

南湖明月

Lua Azul

馳名點心

廚師推介 Chef's Recommendation

- | | 例 |
|---|-------|
| () 柱皇醬鮮姬松茸炒珍珠龍躉球
Sautéed boneless giant garoupa with fresh
Agaricus blazei mushrooms in Zhu Huang sauce | \$188 |
| () 蝦籽鳳眼果柚皮焗金錢風鱈
Stir-fried eel fillet with noble bottle tree seed,
pomelo peel and shrimp roes | \$168 |
| () 鮮沙薑乾蔥鮑魚炆三黃雞煲
Braised chicken with abalone, fresh sand ginger
and dried shallots | \$168 |
| () 紫蘇醬雞縱菌紐西蘭牛柳粒
Stir-fried New Zealand beef dices with
chanterelles mushrooms in Perilla sauce | \$168 |
| () 宮庭原件醬烤黑毛豬腩排
Stewed whole Iberico pork spare ribs in blown
sauce | \$148 |
| () 栗子豆腐炆珍珠龍躉頭腩
Stewed giant garoupa with chestnut and tofu | \$148 |
| () 翅骨湯鮮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 | \$128 |
| () 奇異果黑醋咕嚕雪花豬柳
Sauté black vinegar and sour pork tenderloin with
kiwi | \$128 |

燒味 Roast

- | | 例 |
|---|-------|
| () 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 | \$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 |

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10月份
Promotion from: 2026 Oct

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

時蔬 Seasonal Vegetables	例	生猛海鮮 Live Seafood		粉麵飯推介 Noodles and Rice	例
() 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	\$108	() 清蒸阿拉斯加長腳蟹 /約3斤半 Steamed Alaska Crab	\$2888	() 原個菠蘿帶子海鮮焗飯 Baked fried rice in whole pineapple with scallops and seafood	\$188
() 牛肝菌黃耳燒豆腐 Braised tofu with yellow fungus and porcini mushrooms	\$138	() 上湯焗澳洲龍蝦伴伊麵 /約1.2斤 Braised Australia Lobster with supreme soup and e-fu noodles	\$768	() 翅骨湯海鮮新竹米粉 Rice vermicelli in shark's fin soup with seafood	\$148
() 奇異果黑醋咕嚕鮮淮山 Sauté black vinegar and sour yam with Kiwi	\$118	() 蔥油蒸原條東星斑 /1斤 Steamed Coral garoupa in scallions	\$468	() 龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$138
() 竹笙榆耳鮮菌雜菜煲 Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	\$118	() 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	\$428	() 味鮮醬鮮蝦雞球煎黃金麵 Fried fine crispy noodles with fillet chicken and shrimp in Wei Xian sauce	\$138
() 椰汁南瓜茨實鮮淮山煲 Stewed with fresh yam, pumpkin and dried fox nuts in coconut milk	\$118	() 豉汁蒸原條蟠龍鱔 /1斤12兩 Steamed whole eel in black bean sauce	\$388	() 薑蔥黑毛豬炆潤麵 Stewed thick noodles with Iberico pork slices and scallions	\$128
() 梅菜皇蒸茄子 Steamed eggplant with dried sweet mustard green	\$118	() 清蒸原條老虎斑 /1斤 Steamed tiger garoupa in scallions	\$268	() XO醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$128
() 腰果意大利瓜炒茄丁 Wok-fried eggplant with cucumber and cashew nuts	\$118	() 清蒸珍珠龍躉仔 /1斤 Steamed baby giant garoupa	\$198	() 大澳蝦膏基圍蝦安格斯牛崧炒香苗 Fried rice with shrimp, minced beef and shrimp paste	\$128
() 豆漿白玉耳鮮竹泡翠蔬 Poached vegetables with bamboo sheets, fungus and soy milk	\$118	() 白灼基圍蝦 /1斤 Poached fresh shrimp	\$188	() 鮑汁罈魚雞粒燜香苗 Braised rice with chicken dices and octopus in abalone sauce	\$128
		() 白灼基圍蝦 /半斤 Poached fresh shrimp	\$98		
		() 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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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.