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Lua Azul

馳
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ALL
FOOD
ARE
STEAMED
FRESH

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 9 月份
 Promotion from: 2026 Sep

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

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

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粉麵飯推介 <u>Noodles and Rice</u>	
()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
()翅骨湯脆米瑤柱冬瓜粒基圍蝦海鮮泡飯 Rice in shark's fin soup with winter melon, seafood and conpoy served with crispy rice	\$138
()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
()白飯 Steamed rice	\$13
甜 品 <u>Dessert</u>	
()特級陳皮蓮子紅豆沙 Sweetened red bean broth with dried tangerine peel and lotus seed	\$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
()桂花蜜雙色豆凍糕 Iced pudding with osmanthus honey, red bean and white bean	\$35
()蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$38
()海帶香草綠豆沙 Sweetened green bean broth with and kelp	\$35
()珍珠奶茶咖啡糕 Iced layered sago pearls, coffee and milk tea puddings	\$36