



南海一號
NANHAI NO.1



魚翅鮑魚餐 MENU A

前菜 APPETIZERS

蜜汁叉燒

Honey glazed char siu

麻香海蜇頭

Tossed jelly fish with sesame oil

話梅石榴

Guava in plum flavor

湯 SOUP

南海砂窩翅

Shark's fin soup in clay pot, Nanhai style

主菜 MAINS

蠔皇原隻鮮鮑魚

Braised whole abalone

黃椒醬蒸斑球

Steamed grouper with yellow pepper sauce

紅燒乳鴿

Roasted pigeon

濃湯黃耳野菌時蔬

Yellow fungi and seasonal vegetable in thick soup

主食 RICE

龍蝦湯泡貴妃飯

Crispy and steamed rice in lobster soup

甜品 DESSERT

合時糖水

Dessert

\$680 每位 PER PERSON

兩位起 MIN 2 PERSONS

(原價ORIGINAL PRICE \$ 880)

鹿兒島和牛魚翅餐 MENU B

前菜 APPETIZERS

脆皮燒肉

Crispy pork belly with English mustard

冰鎮鮑魚

Fresh chilled baby abalone with sour garlic sauce

酸辣醬蘿蔔

Spicy and sour pickled radish

湯 SOUP

生拆蟹肉乾撈翅

Shark's fin and crabmeat served with consommé

主菜 MAINS

鹿兒島和牛 (100g)

Pan-fried Kagoshima Wagyu (100G)

金榜醬開邊龍蝦(半隻)

Lobster in bang sauce (half portion)

竹笙扒露筍

Braised asparagus with bamboo fungus

主食 RICE

蒜香鮑魚雞粒飯

Steamed rice with diced chicken in garlic

甜品 DESSERT

燕窩杏仁茶

Almond cream with bird's nest

\$980 每位 PER PERSON

兩位起 MIN 2 PERSONS

(原價ORIGINAL PRICE \$ 1,280)

特別推介
SPECIAL OFFER



SUZIE WRONG COCKTAILS

\$188/杯GLASS | \$300/2杯GLASSES

.加一服務費以原價收費 . 不可與其他優惠同時使用(包括會員優惠) . 內容如有更改,恕不另行通知, 本店保留最終決定權。

+10% service charge base on original price . cannot be used in conjunction with other promotions (including member offers) . all prices and items are subject to change without prior notice, should any dispute arise, the decision of Nanhai No.1 shall be final.

