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

( ) 鹽焗海蜇手撕雞
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 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

( ) 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 paste 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

( ) 椰汁薏米南瓜荔茸
Stewed with taro, pumpkin and pearl barley in coconut milk

( ) 甜梅菜蒸秋茄
Steamed green tomato with dried sweet mustard green

( ) 上湯田園翠蔬
Braised seasonal greens in supreme soup

即叫即蒸

南湖明月

Lua Azul

MENU 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 11 月逢星期一至星期五節假日除外
Promotion from 2026, Nov 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

WEEKDAY DIM SUM SET MENU

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Selection A (one Appetizers)

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Roasted Honey barbecued pork

( )香酥排骨仔
Deep-fried pork spare ribs

( )燒味拼盤
Barbecued meat platter

( )鹽焗海蜇手撕雞
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

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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

選擇 C (任選二款點心)
Selection C (Two 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 paste 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

( )椰汁薏米南瓜荔茸煲
Stewed with taro, pumpkin and pearl barley in coconut milk

( )甜梅菜蒸秋茄
Steamed green tomato with dried sweet mustard green

( )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$68.

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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