

展現中菜的獨特風味精髓,期待與你並航。 「南海」名字源自於明朝年間中國航海家鄭和下西洋 現在我們已經準備第二次航行,【南海二號】將帶您 並發掘奇珍異寶和珍貴食材將其帶回中國。南海一號 踏上美食探索之旅, 於 2010 年正式啟航

他率領艦隊展開越洋航海之旅,

The Nanhai name derives from the flagship of the fleet of the intrepid Chinese admiral Zheng He, who during the Ming Dynasty roamed the oceans to explore and discover riches and treasures to bring back to China. Our voyage of Nanhai began in 2010 with the launch of Nanhai No.1. With this, our 2nd voyage, we take you on a further journey of culinary discovery that embraces inspirations from across the South China Sea and beyond. Welcome aboard.





冰鎮鮑魚

FRESH CHILLED BABY ABALONE WITH SOUR GARLIC SAUCE

\$ **168** 3隻/pieces

選用中國大連的優質鮑魚,肉質彈潤鮮甜。搭配蒜蓉 增香、紅椒粒添色,梅子肉融入獨特酸甜,香菜莖提鮮, 以日本清酒去腥、麻油增潤,日本燒汁賦予醇厚底味。 冰鎮鎖鮮,入口清涼,是味蕾的冰上海鮮之旅。

SIGNATURE DISHES

必食推薦



蜜餞脆鱔球

ROASTED EEL GLAZED WITH HONEY

\$ **368**



濃湯過橋象拔蚌

SIMMERED GEODUCK CLAM IN SEAFOOD THICK SOUP



SIGNATURE DISHES

必食推薦



龍蝦湯泡貴妃飯

CRISPY AND STEAMED RICE SERVED IN LOBSTER SOUP

\$ **258** 鍋/pot

即燒片皮鴨(一食)

ROASTED PEKING DUCK (1ST COURSE)

\$ **680** 全隻 /whole

十片鴨皮、十六片鴨皮連鴨肉、配料:薄餅、青瓜、京蔥、醬汁 10 pieces of duck skin, 16 pieces of duck skin with duck meat, ingredients: pancake, sliced cucumber, spring onion and duck sauce

生菜盞鴨崧 / 七彩炒鴨絲 / 豉蒜爆鴨件

SAUTÉED CHOPPED DUCK MEAT WITH LETTUCE CUPS/ STIR-FRIED SHREDDED DUCK MEAT WITH BEAN SPROUT/ SAUTÉED DUCK MEAT WITH BLACK BEAN AND GARLIC

\$ **208** 二食 /2nd course





牛油蔥香焗開邊龍蝦 (金榜醬或金銀蒜蒸)

BAKED LOBSTER WITH SCALLION AND BUTTER (CHOICE OF BANG SAUCE OR STEAMED WITH GARLIC)

\$ **700** 隻 /piece

西澳龍蝦肥碩飽滿,優質牛油融化 沁入蝦肉紋理,撒上蔥粒激發複合香氣。 一口咬下,Q彈嫩滑,牛油醇厚與蔥香 清新交融,把西澳海的鮮和煙火味, 全聚在舌尖,是奢華難忘的味蕾盛宴。



白切獅頭鵝

POACHED GOOSE

\$ **250** 例 / standard \$ **500** 半隻 / half



白切鵝頭、頸

POACHED GOOSE HEAD AND NECK

\$ **160**

紅燒乳鴿仔

ROASTED PIGEON

\$ **138** 隻/piece



廣式燒鵝,皮脆肉嫩,油香四溢。 以秘製醬料醃製,炭火烤製,金紅酥脆的外皮下是鮮嫩多汁的鵝肉, 蘸酸梅醬更添風味,堪稱粵式燒味經典。



脆皮燒肉 CRISPY PORK BELLY WITH ENGLISH MUSTARD



蜜汁叉燒 HONEY GLAZED CHAR SIU \$ 238



化皮乳豬件

CRISPY SUCKLING PIG WITH HOMEMADE SWEET SAUCE

\$ **268** 例 / standard \$ **1300** 全隻 / whole

四式燒味拼盤

BARBECUED COMBO

\$ **388**

HK SPECIALTIES

香江風味

蟶子皇(豉椒炒或金銀蒜蒸)

SAUTÉED RAZOR CLAM IN BLACK BEAN SAUCE OR STEAMED WITH GARLIC

\$ **448** 4隻/pieces

花螺 🥖 (辣酒或清酒煮)

POACHED SEA SNAILS IN CHILI SAUCE OR SAKE



豉椒炒花甲

SAUTÉED CLAMS IN BLACK BEAN SAUCE



STARTERS

風味前菜



GUAVA IN PLUM FLAVOR

\$ 88

涼拌麻香花生魚皮 FISH SKIN AND PEANUTS

WITH SESAME OIL

s 128

金蒜拍黃瓜

SMACKED CUCUMBER WITH GARLIC





脆皮蓬萊素鵝 🥒

CRISPY BEAN CURD SKIN ROULADE

\$ **128**



麥糖花生脆芋絲 🥒

CRISPY SHREDDED TARO WITH PEANUTS

STARTERS

風味前菜



頭抽雞軟骨

CHICKEN CARTILAGE IN SUPREME SOY SAUCE

\$ **138**



蒜泥白肉 🥖

SLICED PORK WITH GARLIC AND CHILI









蠔皇原隻吉品鮑魚

(二十五頭)

BRAISED YOSHIHAMA ABALONE WITH OYSTER SAUCE

\$ **1800** 位 /person

原隻鮑魚伴鵝肝

BRAISED ABALONE WITH GOOSE LIVER

\$ **438** 位 /person



蠔皇原隻南非鮑魚配花膠

BRAISED SOUTH AFRICAN ABALONE AND FISH MAW WITH OYSTER SAUCE

\$ **488** 位/person

香煎鵝肝

PAN-FRIED GOOSE LIVER

\$ **198** 件 /piece

蠔皇原隻鮮鮑魚

BRAISED FRESH ABALONE WITH OYSTER SAUCE

\$ **388** 位/person

SUN-DRIED SEAFOOD

鮑參翅肚



生拆蟹肉乾撈翅

SHARK'S FIN WITH CRABMEAT SERVED WITH CONSOMMÉ

\$ **498** 位/person

招牌極品蟹皇翅 SUPERIOR SHARK'S FIN WITH CRAB ROE IN SOUP \$ **388** 位 /person 另加一服務費。Subject to 10% service charge. 所有圖片僅供參考。All photos are for reference only.

SUN-DRIED SEAFOOD

鮑參翅肚



蠔皇花膠扒 STEWED FISH MAW STEAK

\$ 580 位 /person



紅燒海虎翅(二兩)

\$ 880 位 /person

BRAISED SUPREME SHARK'S FIN (2 TAELS)



鮮黃耳燉花膠

DOUBLE-BOILED FISH MAW AND FRESH YELLOW FUNGUS



日本遼參扣鵝掌

\$ 328 位 /person

BRAISED JAPANESE SEA CUCUMBER WITH GOOSE WEB



南海砂窩翅

SHARK'S FIN SOUP IN CLAY POT, NANHAI STYLE



\$ **298** 位 /person

\$ 198 位 /person

高湯燉官燕 DOUBLE-BOILED BIRD'S **NEST BROTH**



\$ **550** 位 /person





滋補燉響螺湯

DOUBLE-BOILED CONCH AND RED DATE BROTH

\$ 338 2 位 /persons

川芎天麻燉魚皇

DOUBLE-BOILED FISH

\$ **298** 2位/persons

花膠海鮮酸辣羹 🧪

HOT AND SOUR SEAFOOD SOUP WITH FISH MAW

\$ 138 位 /person

海鮮豆腐羹

SEAFOOD AND TOFU SOUP

\$ 108 位 /person

蟹肉粟米羹

CORN AND FRESH

\$ 108 位 /person

白玉酸辣羹 🥖 🧶



HOT AND SOUR TOFU SOUP

\$ 108 位 /person

竹笙菜粒粟米羹 🥒

CORN AND VEGETABLE SOUP

\$ 108 位/person





香茅原條海星斑

DEEP-FRIED SPOTTED GROUPER WITH CRISPY LEMONGRASS

\$ **628** 條/whole

FISH

魚類



黄金脆口白飯魚

CRISPY ICE FISH WITH SALTED EGG YOLK

\$ **228**



XO 醬雲耳蒸斑球 🥖

STEAMED GROUPER FILET WITH XO CHILI SAUCE

\$ **148** 位 /person



油泡海斑球

STIR-FRIED GROUPER FILET WITH VEGETABLE



鹹檸檬豉汁蒸鱔球

STEAMED EEL WITH SALTED LEMON AND BLACK BEAN SAUCE

\$ **368**



薑蔥花雕煀東星斑

STEWED GROUPER WITH HUADIAO WINE FLAVOR

\$ **1380** 600g



清蒸閩東黃魚 (雞油花雕/黃椒醬)

STEAMED YELLOW CROAKER (HUADIAO / YELLOW BEAN SAUCE)

\$ **1380** 750g



紅燜斑頭腩

BRAISED GROUPER BRISKET

\$ 488



香茜金銀蛋浸斑頭腩

STEWED GROUPER BRISKET WITH CORIANDER AND SALTED CENTURY EGGS



酸湯脆肉鯇

BRAISED GRASS CARP FILLET WITH SOUR PICKLES

\$ **398**



三刀

FLATFISH

老鼠斑

PACIFIC GROUPER

蘇鼠斑

HIGHFIN GROUPER

瓜子斑

SPECKLED GROUPER

東星斑

LEOPARD CORAL GROUPER

各類游水海鮮,每條重量約600g。 海鮮價錢會因實際重量而有所調整。

Live seafood weighs approximately 600g each. Prices will be adjusted based on the actual weight. 600g

時價 Market price

時價 Market price

時價 Market price

\$ **1680**

PRAWN/LOBSTER

蝦/龍蝦





沙茶魚蝦蟹粉絲煲

SAUTÉED DICED SEAFOOD WITH VERMICELLI IN CLAY POT

\$ **268**

椒鹽原隻富貴蝦 (需預訂)

DEEP-FRIED MANTIS SHRIMP WITH SALT AND PEPPER (ADVANCE ORDER)

時價 Market price

辣子蝦球 🥖

LA ZI PRAWN



游水龍蝦兩食(炒球、椒鹽頭爪)

SAUTÉED LOBSTER MEAT AND DEEP-FRIED LOBSTER HEAD IN SPICY HERBAL SALT

 $$780 \pm / piece$



豉油皇中蝦

STIR-FRIED PRAWNS WITH SOY SAUCE

PRAWN/LOBSTER

蝦/龍蝦





成都辣蝦球帶子配鍋巴 🧪

STIR-FRIED CHILI PRAWNS AND SCALLOP, RICE CRUST

\$ 288

XO 醬蝦腰小炒皇 🧪

STIR-FRIED FRESH & DRIED PRAWN, CASHEW NUT WITH XO SAUCE



潮式凍蟹 (需預訂)

CHILLED CORAL CRAB (ADVANCE ORDER)

時價 Market price

選用鮮活螃蟹,經潮式技法烹調。 薑蔥提鮮去腥,保留蟹肉鮮甜本質。 經過凍製方法,蟹肉緊實彈牙,帶著淡淡冰爽。 一口咬下,把潮汕漁家裡的細膩調味全含在舌尖, 是鮮爽與匠心交織的奇妙美味。

CRAB

蟹

原隻阿拉斯加珊瑚蟹(兩食)

\$ **4980** 3000g

ALASKA CRAB (2 COURSES)

陳年花雕蒸(一食)

STEAMED WITH HUADIAO WINE (1ST COURSE)

薑蔥粉絲焗(二食)

BAKED WITH VERMICELLI, GINGER AND SPRING ONION (2ND COURSE)







SHELLFISH

貝殼類



南海蠔餅配香檸魚露汁

PAN-FRIED OYSTER CAKE SERVED WITH FISH SAUCE

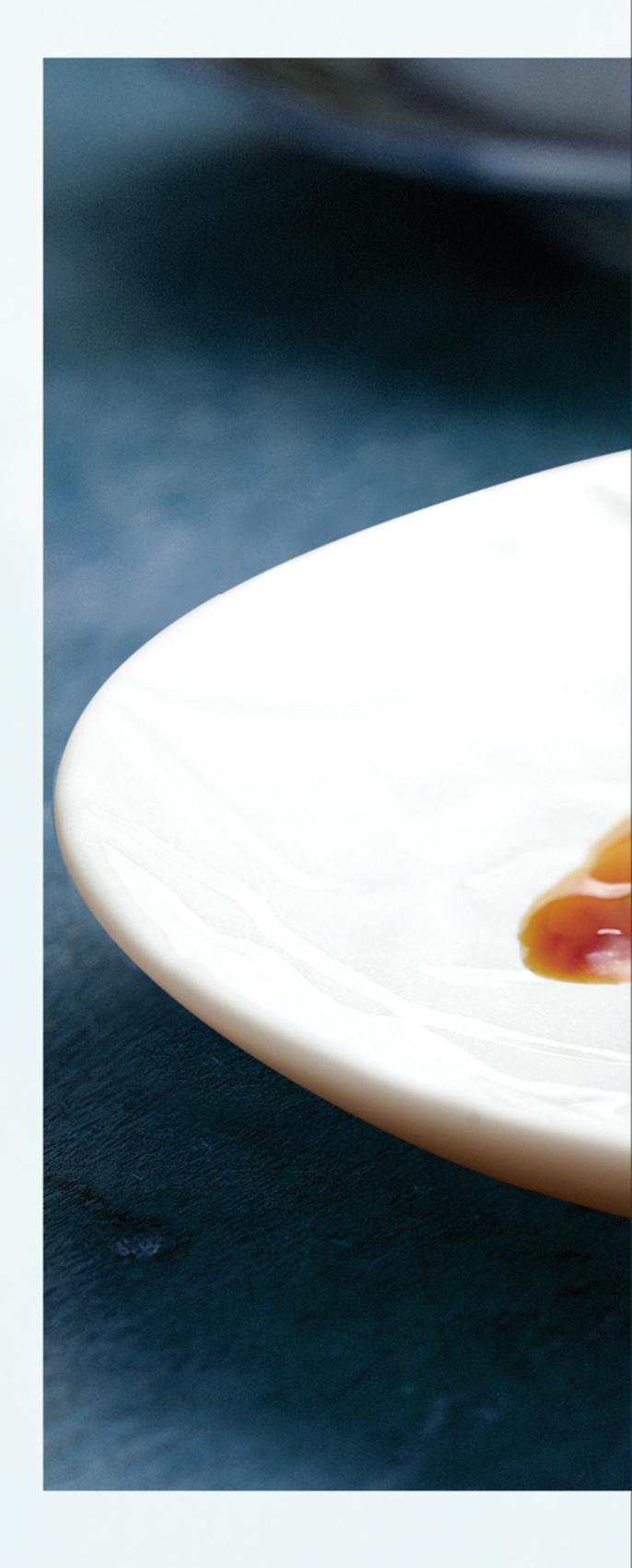
\$ **228**



蒜香清酒焗南非鮮鮑魚

BAKED SOUTH AFRICAN FRESH ABALONE WITH SAKE AND GARLIC

\$ **168** 隻 /piece





POULTRY

家禽



歌樂山辣子雞 🥖

LA ZI CHICKEN

\$ **218**



煎焗魚頭沙薑雞

PAN-FRIED FISH HEAD & CHICKEN PIECES

\$ **438**



茶燻雞

JASMINE TEA SMOKED CHICKEN

\$ **308** 半隻 /half



脆皮蒜香雞

CRISPY CHICKEN WITH FRIED GARLIC

\$ **308** 半隻 /half



BEEF/LAMB

牛/羊



九層塔鵝肝牛柳粒 SAUTÉED TENDER BEEF WITH GOOSE LIVER

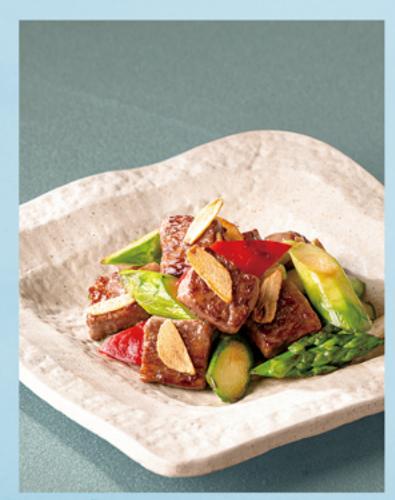
\$ 328



清湯牛仔骨
BEEF SHORT RIB BROTH
\$ 298

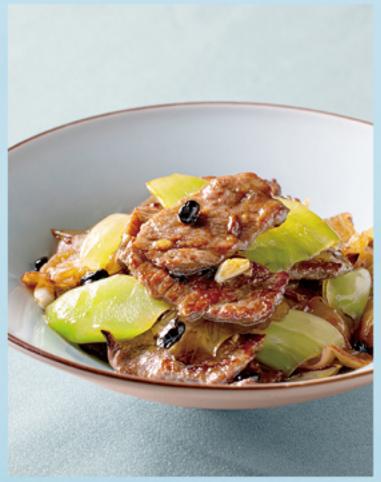


脆皮牛坑腩
DEEP-FRIED CRISPY BEEF BRISKET
SERVED WITH SPICY VEGETABLE SAUCE
\$ 388



蒜片和牛粒 Stir-fried Wagyu cubes With fresh asparagus

\$ **498**



味菜炒安格斯牛肉
Stir-fried Angus Beef With
PRESERVED VEGETABLE



孜然羊肋骨 ✓ LAMB RIB WITH CUMIN \$ **388**

PORK

豬



冶味黑豚生菜盞

SAUTÉED CHOPPED IBERICO PURO BLACK PORK WITH LETTUCE CUPS

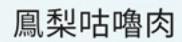
\$ **208**



西班牙美極煎黑豚肉

PAN-FRIED IBERICO BLACK PORK WITH SOY SAUCE

\$ **208**



SWEET AND SOUR PORK

\$ **208**



鹹魚蓉煎肉餅

PAN-FRIED MINCED PORK WITH MASHED SALTED FISH



羊肚菌紅燒豆腐

BRAISED TOFU WITH MOREL MUSHROOMS

\$ **268**



椒鹽豆腐粒

CRISPY TOFU CUBES WITH SALT AND PEPPER

\$ **168**



豆根銀杏泡涼瓜

POACHED BITTER
GOURD WITH GINKGO

\$ **198**



乾煸鮮筍肉末四季豆

SAUTÉED STRING BEANS WITH BAMBOO SHOOTS AND MINCED PORK

WILD VEGETABLE/ TOFU

野菜/豆腐

蒜香蘆筍雞髀菇

SAUTÉED ASPARAGUS WITH MUSHROOMS AND GARLIC

s 238



上湯松茸蘆筍

STEWED FRESH ASPARAGUS WITH MATSUTAKE

s 238

鮮冬菇腐竹煮蕃茄

SIMMERED TOMATOES WITH FRESH YUNNAN MUSHROOMS





湖南椒炒滑蛋

SCRAMBLED EGG WITH HUNAN PEPPER

\$ 198



鮮淮山百合炒粉紅木耳

STIR-FRIED CHINESE YAM AND BLACK FUNGUS WITH FRESH LILY BULB

s 228



娘惹醬秋葵煲

OKRA WITH NYONYA SAUCE

\$ 228

野菌腐皮時菜 🥒

POACHED BEAN CURD SHEET AND WILD MUSHROOM WITH SEASONAL VEGETABLES

s 188

拍薑芥蘭 🥒

Sautéed kale with ginger

\$ 168

蟹肉扒時蔬

SEASONAL VEGETABLES WITH CRABMEAT

\$ 238

清炒 / 蒜茸 / 白灼上湯時蔬 🥒

SEASONAL VEGETABLES: STIR-FRIED / GARLIC FRIED / POACHED IN SOUP

s 168

NOODLES/ RICE

粉麵飯



鮮元貝煎麵

PAN-FRIED EGG NOODLES WITH SCALLOPS AND TENDER GREENS

\$ **228**



芝士蝦球煎飯

PAN-FRIED RICE WITH CHEESE AND PRAWN

\$ **268**



籠仔沙薑生煎雞飯

PAN-FRIED CHICKEN WITH STEAM RICE



斑肉魚湯西施粉

RICE VERMICELLI WITH
SLICED GROUPER IN FISH BROTH

\$ **228**

XO 醬銀芽雞絲炒麵

FRIED NOODLES WITH CHICKEN, BEAN SPROUT AND XO CHILI SAUCE

\$ **208**

揚州炒飯

AUTHENTIC YANGZHOU STYLE FRIED RICE

CHINESE SPIRITS

中國酒

夜上海極品 太雕皇 16.5°

TAI DIAO, DIRECTLY IMPORTED BY YE SHANGHAI \$ **450** 瓶 /bottle

\$ 220 壺 /carafe

COFFEE

咖啡

咖啡

COFFEE

特濃咖啡 \$ 68 杯 /cup

\$ 68 杯/cup

ESPRESSO

低因咖啡 \$ 68 杯 /cup

DECAFFEINATO

HEALTHY DRINKS

冷熱健康飲品

羅漢果 \$ 42 杯/glass

SWEET HERBAL TEA

薏米水 \$ 42 杯 /glass

BARLEY WATER

果汁 \$ 68 杯 /glass

FRUIT JUICE

MINERAL WATER

礦泉水

氣泡礦泉水 \$ 88 1000ml

SPARKLING MINERAL WATER

無氣泡礦泉水 \$ **88** 1000ml

STILL MINERAL WATER

FIXED CHARGE

固定收費

中國茗茶 \$ 28 位 /person

CHINESE TEA

熱開水 \$ 28 位 /person

HOT WATER

木薯片 \$ 28 碟 /plate

CASSAVA CHIPS

OTHER CHARGE

其他收費

白飯 \$ 28 碗 /bowl

STEAMED RICE

切餅費 \$ 32 位 /person

CUT CAKE FEE

餐酒開瓶費 \$ 400 瓶 /bottle

Corkage of wine (750ml)

烈酒開瓶費 \$ 800 瓶 /bottle

CORKAGE OF SPIRIT (700ML)



