

ALL FOOD ARE STEAMED FRESH

即叫即蒸

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) \$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 4 月份
 Promotion from: 2026 Apr

蒸點

Steamed Items

- () 明太子鮮蝦餃 \$46
Shrimp dumplings
- () 南湖三色蝦餃皇 \$42
Shrimp dumplings (Bamboo charcoal powder /Spinach/Carrot)
- () 松露汁鮮竹卷 \$40
Bean curd rolls with shrimps and truffle sauce
- () 荷香瑤柱珍珠雞 \$40
Glutinous rice and conpoy with chicken wrapped in lotus leaf
- () 西班牙黑毛豬小籠包 \$42
Iberico pork dumplings with supreme soup
- () 瑤柱菜苗海鮮餃 \$42
Seafood dumplings with conpoy and vegetables
- () 鮑貝粒蝦仁滑燒賣 \$43
Pork dumplings with razor clam and shrimps
- () 蟲草花爽口棉花雞 \$42
Chicken fillet with fish maw and cordyceps flower
- () 翅湯陳皮蘿蔔絲鮫魚球 \$39
Minced dace pastes with tangerine peel, shredded turnip in fin soup
- () 柚皮豉汁蒸排骨 \$40
Pork spare ribs with dried pomelo in black bean sauce
- () 牛肝菌榆耳粉果仔 \$35
Vegetarian dumplings with porcini mushrooms and elm fungus
- () 山竹陳皮牛肉球 \$35
Minced beef ball with fresh bean curd
- () 蠔皇蜜汁叉燒包 \$33
Barbecued pork buns
- () 名醬蒸寶刁鳳爪 \$38
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
- () 竹炭流沙奶皇包 \$39
Black custard 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
- () 黃金粟米海味咸水角 \$44
Glutinous rice flour dumplings with dried seafood and sweet corn in spicy sauce
- () 櫻花蝦醬炒蘿蔔糕 \$42
Turnip cake and waxed meat in Sakura shrimp sauce
- () 蟹肉珍菌海鮮芋角 \$42
Deep-fried crispy taro puff with mushroom and crabmeat
- () 欖菜四季豆煎魚餅 \$42
Minced dace pan-cake with olive vegetables and green bean
- () 蜜汁炸叉燒包 \$39
Deep-fried barbecued pork buns

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

() XO 醬露筍鮮合桃炒富貴蝦 Stir-fried Mantis shrimp with asparagus and fresh walnut in XO Sauce	\$178
() 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
() 香蔥美極蟹味菌焗羅氏蝦 Baked Rosy shrimp with shimeji mushroom and scallions, Maggi sauce	\$188
() 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
() 翅骨湯春菜墨魚丸鮫魚球煲 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

生猛海鮮 Live Seafood

() 清蒸阿拉斯加長腳蟹/約 3 斤半 Steamed Alaska Crab	\$2888
() 上湯焗澳洲龍蝦伴伊麵/約 1.2 斤 Braised Australia Lobster with supreme soup and e-fu noodles	\$788
() 蔥油蒸原條東星斑/1 斤 Steamed Coral garoupa in scallions	\$398
() 清蒸原條老虎斑/1 斤 Steamed tiger garoupa in scallions	\$268
() 清蒸珍珠龍躉仔/1 斤 Steamed baby giant garoupa	\$198
() 白灼基圍蝦/1 斤 Poached fresh shrimp	\$188
() 白灼基圍蝦/半斤 Poached fresh shrimp	\$98

例

燒味及時蔬 Roast & Seasonal Vegetables

() 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	\$178
() 潮州滷水拼盤 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	\$148
() 化皮乳豬件伴香麻海蜇 Roasted suckling pig and jelly fish served with condiments	\$238
() 爆脆皮燒腩仔 Roasted crispy pork bellies	\$188
() 蜜糖汁叉燒 Barbecued pork in honey sauce	\$148
() 潮蓮靚燒鵝 Hang-roasted goose	\$138
() 黑松露手撕雞 Tossed shredded chicken with truffle	\$118
() 鹽酥脆香豆腐粒 Deep-fried tofu with garlic, salt and pepper	\$98
() 上湯浸時蔬 () 蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic	\$108
□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	\$138
() 奇異果黑醋咕嚕鮮淮山 Sauté black vinegar and sour yam with Kiwi	\$118
() 竹笙榆耳鮮菌雜菜煲 Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	\$118
() 椰汁南瓜茨實鮮淮山煲 Stewed with fresh yam, pumpkin and dried fox nuts in coconut milk	\$118

例

粉麵飯推介 Noodles and Rice

() 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	\$368
() 原個菠蘿帶子基圍蝦焗飯 Baked fried rice in whole pineapple with scallops and shrimp	\$188
() 翅骨湯日本紫菜海鮮拉麵 Braised Japanese fine Noodles with seafood and seaweed in shark's fin soup	\$148
() 龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$138
() 蝦籽海參燒鵝絲炆潤麵 Stewed thick noodles with roast goose, sea cucumber and shrimp roe	\$138
() 子薑雞球煎黃金麵 Fried fine crispy noodles with fillet chicken and sour ginger slices	\$128
() XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$128
() 欖茄帶子雞柳炆米粉 Fried rice vermicelli with shredded chicken, scallop and dried tomatoes	\$128
() 馬介休基圍蝦叉燒粒炒香苗 Fried rice with shrimp, barbecued pork and Bacalhau	\$128
() 鮑汁海參鱈魚雞粒燜香苗 Braised rice with chicken dices, sea cucumber and octopus in abalone sauce	\$128

甜品 Dessert

() 珍珠鮮奶合桃露 Sweetened walnut cream with pearl and milk	\$35
() 果仁玫瑰冰粉 konnyaku jelly and with nuts, rose and wolfberries	\$42
() 楊枝逢甘露 Iced mango cream with sago and pomelo	\$42
() 果仁杏汁不煎糕 Almond juice glutinous rice pudding with nuts	\$36
() 蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$38
() 特級陳皮蓮子紅豆沙 Sweetened red bean broth with dried tangerine peel and lotus seed	\$35
() 珍珠奶茶咖啡糕 Iced layered sago pearls, coffee and milk tea puddings	\$36

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