

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: 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
() 瑤柱豆苗海皇餃 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
() 發菜花菇鮫魚球 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

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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 <u>Noodles and Rice</u>		燒味、時蔬 <u>Barbecue & Roast / Seasonal Vegetables</u>		廚師推介 <u>Chef's Recommendation</u>	
	例		例		例
() 大展鴻圖蟹皇燴伊麵 Braised e-fu noodles with crab cream	\$228	() 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	\$208	() 濃扣枝竹羊腩煲配生菜 Braised lamb bellies in clay pot accompanied with seasonal vegetables	\$568
() 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	() 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	\$178	() 發財蠔豉翡翠瑤柱甫(6件) Braised whole conpoy with dried oyster and black moss in oyster sauce	\$488
() 另加花膠一件\$68 additional fish maw \$68 (1piece)		() 化皮乳豬件伴香麻海蜇 Roasted suckling pig and jelly fish served with condiments	\$288	() 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
() 濃湯帶子海鮮菠菜麵 Braised Spinach Noodles in soup with seafood and scallops	\$188	() 爆脆皮燒腩仔 Roasted crispy pork bellies	\$228	() 花膠海參愉耳燒豆腐 Braised bean curd with fish maws, sea cucumber and elm fungus	\$198
() 味鮮醬珊瑚蚌蝦球煎黃金麵 Fried crispy noodles with coral mussels & prawns in wei xian sauce	\$188	() 蜜糖汁叉燒 Barbecued pork in honey sauce	\$178	() 奇異果咕嚕蝦球 Sauté black Vinegar and Sour shrimp with Kiwi	\$198
() 櫻花蝦臘味糯米飯 Braised glutinous rice with dried meat and sakura shrimps	\$168	() 潮蓮靚燒鵝 Hang-roasted goose	\$168	() 栗子鮑魚炆三黃雞煲 Braised chicken with abalone, black garlic and chestnut	\$198
() 雪裡紅海參帶子雞柳炆米粉 Fried rice vermicelli with sea cucumber, shredded chicken and scallop	\$168	() 黑松露手撕雞 Tossed shredded chicken with truffle	\$148	() 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
() XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$168	() 鹽酥脆香豆腐粒 Deep-fried tofu with garlic, salt and pepper	\$128	() 黑松露菌基圍蝦炒滑蛋 Stir-fried scramble egg with shrimp and black truffle	\$198
() 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	() 花膠瑤柱扒豆苗 Braised snow pea shoots with fish maws and conpoy	\$308	() 柱皇醬牛油果炒丹麥黑毛豬 Stir-fried Iberico pork and avocado in Zhu Huang sauce	\$198
() 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	() 蟹肉扒豆苗 Braised snow pea shoots with crabmeat	\$298	() 栗子山珍菌炆珍珠龍躉頭腩 Stewed giant garoupa with mushrooms and chestnut	\$178
() 鮑汁海參鯉魚雞粒燜香苗 Braised rice with chicken dices, sea cucumber & octopus in abalone sauce	\$168	() 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	\$128	() 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
生猛海鮮 <u>Live Seafood</u>		() 牛肝菌黃耳燒豆腐 Braised tofu with yellow fungus and porcini mushrooms	\$168	() 發財南乳炆豬蹄 Braised pig trotter with peanuts in bean curd sauce	\$158
() 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	() 奇異果黑醋咕嚕鮮淮山 Sauté black vinegar and sour yam with Kiwi	\$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
() 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	() 竹笙榆耳鮮菌雜菜煲 Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	\$158	() 臘味崧荔芋菠菜煲 Fried Spinach, taro and minced waxed meat in clay pot	\$158
() 蔥油蒸原條東星斑/1斤 Steamed Coral garoupa in scallions	\$488	() 椰汁南瓜茨實鮮淮山煲 Stewed with fresh yam, pumpkin and dried fox nuts in coconut milk	\$158		
() 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				

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