

南 湖 明 子

**Lua
Azul**

馳
名
點
心

茶位 Tea (每位 per person) \$12
 菊花 Chrysanthemum (每壺 per pot) \$50
 菊花加茶 Chrysanthemum and Tea (每位 per person) \$20.
 XO 醬 (每碟) XO sauce (dish) \$26.

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:2022年11月份
 Promotion from Nov 2022

蒸點 Steamed Items

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|----|--|------|
| 01 | () 明太子鮮蝦餃
Shrimp dumplings | \$41 |
| 02 | () 松露汁鮮竹卷
Bean curd rolls with shrimps and truffle sauce | \$36 |
| 03 | () 荷香野米珍珠雞
Glutinous rice and wild rice with chicken wrapped in lotus leaf | \$37 |
| 04 | () 西班牙黑毛豬小籠包
Iberico pork dumplings with supreme soup | \$39 |
| 05 | () 瑤柱鮮蝦豆苗餃
Shrimp and conpoy with snow pea shoot dumplings | \$38 |
| 08 | () 馬來沙爹金錢肚
Beef tripe in satay sauce | \$37 |
| 09 | () 津白高湯鮫魚球
Minced dace balls with Tientsin cabbage in supreme soup | \$39 |
| 10 | () 榆耳鮮菌素菜包
Fresh mushrooms and minced yellow fungus vegetarian buns | \$37 |
| 12 | () 蟲草花爽口棉花雞
Chicken fillet with fish maw and cordyceps flower | \$37 |
| 13 | () 鮑貝粒蝦仁滑燒賣
Pork dumplings with dices razor clam and shrimps | \$39 |
| 15 | () 柚皮豉汁蒸排骨
Pork spare ribs with dried pomelo in black bean sauce | \$38 |
| 16 | () 黑松露野菌素粉果
Wild mushrooms and black truffle dumplings | \$31 |
| 17 | () 山竹陳皮牛肉球
Minced beef ball with fresh bean curd | \$31 |
| 18 | () 蠔皇蜜汁叉燒包
Barbecued pork buns | \$30 |
| 19 | () 名醬蒸寶刁鳳爪
Chicken feet in spicy sauce | \$32 |

煎炸 Deep-fried Items

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|----|---|------|
| 20 | () 香草蟹肉荔芋角
Taro puffs with crab meat and herbs | \$40 |
| 22 | () 沙汁芥末三文魚春卷
Salmon and seafood spring rolls in salad mustard sauce | \$40 |
| 23 | () 櫻花蝦臘味煎蘿蔔糕
Turnip cake with dried Sakura shrimp and waxed meat | \$38 |
| 24 | () 照燒汁魷魚筒
Squid rings teriyaki | \$40 |

粥 Congee

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|----|--|------|
| 27 | () 蟲草花蝦球雞粥
Congee with prawns, chicken and cordyceps flower | \$50 |
| 28 | () 鮮淮山柴魚豬骨粥
Congee with pork spare ribs dried fish and fresh yam | \$45 |

腸粉 Rice Flour Rolls

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|----|---|------|
| 29 | () 紅米炸兩腸粉
Red rice flour rolls with dough stick | \$40 |
| 30 | () 原隻蝦仁滑腸粉
Rice flour rolls with whole shrimp | \$42 |
| 31 | () 甜梅菜叉燒腸粉
Rice flour rolls with barbecued pork and preserved mustard | \$40 |
| 32 | () 燒鵝粒青瓜腸粉
Steamed rice flour rolls with barbecued duck and cucumber | \$42 |

甜品 Dessert

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|----|--|------|
| 14 | () 黃糖千層蛋糕仔
Steamed brown sugar layered cake | \$31 |
| 34 | () 小白兔鮮果水晶晶
"Rabbit" shape coconut marshmallow with konnyaku jelly and fresh fruits in mango juice | \$33 |
| 35 | () 楊枝逢甘露
Iced mango cream with sago and pomelo | \$38 |
| 36 | () 蜜味脆麻花
Deep-fried crispy flour fritters with honey and sesame | \$32 |
| 37 | () 即磨花生黑芝麻糊
Sweetened black sesame broth with peanut | \$32 |
| 38 | () 珍珠奶茶咖啡糕
Iced layered coffee and milk tea puddings | \$32 |
| 39 | () 竹炭流沙奶皇包
Steamed bamboo charcoal powder buns assorted in custard and egg yolk | \$37 |

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- 90 ()
Deluxe Dim Sum Basket
 每份每款點心各兩件
 Each 2 Dim Sum Items for one Basket
 澳洲鮑甫花菇燒賣
 steamed abalone mushroom and pork dumpling
 XO 醬石班菜苗餃
 Steamed garoupa and vegetables dumpling in spicy seafood sauce
 南湖明太子蝦餃皇
 Steamed shrimp dumpling
 香草蟹肉荔芋角
 Deep-fried taro puffs with crab meat and herbs
 沙汁芥末三文魚春卷
 Deep-fried salmon and seafood spring roll in salad and mustard sauce
 香草珍菌明蝦盞
 Baked shrimp and mushroom puff with herbs

\$238

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
()濃扣枝竹羊腩煲配田園時蔬 Braised lamb bellies in clay pot accompanied with seasonal vegetables	\$428
()松子彩虹桂花魚(1斤) Deep-fried Mandarin fish with pine nuts served in sweet and sour sauce	\$278
()陳皮鳳眼果炆原隻水魚 Braised softshell turtle with dried tangerine peel and noble bottle Tree seed	\$238
()菌皇醬黃耳炒珍珠龍躉球 Sautéed boneless giant garoupa and yellow fungus with wild mushrooms sauce	\$178
()燒汁蟹味菌紐西蘭牛柳粒 Wok-fried New Zealand beef dices with beech mushrooms in sauce	\$158
()臘味馬蹄蒸肉餅 Steamed minced pork with waxed meat and water Chestnut	\$128
()濃湯日本紫薯鹹豬骨大芥菜煲 Braised salty pork spare ribs and mustard greens with sweet purple potatoes in clay pot	\$118
()奇異果黑醋咕嚕雪花豬柳 Sauté black Vinegar and Sour Pork Tenderloin with Kiwi	\$108
()薑蔥美極鮮菌基圍蝦煲 Braised shrimp and vermicelli in scallion's clay pot	\$108
()荔芋爛扣肉煲 Braised pork slices with taro in clay pot	\$108
()魚湯有機杞子白木耳泡魚腐 Braised organic wolfberry, white fungus and fish bean curd with fish soup	\$108
()臘味崧扒菠菜煲 Fried Spinach and Minced waxed meat in clay pot	\$108
()栗子千層炆珍珠龍躉頭腩 Stewed giant garoupa and bean curd skin with chestnut in clay pot	\$108
()白灼基圍蝦(半斤) Poached fresh shrimp	\$98
()白灼基圍蝦(1斤) Poached fresh shrimp	\$188

燒味、時蔬

Barbecue & Roast / Seasonal Vegetables

	例
()爆脆皮燒腩仔 Roasted crispy pork bellies	\$188
()蜜糖汁叉燒 Barbecued pork in honey sauce	\$138
()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	\$168
()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	\$138
()香麻海蜇手撕雞 Marinated shredded chicken, cucumber with jellyfish and sesame	\$78
()上湯浸時蔬 ()蒜茸炒時蔬 Seasonal vegetables in supreme soup / Sautéed vegetables in minced garlic	\$98
□菜心 □白菜仔 □西生菜 □娃娃菜 Flower cabbage / White cabbage /lettuce / baby cabbage	
()牛肝菌黃耳燒豆腐 Braised bean curd with yellow fungus and porcini mushrooms	\$128
()竹笙榆耳鮮菌雜菜煲 Braised yellow fungus bamboo piths fresh mushrooms and mixed vegetables in clay pot	\$118
()竹笙扒翠綠柳 Braised bamboo piths with zucchini	\$118
()河塘泮水芹香 Wok-fried celery with lotus roots water chestnuts and okra	\$108

粉麵飯推介

Noodles and Rice

	例
()櫻花蝦臘味糯米飯 Braised glutinous rice with waxed meat and dried Sakura shrimps	\$138
()濃湯鮮茄紫菜海鮮菠菜麵 Braised Spinach Noodles in soup with seafood, tomato and seaweed	\$138
()龍蝦汁帶子瑤柱炆伊麵 Braised e-fu noodles with scallops and conpoy in lobster sauce	\$138
()蝦籽黑毛豬蟹味菌炆闊麵 Braised thick noodles with Iberico pork, beech mushrooms and shrimp roes	\$128
()味鮮醬牛柳條煎黃金麵 Fried fine crispy noodles with beef tenderloin in Wei Xian sauce	\$128
()雪裡紅雞絲火鴨絲炆米粉 Fried rice vermicelli with shredded chicken and duck	\$118
()XO 醬雪花豬柳干炒河粉 Fried thick rice noodles with Shredded Pork in XO sauce	\$118
()甜梅菜基圍蝦叉燒粒炒香苗 Fried rice with shrimp, barbecued pork and preserved vegetables	\$118

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