿蔔糕 \$42
Turnip cake with pork floss

()珍菌香芋丑小鴨 \$42
Deep-fried crispy taro puff with mushroom

()芹香涼瓜煎薄餅 \$42
Minced dace pan-cake with celery and bitter melon

()蜜汁炸叉燒包 \$39
Deep-fried barbecued pork buns

()香酥黃金炸油條 \$38
Deep-fried dough stick

()香滑生磨豆漿 \$20
Fresh soy milk

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

()濃扣枝竹羊腩煲配田園時蔬
Braised lamb bellies in clay pot accompanied with seasonal vegetables

()有機杞子水魚蒸龍岡雞
Steamed chicken with soft shell turtle and wolfberry

()陳皮絲水魚炆基圍蝦
Stewed soft shell turtle with shrimp and dried tangerine peel

()柱皇醬鮮姬松茸炒珍珠龍躉球
Sautéed giant garoupa with Agaricus blazei mushrooms in Zhu Huang sauce

()蝦籽淮山柚皮焗金錢風鱠
Stir-fried eel fillet with yam, pomelo peel and shrimp roes

()金不換栗子鮑魚炆三黃雞煲
Braised chicken with abalone, chestnut and basil leaves

()紫蘇醬雞縱菌紐西蘭牛柳粒
Stir-fried New Zealand beef dices with chanterelles mushrooms in Perilla sauce

()魚湯花膠海味浸蘿蔔絲
Braised shredded turnip, fish maws and dried seafood with fish soup

()栗子珍菌炆珍珠龍躉頭腩
Stewed giant garoupa with chestnut and mushrooms

()臘味崧荔芋菠菜煲
Fried Spinach, taro and minced waxed meat in clay pot

()宮庭原件醬烤黑毛豬腩排
Stewed whole Iberico pork spare ribs in blown sauce

()翅骨湯日本金薯鹹豬骨大芥菜煲
Braised shark's fin soup with salty pork spare ribs, mustard greens and Japanese potato in clay pot

()奇異果黑醋咕嚕雪花豬柳
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
Braised Australia Lobster with supreme soup and e-fu noodles

()蔥油蒸原條東星斑/1斤
Steamed Coral garoupa in scallions

()清蒸原條老虎斑/1斤
Steamed tiger garoupa in scallions

()清蒸珍珠龍躉仔/1斤
Steamed baby giant garoupa

()白灼基圍蝦/1斤
Poached fresh shrimp

()白灼基圍蝦/半斤
Poached fresh shrimp

例

燒味 及 時蔬 Roast & Seasonal Vegetables

\$438

()南湖燒味雙拼盤

Roasted assorted barbecue meat platter
自選兩款 Choose two items

\$238

□叉燒 □油雞 □切雞 □燒肉
BBQ pork /Soya chicken /Poached chicken /Roasted pork bellies

\$238

()潮州鹵水拼盤

Marinated assorted meat platter "Chou Chow" Style
自選三款 Choose three items

\$178

□豆腐 □豬頸肉 □鵝翼 □鵝掌 □墨魚
Bean curd / Pork chuck / Goose wings/Goose feet Slices cuttlefish

\$168

()化皮乳豬件伴香麻海蜇

Roasted suckling pig and jelly fish served with condiments

\$168

()爆脆皮燒腩仔

Roasted crispy pork bellies

\$158

()蜜糖汁叉燒

Barbecued pork in honey sauce

\$148

()潮蓮靚燒鵝

Hang-roasted goose

\$108

()黑松露手撕雞

Tossed shredded chicken with truffle

\$138

()鹽酥脆香豆腐粒

Deep-fried tofu with garlic, salt and pepper

\$128

()花膠瑤柱扒豆苗

Braised snow pea shoots with fish maws and conpoy

\$128

()蟹肉扒豆苗

Braised snow pea shoots with crabmeat

()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

()牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

()奇異果黑醋咕嚕鮮淮山

Sauté black vinegar and sour yam with Kiwi

()竹笙榆耳鮮菌雜菜煲

Brown fungus, bamboo pits, fresh mushrooms & mixed vegetables in clay pot

()椰汁南瓜茨實鮮淮山煲

Stewed with fresh yam, pumpkin and dried fox nuts in coconut milk

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例

粉麵飯推介 Noodles and Rice

\$178

()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

\$148

()櫻花蝦臘味糯米飯

Braised glutinous rice with waxed meat and dried Sakura shrimps

\$148

()古法砂窯竹笙雲吞雞煲

Noodles in shark's fin soup with chicken, wonton and bamboo pith in casserole

\$68

()另加花膠一件\$68

additional fish maw \$68 (1piece)

\$238

()翅骨湯海鮮手打幼麵

Noodles in shark's fin soup with seafood

\$188

()龍蝦汁帶子瑤柱炆伊麵

Braised e-fu noodles with scallops and conpoy in lobster sauce

\$148

()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

()薑蔥海參黑毛豬炆潤麵

Stewed thick noodles with Iberico pork slices, 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

()泰國蝦頭油吊片雞柳炒新竹米粉

Fried rice vermicelli with shrimp paste, shredded chicken, squid

\$128

()大澳蝦膏基圍蝦安格斯牛崧炒香苗

Fried rice with shrimp, minced beef and shrimp paste

\$128

()鮑汁海參鱉魚雞粒燜香苗

Braised rice with chicken dices, sea cucumber and octopus in abalone sauce

甜 品 Dessert

()珍珠鮮奶合桃露

Sweetened walnut cream with pearl and milk

()果仁玫瑰冰粉

konnyaku jelly and with nuts, rose and wolfberries

()楊枝逢甘露

Iced mango cream with sago and pomelo

()香芒軟糍卷

Glutinous rice roll with mango and desiccated coconut

()蜜味脆麻花

Deep-fried crispy flour fritters with honey and sesame

()特級陳皮蓮子紅豆沙

Sweetened red bean broth with dried tangerine peel and lotus seed

()珍珠奶茶咖啡糕

Iced layered sago pearls, coffee and milk tea puddings

例