

金玉滿堂宴

Wealth Full of the Hall

金玉滿堂(金玉滿堂片皮乳豬全體)

Roasted whole suckling pig

龍馬精神(高湯牛油焗波士頓龍蝦伴伊麵)(約3斤)

Baked Boston lobster in butter and supreme soup accompanied with e-fu noodles

另加收\$1488 可轉澳洲龍蝦

高湯牛油焗澳洲龍蝦伴伊麵 (約3斤)

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

發財好市(發菜蠔豉伴珍珠螺片)

Braised dried oyster with pearl snail slices and sea moss

金銀滿屋(香酥黃金百花蟹拑)

Deep-fried crab claw with shrimp paste

鵬程展翅(松茸菌嚮螺走地雞燉大排翅)

Stewed shark's fin soup with free-range chicken, sea whelk and matsutake mushrooms

或 OR

松茸菌花膠珍珠玉燉走地雞

Stewed free-range chicken soup with fish maws, pearl meat and matsutake mushrooms

滿掌金錢(翡翠原隻鮑魚伴波蘭鵝掌)

Braised whole abalone with Poland goose webs in oyster sauce

魚躍龍門(蔥油蒸沙巴珍珠大龍躉)

Steamed giant garoupa with scallions

新春報喜(奇妙醬烤龍岡雞)

Roasted crispy chicken with red taro sauce

年年豐收(櫻花蝦臘味糯米飯)

Braised glutinous rice with dried meat and sakura shrimp

一帆風順(竹笙鼎湖上素蒸粉果)

Steamed dumpling assorted with vegetables and mushrooms

財源滾滾(賀年精美點)

Chinese petites fours

笑口常開(陳皮紅豆沙湯圓)

Sweetened red bean cream with tangerine peel and sesame dumpling

富貴吉祥(彩虹鮮果盤)

Fresh fruit platter

十二位用菜價\$9,288. 需收 10%服務費

12persons \$9,288. subject to 10%service charge



如意吉祥宴

Best Wishes

如意吉祥(如意吉祥琵琶乳豬全體)

Roasted whole suckling pig slices

嘻哈大笑(菌皇醬碧綠帶子珊瑚蚌)

Sautéed scallops and coral mussel with wild mushrooms sauce

發財好市(發菜蠔豉伴珍珠螺片)

Braised dried oyster with pearl snail slices and sea moss

黃金萬兩(水牛芝士香脆蟹肉百花棗)

Deep-fried crab meat and shrimp paste with mozzarella cheese

花開富貴(花膠竹笙雞絲金勾翅)

Braised shark's fin soup with chicken and bamboo pith and fish maws

或 OR

(姬松茸海參嚮螺燉走地雞)

Double-boiled chicken soup with sea cucumber, sea whelk and Agaricus blazei mushrooms

包羅萬有(翡翠原隻鮑魚伴波蘭鵝掌)

Braised whole abalone with Poland goose webs in oyster sauce

魚躍龍門(蔥油蒸沙巴珍珠大龍躉)

Steamed giant garoupa with scallions

金雞報喜(海鹽脆皮三黃雞)

Roasted crispy chicken in sea salted

年年豐收(櫻花蝦臘味糯米飯)

Braised glutinous rice with dried meat and sakura shrimp

年年順景(蝦籽高山菌炆伊麵)

Braised e-fu noodles with mushroom and shrimp roes

財源滾滾(賀年精美點)

Chinese petites fours

笑口常開(陳皮紅豆沙湯圓)

Sweetened red bean cream with tangerine peel and sesame dumpling

富貴吉祥(彩虹鮮果盤)

Fresh fruit platter

十二位用菜價\$7,688. 需收 10%服務費

12persons \$7,688. subject to 10%service charge

推廣日期:2023 年 1 月至 2 月

Promotion Period Jan to Feb 2023

此套餐不適用於其他推廣優惠一同使用

The Set Menu cannot be used in conjunction with other promotional offers



五福臨門宴

Five Blessings

五福臨門(五福臨門琵琶乳豬全體)

Roasted whole suckling pig slices

福星拱照(碧綠彩艷珊瑚蚌水晶蝦球)

Sautéed coral mussel and prawns with bell pepper and seasonal greens

發財好市(發菜蠔豉伴珍珠螺片)

Braised dried oyster with pearl snail slices and sea moss

財源廣進(黑松露醬香酥帶子海鮮盞)

Deep-fried mashed taro with seafood and goose liver sauce

心想事成(舞茸菌日月魚瑤柱燉竹絲雞)

Double-boiled black chicken soup with dried moon scallop, conpoy and maitake mushrooms

包羅萬有(翡翠原隻鮑魚伴厚花菇)

Braised whole abalone with black mushroom in oyster sauce

魚躍龍門(蔥油蒸沙巴珍珠大龍躉)

Steamed giant garoupa with scallions

金雞報喜(海鹽脆皮龍岡雞)

Roasted crispy chicken in sea salted

年年豐收(櫻花蝦臘味糯米飯)

Braised glutinous rice with dried meat and sakura shrimp

年年順景(甫魚仙子菌炆伊麵)

Braised e-fu noodles with mushroom in minced fish

財源滾滾(賀年精美點)

Chinese petites fours

笑口常開(陳皮紅豆沙湯圓)

Sweetened red bean cream with tangerine peel and sesame dumpling

富貴吉祥(彩虹鮮果盤)

Fresh fruit platter

十二位用菜價\$6,688. 需收 10%服務費

12persons \$6,688. subject to 10%service charge



南湖明月營業時間:上午十一時至下午三時

晚上六時半至十時

Lua Azul Operating Hours: 11:00-15:00/18:30-22:00

訂座電話 Enquiry /Reservation (853)8988-8700/8701

