

# 佛跳牆宴

MENU D

脆炸椒鹽魷魚  
deep fried crispy squid

蜜汁叉燒  
honey glazed char siu

金蒜拍青瓜  
garlic cucumber

原盅佛跳牆  
double boiled dried seafood soup

黑松露鮮帶子  
stir-fried scallops with black truffles

白酒汁焗龍蝦  
baked lobster in white wine sauce

清蒸東星斑  
steamed leopard coral grouper

秘製茶燻雞  
jasmine tea smoked chicken

蝦乾肉末浸菜苗  
poached vegetables with dried shrimp & minced pork

瑤柱蛋白炒飯  
fried rice with egg white & conpoy

椰汁紫米露  
black glutinous rice cream

桂花紅豆糕  
osmanthus & red bean jello

**\$9,880**

星期日至四 / Sun to Thu

**\$10,880**

星期五、六及公眾假期 / Fri, Sat and Public Holidays

- 以上套餐每席供10位享用。
- 另加\$1,500，用餐時段內可享2小時啤酒及汽水任飲。
- 所有套餐需另加一服務費。
- 內容如有更改，恕不另行通知。
- 菜式可隨意調配，詳請與餐廳經理聯絡。
- 敬請一天前預訂。

凡惠顧婚宴宴會十席或以上，可享以下優惠：

- 兩小時席前迎賓雜果實治
- 迎賓甜蜜甜品桌
- 標準禮堂背景連新人英文名字
- 五磅結婚蛋糕一個

條款及細則：

- 以上優惠及菜譜不適用於已預訂之酒席，及不可與其他優惠同時享用。
- 如有任何爭議，南海一號保留最終決定權。

- All menus are for 10 persons.
- Order the above set menus to enjoy Drink Package with a special price \$1,500 for 2 hours (beer and soft drink)
- All prices are subject to 10% service charge.
- All prices and items are subject to change without prior notice.
- Please check with restaurant manager for items swap.
- Please make reservation one day in advance.

Wedding event package includes (minimum 10 tables):

- 2 hours welcome drinks
- welcome desserts
- wedding backdrop (standard size) with bride and groom's English name
- 5lbs wedding cake

Terms & Conditions:

- This menu is not applicable for previous bookings and cannot be used in conjunction with other promotional offers.
- Should any dispute arise, the decision of Nanhai No.1 shall be final.

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



南海一號  
NANHAI No.1



# 伊比利亞火腿宴

伊比利亞火腿  
sliced Dona Lola Iberico ham  
青芥末螺花  
conch with wasabi sauce  
脆皮蓬萊素鵝  
crispy bean curd skin roulade

## MENU A

原盅杏汁燉白肺  
double-boiled pig lung in soup with almond  
鮮蘆筍黑毛豬腩片  
stir-fried sliced pork belly with fresh asparagus  
暹羅風味蟹  
nanhai hot and sour crab  
清蒸沙巴龍躉  
steamed live grouper  
蝦籽柚皮鵝掌  
braised goose web with pomelo peel  
冰川瓜浸黑毛豬腩排  
simmered Yunnan water gourd with pork ribs  
金粟蝦餅飯  
steamed rice with shrimp paste

椰汁紫米露  
black glutinous rice cream  
香芋綠茶糕  
green tea & taro jello

**\$4,480**  
星期日至四 / Sun to Thu

**\$4,980**  
星期五、六及公眾假期 / Fri, Sat and Public Holidays

# 海東星斑宴

## MENU B

話梅石榴  
guava in plum flavor  
涼伴金錢菇  
baby shitake mushroom in sweet and spicy sauce  
白胡椒舟山海蜆頭  
jelly fish with white pepper and sesame oil

金牌片皮乳豬全體  
roasted whole suckling pig  
濃湯過橋東星斑球  
simmered grouper in seafood soup  
XO醬野菌鮮蝦球  
sauteed prawn in xo sauce  
避風塘星斑腩  
grouper brisket with spicy chili  
脆皮蒜香雞  
crispy chicken with fried garlic  
魚湯野菌浸菜苗  
simmered vegetables with mushroom in soup  
星斑肉福建炒飯  
fried rice with diced grouper, 'Fu Zhou' style

桂花蘆薈燉雙雪  
double boiled aloe with snow fungus  
和田玉棗糕  
sweet jujube jello

**\$5,880**  
星期日至四 / Sun to Thu

**\$6,380**  
星期五、六及公眾假期 / Fri, Sat and Public Holidays

# 亞拉斯加珊瑚蟹宴

## MENU C

麥糖花生脆芋絲  
crispy shredded yam  
南海沙律  
nanhai salad  
脆皮燒肉  
crispy pork belly

竹筍雞絲翅  
shark's fin soup with shredded chicken  
玉露百合鮮帶子  
stir-fried scallops with fresh asparagus  
陳年花雕蒸珊瑚蟹爪  
steamed Alaska king crab with huadiao wine  
薑蔥粉絲焗珊瑚蟹  
baked Alaska king crab with ginger & spring onion  
脆皮蒜香雞  
crispy chicken with garlic sauce  
金瑤蟹肉扒時蔬  
seasonal vegetables with crab meat & conpoy  
海鮮珊瑚蟹粒焗飯  
baked rice with coral crab meat

南瓜紅豆沙  
red bean cream with pumpkin  
香芋綠茶糕  
green tea & taro jello

**\$8,080**  
星期日至四 / Sun to Thu

**\$8,680**  
星期五、六及公眾假期 / Fri, Sat and Public Holidays