



南湖明月

Lua Azul



晚飯套餐 (兩位)

Set dinner for two persons

~~\$678~~ \$488

任選一款

Choose one

石岐燒乳鴿(一隻)

Roasted crispy pigeon (one piece)

白灼基圍蝦(6兩)

Poached fresh shrimps(230g)

潮蓮靚燒鵝(份)

Hang-roasted crispy goose

任選一款

Choose one

原盅滋潤燉湯(2位)

Double-boiled daily soup (for two)

花膠瑤柱貴妃羹(2位)

Braised fish maw thick soup with conpoy (for two)

任選一款

Choose one

蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant garoupa in scallions

蒜茸粉絲蒸鮮鮑魚(四隻)

Steamed fresh abalone in minced garlic and vermicelli (4pieces)

任選以下小菜一款

Selection one signature dish

紅酒乾蔥焗金錢風鱔球

Braised eel fillet with shallots in red wine

瑤柱馬蹄蒸肉餅

Steamed minced pork with conpoy and water chestnut

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

白膠筍黃耳鮮合桃炒蜜豆

Sauté honey beans with fresh water bamboo shoots, yellow fungus and fresh walnut

柱皇醬白膠筍炆三黃雞

Braised chicken with fresh water bamboo shoots in Zhu Huang sauce

翅骨湯春菜墨魚丸鯪魚球煲

Braised spring vegetables, cuttlefish balls and dace balls with shark's fin soup in clay pot

奇異果黑醋咕嚕雪花豬柳

Sauté black vinegar and sour pork tenderloin with kiwi

黑松露菌基圍蝦炒滑蛋

Stir-fried scramble egg with shrimp and black truffle

絲苗白飯(2位)

Steamed rice (for two)

精品甜點

Dessert

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

晚飯套餐 (四位)

Set dinner for four persons

~~\$1,588~~ \$1,088

任選一款

Choose one

北京片皮鴨(一隻) 配 生菜片包鴨鬆

Roasted whole duck (one piece)
Stir-fried minced duck served in lettuce

高湯牛油焗波士頓龍蝦伴伊麵(一隻)

Baked Boston lobster with supreme soup accompanied with e-fu noodles (one piece)

另加收\$328 可轉-

高湯牛油焗澳洲龍蝦伴伊麵(1.2斤)

For an additional \$288 change to Australia Lobster in butter and supreme soup accompanied with e-fu noodles

是日精選燉湯(窩)

Double-boiled daily soup

另加收\$500 可轉-

濃湯菜膽響螺雞煲牙棟大排翅(6兩)

For an additional \$500 change to shark's fin soup
Braised shark's fin soup with fish maws and cabbage in clay pot

任選一款

Choose one

蔥油蒸沙巴珍珠龍躉仔

Steamed baby giant garoupa in scallions

苗族原條酸湯魚

Braised boneless Chinese perch fish in sour soup Miao style

任選以下小菜二款

Selection two signature dish

香蔥砂鍋豉油雞(半隻)

Soy sauce chicken with scallion in clay pot (Half)

宮庭原件醬烤黑毛豬腩排

Stewed whole Iberico pork spare ribs in blown sauce

紅酒乾蔥焗金錢風鱔球

Braised eel fillet with shallots in red wine

XO 醬碧綠鮮合桃炒富貴蝦

Stir-fried Mantis shrimp with asparagus and fresh walnut in XO Sauce

菌皇醬白膠筍紐西蘭牛柳粒

Stir-fried New Zealand beef dices with and fresh water bamboo shoots in mushroom sauce

白膠筍黃耳鮮合桃炒蜜豆

Sauté honey beans with fresh water bamboo shoots, yellow fungus and fresh walnut

翅骨湯春菜墨魚丸鮫魚球煲

Braised spring vegetables, cuttlefish balls and dace balls with shark's fin soup in clay pot

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

任選一款

Choose one

鮑汁鱈魚雞粒焗香苗

Braised rice with chicken dices and octopus in abalone sauce

馬介休基圍蝦叉燒粒炒香苗

Fried rice with shrimp, barbecued pork and Bacalhau

精品甜點

Dessert

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

晚飯套餐 (六位)

Set dinner for six persons

~~\$3,188~~ \$2,188

任選一款

Choose one

桃紅珍寶乳豬(半隻)

Roasted crispy baby suckling pig (half)

北京片皮鴨(一隻) 配 生菜片包鴨鬆

Roasted whole duck (one piece)
Stir-fried minced duck served in lettuce

另加收\$828 可轉-

高湯牛油焗澳洲龍蝦伴伊麵(2.4斤)

For an additional \$288 change to Australia Lobster in butter and supreme soup accompanied with e-fu noodles

任選一款

Choose one

杏汁無花果燉豬肺湯

Double-boiled pig lung soup with Almond Juice and Figs

燕窩花膠瑤柱貴妃羹

Braised bird's nest thick soup with fish maw, conpoy, winter melon and egg white

蔥油蒸沙巴珍珠大龍躉

Steamed giant garoupa in scallions

蠔皇花膠伴波蘭鵝掌翠蔬

Braised fish maw with Poland goose webs in oyster sauce

石岐香燒乳鴿(兩隻)

Roasted crispy pigeon

任選以下小菜一款

Selection one signature dish

宮庭原件醬烤黑毛豬腩排

Stewed whole Iberico pork spare ribs in blown sauce

黑松露菌帶子炒滑蛋

Stir-fried scramble egg with scallops and black truffle

紅酒乾蔥焗金錢風鱔球

Braised eel fillet with shallots in red wine

XO 醬露筍鮮合桃炒富貴蝦

Stir-fried Mantis shrimp with asparagus and fresh walnut in XO Sauce

菌皇醬白膠筍紐西蘭牛柳粒

Stir-fried New Zealand beef dices with and fresh water bamboo shoots in mushroom sauce

牛肝菌黃耳燒豆腐

Braised tofu with yellow fungus and porcini mushrooms

翡翠黃耳鮮百合炒鮮鮑魚片

Stir-fried fresh abalone with yellow fungus, fresh lily bulbs

翅骨湯春菜墨魚丸鯪魚球煲

Braised spring vegetables, cuttlefish balls and dace balls with shark's fin soup in clay pot

任選一款

Choose one

鮑汁鱧魚雞粒燜香苗

Braised rice with chicken dices and octopus in abalone sauce

馬介休基圍蝦叉燒粒炒香苗

Fried rice with shrimp, barbecued pork and Bacalhau

精品甜點

Dessert

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晚餐兩道菜組合

Dinner Specialties-2 Dishes Combination

豉汁蒸原條蟠龍鱔(約1斤12兩)

Steamed whole eel in black bean sauce

白灼基圍蝦(12兩)

Poached fresh shrimp

~~\$498~~

\$398

果皮銀絲蒸鮮鮑魚(六隻)

Steamed fresh abalone and vermicelli in dried tangerine peel (6pieces)

宮庭原件醬烤黑毛豬腩排

Stewed whole Iberico pork spare ribs in blown sauce

~~\$388~~

\$328

北京片皮鴨(1隻)

Peking duck "Beijing" style

生菜片包鴨崧

Wok-fried minced duck served with lettuce (two courses)

~~\$468~~

\$368

晚餐限定推介

Dinner Limitation Promotion



高湯牛油焗澳洲龍蝦伴伊麵

(1隻/約1.2斤)

Australia Lobster in butter and supreme soup accompanied with e-fu noodles

~~\$788~~

\$468

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廚師介紹小菜精選

Chef's Recommendation

香蔥美極蟹味菌焗羅氏蝦 Baked Rosy shrimp with shimeji mushroom and scallions, Maggi 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	\$188
XO 醬露筍鮮合桃炒富貴蝦 Stir-fried Mantis shrimp with asparagus and fresh walnut in XO Sauce	\$178
菌皇醬白膠筍紐西蘭牛柳粒 Stir-fried New Zealand beef dices with and fresh water bamboo shoots in mushroom sauce	\$168
花膠海參榆耳燒豆腐 Braised bean curd with fish maws, sea cucumber and elm fungus	\$168
花膠白膠筍炆三黃雞煲 Braised chicken with fish maw and fresh water bamboo shoots	\$158
柱皇醬白膠筍豆腐炆珍珠龍躉頭腩 Stewed giant garoupa with bean curd and fresh water bamboo shoots in Zhu Huang sauce	\$148
翅骨湯春菜墨魚丸鯪魚球煲 Braised spring vegetables, cuttlefish balls and dace balls with shark's fin soup in clay pot	\$138
宮庭原件醬烤黑毛豬腩排 Stewed whole Iberico pork spare ribs in blown sauce	\$138
奇異果黑醋咕嚕雪花豬柳 Sauté black vinegar and sour pork tenderloin with kiwi	\$128
白膠筍黃耳鮮合桃炒蜜豆 Sauté honey beans with fresh water bamboo shoots, yellow fungus and fresh walnut	\$118

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生猛海鮮

Live Seafood



阿拉斯加長腳蟹 (1隻約3斤半)

\$2888

Alaska Crab

高湯牛油焗波士頓龍蝦伴伊麵 (1隻)

\$368

Baked Boston lobster with supreme soup accompanied with e-fu noodles (one piece)



清蒸珍珠龍躉仔 (1斤)

\$198

Steamed baby giant garoupa

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生猛海鮮

Live Seafood

清蒸原條老虎斑 (1斤)

Steamed tiger garoupa in scallions

\$268



蔥油蒸原條東星斑 (1斤)

Steamed Coral garoupa in scallions

\$398

白灼基圍蝦

Poached fresh shrimp

\$188 /1斤

\$98 /半斤



果皮銀絲蒸鮮鮑魚 (1隻)

Steamed fresh abalone and vermicelli in
dried tangerine peel (1pieces)

\$48



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