

即叫即蒸

南湖明月

Lua Azul

馳名點心

ALL FOOD ARE STEAMED FRESH

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

蒸點 Steamed Items

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|---|------|
| () 明太子鮮蝦餃
Shrimp dumplings | \$46 |
| () 南湖三色蝦餃皇
Shrimp dumplings
(Bamboo charcoal powder /Spinach/Carrot) | \$42 |
| () 松露汁鮮竹卷
Bean curd rolls with shrimps and truffle sauce | \$40 |
| () 荷香瑤柱珍珠雞
Glutinous rice and conpoy with chicken wrapped in lotus leaf | \$40 |
| () 西班牙黑毛豬小籠包
Iberico pork dumplings with supreme soup | \$42 |
| () 瑤柱菜苗海鮮餃
Seafood dumplings with conpoy and vegetables | \$42 |
| () 鮑貝粒蝦仁滑燒賣
Pork dumplings with razor clam and shrimps | \$43 |
| () 榆耳鮮菌素菜包
Fresh mushrooms and minced yellow fungus vegetarian buns | \$39 |
| () 蟲草花爽口棉花雞
Chicken fillet with fish maw and cordyceps flower | \$42 |

蒸點 Steamed Items

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|---|------|
| () 龍蝦汁珍珠墨魚球
Squid pastes balls with pearl in Lobster sauce | \$39 |
| () 柚皮豉汁蒸排骨
Pork spare ribs with dried pomelo in black bean sauce | \$40 |
| () 牛肝菌榆耳粉果仔
Vegetarian dumplings with porcini mushrooms and elm fungus | \$35 |
| () 山竹陳皮牛肉球
Minced beef ball with fresh bean curd | \$35 |
| () 蠔皇蜜汁叉燒包
Barbecued pork buns | \$33 |
| () 名醬蒸寶刁鳳爪
Chicken feet in spicy sauce | \$38 |
| () 上湯瑤柱灌湯餃
Double-boiled soup dumplings with scallop, mushroom, pork and conpoy | \$65 |
| () 龍蝦汁百花釀魚肚
Fish maw coated shrimp and cuttlefish paste in lobster sauce | \$37 |
| () 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

粥 Congee

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|---|------|
| () 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 | |
| () 柴魚花生豬骨粥 | \$49 |
| Congee with pork spare ribs dried fish and peanut | |
| () 白粥 | \$13 |
| White Congee | |

腸粉 Rice Flour Rolls

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| () 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

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|---|------|
| () 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 | |
| () Q版蘿蔔咸水角 | \$44 |
| Glutinous rice flour dumplings with dried seafood and sweet corn in spicy sauce | |
| () 櫻花蝦肉鬆煎蘿蔔糕 | \$42 |
| Turnip cake with waxed meat in Sakura shrimp and pork floss | |
| () 帶子海鮮藏芋角 | \$42 |
| Deep-fried crispy taro puff with scallop and seafood | |
| () 雷公涼瓜煎魚餅 | \$42 |
| Minced dace pan-cake with bitter melon | |
| () 陳皮香麻叉燒酥 | \$42 |
| Baked barbecued pork puff with dried tangerine peel | |
| () 蜜汁炸叉燒包 | \$39 |
| Deep-fried barbecued pork buns | |

甜品 Dessert

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|---|------|
| () 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 | |
- 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.