

月映佳餚，麗香四溢。

月麗餐廳融匯廣東豐富的美食文化遺產，
甄選本地上乘食材，憑藉精湛廚藝呈現美味佳餚，
引領賓客踏上一場味蕾盛宴。
從新鮮蒸製的點心、令人垂涎的酥炸小吃，
到正宗粵菜佳餚，包括滋補靚湯、
名爐燒味、鑊氣小炒和特色煲仔菜 ——
月麗為您呈現最令人回味無窮的經典家常美食。

The moon reflects on flavours fine, with aromas rich, a taste aligned.

Luna combines Guangdong's classic food culture with local ingredients and hearty preparation, offering wholesome meals that lead guests on a fun and tasty journey. From freshly steamed dim sums, mouthwatering crispy fried snacks to authentic Cantonese delicacies including nourishing soups, juicy barbecue specialties, luscious wok-fried delights and unique claypot dishes — Luna presents the most enjoyable classic and timeless family dishes.



必吃推薦

MUST TRY RECOMMENDATION



蒜子火腩風鱈
Slow-baked eel and crispy pork belly
with garlic



月麗菜脯醬炒龍蝦球
Sautéed lobster balls with
signature preserved radish sauce



蔥爆雪花牛仔粒
Sautéed snowflake beef with leek



羊肚菌燉鮮鮑魚
Double-boiled abalone and morel soup



頭抽醬油雞
Soya chicken



燒汁露筍彩椒炒扭紋蝦
Sautéed prawns and asparagus
with barbecue sauce



馬友鹹魚蒸肉餅
Steamed minced pork with salted fish



蓮子紅豆沙
Sweetened red bean soup and lotus seed



蒜香椒鹽豆腐粒

Golden bean curd with garlic crisp
and chilli Pepper



秋葵雲耳鮮百合

Okra and black fungus with lily bulb

頭盤小食

APPETISERS

椒鹽鴨舌	98
Duck tongue with salt and chilli pepper	
孜然蒜香排骨粒	68
Deep-fried pork ribs with cumin and garlic	
蒜香椒鹽豆腐粒	68
Golden bean curd with garlic crisp and chilli pepper	
滋補藥膳雞腳	68
Chicken feet poached in Chinese herbal broth	
手拍青瓜皮蛋	58
Chilled cucumber and century egg	
秋葵雲耳鮮百合	58
Okra and black fungus with lily bulb	

明爐金牌燒火腩
Roasted pork belly



明爐吊燒鵝
Roasted goose



燒味

BARBECUE SPECIALTIES

	例牌 Regular	半隻 Half
明爐吊燒鵝 Roasted goose	198	388
燒味拼盤 明爐吊燒鴨 / 明爐蜜汁叉燒 / 頭抽醬油雞 / 明爐金牌燒火腩 Duo barbecued platter Roasted duck / Barbecued pork with honey / Soya chicken / Roasted pork belly	138	
明爐金牌燒火腩 Roasted pork belly	138	
明爐蜜汁叉燒 Barbecued pork with honey	128	
明爐吊燒鴨 Roasted duck	108	198
頭抽醬油雞 Soya chicken	98	160
骨香白切雞 Poached chicken	98	160
紅燒乳鴿 Roasted pigeon	88	

如有任何食物過敏或餐飲限制，請提前告知我們的服務員。Please inform our service staff of any food allergies or dietary requirements.
所有標價均以澳門幣為單位，並需加收10%的服務費。All prices are in MOP, subject to 10% service charge.



生滾皮蛋芫茜魚球湯
Fish fillet soup with century egg
and coriander



川貝海底椰燉鱷魚
Crocodile soup double-boiled with
fritillary bulb and dried sea coconut



湯羹

SOUP

每位
Per person

川貝海底椰燉鱷魚

Crocodile soup double-boiled with fritillary bulb and dried sea coconut

168

羊肚菌燉鮮鮑魚

Double-boiled abalone and morel soup

98

生滾皮蛋芫茜魚球湯

Fish fillet soup with century egg and coriander

78

蟹肉粟米羹

Crabmeat and sweet corn soup

68

中式老火靚湯

Chinese daily soup

48



金沙蝦球

Stir-fried prawns with salted egg yolks




小炒皇

Stir-fried chive flower with white anchovies,
dried shrimps and cashew nuts




鹽燒鮮鮑魚

Salted baked fresh abalone



精選小炒 LOCAL FAVOURITES

月麗菜脯醬炒龍蝦球 Sautéed lobster balls with signature preserved radish sauce	428
清蒸珍珠龍躉 Steamed live grouper fish	398
鹽燒鮮鮑魚 Salted baked fresh abalone	238
蔥爆雪花牛仔粒 Sautéed snowflake beef with leek	198
金沙蝦球 Stir-fried prawns with salted egg yolks	188
燒汁露筍彩椒炒扭紋蝦 Sautéed prawns and asparagus with barbecue sauce	138
豉汁蒸風鱧 Steamed eel with black bean sauce	128
韭黃蝦仁炒蛋 Scrambled eggs with chive and shrimps	98
小炒皇 Stir-fried chive flower with white anchovies, dried shrimps and cashew nuts	98
鳳梨咕嚕肉 Sweet and sour pork with pineapple	90
豉汁涼瓜炒牛肉 Stir-fried sliced beef and bitter melon with black bean sauce	90
豆豉鯪魚油麥菜 Stir-fried lettuce with dace fish in salted black bean	88
欖菜肉碎四季豆 Stir-fried string beans with minced pork and preserved olive	88
馬友鹹魚蒸肉餅 Steamed minced pork with salted fish	78



馬拉盞啫啫芥蘭

Stir-fried kale with Belachan sauce



川芎白芷魚頭雞煲

Chinese herbal fish head with chicken in claypot



煲仔菜

CLAYPOT

川芎白芷魚頭雞煲	188
Chinese herbal fish head with chicken in claypot	
蒜子火腩風鱔	168
Slow-baked eel and crispy pork belly with garlic	
枝竹生燜斑腩	168
Slow-braised garoupa fillet with bamboo stick	
XO醬薑蔥魚頭	168
Wok-fried fish head with spring onion and XO sauce	
鮮鮑魚沙薑雞煲	168
Braised chicken and abalone with ginger in claypot	
魚香茄子	88
Eggplant and salted fish	
馬拉盞啫啫芥蘭	88
Stir-fried kale with Belachan sauce	
鹹魚雞粒豆腐煲	78
Braised tofu and diced chicken with salted fish in claypot	
鹹豬骨娃娃菜煲	78
Braised baby cabbage with salted pork ribs in claypot	

杞子百合上湯時蔬
Poached vegetables with
Chinese wolfberry and lily



羊肚菌豆漿浸時蔬
Poached seasonal vegetables with
morel mushroom in soy bean broth



素菜

VEGETABLES

羊肚菌豆漿浸時蔬	98
Poached seasonal vegetables with morel mushroom in soy bean broth	
榆耳紅燒豆腐	88
Braised bean curd with Chinese mushroom and yellow fungus	
蝦籽燒汁燴鮮菌	78
Braised mushroom with dried shrimps egg and barbecue sauce	
杞子百合上湯時蔬	68
Poached vegetables with Chinese wolfberry and lily	
金銀蛋時蔬	68
Poached vegetables with salted egg and preserved egg	
清炒 / 白灼 / 蒜蓉	
Stir-fried / Poached / Stir-fried with garlic	

波士頓龍蝦炆伊麵
Braised e-fu noodles with Boston lobster



XO醬雞柳高麗菜炒油麵
Fried noodles with chicken,
white cabbage and XO sauce



粉 · 麵

NOODLES

波士頓龍蝦炆伊麵	438
Braised e-fu noodles with Boston lobster	
瑤柱金菇炆伊麵	108
Braised e-fu noodles with conpoy and enoki mushroom	
韭黃乾炒牛河	90
Fried flat rice noodles with sliced beef and yellow chive	
雪菜火鴨絲燜米粉	78
Braised crystal rice noodles with duck slices and pickled vegetables	
XO醬雞柳高麗菜炒油麵	78
Fried noodles with chicken, white cabbage and XO sauce	
豉油皇銀芽炒麵	78
Stir-fried egg noodles with bean sprouts in premium soy sauce	

生菜火鴨絲粥

Roasted duck slices and lettuce congee



瑤柱白粥

Conpoy congee



粥

CONGEE

鮮鮑魚滑雞粥	88
Abalone and chicken congee	
生菜火鴨絲粥	68
Roasted duck slices and lettuce congee	
皮蛋瘦肉	68
Century egg and shredded pork	
瑤柱白粥	30
Conpoy congee	

鮑汁章魚雞粒飯

Fried rice with dried octopus and
diced chicken in abalone sauce



金勾臘味生炒糯米飯

Fried glutinous rice with preserved
sausage and dried shrimps



飯

RICE

鮑汁章魚雞粒飯	108
Fried rice with dried octopus and diced chicken in abalone sauce	
明太子炒飯	108
Fried rice with tobiko roe	
金勾臘味生炒糯米飯	98
Fried glutinous rice with preserved sausage and dried shrimps	
揚州炒飯	88
Fried rice with barbecued pork and shrimps	
鹹魚雞粒炒飯	78
Fried rice with diced chicken and salted fish	
絲苗白飯	18
Steamed rice	

椰汁燉燕窩

Double-boiled bird's nest with coconut milk



桂花冰糖燉雪梨

Double-boiled snow pear with
sweet scented Osmanthus soup



甜點

DESSERTS

椰汁燉燕窩	488
Double-boiled bird's nest with coconut milk	
蛋白杏仁茶	58
Almond sweet soup with egg white	
桂花冰糖燉雪梨	48
Double-boiled snow pear with sweet scented Osmanthus soup	
蓮子紅豆沙	48
Sweetened red bean soup and lotus seed	