

點心 DIM SUM

蒸 STEAMED

蜜汁叉燒包 traditional barbecued pork bun	3 件pcs 45
香菇素菜包 vegetarian bun	3 件pcs 45
黑松露素粉果 blacktruffle vegetarian dumpling	3 件pcs 45
陳村粉蒸排骨 rice roll with pork ribs	52
鮮蝦菜苗餃 vegetable and shrimp dumpling	3 件pcs 52
龍蝦湯鮮竹卷 bean curd roulade in lobster soup	3 件pcs 52
上海小籠包 “Xiao Long Bao” steamed pork dumpling	4 件pcs 52
山竹牛肉球 beef dumplings	3 件pcs 52
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
黑糖馬拉糕 sugar cane sponge cake 	45
豆沙蘋葉角 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
排骨蒸腸粉 steamed rice roll with spare ribs	55
韭皇雞絲炒腸粉 stir-fried rice roll with shredded chicken	55

 甜品 dessert



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煎炸焗 FRIED AND BAKED

脆皮素春卷 vegetarian spring roll	3 件pcs 45
蘿蔔絲酥卷 crispy turnip puff	3 件pcs 45
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
陳皮話梅筍筍 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

鹵水豬腳仔 marinated pork knuckle	108
蒜泥白肉 sliced pork with garlic and chili	128
川辣口水雞 spicy chicken	128
白胡椒舟山海蜇頭 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
咸魚蓉煎肉餅 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
川芎天麻嫩魚皇 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
蜜餞脆鱈球 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
瑤柱金菇焗伊麵 braised e-fu noodles with conpoy	208
乾炒牛河 stir fried sliced beef with rice noodles	208
檳菜肉碎蛋白炒飯 fried rice with minced pork	228
星洲炒米粉 stir fried rice vermicelli, Singapore style	228



兩位用午市套餐

SET LUNCH FOR TWO

特價 \$428

鮮蝦菜苗餃 vegetable and shrimp dumpling
黑松露素粉果 blacktruffle vegetarian dumpling
滋補嫩湯 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
滋補原盅燉品 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

陳村粉蒸排骨 rice roll with pork ribs

鮮蝦菜苗餃 vegetable and shrimp dumpling

蜜汁叉燒包 traditional barbecued pork bun

葡汁鱈魚酥 crispy cod samosa

香菇素菜包 vegetarian bun

龍蝦湯鮮竹卷 bean curd roulade in lobster soup


脆皮素春卷 vegetarian spring roll

晶瑩蝦餃 shrimp dumpling with bamboo shoot


蘿蔔絲酥卷 crispy turnip puff

上海小籠包 "Xiao Long Bao" steamed pork dumpling

甜品 DESSERTS

金絲脆麻花 honey glazed crispy egg ribbon 

豆沙薺葉角 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

瑤柱金菇炆伊麵 braised e-fu noodle with conpoy

乾炒牛河 stir fried sliced beef with rice noodles

湯 SOUP

滋補燉湯 double-boiled soup

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



敬請提早預約: 2487 3688

九龍尖沙咀彌敦道63號國際廣場30樓

11:30 am - 2:30 pm | 6:00 pm - 11:00 pm

nanhai@elite-concepts.com



南海一號
NANHAI No.1

