南海一號
NANHAI NO.1

濃情盛宴
ROMANTIC EPICURE
2026.02.14

套餐A
每位 PER PERSON $880 兩位起 MIN. 2 PAX

椒麻口水雞 · 舟山海蜇頭 · 話梅石榴
CHICKEN IN SPICY SESAME SAUCE,
TOSSED JELLY FISH WITH SESAME OIL,
GUAVA IN PLUM FLAVOR

極品蟹皇翅
SUPERIOR SHARK'S FIN WITH CRAB ROE IN SOUP

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

龍蝦湯泡貴妃飯
CRISPY AND STEAMED RICE IN LOBSTER SOUP

合時糖水
DESSERT

套餐B
每位 PER PERSON $1,280 兩位起 MIN. 2 PAX

脆皮燒肉 · 冰鎮鮑魚 · 酸辣醬蘿蔔
CRISPY PORK BELLY WITH ENGLISH MUSTARD,
FRESH CHILLED BABY ABALONE WITH SOUR GARLIC SAUCE,
SPICY AND SOUR PICKLED RADISH

生拆蟹肉乾撈翅
SHARK'S FIN WITH CRAB ROE

鹿兒島和牛
PAN-FRIED KAGOSHIMA WAGYU

金榜醬煮開邊龍蝦
LOBSTER SERVED IN BANG SAUCE

竹笙扒露筍
BRAISED ASPARAGUS WITH BAMBOO FUNGUS

蒜香鮑魚雞粒飯
STEAMED RICE WITH DICED CHICKEN IN GARLIC

燕窩杏仁茶
ALMOND CREAM WITH BIRD'S NEST

套餐C
每位 PER PERSON $780 兩位起 MIN. 2 PAX

鮮蝦咯嗲配三文魚籽
PRAWN AND CRABMEAT COCKTAIL, SALMON ROE, GUAVA

竹笙斑肉蟹皇燕窩羹
CRAB ROE BIRD'S NEST, GROUPER FILET

花膠鮮鮑魚配焗西蘭花
ABALONE AND FISH MAW, BAKED BROCCOLI

五指毛桃乳鴿（半隻）
MARINATED PIGEON, FIVE FINGER FIG (HALF)

上湯雜菌鮮露筍
FRESH ASPARAGUS IN CHICKEN BROTH

飄香荷葉飯
FRIED RICE WRAPPED WITH LOTUS LEAVES

香芒楊枝甘露小丸子
MANGO SAGO CREAM

SPECIAL OFFER

WHITE: RIOJA BLANCO 2024, RIOJA VEGA - SPAIN
RED: RONAN BY CLINET ROUGE 2019, CHATEAU CLINET - BORDEAUX, FRANCE
$100/杯GLASS

所有套餐
每位敬送精選紅/白酒1杯
ONE COMPLIMENTARY GLASS OF RED/WHITE WINE
PER PERSON; APPLY TO ALL MENUS

茶/水費 $28 每位 TEA/WATER CHARGE $28 PER PERSON
另加一服務費 SUBJECT TO 10% SERVICE CHARGE

尖沙咀彌敦道63號iSQUARE國際廣場30樓
30/F, iSQUARE, 63 Nathan Road, Tsim Sha Tsui

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nanhai.no1

an elite concept 优意集团