

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
薑蔥牛柏菜 steamed ox tripe with scallion		52
百花釀魚肚 steamed fish maw & minced shrimp		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
XO醬蒸鳳爪 steamed chicken feet with XO sauce		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
竹炭流沙包 salted egg yolk custard 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

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煎炸焗 FRIED AND BAKED

脆皮素春卷 vegetarian spring roll	3 件pcs	45
荔芋火鴨酥 taro dumpling with roasted duck	3 件pcs	52
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

滷水豬腳仔 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 noodle with shredded chicken		208
瑤柱金菇炆伊麵 braised e-fu noodles with conpoy		208
乾炒牛河 stir fried sliced beef with rice noodles		208
生炒牛肉飯 fried rice with minced beef		228
魚香茄子燜米 rice vermicelli with eggplant and minced pork		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 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

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薑蔥牛柏葉 steamed ox tripe with scallion
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
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
荔芋火鴨酥 taro dumpling with roasted duck
上海小籠包 "Xiao Long Bao" steamed pork dumpling

甜品 DESSERTS

竹炭流沙包 salted egg yolk custard 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

靚菜肉碎蛋白炒飯 fried rice with minced pork
瑤柱金菇燜伊麵 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
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 11:30 am - 2:30 pm | 6:00 pm - 11:00 pm
 nanhai@elite-concepts.com



南海一號
 NANHAI No.1