

MENU A

脆皮燒腩仔
Crispy pork belly

麥糖花生脆芋絲
Crispy shredded yam

脆皮蓬萊素鵝
Crispy bean curd skin roulade

川芎天麻燉魚皇
Double boiled fish broth with Chinese herbs

陳年花雕蒸肉蟹
Steamed green crab with huadiao wine

金榜醬大蝦
King prawn served in bang sauce

清蒸虎杉斑
Steamed live grouper

秘製茶燻雞
Jasmine tea smoked chicken

野菌腐皮泡時蔬
Poached bean curd sheet & garden green

金瑤薑米炒絲苗
Fried rice with diced ginger

合時糖水
Sweetened soup

\$6,080 +10%
星期日至四 / Sun - Thu

\$6,680 +10%
星期五、六及公眾假期 / Fri, Sat and Public Holidays
(十位用 For 10 persons)

MENU B

話梅石榴
Guava in plum flavor

金沙白飯魚
Crispy white bait, salted egg yolk

麻辣貢菜
Preserved vegetable, spicy soya sauce

大紅乳豬全體
Crispy suckling pig

竹笙燕液海皇羹
Swallow's nest thick soup with seafood

上湯焗龍蝦配伊麵
Braised live lobster with E Fu noodle

冶味黑豚生菜盞
Sautéed chopped Iberico puro black pork with lettuce cups

清蒸虎杉斑
Steamed live grouper

上湯腿茸時蔬
Poached garden green with Yunnan ham

龍蝦湯泡貴妃飯
Crispy and steamed rice served in lobster soup

精美甜點
Desserts

\$7,280 +10%
星期日至四 / Sun - Thu

\$7,880 +10%
星期五、六及公眾假期 / Fri, Sat and Public Holidays
(十位用 For 10 persons)

MENU C

舟山海蜇頭
Jelly fish with white pepper and sesame oil

蜜汁叉燒
Honey glazed char siu

青芥末雲耳
Fungus with wasabi sauce

黑蒜燉螺頭湯
Double boiled sea whelk with black garlic

鮮百合帶子蝦球
Stir-fried prawn and scallop with lily bulbs

陳年花雕蒸珊瑚蟹爪
Steamed Alaska crab claws with aged huadiao wine

薑蔥粉絲焗珊瑚蟹
Baked Alaska crab with vermicelli, ginger and spring onion

脆皮原隻燒鵝
Roasted crispy goose

鮮冬菇腐竹蕃茄
Simmered tomatoes with fresh mushrooms

龍蝦湯泡貴妃飯
Crispy and steamed rice served in lobster soup

精美甜點
Desserts

\$8,380 +10%
星期日至四 / Sun - Thu

\$8,980 +10%
星期五、六及公眾假期 / Fri, Sat and Public Holidays
(十位用 For 10 persons)

菜式可隨意調配，詳情請與餐廳經理聯絡 | 請48小時前預訂 | 內容如有更改，恕不另行通知 | 以上套餐不包含茶位費

Please check with restaurant manager for change of items | Please make reservation 48-hour in advance | All prices and items are subject to change without prior notice | Menu prices are excluded tea/water charge

MENU D

大紅乳豬全體
Crispy suckling pig

白酒汁煎元貝皇
Pan-fried giant scallop with white wine sauce

金榜醬開邊龍蝦
Fried lobster served in bang sauce (half pc)

或 or

蠔皇原隻鮑魚
Braised whole abalone with superior oyster sauce

鮮黃耳海鮮燕窩羹
Bird's nest thick soup with seafood

清蒸東星斑
Steamed live spotted grouper

瑤柱扒雙蔬
Braised garden green with conpoy

櫻花蝦雞粒蟹肉炒飯
Fried rice with crab meat and diced chicken

鮑汁金瑤伊麵
Braised E Fu noodle with enoki mushrooms

紅豆沙小丸子
Sweetened red bean soup

和田玉棗糕
Sweet jujube jello

\$9,880 +10%

(十位用 For 10 persons)

菜式可隨意調配，詳情請與餐廳經理聯絡 | 請48小時前預訂 | 內容如有更改，恕不另行通知 | 以上套餐不包含茶位費

Please check with restaurant manager for change of items | Please make reservation 48-hour in advance
All prices and items are subject to change without prior notice | Menu prices are excluded tea/water charge

MENU E

大紅乳豬全體
Crispy suckling pig

夏果蚌仁玉帶
Stir-fried coral clam and scallop with macadamia nuts

百花炸釀蟹鉗
Deep-fried crab claw

珊瑚映玉露
Braised fresh asparagus with crab roe

松茸螺頭燉花膠
Double boiled chicken broth with fish maw

翡翠玉掌鮑魚
Braised whole abalone and goose web

清蒸東星斑
Steamed live spotted grouper

當紅脆皮雞
Crispy chicken

瑤柱海鮮荷葉飯
Fried rice with seafood wrapped in a lotus leaf

上湯韭黃水餃
Dumplings in soup

南北杏萬壽果燉雪燕
Double-boiled snow swallow with papaya

\$10,880 +10%

(十位用 For 10 persons)

032025



南海一號
NANHAI No.1

訂座電話 T: 2487 3688
F: 2351 9088 E: nanhai@elite-concepts.com

尖沙咀彌敦道63號國際廣場30樓
30/F, iSQUARE, 63 Nathan Road, Tsimshatsui

營業時間 business hours: 11:30am - 3:00pm | 6:00pm - 10:30pm

an elite concept 悅意集團