

晚飯套餐 A(六位)原價\$2,088  
優惠價\$1,688.

Set Menu A (6 Persons)

- ( ) 桃紅珍寶乳豬(半隻)  
Roasted crispy baby suckling (half piece)
- ( ) 北京片皮鴨一隻(兩食)  
生菜片包鴨鬆  
Roasted whole duck (2 Courses)  
Stir-fried minced duck served in lettuce

- ( ) 八寶蟹肉海鮮冬瓜盅  
Double-boiled fresh crab meat, seafood, lotus seeds and soup served in whole winter melon
- ( ) 燕窩貴妃海鮮羹 (位)  
Braised bird's nest thick soup with seafood and winter melon

原條沙巴珍珠大龍躉(兩味)  
Pearl Garoupa (2 Courses)

- ( ) 無花果榆耳炒珍珠龍躉球  
Sautéed boneless giant garoupa with figs and seasonal greens
- ( ) 青花椒酸菜珍珠龍躉球  
Braised boneless pearl garoupa with sour preserved mustard and chili

鳳眼果節瓜炆珍珠龍躉頭腩  
Stewed giant garoupa with noble bottle Tree seed and fuzzy melon

- ( ) 翠環北海道瑤柱甫伴波蘭鵝掌  
Braised Poland goose feet with conpoy stuffed hairy gourd ring in oyster sauce
- ( ) 海鹽脆皮龍岡雞(壹隻)  
Baked crispy chicken in sea salted

- ( ) 冬林竹筍鼎湖上素  
Braised wax gourd with mix mushrooms, and vegetables

- ( ) 腰果意大利瓜炒茄丁  
Wok-fried dices eggplant with cucumber and cashew nuts

蛋白野米海鮮炒香苗  
Fried rice and coarse rice with seafood and egg white

精緻甜點  
Dessert

晚飯套餐 B (四位)原價\$1,688  
優惠價\$1,388.

Set Menu B (4 Persons)

- ( ) 高湯牛油焗波士頓龍蝦伴伊麵(一隻)  
Baked Boston lobster with supreme soup accompanied with e-fu noodles (1piece)
- ( ) 北京片皮鴨一隻(兩食)  
生菜片包鴨鬆  
Roasted whole duck (2 Courses)  
Stir-fried minced duck served in lettuce

窩燒雲腿片金山排翅(位)  
Braised shark's fin soup with Yunnan ham in clay pot

- ( ) 蔥油蒸沙巴珍珠龍躉仔  
Steamed baby pearl garoupa in scallions
- ( ) 油浸笋殼魚  
Braised Marbled Goby

- ( ) XO 醬蟹味菌伊比利亞黑毛豬  
Sauté Iberico pork with beech mushroom in XO sauce

- ( ) 黑椒火龍果紐西蘭牛柳粒  
Wok-fried New Zealand beef dices with dragon fruit in black pepper sauce

- ( ) 瑤柱扒節瓜甫  
Braised fuzzy melon with conpoy

- ( ) 魚湯水蜜桃黑木耳泡魚腐  
Braised fish soup with peach, black fungus and fish bean curd

翅骨湯脆米瑤柱冬瓜粒海鮮泡飯  
Rice in shark's fin bone soup with winter melon, seafood and conpoy served with crispy rice

精緻甜點  
Dessert

套餐不適用於任何折扣優惠  
All the set menus cannot be used in conjunction with other discount offers

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

推廣日期:2022年9月起  
Promotion on Sep 2022

晚飯套餐 C (兩位)原價\$568  
優惠價\$468.

Set Menu C (2 Persons)

- ( ) 石岐香燒乳鴿(一隻)  
Roasted crispy pigeon
- ( ) 黑松露手撕雞(份)  
Tossed shredded chicken with black truffle
- ( ) 白灼基圍蝦(6兩)  
Poached fresh shrimp

- ( ) 原盅是日滋潤燉湯(位)  
Double-boiled daily soup
- ( ) 瑤柱海皇豆腐海鮮羹(位)  
Braised seafood thick soup with conpoy and winter melon

- ( ) 蔥油蒸沙巴珍珠龍躉仔  
Steamed baby pearl garoupa in scallions
- ( ) 青花椒酸菜魚片  
Braised boneless sea bass with sour preserved mustard and chili

任選以下小菜一款

Selection one signature dish

- 荔枝咕嚕蝦球  
Sweet and sour shrimp and fresh Lychee
- 黑松露帶子炒滑蛋  
Sautéed scrambled egg with scallops and black truffle
- 九層塔香醋三杯雞  
Braised chicken with glutinous rice wine, vinegar and basil
- 山楂汁子薑豬肋排  
Stewed pork ribs with hawthorn and sour young ginger in clay pot
- 鹹蛋土魷蒸肉餅  
Steamed minced pork with squid and salted egg
- 燒汁糖豆牛油果炒鴨甫  
Sauté duck with honey beans and avocado in gravy sauce
- 瑤柱扒節瓜甫  
Braised fuzzy melon with conpoy
- 牛肝菌竹筍燒豆腐  
Braised bean curd with bamboo piths and porcini mushrooms

絲苗白飯 (2位)  
Steamed rice (2Persons)

精緻甜點  
Dessert

**原價\$458 優惠價\$358**

北京片皮鴨 兩食  
生菜片包鴨崧

Roasted whole duck "Peking Style"  
(two courses)

Stir-fried minced duck served with lettuce



**原價\$446 優惠價\$338**

八寶海鮮冬瓜盅  
白灼基圍蝦(12兩)

Double-boiled fresh crab meat, seafood,  
lotus seeds and soup served in whole  
winter melon

Poached fresh shrimp



**原價\$336 優惠價\$298**

青花椒酸菜魚片  
陳皮蒜籽風鱈炆三黃雞

Braised boneless sea bass with sour  
preserved mustard and chili

Braised chicken with fillet eel, dried  
tangerine peel and fried garlic



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Dinner Features Signature Dish cannot be used in  
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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)8988-8700/8701