

點心 DIM SUM		
蒸 STEAMED		
	蜜汁叉燒包 traditional barbecued pork bun	3 件pcs 45
	黑松露素粉果 black truffle vegetarian dumpling	3 件pcs 45
	綠茶眉豆粿 black eye beans and pork dumpling	3 件pcs 52
	上海小籠包 “Xiao Long Bao” steamed pork dumpling	4 件pcs 52
	黑椒蘿蔔牛肚 beef tripe with turnip	52
	發財就手 pork knuckles and sea moss	52
	XO醬蒸鳳爪 steamed chicken feet with XO sauce	52
	生煎和牛包 pan-fried Wagyu bun	3 件pcs 54
	瑤柱花膠湯餃 fish maw dumpling in soup	1 隻 pc 55
	鮑魚燒賣皇 pork dumpling with mini abalone	3 件pcs 55
	晶瑩蝦餃 shrimp dumpling with bamboo shoot	4 件pcs 55
	雲石荔芋包 taro bun	3 件pcs 45
	黑糖馬拉糕 sugar cane sponge cake	45
	豆沙蘋菓角 sticky rice stuffed with red bean paste	4 件pcs 52
腸粉 RICE ROLLS		
	XO醬炒腸粉 stir-fried rice roll with XO sauce	55
	韭皇雞絲炒腸粉 stir-fried rice roll with shredded chicken	55

點心 DIM SUM		
煎炸焗 FRIED AND BAKED		
	脆皮素春卷 vegetarian spring roll	3 件pcs 45
	迷你豆沙煎堆仔 deep-fried red bean paste dumpling	3 件pcs 48
	葡汁鱈魚酥 crispy cod samosa	3 件pcs 52
頭盤 STARTERS		
	麥糖脆芋絲 crispy shredded yam with peanuts	98
	陳皮話梅萵筍 marinated celtuce, dried orange peel	108
	脆皮蓬萊素鵝 crispy bean curd skin roll	108
	麻辣貢菜 preserved vegetable, spicy soya sauce	138
	冰鎮鮑魚 fresh chilled baby abalone with sour garlic sauce	3 隻pcs 168
明爐燒味 BARBECUED ITEMS		
	瀟水豬腳仔 marinated pork knuckle	108
	蒜泥白肉 sliced pork with garlic and chili	128
	川辣口水雞 spicy chicken	128
	白胡椒舟山海蜆頭 jelly fish head mixed with white pepper	128
	XO醬鴨舌 duck's tongue tossed with XO chili sauce	138
	脆皮燒肉 crispy pork belly serve with English mustard	158

本店廚師推介 OUR RECOMMENDATIONS		
	秘製燒乳鴿 barbecued pigeon	1 隻 pc 128
	金榜醬煮大蝦(配饅頭) king prawn served in bang sauce (with fried mantou)	1 隻 pc 138
	上湯時蔬 seasonal vegetables in soup	168
	鹹魚茸煎肉餅 pan fried minced pork with mashed salty fish	208
	麻辣京蔥牛肉 stir-fried sliced beef, spicy	228
	南海砂鍋翅 shark's fin soup in clay pot, Nanhai style	1 位 person 268
	脆皮蒜香雞 crispy chicken with fried garlic	半隻 half 290
	川芎天麻燉魚皇 double-boiled fish with Chinese herbs	2 位 persons 298
	頭抽油雞縱菌醬海蝦煲 stir-fried prawns with termite mushroom paste	338
	蜜餞脆鱔球 roasted eel glazed with honey	368
	金銀蒜粉絲蒸蠔子皇 steamed razor clam with garlic	4 隻 pcs 448
	薑蔥花雕焗斑腩 stewed grouper brisket with scallion and huadiao wine	488
精選飯麵 RICE & NOODLES		
	蒜香雞粒蒸飯 steamed rice with diced chicken	1 位 person 58
	銀芽雞絲煎麵 pan-fried egg noodles with shredded chicken	208
	瑤柱金菇燜伊麵 braised e-fu noodles with conpoy	208
	乾炒牛河 stir-fried sliced beef with rice noodles	208
	蔥香叉燒粒炒飯 fried rice with “char siu	228
	雪菜肉崧燜伊麵 e-fu noodles with minced pork	228

兩位用午市套餐 SET LUNCH FOR TWO		特價 \$428
	晶瑩蝦餃 shrimp dumpling	
	黑松露素粉果 black truffle vegetarian dumpling	
	滋補燉湯 double-boiled soup	
	薑蔥花雕焗斑頭腩 stewed grouper brisket with scallion and huadiao wine	
	秘製燒乳鴿 barbecued pigeon	
	上湯泡菜苗 poached seasonal vegetables in soup	
	蒜香雞粒蒸飯 steamed rice with diced chicken	
四位用商務套餐 BUSINESS SET LUNCH FOR FOUR		特價 \$828
	上海小籠包 “Xiao Long Bao” steamed pork dumpling	
	脆皮蓬萊素鵝 crispy bean curd skin roll	
	滋補燉湯 double-boiled soup	
	成都蝦球帶子配鍋巴 stir-fried prawns and scallop, crispy rice	
	時蔬炒牛肉 sautéed beef with seasonal vegetable	
	心花怒放 sautéed lily bulb, fungus, ginko & white mushrooms	
	乾炒牛河 stir-fried sliced beef with rice noodles	

自選午市套餐

OPTIONAL SET LUNCH

特價每位\$228

PER PERSON

四位用 (點心/甜品3款 + 湯 + 主菜2款 + 粉麵1份)

六位用 (點心/甜品3款 + 湯 + 主菜3款 + 粉麵1.5份)

八位用 (點心/甜品3款 + 湯 + 主菜4款 + 粉麵2份)

For 4 Persons: 3 dim sum/dessert + soup + 2 mains + 1 rice/noodles

For 6 Persons: 3 dim sum/dessert + soup + 3 mains + 1.5 rice/noodles

For 8 Persons: 3 dim sum/dessert + soup + 4 mains + 2 rice/noodles

點心 DIM SUM		
	黑椒蘿蔔牛肚	beef tripe with turnip
	綠茶眉豆糰	black eye beans and pork dumpling
	蜜汁叉燒包	traditional barbecued pork bun
	葡汁鱈魚酥	crispy cod samosa
	發財就手	pork knuckles and sea moss
	脆皮素春卷	vegetarian spring roll
	晶瑩蝦餃	shrimp dumpling with bamboo shoot
	迷你豆沙煎堆仔	deep-fried red bean paste dumpling
	上海小籠包	“Xiao Long Bao” steamed pork dumpling
甜品 DESSERTS		
	雲石荔芋包	taro bun
	金絲脆麻花	honey glazed crispy egg ribbon
	豆沙蘋葉角	sticky rice stuffed with red bean paste
	和田玉棗糕	sweet jujube jello
	椰汁咖啡凍	chilled coffee jello

主 菜 MAINS	
	歌樂山辣子雞 “la zi” chicken
	冶味黑豚生菜盞 sautéed chopped black pork with lettuce cups
	豉椒炒花甲 sautéed clams in black bean sauce
	南海煎蠔餅 pan-fried oyster cake
	意茄乾肉末炒椰菜花 sautéed cauliflower with dried Italian tomato and minced pork
	蟹肉扒時蔬 seasonal vegetables with crabmeat
	鹹魚茸煎肉餅 pan-fried minced pork with mashed salty fish
	蝦仁炒滑蛋 scrambled egg with shrimps
飯 麵 RICE/NOODLES	
	欖菜肉碎蛋白炒飯 fried rice with minced pork
	瑤柱金菇燜伊麵 braised e-fu noodles with conpoy
	乾炒牛河 stir-fried sliced beef with rice noodles
湯 SOUP	
	滋補燉湯 double-boiled soup

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特價每位\$228

PER PERSON

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六位用 (點心/甜品3款 + 湯 + 主菜3款 + 粉麵1.5份)

八位用 (點心/甜品3款 + 湯 + 主菜4款 + 粉麵2份)

For 4 Persons: 3 dim sum/dessert + soup + 2 mains + 1 rice/noodles

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For 8 Persons: 3 dim sum/dessert + soup + 4 mains + 2 rice/noodles

以上特價套餐不可與其他優惠同時享用

另加一服務費 • 如有更改，恕不另行通知

Special set menu cannot be used in conjunction with any other special offers • Subject to 10% service charge

All prices and items are subject to change without prior notice

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