

# 南 湖 明 月

Lua  
Azul

馳  
名  
點  
心

茶位 Tea (每位 per person) \$15  
 菊花 Chrysanthemum (每壺 per pot) \$60  
 菊花加茶 Chrysanthemum and Tea (每位 per person) \$25.  
 XO 醬 (每碟) XO sauce (dish) \$30.

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: 2025 年 1 月份至 2 月  
 Promotion from: 2025-Jan to 2025-Feb

## 蒸 點 Steamed Items

- ( ) 明太子鮮蝦餃 Shrimp dumplings \$53
- ( ) 松露汁鮮竹卷 Bean curd rolls with shrimps and truffle sauce \$49
- ( ) 荷香野米珍珠雞 Glutinous rice and wild rice with chicken wrapped in lotus leaf \$47
- ( ) 西班牙黑毛豬小籠包 Iberico pork dumplings with supreme soup \$49
- ( ) 瑤柱海鮮豆苗餃 Seafood dumplings with seafood, conpoy and snow pea's shoot \$49
- ( ) 鮑貝粒蝦仁滑燒賣 Pork dumplings with razor clam and shrimps \$50
- ( ) 榆耳鮮菌素菜包 Fresh mushrooms and minced yellow fungus vegetarian buns \$47
- ( ) 蟲草花爽口棉花雞 Chicken fillet with fish maw and cordyceps flower \$49
- ( ) 發菜花菇鮫魚球 Minced dace ball with mushrooms and sea moss \$35
- ( ) 大利柚皮豉汁蒸排骨 Pork spare ribs and pig tongue with dried pomelo in black bean sauce \$47
- ( ) 黑松露野菌素粉果 Wild mushrooms and black truffle dumplings \$43
- ( ) 山竹陳皮牛肉球 Minced beef ball with fresh bean curd \$43
- ( ) 蠔皇蜜汁叉燒包 Barbecued pork buns \$41
- ( ) 名醬蒸寶刁鳳爪 Chicken feet in spicy sauce \$45
- ( ) 上湯瑤柱灌湯餃 Double-boiled soup dumplings with scallop, mushroom, pork and conpoy \$78
- ( ) 厚花菇南乳豬手 pig trotter with mushrooms in bean curd sauce \$51
- ( ) 龍蝦汁百花釀魚肚 Stuffed fish maw with shrimp paste in lobster sauce \$51
- ( ) 紫薯多層蛋糕仔 Steamed purple sweet potato cake layered cake \$41

## 粥 / 腸粉 Congee & Rice Flour Rolls

- ( ) 蟲草花蝦球雞粥 Congee with prawns, chicken and cordyceps flower \$62
- ( ) 發菜蠔豉豬骨粥 Congee with pork spare ribs, dried oyster and sea moss \$57
- ( ) 紅米炸兩腸粉 Red rice flour rolls with dough stick \$51
- ( ) 原隻蝦仁滑腸粉 Rice flour rolls with whole shrimp \$58
- ( ) 甜梅菜叉燒腸粉 Rice flour rolls with barbecued pork and preserved mustard \$53
- ( ) 撈起芝麻混醬腸粉 Rice flour rolls with mixed sauce \$53

## 煎 炸 Deep-fried Items

- ( ) 沙汁芥末三文魚春卷 Salmon and seafood spring rolls in salad mustard sauce \$53
- ( ) 照燒汁魷魚筒 Squid rings teriyaki \$52
- ( ) 櫻花醬炒蘿蔔糕 Turnip cake and waxed meat in Sakura sauce \$52
- ( ) 黃金粟米海味咸水角 Glutinous rice flour dumplings with dried seafood and sweet corn in spicy sauce \$52
- ( ) 金蠔陳皮叉燒酥 Baked puffs with Barbecued pork dried oyster and dried tangerine peel \$51

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

## 廚師推介

### Chef's Recommendation

	例
( ) 高湯牛油焗澳洲龍蝦伴伊麵 /1.2斤 Braised Australia Lobster with supreme soup and e-fu noodles	\$688
( ) 濃扣枝竹羊腩煲配田園時蔬 Braised lamb bellies in clay pot accompanied with seasonal vegetables	\$568
( ) 高湯牛油焗波士頓龍蝦伴伊麵 /1斤 Braised Boston lobster in butter and supreme soup with e-fu noodles	\$488
( ) 發財蠔豉翡翠瑤柱甫 (6件) Braised whole conpoy with dried oyster and black moss in oyster sauce	\$488
( ) 發菜蠔豉伴珍珠鮑螺 (6件) Braised dried oyster with pearl snail slices and sea moss	\$358
( ) 花膠海參瑤柱扒豆苗 Braised snow pea shoot with fish maws, sea cucumber and conpoy	\$328
( ) 蟹肉扒豆苗 crab meat snow pea shoot	\$298
( ) 鮮姬松茸菌翡翠炒珍珠龍躉球 Sautéed boneless giant garoupa with fresh Agaricus blazei mushrooms and vegetable	\$218
( ) 奇異果咕嚕蝦球 Sauté black Vinegar and Sour shrimp with Kiwi	\$208
( ) 栗子鮑魚炆三黃雞煲 Braised chicken with abalone, black garlic and chestnut	\$208
( ) 香菇醬雞縱菌紐西蘭牛柳粒 Stir-fried New Zealand beef dices with chanterelles mushrooms in mushroom sauce	\$208
( ) 黑松露菌基圍蝦炒滑蛋 Stir-fried scramble egg with shrimp and black truffle	\$208
( ) 柱皇醬牛油果炒丹麥黑毛豬 Stir-fried Iberico pork and avocado in Zhu Huang sauce	\$208
( ) 花膠海參愉耳燒豆腐 Braised bean curd with fish maws, sea cucumber and elm fungus	\$188
( ) 栗子山珍菌炆珍珠龍躉頭腩 Stewed giant garoupa with mushrooms and chestnut	\$178
( ) 翅骨湯淮山鹹豬骨大芥菜煲 Braised shark's fin soup with salty pork spare ribs, mustard greens and yam in clay pot	\$158
( ) 發財南乳炆豬蹄 Braised pig trotter with peanuts in bean curd sauce	\$158
( ) 臘味崧荔芋菠菜煲 Fried Spinach, taro and minced waxed meat in clay pot	\$158

## 燒味

### Barbecue & Roast

	例
( ) 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	\$198
( ) 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	\$168
( ) 化皮乳豬件伴香麻海蜇 Roasted suckling pig and jelly fish served with condiments	\$288
( ) 爆脆皮燒腩仔 Roasted crispy pork bellies	\$228
( ) 蜜糖汁叉燒 Barbecued pork in honey sauce	\$168
( ) 潮蓮靚燒鵝 Hang-roasted goose	\$168
( ) 黑松露手撕雞 Tossed shredded chicken with truffle	\$118

## 時蔬

### Seasonal Vegetables

	例
( ) 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	\$118
( ) 上湯浸豆苗 Seasonal snow pea shoot in supreme soup	\$238
( ) 牛肝菌黃耳燒豆腐 Braised tofu with yellow fungus and porcini mushrooms	\$158
( ) 竹筴榆耳鮮菌雜菜煲 Brown fungus, bamboo piths, fresh mushrooms & mixed vegetables in clay pot	\$148
( ) 南乳溫公齋煲 Braised dried daylily, black fungus, sweet bean curd skin, red date, green bean vermicelli and vegetables in red bean curd sauce	\$158

## 粉麵飯推介

### Noodles and Rice

	例
( ) 大展鴻圖蟹皇燴伊麵 Braised e-fu noodles with crab cream	\$238
( ) 濃湯帶子海鮮菠菜麵 Braised Spinach Noodles in soup with seafood and scallops	\$188
( ) 味鮮醬珊瑚蚌蝦球煎黃金麵 Fried crispy noodles with coral mussels & prawns in wei xian sauce	\$188
( ) 櫻花蝦臘味糯米飯 Braised glutinous rice with waxed meat and dried Sakura shrimps	\$168
( ) 雪裡紅海參帶子雞柳炆米粉 Fried rice vermicelli with sea cucumber, shredded chicken and scallop	\$168
( ) 蝦醬基圍蝦安格斯牛崧紅米炒香苗 Fried Red rice and rice with shrimp, minced beef and shrimp paste	\$168
( ) 蝦籽花膠蟹味菌黑毛豬炆闊麵 Braised thick noodles with fish maws, Iberico pork, beech mushrooms and shrimp roes	\$168
( ) XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with shredded pork in XO sauce	\$168
( ) 鮑汁海參鱈魚雞粒燜香苗 Braised rice with chicken dices, sea cucumber and octopus in abalone sauce	\$168

## 甜品

### Dessert

( ) 腰果杏仁露湯圓 Sweetened almond, dumplings and cashew cream	\$43
( ) 小白兔鮮果水晶晶 "Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice	\$46
( ) 楊枝逢甘露 Iced mango cream with sago and pomelo	\$50
( ) 蜜味脆麻花 Deep-fried crispy flour fritters with honey and sesame	\$45
( ) 特級陳皮蓮子紅豆沙 Sweetened red bean broth with dried tangerine peel	\$43
( ) 珍珠奶茶咖啡糕 Iced layered sago pearls, coffee and milk tea puddings	\$43
( ) 開心果仁撈年糕 Year pudding with nuts	\$45

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

