

# 南 湖 明 力

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: 2026年2月份  
Promotion from Feb-2026

## 蒸 點 Steamed Items

( ) 明太子鮮蝦餃 Shrimp dumplings	\$53
( ) 三星發菜金蠔滑燒賣 Pork dumplings with pig tongue, dried oysters, sea moss	\$53
( ) 瑰柱豆苗海皇餃 Seafood dumplings with conpoy and snow pea shoots	\$49
( ) 鮑貝粒蝦仁滑燒賣 Pork dumplings with razor clam and shrimps	\$50
( ) 發菜花菇鯪魚球 Minced dace ball with mushrooms and sea moss	\$49
( ) 蟲草花爽口棉花雞 Chicken fillet with fish maw and cordyceps flower	\$49
( ) 西班牙黑毛豬小籠包 Iberico pork dumplings with supreme soup	\$49
( ) 發菜南乳豬手 pig trotter with sea moss in bean curd sauce	\$49
( ) 龍蝦汁百花釀魚肚 Fish maw coated shrimp and cuttlefish paste in lobster sauce	\$51
( ) 荷香野米珍珠雞 Glutinous rice and wild rice with chicken wrapped in lotus leaf	\$47
( ) 松露汁鮮竹卷 Bean curd rolls with shrimps and truffle sauce	\$49
( ) 大利柚皮豉汁蒸排骨 Pork spare ribs and pig tongue with dried pomelo in black bean sauce	\$47
( ) 香滑奶皇包 Custard buns	\$43
( ) 名醬蒸寶刁鳳爪 Chicken feet in spicy sauce	\$45
( ) 黑松露野菌素粉果 Wild mushrooms and black truffle dumplings	\$43
( ) 山竹陳皮牛肉球 Minced beef ball with fresh bean curd	\$43
( ) 蠔皇蜜汁叉燒包 Barbecued pork buns	\$41
( ) 上湯瑤柱灌湯餃 Double-boiled soup dumplings with scallop, mushroom, pork and conpoy	\$78

## 粥 Congee

( ) 蟲草花蝦球雞粥 Congee with prawns, chicken and cordyceps flower	\$62
( ) 發菜蠔豉豬骨粥 Congee with pork spare ribs, dried oyster and sea moss	\$57

所有價目以澳門幣計算及附加 10% 服務費  
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## 煎 炸 Deep-fried Items

( ) 黃金粟米海味咸水角 Glutinous rice flour dumplings with dried seafood and sweet corn in spicy sauce	\$52
( ) 網絲沙拉蝦春卷 Netted spring roll with shrimp and celery in salad sauce	\$53
( ) 沙汁芥末三文魚春卷 Salmon and seafood spring rolls in salad mustard sauce	\$53
( ) 櫻花醬炒蘿蔔糕 Turnip cake and waxed meat in Sakura sauce	\$52
( ) 照燒汁魷魚筒 Squid rings teriyaki	\$52
( ) 珍菌香芋帶子酥 Deep fried crispy taro puff with mushroom and scallop	\$52
( ) 陳皮香麻叉燒酥 Baked puff with sea moss, dried oyster, cheese and lotus root	\$51

## 腸 粉 Rice Flour Rolls

( ) 紅米炸兩腸粉 Red rice flour rolls with dough stick	\$51
( ) 原隻蝦仁滑腸粉 Rice flour rolls with whole shrimp	\$58
( ) 甜梅菜叉燒腸粉 Rice flour rolls with barbecued pork and preserved mustard	\$53
( ) 撈起芝麻混醬腸粉 Rice flour rolls with mixed sauce	\$53

## 甜 品 Dessert

( ) 果仁玫瑰冰粉 konnyaku jelly and with nuts, rose and wolfberries	\$50
( ) 楊枝逢甘露 Iced mango cream with sago and pomelo	\$50
( ) 蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$45
( ) 特級陳皮蓮子紅豆沙 Sweetened red bean broth with dried tangerine peel	\$43
( ) 珍珠奶茶咖啡糕 Iced layered coffee and milk tea puddings	\$43
( ) 合桃杏仁露湯圓 Sweetened almond cream and dumpling	\$45
( ) 開心果仁撈年糕 Year pudding with nuts	\$45

## 粉麵飯推介 Noodles and Rice

( )大展鴻圖蟹皇燴伊麵 Braised e-fu noodles with crab cream	\$228
( )古法砂窩竹笙雲吞雞煲 Noodles in shark's fin soup with chicken, wonton and bamboo pith in casserole	\$208
( )另加花膠一件\$68 additional fish maw \$68 (1piece)	
( )濃湯帶子海鮮菠菜麵 Braised Spinach Noodles in soup with seafood and scallops	\$188
( )味鮮醬珊瑚蚌蝦球煎黃金麵 Fried crispy noodles with coral mussels & prawns in wei xian sauce	\$188
( )櫻花蝦臘味糯米飯 Braised glutinous rice with dried meat and sakura shrimps	\$168
( )雪裡紅海參帶子雞柳炆米粉 Fried rice vermicelli with sea cucumber, shredded chicken and scallop	\$168
( ) XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$168
( )蝦醬基圍蝦安格斯牛崧紅米炒香苗 Fried Red rice and rice with shrimp, minced beef and shrimp paste	\$168
( )蝦籽花膠蟹味菌黑毛豬炆闊麵 Braised thick noodles with fish maws, Iberico pork, beech mushrooms and shrimp roes	\$168
( )鮑汁海參鱈魚雞粒燜香苗 Braised rice with chicken dices, sea cucumber & octopus in abalone sauce	\$168

## 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	\$888
( )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	\$488
( )蔥油蒸原條東星斑/1斤 Steamed Coral garoupa in scallions	\$488
( )清蒸原條老虎斑/1斤 Steamed tiger garoupa in scallions	\$388
( )清蒸珍珠龍躉仔/1斤 Steamed baby giant garoupa	\$328
( )白灼基圍蝦/1斤 Poached fresh shrimp	\$268
( )白灼基圍蝦/半斤 Poached fresh shrimp	\$138

## 燒味、時蔬

### Barbecue & Roast / Seasonal Vegetables

( )南湖燒味雙拼盤 Roasted assorted barbecue meat platter 自選兩款 Choose two items	\$208
□叉燒 □油雞 □切雞 □燒肉 BBQ pork /Soya chicken /Poached chicken /Roasted pork bellies	
( )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	
( )化皮乳豬件伴香麻海蜇 Roasted suckling pig and jelly fish served with condiments	\$288
( )爆脆皮燒腩仔 Roasted crispy pork bellies	\$228
( )蜜糖汁叉燒 Barbecued pork in honey sauce	\$178
( )潮蓮靚燒鵝 Hang-roasted goose	\$168
( )黑松露手撕雞 Tossed shredded chicken with truffle	\$148
( )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	\$308
( )蟹肉扒豆苗 Braised snow pea shoots with crabmeat	\$298
( )上湯浸時蔬 ( )蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic	\$128
□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	\$168
( )奇異果黑醋咕嚕鮮淮山 Sauté black vinegar and sour yam with Kiwi	\$158
( )竹笙榆耳鮮菌雜菜煲 Brown fungus, bamboo pits, fresh mushrooms & mixed vegetables in clay pot	\$158
( )椰汁南瓜茨實鮮淮山煲 Stewed with fresh yam, pumpkin and dried fox nuts in coconut milk	\$158

## 廚師推介 Chef's Recommendation

( )濃扣枝竹羊腩煲配生菜 Braised lamb bellies in clay pot accompanied with seasonal vegetables	\$568
( )發財蠔豉翡翠瑤柱甫(6件) Braised whole conpoy with dried oyster and black moss in oyster sauce	\$488
( )發菜蠔豉伴珍珠鮑螺(6件) Braised dried oyster with pearl snail slices and sea moss	\$358
( )花膠海參瑤柱扒豆苗 Braised snow pea shoot with fish maws, sea cucumber and conpoy	\$328
( )鮮姬松茸菌翡翠炒珍珠龍躉球 Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable	\$218
( )花膠海參愉耳燒豆腐 Braised bean curd with fish maws, sea cucumber and elm fungus	\$198
( )奇異果咕嚕蝦球 Sauté black Vinegar and Sour shrimp with Kiwi	\$198
( )栗子鮑魚炆三黃雞煲 Braised chicken with abalone, black garlic and chestnut	\$198
( )香菇醬雞縱菌紐西蘭牛柳粒 Stir-fried New Zealand beef dices with chanterelles mushrooms in mushroom sauce	\$198
( )黑松露菌基圍蝦炒滑蛋 Stir-fried scramble egg with shrimp and black truffle	\$198
( )柱皇醬牛油果炒丹麥黑毛豬 Stir-fried Iberico pork and avocado in Zhu Huang sauce	\$198
( )栗子山珍菌炆珍珠龍躉頭腩 Stewed giant garoupa with mushrooms and chestnut	\$178
( )翅骨湯淮山鹹豬骨大芥菜煲 Braised shark's fin soup with salty pork spare ribs, mustard greens and yam in clay pot	\$158
( )發財南乳炆豬蹄 Braised pig trotter with peanuts in bean curd sauce	\$158
( )南乳溫公齋煲 Braised dried daylily, black fungus, sweet bean curd skin, red date , green bean vermicelli and vegetables in red bean curd sauce	\$158
( )臘味崧荔芋菠菜煲 Fried Spinach, taro and minced waxed meat in clay pot	\$158

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