

即
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蒸

ALL
FOOD
ARE
STEAMED
FRESH

南
湖
明
月

Lua
Azul

馳
名
點
心

即磨咖啡 Coffee (每位 per person) \$45.
 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.
 秘製 XO 醬 (每碟) Home make XO sauce (dish) \$26.
 秘製桂林辣椒油(每碟) Home make Guilin chili oil(dish) \$12.
 紙巾(每碟) Tissue(dish) \$10.
 外賣盒 take away box \$2.

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 8 月份
 Promotion from: 2026 Aug

蒸 點 <u>Steamed Items</u>		粥 / 腸粉 <u>Congee & Rice Flour Rolls</u>	
() 明太子鮮蝦餃 Shrimp dumplings	\$46	() 蟲草花蝦球雞粥 Congee with prawns, chicken and cordyceps flower	\$49
() 南湖三色蝦餃皇 Shrimp dumplings (Bamboo charcoal powder /Spinach/Carrot)	\$42	() 大灣區皮蛋瘦肉粥 Congee with pork and century egg	\$49
() 松露汁鮮竹卷 Bean curd rolls with shrimps and truffle sauce	\$40	() 柴魚花生豬骨粥 Congee with pork spare ribs dried fish and peanut	\$49
() 荷香瑤柱珍珠雞 Glutinous rice and conpoy with chicken wrapped in lotus leaf	\$40	() 白粥 White Congee	\$13
() 西班牙黑毛豬小籠包 Iberico pork dumplings with supreme soup	\$42	() 紅米炸兩腸粉 Red rice flour rolls with dough stick	\$43
() 瑤柱菜苗海鮮餃 Seafood dumplings with conpoy and vegetables	\$42	() 原隻蝦仁滑腸粉 Rice flour rolls with whole shrimp	\$50
() 鮑貝粒蝦仁滑燒賣 Pork dumplings with razor clam and shrimps	\$43	() 甜梅菜叉燒腸粉 Rice flour rolls with barbecued pork and preserved mustard	\$45
() 榆耳鮮菌素菜包 Fresh mushrooms and minced yellow fungus vegetarian buns		\$39 煎 炸 <u>Deep-fried Items</u>	
() 蟲草花爽口棉花雞 Chicken fillet with fish maw and cordyceps flower	\$42	() 網絲沙拉蝦春卷 Netted spring roll with shrimp and celery in salad sauce	\$45
() 龍蝦汁珍珠墨魚球 Squid pastes balls with pearl in Lobster sauce	\$39	() 沙汁芥末三文春卷 Salmon and seafood spring rolls in salad mustard sauce	\$45
() 柚皮豉汁蒸排骨 Pork spare ribs with dried pomelo in black bean sauce	\$40	() 照燒汁魷魚筒 Squid rings teriyaki	\$44
() 牛肝菌榆耳粉果仔 Vegetarian dumplings with porcini mushrooms and elm fungus	\$35	() Q 版蘿蔔咸水角 Glutinous rice flour dumplings with dried seafood and sweet corn in spicy sauce	\$44
() 山竹陳皮牛肉球 Minced beef ball with fresh bean curd	\$35	() 櫻花蝦肉鬆煎蘿蔔糕 Turnip cake with waxed meat in Sakura shrimp and pork floss	\$42
() 蠔皇蜜汁叉燒包 Barbecued pork buns	\$33	() 帶子海鮮藏芋角 Deep-fried crispy taro puff with scallop and seafood	\$42
() 名醬蒸寶刁鳳爪 Chicken feet in spicy sauce	\$38	() 雷公涼瓜煎魚餅 Minced dace pan-cake with bitter melon	\$42
() 上湯瑤柱灌湯餃 Double-boiled soup dumplings with scallop, mushroom, pork and conpoy	\$65	() 陳皮香麻叉燒酥 Baked barbecued pork puff with dried tangerine peel	\$42
() 龍蝦汁百花釀魚肚 Fish maw coated shrimp and cuttlefish paste in lobster sauce	\$37	() 蜜汁炸叉燒包 Deep-fried barbecued pork buns	\$39
() 竹炭流沙奶皇包 Black custard pasta with bamboo charcoal powder buns	\$39		

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

()魚湯香蜜瓜鳳眼果泡鮮鮑魚片	\$188
Braised fresh abalone, honeydew melon with noble bottle tree seed in fish soup	
()無花果翡翠炒珍珠龍躉球	\$188
Sautéed boneless giant garoupa with figs and seasonal greens	
()荔枝咕嚕鮮蝦球	\$168
Sweet and sour shrimp and fresh Lychee	
()黑椒火龍果紐西蘭牛柳粒	\$168
Wok-fried New Zealand beef dices with dragon fruit in black pepper	
()鮮姬松茸牛油果炒丹麥黑毛豬	\$168
Stir-fried Iberico pork with fresh Agaricus blazei mushrooms and avocado	
()鮮花椒翅群炆三黃雞煲	\$158
Stewed chicken with Shark's fin skin and fresh Sichuan pepper	
()豉汁涼瓜鳳眼果炆珍珠龍躉骨腩煲	\$148
Stewed giant garoupa with noble bottle tree seed and bitter melon in black bean sauce	
()翅骨湯勝瓜墨魚丸鮫魚球煲	\$138
Braised Angled luffa, cuttlefish balls and dace balls with shark's fin soup in clay pot	
()花膠瑤柱扒節瓜甫	\$138
Braised fuzzy melon with fish maws and conpoy	
()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	

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	

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	
()梅菜皇蒸茄子	\$118
Steamed eggplant with dried sweet mustard green	
()腰果意大利瓜炒茄丁	\$118
Wok-fried eggplant with cucumber and cashew nuts	
()豆漿白玉耳鮮竹泡翠蔬	\$118
Poached vegetables with bamboo sheets, fungus and soy milk	

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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苗	\$128
Fried rice with shrimp, barbecued pork and Bacalhau	
()鮑汁海參鱈魚雞粒燜香苗	\$128
Braised rice with chicken dices, sea cucumber and octopus in abalone sauce	
()白飯	\$13
Steamed rice	

甜 品 Dessert

()特級陳皮蓮子紅豆沙	\$35
Sweetened red bean broth with dried tangerine peel and lotus seed	
()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	
()桂花蜜雙色豆凍糕	\$35
Iced pudding with osmanthus honey, red bean and white bean	
()蜜味脆麻花	\$38
Deep-fried crispy flour fritters with honey and sesame	
()海帶香草綠豆沙	\$35
Sweetened green bean broth with and kelp	
()珍珠奶茶咖啡糕	\$36
Iced layered sago pearls, coffee and milk tea puddings	