

4 位
午市點心套餐
原價 \$492
優惠價 \$368

WEEKDAY
DIM SUM
SET
MENU

選擇 A (任選一款小食)
Selection A (one Appetizers)

- () 蜜味叉燒
Roasted Honey barbecued pork
- () 香酥排骨仔
Deep-fried pork spare ribs
- () 燒味拼盤
Barbecued meat platter
- () 鹽焗海蜆手撕雞
Baked shredded chicken with salt and jelly fish

選擇 B (任選三款點心)
Selection B (Three Items of Dim Sum)

- () 西班牙黑毛豬小籠包
Steamed Iberico pork dumplings assorted supreme soup
- () 南湖三色蝦餃皇
Shrimp dumplings (Bamboo charcoal powder /Spinach/Carrot)
- () 鮑貝粒蝦仁燒賣
Steamed pork dumplings with razor clam and shrimps
- () 櫻花蝦肉鬆煎蘿蔔糕
Turnip cake with waxed meat in Sakura shrimp and pork floss
- () 柚皮豉汁蒸排骨
Steamed pork spare ribs with pomelo skin in black bean sauce
- () 龍蝦汁百花釀魚肚
Fish maw coated shrimp and cuttlefish paste served in lobster sauce
- () 照燒汁魷魚筒
Fried Squid rings teriyaki
- () 沙汁芥末三文魚春卷
Deep-fried salmon spring rolls with seafood in salad & mustard greens
- () Q 版蘿蔔咸水角
Glutinous rice flour dumplings with dried seafood and sweet corn in spicy sauce
- () 荷香瑤柱珍珠雞
Glutinous rice and conpoy with chicken wrapped in lotus leaf

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.

選擇 C (任選三款點心)
Selection C (Three Items of Dim Sum)

- () 蜜汁炸叉燒包
Deep-fried barbecued pork buns
- () 鮮竹陳皮牛肉球
Steamed beef balls with fresh bean curd sticks
- () 榆耳珍菌素菜包
Steamed brown fungus, vegetables and mushroom buns
- () 牛肝菌榆耳粉果仔
Vegetarian dumplings with porcini mushrooms and elm fungus
- () 名醬蒸寶刁鳳爪
Steamed chicken feet in spicy sauce
- () 瑤柱菜苗海鮮餃
Seafood dumplings with conpoy and vegetables
- () 松露汁鮮竹卷
Steamed bean curd skin rolls with shrimps and truffle sauce
- () 紅米炸兩腸粉
Red rice flour rolls with dough stick
- () 蟲草花爽口棉花雞
Steamed fillet chicken with fish maw and cordyceps flower
- () 蜜味芝麻蛋散
Deep-fried crispy flour fritters in honey and sesame
- () 竹炭流沙奶皇包
Black custard pasta with bamboo charcoal powder buns
- () 海帶香草綠豆沙
Sweetened green bean broth with and kelp
- () 珍珠奶茶咖啡糕
Iced layered sago pearls, coffee and milk tea puddings

選擇 D (任選一款蔬菜)
Selection D (One portion of seasonal vegetables)

- () 鮮合桃西芹炒素雞
Stir-fried vegetarian chicken with fresh walnut and celery
- () 金銀蒜蒸勝瓜
Steamed loofah with garlic and dried garlic
- () 豆豉鮫魚炒涼瓜
Sautéed bitter melon with black bean dace
- () 上湯田園翠蔬
Braised seasonal greens in supreme soup

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 9 月逢星期一至星期五節假日除外
Promotion from 2026, Sep Every Mon to Fri
(Except Public Holiday)

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
此套餐不能與其他推廣優惠一同使用
This menu cannot be used in conjunction with other promotional offers

2 位
午市點心套餐

原價
~~\$408~~
優惠價
\$308

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選擇 A(任選一款小食)

Selection A (one Appetizers)

() 蜜味叉燒

Roasted Honey barbecued pork

() 香酥排骨仔

Deep-fried pork spare ribs

() 燒味拼盤

Barbecued meat platter

() 鹽焗海蜆手撕雞

Baked shredded chicken with salt and jelly fish

選擇 B(任選二款點心)

Selection B (Two Items of Dim Sum)

() 西班牙黑毛豬小籠包

Steamed Ibercio pork dumplings assorted supreme soup

() 南湖三色蝦餃皇

Shrimp dumplings (Bamboo charcoal powder /Spinach/Carrot)

() 鮑貝粒蝦仁燒賣

Steamed pork dumplings with razor clam and shrimps

() 櫻花蝦肉鬆煎蘿蔔糕

Turnip cake with waxed meat in Sakura shrimp and pork floss

() 柚皮豉汁蒸排骨

Steamed pork spare ribs with pomelo skin in black bean sauce

() 龍蝦汁百花釀魚肚

Fish maw coated shrimp and cuttlefish paste served in lobster sauce

() 照燒汁魷魚筒

Fried Squid rings teriyaki

() 沙汁芥末三文魚春卷

Deep-fried salmon spring rolls with seafood in salad & mustard greens

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Glutinous rice flour dumplings with dried seafood and sweet corn in spicy sauce

() 荷香瑤柱珍珠雞

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選擇 C (任選二款點心)

Selection C (Two Items of Dim Sum)

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Deep-fried barbecued pork buns

() 鮮竹陳皮牛肉球

Steamed beef balls with fresh bean curd sticks

() 榆耳珍菌素菜包

Steamed brown fungus, vegetables and mushroom buns

() 牛肝菌榆耳粉果仔

Vegetarian dumplings with porcini mushrooms and elm fungus

() 名醬蒸寶刁鳳爪

Steamed chicken feet in spicy sauce

() 瑤柱菜苗海鮮餃

Seafood dumplings with conpoy and vegetables

() 松露汁鮮竹卷

Steamed bean curd skin rolls with shrimps and truffle sauce

() 紅米炸兩腸粉

Red rice flour rolls with dough stick

() 蟲草花爽口棉花雞

Steamed fillet chicken with fish maw and cordyceps flower

() 蜜味芝麻蛋散

Deep-fried crispy flour fritters in honey and sesame

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Black custard pasta with bamboo charcoal powder buns

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Sweetened green bean broth with and kelp

() 珍珠奶茶咖啡糕

Iced layered sago pearls, coffee and milk tea puddings

選擇 D(任選一款蔬菜)

Selection D (One portion of seasonal vegetables)

() 鮮合桃西芹炒素雞

Stir-fried vegetarian chicken with fresh walnut and celery

() 金銀蒜蒸勝瓜

Steamed loofah with garlic and dried garlic

() 豆豉鯪魚炒涼瓜

Sautéed bitter melon with black bean dace

() 上湯田園翠蔬

Braised seasonal greens in supreme soup

限定推介

Limitation promotion

() 紅燒乳鴿原價~~\$98~~一隻 優惠價**\$58.**

Roasted pigeon

5 人以上可選 2 份, 每枱只限點 2 份

offer for 5Persons or above can order 2each, Maximum order of 2each.

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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.

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