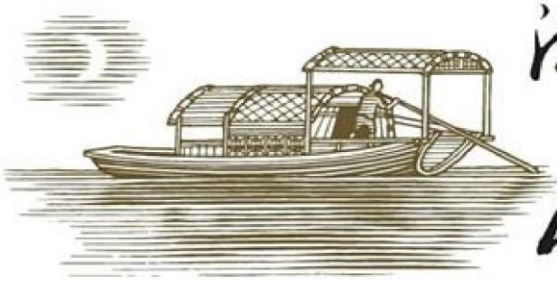
南湖明月



Lua Azul

晚飯套餐（兩位）
Set dinner for two persons

~~$678~~ $488

任選一款
Choose one

石岐燒乳鴿(一隻)
Roasted crispy pigeon (one piece)

白灼基圍蝦(6 兩)
Poached fresh shrimps(230g)

潮蓮靚燒鵝(份)
Hang-roasted crispy goose

任選一款
Choose one

原盅滋潤燉湯(2 位)
Double-boiled daily soup (for two)

花膠瑤柱貴妃羹(2 位)
Braised fish maw thick soup with conpoy, seafood and winter melon (for two)

任選一款
Choose one

蔥油蒸沙巴珍珠龍躉仔
Steamed baby giant garoupa in scallions

蒜茸粉絲蒸鮮鮑魚(四隻)
Steamed fresh abalone in minced garlic and vermicelli (4pieces)

任選以下小菜一款
Selection one signature dish

蝦籽鳳眼果柚皮焗金錢風鱔
Stir-fried eel fillet with noble bottle tree seed, pomelo peel and shrimp roes

臘味崧花菇蒸肉餅
Steamed minced pork with waxed meat and mushrooms

黑松露菌基圍蝦炒滑蛋
Stir-fried scramble egg with shrimp and black truffle

紫蘇醬雞縱菌紐西蘭牛柳粒
Stir-fried New Zealand beef dices with chanterelles mushrooms in Perilla sauce

九層塔香醋三杯雞
Braised chicken with glutinous rice wine, vinegar and basils

花膠瑤柱扒菜苗
Braised vegetables with fish maws and conpoy

奇異果黑醋咕嚕雪花豬柳
Sauté black vinegar and sour pork tenderloin with kiwi

牛肝菌黃耳燒豆腐
Braised tofu with yellow fungus and porcini mushrooms

絲苗白飯(2 位)
Steamed rice (for two)

精品甜點
Dessert

所有價目以澳門幣計算及附加 10%服務費
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晚飯套餐 (四位)
Set dinner for four persons

~~$1,688~~ $1,188

任選一款
Choose one

清蒸大閘蟹(四隻)
Steamed hairy crab(4piece)

濃扣枝竹羊腩煲配田園時蔬(一份)
Braised lamb bellies in clay pot accompanied with seasonal vegetables

北京片皮鴨(一隻) 配 生菜片包鴨鬆
Roasted whole duck (one piece)
Stir-fried minced duck served in lettuce

高湯牛油焗波士頓龍蝦伴伊麵(一隻)
Baked Boston lobster with supreme soup accompanied with e-fu noodles (one piece)

另加收$398 可轉-
高湯牛油焗澳洲龍蝦伴伊麵(1.2 斤)
For an additional $398 change to Australia Lobster in butter and supreme soup accompanied with e-fu noodles

是日精選燉湯(窩)
Double-boiled daily soup

另加收$500 可轉-
濃湯菜膽響螺雞煲牙棟大排翅(6 兩)
For an additional $500 change to shark's fin soup
Braised shark's fin soup with fish maws and cabbage in clay pot

蔥油蒸沙巴珍珠龍躉仔
Steamed baby giant garoupa in scallions

任選以下小菜二款
Selection two signature dish

海鹽脆皮龍岡雞 (半隻)
Crispy roasted chicken (Half)

宮庭原件醬烤黑毛豬腩排
Stewed whole Iberico pork spare ribs in blown sauce

蝦籽鳳眼果柚皮焗金錢風鱔
Stir-fried eel fillet with noble bottle tree seed, pomelo peel and shrimp roes

膠瑤柱扒菜苗
Braised vegetables with fish maws and conpoy

紫蘇醬雞縱菌紐西蘭牛柳粒
Stir-fried New Zealand beef dices with chanterelles mushrooms in Perilla sauce

黑松露菌基圍蝦炒滑蛋
Stir-fried scramble egg with shrimp and black truffle

臘味崧花菇蒸肉餅
Steamed minced pork with waxed meat and mushrooms

牛肝菌黃耳燒豆腐
Braised tofu with yellow fungus and porcini mushrooms

任選一款
Choose one

櫻花蝦臘味糯米飯
Braised glutinous rice with waxed meat and dried Sakura shrimps

大澳蝦膏基圍蝦安格斯牛崧炒香苗
Fried rice with shrimp, minced beef and shrimp paste

精品甜點
Dessert

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晚飯套餐（六位）
Set dinner for six persons

~~$3,288~~ $2,288

任選一款
Choose one

桃紅珍寶乳豬(半隻)
Roasted crispy baby suckling pig (half)

北京片皮鴨(一隻) 配 生菜片包鴨鬆
Peking duck (one piece)
Stir-fried minced duck served in lettuce

另加收$988 可轉-
高湯牛油焗澳洲龍蝦伴伊麵(2.4 斤)
For an additional $988 change to Australia Lobster in butter and supreme soup accompanied with e-fu noodles

另加收$236 可轉-清蒸大閘蟹(六隻)
For an additional $236 change to Steamed hairy crab

任選一款
Choose one

是日精選燉湯(窩)
Double-boiled daily soup

燕窩花膠瑤柱貴妃羹(窩)
Braised bird's nest thick soup with fish maw, conpoy, winter melon and egg white

蔥油蒸沙巴珍珠大龍躉
Steamed giant garoupa in scallions

任選一款
Choose one

蠔皇花膠伴波蘭鵝掌翠蔬
Braised fish maw with Poland goose webs in oyster sauce

海鹽脆皮龍岡雞(一隻)
Crispy roasted chicken (Whole)

任選以下小菜一款
Selection one signature dish

宮庭原件醬烤黑毛豬腩排
Stewed whole Iberico pork spare ribs in blown sauce

蝦籽鳳眼果柚皮焗金錢風鱔
Stir-fried eel fillet with noble bottle tree seed, pomelo peel and shrimp roes

紫蘇醬雞縱菌紐西蘭牛柳粒
Stir-fried New Zealand beef dices with chanterelles mushrooms in Perilla sauce

牛肝菌黃耳燒豆腐
Braised tofu with yellow fungus and porcini mushrooms

翡翠黃耳鮮百合炒鮮鮑魚片
Stir-fried fresh abalone with yellow fungus, fresh lily bulbs

黑松露帶子炒滑蛋
Stir-fried scramble egg with scallops and black truffle

鮮沙薑乾蔥鮑魚炆三黃雞煲
Braised chicken with abalone, fresh sand ginger and dried shallots

膠瑤柱扒菜苗
Braised vegetables with fish maws and conpoy

任選一款
Choose one

大澳蝦膏基圍蝦安格斯牛崧炒香苗
Fried rice with shrimp, minced beef and shrimp paste

櫻花蝦臘味糯米飯
Braised glutinous rice with waxed meat and dried Sakura shrimps

精品甜點
Dessert

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晚餐兩道菜組合
Dinner Specialties-2 Dishes Combination

豉汁蒸原條蟠龍鱔(約 1 斤 12 兩) Steamed whole eel in black bean sauce	白灼基圍蝦(12 兩) Poached fresh shrimp	~~$528~~ $388
北京片皮鴨(1 隻) Peking duck "Beijing" style	生菜片包鴨崧 Wok-fried minced duck served with lettuce (two courses)	~~$468~~ $388
濃扣枝竹羊腩煲 Braised lamb bellies in clay pot	田園時蔬 Seasonal vegetables	~~$458~~ $388
果皮銀絲蒸鮮鮑魚(六隻) Steamed fresh abalone and vermicelli in dried tangerine peel (6pieces)	宮庭原件醬烤黑毛豬腩排 Stewed whole Iberico pork spare ribs in blown sauce	~~$426~~ $388

晚餐限定推介
Dinner Limitation Promotion



高湯牛油焗澳洲龍蝦伴伊麵 ~~$1088~~ $768

(1 隻/約 1.2 斤)

Australia Lobster in butter and supreme soup accompanied with e-fu noodles

每枱只限點 1 份

Maximum order of 1each.

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廚師介紹小菜精選
Chef's Recommendation

濃扣枝竹羊腩煲配田園時蔬 $458
Braised lamb bellies in clay pot accompanied with seasonal vegetables

柱皇醬鮮姬松茸炒珍珠龍躉球 $188
Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms in Zhu Huang sauce

蝦籽鳳眼果柚皮焗金錢風鱔 $168
Stir-fried eel fillet with noble bottle tree seed, pomelo peel and shrimp roes

鮮沙薑乾蔥鮑魚炆三黃雞煲 $168
Braised chicken with abalone, fresh sand ginger and dried shallots

紫蘇醬雞縱菌紐西蘭牛柳粒 $168
Stir-fried New Zealand beef dices with chanterelles mushrooms in Perilla sauce

宮庭原件醬烤黑毛豬腩排 $148
Stewed whole Iberico pork spare ribs in blown sauce

栗子豆腐炆珍珠龍躉頭腩 $148
Stewed giant garoupa with chestnut and tofu

花膠瑤柱扒菜苗 $138
Braised vegetables with fish maws and conpoy

奇異果黑醋咕嚕雪花豬柳 $128
Sauté black vinegar and sour pork tenderloin with kiwi

翅骨湯鮮淮山鹹豬骨大芥菜煲 $128
Braised shark's fin soup with salty pork spare ribs, mustard greens and yam in clay pot

臘味崧花菇蒸肉餅 $128
Steamed minced pork with waxed meat and mushrooms

臘味崧荔芋菠菜煲 $108
Fried Spinach, taro and minced waxed meat in clay pot

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生猛海鮮
Live Seafood



阿拉斯加長腳蟹 (1隻/約3斤半) $2888
Alaska Crab

高湯牛油焗波士頓龍蝦伴伊麵 (1隻) $428
Baked Boston lobster with supreme soup accompanied with e-fu noodles (one piece)





清蒸大閘蟹 (1隻) $128
Steamed hair crab(1piece)

清蒸珍珠龍躉仔 (1斤) $198
Steamed baby giant garoupa



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生猛海鮮
Live Seafood

清蒸原條老虎斑 (1斤)
Steamed tiger garoupa in scallions

$268





蔥油蒸原條東星斑 (1斤)
Steamed Coral garoupa in scallions

$468

白灼基圍蝦
Poached fresh shrimp

$188 /1斤
$98 /半斤



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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