

## MENU A

青芥末螺花

Conch with wasabi sauce

海蜇拼燻蹄

Jelly fish and sliced pork knuckle

黃金脆口白飯魚

Crispy white bait, salted egg yolk

川芎天麻燉魚皇

Double-boiled fish broth with Chinese herbs

陳年花雕蒸肉蟹

Steamed green crab with huadiao wine

金榜醬煮大蝦

King prawn served in bang sauce

香茅原條海星斑

Deep-fried spotted grouper with crispy lemon grass

秘製茶燻雞

Jasmine tea smoked chicken

野菌腐皮時菜

Poached bean curd sheet, wild mushroom, seasonal vegetables

櫻花蝦瑤柱炒飯

Fried rice with sakura shrimp and conpoy

合時甜品

Dessert



\$6,380+10%

星期日至四 (Sun-Thu)

\$6,880+10%

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

(十位用 For 10 persons)

## MENU B

話梅石榴

Guava in plum flavor

脆炸椒鹽魷魚

Fried crispy squid

蒜香豬手

Pig's trotter with garlic

大紅乳豬全體

Crispy suckling pig

紅燒蟹肉雞絲生翅

Shark's fin soup with shredded chicken & crabmeat

上湯焗龍蝦配拉麵

Braised lobster with ramen

金盞和牛蝦崧

Sautéed chopped Wagyu & shrimp wrapped with lettuce cup

清蒸虎杉斑

Steamed live grouper

金菇金瑤燴時蔬

Braised garden green with conpoy and enoki mushrooms

龍蝦湯泡貴妃飯

Crispy and steamed rice in lobster soup

合時甜品

Dessert



\$7,380+10%

星期日至四 (Sun-Thu)

\$7,880+10%

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

(十位用 For 10 persons)

## MENU C

脆皮蓬萊素鵝

Crispy bean curd skin roulade

蜜汁叉燒

Honey glazed char siu

醬醃蘿蔔

Turnip in sweet soy

黑蒜燉螺頭湯

Double-boiled sea whelk with black garlic

XO醬雙蔥炒蝦球帶子

Stir-fried prawns and scallops with scallions and XO chili sauce

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 crab with vermicelli, ginger & spring onion

脆皮蒜香雞

Crispy chicken with garlic sauce

意茄乾肉末炒椰菜花

Sautéed cauliflower with sun dried tomatoes and minced pork

蟹肉蟹蓋焗飯

Oven-baked crabmeat rice

焦糖燉蛋

Crème brûlée



\$8,980+10%

星期日至四 (Sun-Thu)

\$9,380+10%

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

(十位用 For 10 persons)

菜式可隨意調配, 詳情請與餐廳經理聯絡 | 請48小時前預訂 | 內容如有更改, 恕不另行通知 | 以上套餐不包含茶位費 | 不可與其他優惠同時使用(包括會員優惠)

Please check with our restaurant manager regarding any changes to the items/menu | Please make reservation at least 48-hour in advance

All prices and items are subject to change without prior notice | Menu prices do not include tea/water charge | Cannot be used in conjunction with other promotions (including member offers)



## MENU D

大紅乳豬全體

Crispy suckling pig

黑松露煎元貝皇

Pan-fried giant scallop with black truffle pesto

金榜醬煮開邊龍蝦

Lobster served in bang sauce

或 / Or

蠔皇遼參扣玉掌

Braised sea cucumber and goose web

蟹皇海鮮燴燕窩

Seafood thick soup with bird's nest and crab roe

清蒸東星斑

Steamed live spotted grouper

玉環瑤柱甫

Braised hairy gourd stuffed with conpoy

金銀脆米海鮮炒飯

Fried rice with seafood

鮑汁金瑤伊麵

Braised e-fu noodles with enoki mushroom

鮮百合蓮子紅豆沙

Sweetened red bean and lily bulb soup

和田玉棗糕

Sweet jujube jello



\$9,880+10%

(十位用 For 10 persons)

## MENU E

大紅乳豬全體

Crispy suckling pig

夏果蝦球玉帶

Stir-fried prawn and scallop with macadamia nuts

百花炸釀蟹鉗

Deep-fried crab claw

珊瑚映玉露

Braised fresh asparagus with crab roe

松茸螺頭燉花膠

Double-boiled chicken broth with fish maw

翡翠玉掌原隻鮑魚

Braised whole abalone and goose web

清蒸東星斑

Steamed live spotted grouper

當紅脆皮雞

Crispy chicken

鮮蝦荷葉飯

Fried rice with shrimp wrapped in a lotus leaf

上湯鮮蝦水餃

Shrimp dumplings in soup

冰花紅棗圓肉燉雪燕

Double-boiled red date and dried longan with karaya gum

芝麻笑口棗

Smiley sesame balls



\$10,880+10%

(十位用 For 10 persons)

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062026



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an elite concept 优意集团