

精選組合 A \$398 兩位

Signature Delights Menu A for 2 persons

可選擇以下一款頭盤或湯

Selection one of Appetizers or soup

- 太湖燒味拼盤 Assorted barbecued meat platter
- 香麻海蜆燻蹄 Marinated pork knuckle with jellyfish
- 原盅滋潤燉湯(兩位) Double-boiled daily soup (2 persons)

可選擇以下兩款小菜

Selection two of below dishes (portion)

- 黑松露帶子炒滑蛋 Stir-fried scrambled egg with scallops and black truffle
- 腰果香芹鮮蝦仁 Sautéed shrimps with celery and cashew nuts
- 豉汁涼瓜炆珍珠龍躉頭腩 Braised giant garoupa with bitter melon in black bean sauce
- 柚子蜜青衣斑球 Deep-fried fillet green wrasse in grapefruit honey
- 鹹蛋馬蹄蒸肉餅 Steamed minced pork cake assorted with water chestnut and salted egg
- 乾蔥豆豉三皇雞煲 Braised yellow hair chicken with shallots and black bean in clay pot

絲苗白飯 (兩位) 精緻甜品(兩位)

Steamed rice (2 persons)

Dessert (2 persons)

精選組合 C \$1,388 四位

Signature Delights Menu C for 4 persons

脆皮燒腩仔伴香麻海蜆

Roasted crispy pork bellies with jellyfish in sesame oil

高湯牛油焗波士頓龍蝦伴伊麵一隻

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

雲腿片沙窩燒排翅(四位)

Braised shark's fin soup with ham slices in clay pot (4persons)

可選擇以下一款蒸魚

Selection one of steamed fish

- 蔥油蒸沙巴珍珠龍躉仔一斤
- 果皮蒜香蒸鮮鮑魚(八隻)

Steamed baby giant garoupa in ginger and green onions

Steamed fresh abalone in minced garlic and dried orange peel (8 pieces)

濃湯竹筴海味雜菜煲

Braised mixed vegetables and dried seafood with bamboo piths in thick soup

韓國泡菜風鱔雞粒炒香苗

Fried rice with eel, chicken dices and kimchi

精緻甜品(四位)

Dessert (4 persons)



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

精選組合 B \$768 四位

Signature Delights Menu B for 4 persons

可選擇以下一款頭盤

Selection one of Appetizers

- 鳳城乳豬拼盤
- 鹽焗海蜆手撕雞

Assorted roasted sucking pig slices platter

Baked shredded chicken with jellyfish in salted

原盅滋潤燉湯(四位)

Double-boiled daily soup (4 persons)

蔥油蒸沙巴珍珠龍躉仔一斤

Steamed baby giant garoupa in ginger and green onions

可選擇以下兩款小菜

Selection two of below dishes (portion)

- 黑松露帶子炒滑蛋 Stir-fried scrambled egg with scallops and black truffle
- 腰果香芹鮮蝦仁 Sautéed shrimps with celery and cashew nuts
- 籠仔荷葉蒸三黃雞 Steamed yellow hair chicken wrapped by a lotus leaf
- 燒汁三蔥爆牛肉 Sautéed beef slices with shallots in brown sauce
- 鹹蛋馬蹄蒸肉餅 Steamed minced pork cake assorted with water chestnut and salted egg
- 鳳梨鮮果咕嚕肉 Deep-fried pork slices with pineapples in sweet and sour sauce
- 龍蝦湯榆耳雜菜煲 Braised mixed vegetables and yellow fungus in lobster soup
- 牛肚菌竹筴燒豆腐 Braised bean curds with bamboo piths and porcini mushrooms

絲苗白飯 (四位) 精緻甜品(兩四位)

Steamed rice (4 persons)

Dessert (4 persons)

精選組合 D \$1,688 六位

Signature Delights Menu D for 6 persons

北京片皮鴨(兩食)

Roasted whole duck " Peking Style" (2 courses)

可選擇以下一款湯羹類

Selection one of soup

- 原窩黑杞子日月魚燉翅群
- 蟹肉貴妃燕窩羹 (6 位)

Stewed shark's fin skirt soup with dried scallops and black wolfberries

Braised bird's nest thick soup with minced cucumber and crab meat

原條沙巴珍珠大龍躉 (兩味)

Fresh giant garoupa (2 courses)

原意大利瓜榆耳炒龍躉球 / 怡香茄子炆龍躉頭腩

Sautéed boneless giant garoupa with yellow fungus and zucchini / Braised giant garoupa with eggplant in spicy sauce

蝦籽柚皮波蘭鵝掌翡翠蔬

Braised dried pomelo skin with Poland goose feet and seasonal vegetables in shrimp roes

生菜片包鴨鬆

Stir-fried minced duck served with lettuce

韓國泡菜風鱔雞粒炒香苗

Fried rice with eel, chicken dices and kimchi

精緻甜品(六位)

Dessert (6persons)

所有價目以澳門幣計算及附加 10%服務費、此套餐不適用於任何折扣優惠

All prices are in MOP and subject to 10% service charge

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

精選配對小菜 A 原價\$468 優惠價 350

Pair of Signature Dishes A

高湯牛油焗波士頓龍蝦伴伊麵一隻

蝦籽柚皮炆三黃雞 例

Baked Boston lobster with butter and supreme soup accompanied with e-fu noodles 1piece

Braised yellow hair chicken with dried pomelo skin and shrimp roes portion

精選配對小菜 B 原價\$428 優惠價 300

Pair of Signature Dishes B

籠仔豉汁蒸風鱔 例

乳豬燒味拼盤 例

Steamed eel with black bean sauce portion

Assorted sucking pig slices and barbecued meat platter portion

精選配對小菜 C 原價\$458 優惠價 320

Pair of Signature Dishes C

北京片皮鴨 一隻 兩食

生菜片包鴨崧

Roasted whole duck "Peking Style" (Two Courses)

Stir-fried minced duck served with lettuce

精選配對小菜不適用於任何折扣優惠

The pair of signature dishes cannot be used in conjunction with other discount offers

廚師精心推介時令小菜

Seasonal Recommendation

每例

- 蟹粉瑤柱帶子炒蛋白 \$268
- 砵酒乾蔥焗風鱔球 \$168
- XO 醬京蔥炒珍珠龍躉球 \$178
- 野菌醬生爆鮮蝦球 \$148
- 鳳眼果柚皮炆三黃雞 \$128
- 栗子山根炆珍珠龍躉頭腩 \$138
- 黑椒火龍果紐西蘭牛柳粒 \$148
- 濃湯有機杞子葛仙米菠菜苗 \$118

前菜

每份

- 佛山燻蹄伴海蜆 \$98
- 香麻海蜆手撕雞 \$78
- 五香素鵝 \$68
- 話梅豬仔手 \$78
- 香醋翠瓜黑木耳 \$68
- 窩燒沙薑鴨舌 \$78

燒烤 鹵水 Barbecue and Marinade

☐	海鹽脆皮龍岡雞 Roasted crispy chicken in sea salted	一隻 \$308 半隻 \$158
☐	玫瑰豉油雞 Marinated chicken in supreme soya sauce	一隻 \$308 半隻 \$158 每例 \$228
☐	醬燒化皮乳豬件 Roasted crispy suckling pig slices	
☐	潮汕鹵水拼盤 Assorted marinated meat platter "Chao Chow" Style	
☐	廚師精選拼盤 Assorted barbecued meat platter	\$178
☐	潮蓮靚燒鵝 Hang-roasted goose	\$128
☐	爆脆皮燒腩仔 Roasted crispy pork belly	\$198
☐	蜜糖汁叉燒 Barbecued pork slices with honey sauce	\$138
☐	石岐香燒乳鴿 Roasted crispy pigeon	一隻 \$98 例窩
☐	是日燉湯 Daily double-boiled soup	\$198 每位
☐	遼參雲腿燉花菇 Double-boiled sea cucumber soup with ham and black mushroom	\$168
☐	花膠帶子八寶豆腐羹 Braised minced fish maw, scallop dices and bean curd dices soup	\$88
☐	蟹肉瑤柱貴妃羹 Braised shredded hairy gourd soup with crab meat and conpoy	\$78
☐	鼎湖竹笙黃耳羹 Braised yellow fungus soup with bamboo piths and mushroom	\$68
☐	阿拉斯加蟹肉魚肚粟米羹 Braised minced fish maw, Alaska crab meat and sweet corn soup	\$68
☐	海鮮酸辣羹 Hot and sour soup with seafood and black vinegar	\$68
☐	西湖瑤柱牛肉羹 Braised minced beef soup with conpoy and egg white	\$68
☐	美饌 Delicacies	每例
☐	豉汁碧綠龍蝦球 Sautéed lobster with seasonal greens in black bean sauce	\$398
☐	鮮茄百合煮銀鱈魚 Poached cod fish with fresh tomatoes and fresh lily	\$248
☐	牛肝菌鮮露笋炒帶子 Sautéed scallops with asparagus and porcini mushroom	\$248
☐	翡翠百花黃金蝦球 Deep-fried prawns coated in shrimp paste and salty egg yolk with seasonal greens	\$168
☐	黑松露菌帶子炒滑蛋 Stir-fried scrambled egg with scallop dices and black truffle mushrooms	\$148

☐	柚子蜜鮮果青衣球 Deep-fried fillet green wrasses with fresh fruits in grapefruit honey	\$138
☐	碧綠榆耳珍珠龍躉球 Sautéed fillet giant garoupa with yellow fungus and vegetables	\$178
☐	黑白松露醬珊瑚蚌帶子蒸豆腐 Steamed scallops and coral clams with bean curd in black and white truffle sauce	\$248
☐	腰果香芹鮮蝦球 Sautéed prawns with celery and cashew nuts	\$148
☐	味鮮醬采蝶桂花蚌 Sautéed mussels and cuttlefish slices in spicy sauce	\$178
☐	豉汁涼瓜炆珍珠龍躉頭腩 Braised giant garoupa with bitter melon in black bean sauce	\$148
☐	鮑汁雲腿玉樹雞 Steamed boneless chicken with ham slices and vegetables in abalone sauce	一隻 \$398 半隻 \$208
☐	九層塔香醋三杯雞 Braised chicken with basil in black vinegar	\$118
☐	沙茶乾蔥三黃雞煲 Braised chicken with shallots in satay sauce	\$118
☐	家鄉碌黑鬃鵝 Stewed goose with chest nuts, taro and black mushrooms	\$168
☐	阿拉斯加蟹肉海鮮炒鮮奶 Stir-fried fresh milk and egg white with seafood and Alaska crab meat	\$178
☐	鹹魚雞粒豆腐煲 Braised bean curd dices with chicken dices and salted fish in clay pot	\$118
☐	櫻花蝦金蒜蒸茄子 Steamed eggplant with fried garlic and Japanese shrimps	\$108
☐	黑松露蒜片安格斯牛柳粒 Stir-fried Angus beef dices with fried garlic in black truffle sauce	\$298
☐	紫金醬鮮露笋伊比利亞黑毛豬 Sautéed Iberico pork with asparagus in spicy sauce	\$168
☐	香檳汁煎焗牛柳甫 Pan-fried fillet beef in champagne juice	\$168
☐	蠔皇乾蔥爆牛肉 Sautéed beef with vegetables and scallions in oyster sauce	\$118
☐	鎮江冰梅雪花肉 Deep-fried pork slices with prunes in black vinegar	\$118
☐	香蔥蟹味菌爆紐西蘭牛柳粒 Sautéed New Zealand beef dices with bowling fungus and green onions	\$168
☐	原件馬友鹹魚蒸肉餅 Steamed minced pork cake with salted four finger threadfin	\$128
☐	鮮果百合咕嚕肉 Deep-fried pork slices with fresh fruits in sweet and sour sauce	\$118
☐	紅燒子薑山揸豬肋骨 Stewed pork ribs with hawthorn and sour young ginger	\$118
☐	蝦腰海味節瓜粉絲煲 Braised shredded hairy gourd with dried shrimps dried seafood and green bean vermicelli in clay pot	\$118
☐	豆漿白玉耳鮮竹泡翠蔬 Braised seasonal vegetables with white fungus and fresh bean curd stick in soya bean juice	\$108
☐	素菜 Vegetarian Specialties	每例
☐	牛肝菌黃耳燒豆腐 Braised bean curd with yellow fungus and porcini mushrooms	\$128
☐	鮮果百合咕嚕豆腐 Deep-fried bean curd with fresh fruits in sweet and sour sauce	\$118

☐	竹笙榆耳鮮菌雜菜煲 Braised yellow fungus, bamboo piths fresh mushrooms and mixed vegetables in clay pot	\$118
☐	甜梅菜蒸鮮淮山 Steamed fresh yam with preserved sweet mustard greens	\$108
☐	南乳溫公齋煲 Braised dried daylily, black fungus sweet bean curd skin, red dates green bean vermicelli and vegetables in red bean curd sauce	\$118
☐	白松露醬上素煎腐皮卷 Pan-fried bean curd skin roll assorted mixed mushrooms in white truffle sauce	\$108
☐	翠玉瓜榆耳炒素雞 Sautéed dried bean curd with zucchini and yellow fungus	\$108
☐	竹笙扒翠綠柳 Braised bamboo piths with seasonal vegetables	\$118
☐	秋葵鮮百合炒黑木耳 Sautéed okra with fresh lily and black fungus	\$108
☐	魚湯鮮茄海鮮稻庭麵 Japanese noodles in fish soup with seafood and fresh tomatoes	\$178
☐	龍蝦汁珊瑚蚌蝦球炒河粉 Fried flat rice noodles with coral clams and prawns in lobster sauce	\$148
☐	蝦籽蟹肉乾燒伊麵 Braised e-fu noodles with crab meat mushrooms and shrimp roes	\$128
☐	櫻花蝦瑤柱野米蛋白炒香苗 Fried rice with wild rice conpoy egg white and Japanese shrimps	\$128
☐	牛肝菌遼參燒鵝絲炆闊麵 Braised thick noodles with sea cucumber, shredded roasted goose and porcini mushrooms	\$138
☐	甜品 Dessert	每份
☐	楊枝逢甘露 Mango cream with sago and pomelo	\$35
☐	湘蓮陳皮紅豆沙 Red bean cream with lotus seed and dried orange peel	\$30
☐	桂花雙色凍豆糕 (3 件) Iced mixed bean and osmanthus layered pudding	\$30
☐	椰絲芝麻糯米糍 (4 件) Steamed glutinous rice dumpling assorted black sesame coated in shredded coconut	\$35
☐	香麻蜜味雞蛋散 (4 件) Fried flour fritters with sesame and honey	\$30

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