

## 前菜

### Appetizer

- |  |    |       |
|--|----|-------|
| <input type="checkbox"/> 黑松露手撕雞  | 每份 | \$148 |
| <small>Tossed shredded chicken with truffle</small>  |    |       |
| <input type="checkbox"/> 佛山汾蹄伴海蜇   | 每份 | \$138 |
| <small>Sliced roasted pork knuckle with tossed jellyfish</small>                             |    |       |
| <input type="checkbox"/> 香醋紅蜆頭   | 每份 | \$138 |
| <small>Century-egg with green pepper and Japanese dried shrimp served with soy sauce</small> |    |       |
| <input type="checkbox"/> 金蒜手拍小瓜  | 每份 | \$128 |
| <small>Marinated cucumber with garlic and vinegar</small>                                    |    |       |

## 燒烤 鹵水

### Barbecue and Marinade

- |   |    |                      |
|---|----|----------------------|
| <input type="checkbox"/> 北京片皮鴨(兩食)生菜包鴨崙   | 每份 | \$478/一隻             |
| <small>Roasted whole duck "Peking Style" (two courses)<br/>-Sautéed minced duck served with lettuce</small>   |    |                      |
| <input type="checkbox"/> 海鹽脆皮龍岡雞  | 每份 | \$368/一隻<br>\$198/半隻 |
| <small>Roasted crispy chicken in sea salted</small>   |    |                      |
| <input type="checkbox"/> 玫瑰豉油雞  | 每份 | \$368/一隻<br>\$198/半隻 |
| <small>Marinated chicken in supreme soy sauce</small>   |    |                      |
| <input type="checkbox"/> 潮州鹵水拼盤   | 每份 | \$168                |
| <small>Marinated assorted meat platter "Chou Chow" Style<br/>自選三款 Choose three items<br/><input type="checkbox"/>豆腐 <input type="checkbox"/>豬頸肉 <input type="checkbox"/>鵝翼 <input type="checkbox"/>鵝掌 <input type="checkbox"/>墨魚<br/>Bean curd / Pork chuck / Goose wings/Goose feet/Cuttlefish</small> |    |                      |
| <input type="checkbox"/> 南湖燒味雙拼盤  | 每份 | \$198                |
| <small>Roasted assorted barbecued meat platter<br/>自選兩款 Choose two items<br/><input type="checkbox"/>叉燒 <input type="checkbox"/>油雞 <input type="checkbox"/>切雞 <input type="checkbox"/>燒肉<br/>BBQ pork / Soya chicken /Poached chicken /Roasted pork bellies</small>                                     |    |                      |
| <input type="checkbox"/> 化皮乳豬伴香麻海蜇  | 每份 | \$288                |
| <small>Roasted suckling pig and jelly fish served with condiments</small>   |    |                      |
| <input type="checkbox"/> 潮蓮靚燒鵝  | 每份 | \$168                |
| <small>Hang-roasted goose</small>   |    |                      |
| <input type="checkbox"/> 爆脆皮燒腩仔   | 每份 | \$228                |
| <small>Roasted crispy pork belly</small>  |    |                      |
| <input type="checkbox"/> 蜜糖汁叉燒  | 每份 | \$168                |
| <small>Barbecued pork slices with honey sauce</small>   |    |                      |
| <input type="checkbox"/> 石岐香燒乳鴿   | 每份 | \$118/一隻             |
| <small>Roasted crispy pigeon</small>  |    |                      |

## 鮑魚、海味、官燕 和 魚翅

### Abalone; Dried Seafood; Bird's Nest and Shark's Fin

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|---|----|---------|
| <input type="checkbox"/> 蠔皇 25 頭中東乾鮑魚伴原隻花膠筒   | 每份 | \$478/位 |
| <small>Braised middle east 25 head dried abalone with fish maws in oyster sauce</small> |    |         |
| <input type="checkbox"/> 蠔皇 30 頭中東乾鮑魚伴原隻花膠筒   | 每份 | \$398/位 |
| <small>Braised middle east 25 head dried abalone with fish maws in oyster sauce</small> |    |         |
| <input type="checkbox"/> 蠔皇扣原隻澳洲鮮鮑魚(三頭)   | 每份 | \$388/位 |
| <small>Braised 3 head Australian abalone in oyster sauce</small>                        |    |         |
| <input type="checkbox"/> 蝦籽扣原條關東遼參配厚花菇  | 每份 | \$278/位 |
| <small>Braised whole sea cucumber with shrimp roes and mushroom</small>                 |    |         |
| <input type="checkbox"/> 鮑汁花膠扣波蘭鵝掌  | 每份 | \$218/位 |
| <small>Braised fish maw and Poland goose feet with abalone sauce</small>                |    |         |
| <input type="checkbox"/> 澳洲鮮鮑甫扣波蘭鵝掌   | 每份 | \$188/位 |
| <small>Braised Poland goose feet with Australian fresh abalone</small>                  |    |         |
| <input type="checkbox"/> 雲腿雞絲燴燕窩  | 每份 | \$228/位 |
| <small>Braised bird's nest with chicken and Yun-nan ham</small>                         |    |         |
| <input type="checkbox"/> 花膠蟹肉燴燕窩  | 每份 | \$248/位 |
| <small>Braised imperial bird's nest and crab meat in brown sauce</small>                |    |         |
| <input type="checkbox"/> 菜膽竹笙燉大鮑翅   | 每份 | \$478/位 |
| <small>Double-boiled shark's fin soup with bamboo piths &amp; mustard heart</small>     |    |         |
| <input type="checkbox"/> 紅燒大鮑翅  | 每份 | \$478/位 |
| <small>Braised superior shark's fin soup in brown sauce</small>                         |    |         |
| <input type="checkbox"/> 花膠雞絲翅  | 每份 | \$268/位 |
| <small>Double-boiled shark's fin soup with chicken and fish maw</small>                 |    |         |

## 湯、羹類

### Soup

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|---|----|---------|
| <input type="checkbox"/> 海參雲腿燉花菇湯   | 每份 | \$188/位 |
| <small>Double-boiled sea cucumber soup with Yun-nan ham and mushrooms</small> |    |         |
| <input type="checkbox"/> 阿拉斯加蟹肉魚肚粟米羹  | 每份 | \$98/位  |
| <small>Braised Alaska crab meat broth with fish maw and sweet corn</small>    |    |         |
| <input type="checkbox"/> 雪花西湖牛肉羹  | 每份 | \$88/位  |
| <small>Braised beef broth with dried scallops</small>                         |    |         |
| <input type="checkbox"/> 是日燉湯   | 每份 | \$238   |
| <small>Daily double-boiled soup</small>                                       |    |         |
| <input type="checkbox"/> 發財蓮藕蚝豉大利湯  | 每份 | \$268   |
| <small>Boiled pork soup with dried oyster, pig tongue in sea moss</small>     |    |         |

## 美饌

### Delicacies

- |  |    |       |
|--|----|-------|
| <input type="checkbox"/> 黑松露蒜片安格斯牛柳粒   | 每例 | \$358 |
| <small>Stir-fried Angus beef dices with fried garlic in black truffle sauce</small>                      |    |       |
| <input type="checkbox"/> 牛肝菌鮮蘆筍炒帶子   | 每例 | \$248 |
| <small>Stir-fried scallops with fresh asparagus and porcini mushrooms</small>                            |    |       |
| <input type="checkbox"/> 碧綠榆耳珍珠龍躉球   | 每例 | \$218 |
| <small>Wok-fried pearl garoupa fillet with brown fungus and vegetable</small>                            |    |       |
| <input type="checkbox"/> 紅酒乾蔥焗風鱈球  | 每例 | \$208 |
| <small>Braised eel fillet with shallots in red wine</small>  |    |       |
| <input type="checkbox"/> 魚香醬燒茄子花蹄膠煲  | 每例 | \$208 |
| <small>Fried eggplant with pork tendon, minced pork &amp; salted fish in clay pot</small>                |    |       |
| <input type="checkbox"/> 菌皇醬翡翠爆鮮蝦球   | 每例 | \$208 |
| <small>Wok-fried prawns with wild mushrooms sauce</small>  |    |       |
| <input type="checkbox"/> 蜜果青檸鮮蝦球   | 每例 | \$208 |
| <small>Wok-fried shrimp with cantaloupe and lime sauce</small>   |    |       |
| <input type="checkbox"/> 孜然蔥爆紐西蘭羊片   | 每例 | \$188 |
| <small>Roasted New Zealand lamb sliced with cumin seeds</small>  |    |       |
| <input type="checkbox"/> 黑松露菌帶子炒滑蛋   | 每例 | \$188 |
| <small>Stir-fried scramble egg with scallops in black truffle sauce</small>                              |    |       |
| <input type="checkbox"/> 沙茶翡翠炒牛柳片  | 每例 | \$198 |
| <small>Stir-fried beef tenderloin with vegetable in satay sauce</small>                                  |    |       |
| <input type="checkbox"/> XO 醬蟹味菌丹麥黑毛豬  | 每例 | \$198 |
| <small>Stir-fried Denmark Iberico pork with shimeji mushroom in XO sauce</small>                         |    |       |
| <input type="checkbox"/> 豉汁涼瓜鮮姬松茸珍珠龍躉骨腩煲   | 每例 | \$188 |
| <small>Clay pot roasted giant garoupa with blazei mushrooms and bitter melon in black bean sauce</small> |    |       |
| <input type="checkbox"/> 原件馬友鹹魚蒸肉餅   | 每例 | \$178 |
| <small>Steamed minced pork meatloaf with Ma You salted fish</small>                                      |    |       |
| <input type="checkbox"/> 味鮮醬薑蔥爆牛肉  | 每例 | \$178 |
| <small>Stir-fried beef with ginger and scallion in wei xian sauce</small>                                |    |       |
| <input type="checkbox"/> 薑芽鳳梨炒鴨片   | 每例 | \$158 |
| <small>Wok-fried sliced duck with pineapple, bean sprout and ginger</small>                              |    |       |
| <input type="checkbox"/> 九層塔香醋三杯雞  | 每例 | \$158 |
| <small>Braised chicken with glutinous rice wine, vinegar and basil</small>                               |    |       |
| <input type="checkbox"/> 蜆芥乾蔥鮮菌啫啫雞煲  | 每例 | \$158 |
| <small>Fried slices chicken &amp; mushroom with dried onions in clam sauce</small>                       |    |       |
| <input type="checkbox"/> 山楂汁子薑豬肋排  | 每例 | \$158 |
| <small>Stewed pork ribs with hawthorn and sour young ginger in clay pot</small>                          |    |       |
| <input type="checkbox"/> 鮮果百合咕嚕肉   | 每例 | \$158 |
| <small>Deep-fried pork slices with fresh fruits in sweet and sour sauce</small>                          |    |       |

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

## 廚師精心推介時令小菜 Seasonal Recommendation

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

## 生猛海鮮 Live Seafood

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|--|-------------|
| □ 上湯焗澳洲龍蝦伴伊麵/1.2斤<br>Braised Australia Lobster with supreme soup and e-fu noodles                    | 每例<br>\$688 |
| □ 高湯牛油焗波士頓龍蝦伴伊麵 /1斤<br>Braised Boston lobster in butter and supreme soup with e-fu noodles (1 piece) | \$488       |
| □ 清蒸沙巴珍珠大龍躉/2斤半<br>Steamed giant garoupa   | \$588       |
| □ 清蒸珍珠龍躉仔/1斤<br>Steamed baby giant garoupa   | \$328       |
| □ 白灼基圍蝦//1斤<br>Poached fresh shrimp  | \$268       |
| □ 白灼基圍蝦/半斤<br>Poached fresh shrimp   | \$138       |

## 素菜 Vegetarian Specialties

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|--|-------------|
| □ 牛肝菌黃耳燒豆腐<br>Braised tofu with yellow fungus and porcini mushrooms  | 每例<br>\$158 |
| □ 鮮果百合咕嚕豆腐<br>Braised tofu with fresh fruits and lily bulbs served in sweet and sour sauce   | \$158       |
| □ 竹笙愉耳鮮菌雜菜煲<br>Braised dried elm fungus, bamboo piths, fresh mushrooms and mixed vegetables in clay pot                                      | \$148       |
| □ 南乳溫公齋煲<br>Braised dried daylily, black fungus, sweet bean curd skin, red date, green bean vermicelli and vegetables in red bean curd sauce | \$158       |
| □ 鼎湖上素黃耳羹<br>Braised vegetables soup with yellow fungus, shredded black fungus, carrot and bamboo piths                                      | \$98/位      |
| □ 上湯浸時蔬<br>Seasonal vegetables in supreme soup   | \$118       |
| □ 菜心 □ 白菜仔 □ 西生菜 □ 娃娃菜<br>Flower cabbage / White cabbage / lettuce / baby cabbage  | \$238       |
| □ 上湯浸豆苗<br>Seasonal snow pea shoot in supreme soup   | \$118       |
| □ 蒜茸炒時蔬<br>Sautéed vegetables in minced garlic   | \$118       |
| □ 菜心 □ 白菜仔 □ 西生菜 □ 娃娃菜<br>Flower cabbage / White cabbage / lettuce / baby cabbage  |             |

## 粉、麵、飯 Rice and Noodles

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|---|-------------|
| □ 濃湯珍珠薑球帶子稻庭麵<br>Braised Inaniwa noodles with scallop, pearl garoupa meat in supreme soup | 每例<br>\$228 |
| □ 韓國泡菜風鱸雞粒炒香苗<br>Fried rice with eel, chicken dices and kimch                             | \$168       |
| □ 滑蛋蝦球炒河粉<br>Sautéed flat rice noodles with shrimp and scramble egg                       | \$168       |
| □ 牛肝菌瑤柱炆伊麵<br>Stewed E-fu noodles with dried scallops and porcini mushrooms               | \$168       |

## 甜品 Dessert

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|---|------|
| □ 凍楊枝甘露<br>Sweetened mango cream with sago and pomelo                         | \$50 |
| □ 湘蓮陳皮紅豆沙<br>Sweetened red bean broth with dried mandarin peel and lotus seed | \$43 |
| □ 黑芝麻雷沙湯丸 (4件)<br>Sweetened glutinous rice dumpling with black sesame         | \$43 |
| □ 香麻蜜味雞蛋散 (4件)<br>Sweetened egg puff with honey and sesame                    | \$45 |
| □ 珍珠奶茶咖啡凍糕(3件)<br>Iced layered coffee and milk tea puddings                   | \$43 |
| □ 桂花蜜雙色豆凍糕(3件)<br>Iced pudding with osmanthus honey, red bean and white bean  | \$43 |

南湖明月營業時間 Operating Hours  
11:00-15:00/18:30-22:00

查詢電話 Enquiry / Reservation  
(853) 8988-8700/701

所有價目以澳門幣計算及附加 10%服務費  
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