

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 5 月份  
 Promotion from: 2026 May

### 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
- ( ) 榆耳鮮菌素菜包 \$39  
Fresh mushrooms and minced yellow fungus vegetarian buns
- ( ) 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  
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## 廚師推介 Chef's Recommendation

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

## 生猛海鮮 Live Seafood

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

例

## 燒味及時蔬 Roast & Seasonal Vegetables

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

例

## 粉麵飯推介 Noodles and Rice

- ( ) 上湯焗波士頓龍蝦伴伊麵/1 斤 \$368  
Braised Boston lobster in butter and supreme soup with e-fu noodles
- ( ) 原個菠蘿帶子基圍蝦焗飯 \$188  
Baked fried rice in whole pineapple with scallops and shrimp
- ( ) 翅骨湯日本紫菜海鮮拉麵 \$148  
Braised Japanese fine Noodles with seafood and seaweed in shark's fin soup
- ( ) 翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯 \$138  
Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice
- ( ) 龍蝦汁帶子瑤柱炆伊麵 \$138  
Braised e-fu noodles with scallops and conpoy in lobster sauce
- ( ) 蝦籽海參燒鵝絲炆潤麵 \$138  
Stewed thick noodles with roast goose, sea cucumber and shrimp roe
- ( ) 子薑雞球煎黃金麵 \$128  
Fried fine crispy noodles with fillet chicken and sour ginger slices
- ( ) XO 醬雪花豬柳干炒河粉 \$128  
Fried thick rice noodles with shredded pork in XO sauce
- ( ) 欖茄帶子雞柳炆米粉 \$128  
Fried rice vermicelli with shredded chicken, scallop and dried tomatoes
- ( ) 馬介休基圍蝦叉燒粒炒香茜 \$128  
Fried rice with shrimp, barbecued pork and Bacalhau
- ( ) 鮑汁海參鱈魚雞粒燜香茜 \$128  
Braised rice with chicken dices, sea cucumber and octopus in abalone sauce

## 甜品 Dessert

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

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