

## MENU A

脆皮燒腩仔  
Crispy pork belly

麥糖花生脆芋絲  
Crispy shredded yam

頭抽掌中寶  
Chicken cartilage with premium soy sauce

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

金榜醬大蝦

King prawn served in bang sauce

清蒸虎杉斑

Steamed live grouper

秘製茶燻雞

Jasmine tea smoked chicken

野菌腐皮泡時蔬

Poached bean curd sheet & garden green

金瑤薑米炒絲苗

Fried rice with diced ginger

合時糖水

Sweetened soup

**\$6,280 +10%**

星期日至四 / Sun - Thu

**\$6,680 +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

涼拌麻香花生魚皮  
Fish skin and peanuts with sesame oil

白切獅頭鵝  
Poached goose

大紅乳豬全體

Crispy suckling pig

竹笙燕液海皇羹

Bird's nest thick soup with seafood

上湯焗龍蝦配米型意粉

Baked lobster served with orzo

椒香和牛生菜盞

Sautéed chopped Wagyu beef with lettuce cups

清蒸虎杉斑

Steamed live grouper

鮮黃耳野菌泡時蔬

Poached garden green with yellow fungus and wild mushrooms

龍蝦湯泡貴妃飯

Crispy and steamed rice served in lobster soup

精美甜點

Desserts

**\$7,580 +10%**

星期日至四 / Sun - Thu

**\$7,980 +10%**

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

(十位用 For 10 persons)

## MENU C

舟山海蜆頭  
Jelly fish with white pepper and sesame oil

蜜汁叉燒  
Honey glazed char siu

青芥末螺花  
Conch with wasabi sauce

滋補燉響螺湯

Double-boiled conch and red date broth

鮮百合帶子蝦球

Stir-fried prawn and scallop with lily bulbs

陳年花雕蒸珊瑚蟹爪

Steamed Alaska crab claws with aged huadiao wine

薑蔥粉絲焗珊瑚蟹

Baked Alaska crab with vermicelli, ginger and spring onion

脆皮原隻燒鵝

Roasted crispy goose

鮮冬菇腐竹蕃茄

Simmered tomatoes with fresh mushrooms

龍蝦湯泡稻庭烏冬

Udon served in lobster soup

精美甜點

Desserts

**\$8,580 +10%**

星期日至四 / Sun - Thu

**\$8,980 +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 change 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

北海道元貝皇 · 黑松露汁  
Pan-fried Hokkaido giant scallop, black truffle paste

金榜醬開邊龍蝦  
Fried lobster served in bang sauce (half pc)

或 or  
蠔皇原隻鮑魚  
Braised whole abalone with superior oyster sauce

海皇燕窩羹  
Bird's nest thick soup with seafood

清蒸東星斑  
Steamed live spotted grouper

秘製茶燻雞  
Jasmine tea smoked chicken

蟹肉玉環柱脯  
Braised hairy gourd with crabmeat and conpoy

竹筴扒時蔬  
Braised seasonal vegetables with bamboo fungus

櫻花蝦雞粒蟹肉炒飯  
Fried rice with crab meat and diced chicken

紅豆沙小丸子  
Sweetened red bean soup

和田玉棗糕  
Sweet jujube jello

**\$9,980 +10%**

(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 change 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)

032027

## MENU E

大紅乳豬全體  
Crispy suckling pig

夏果蚌仁玉帶  
Stir-fried coral clam and scallop with macadamia nuts

百花炸釀蟹钳  
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

瑤柱海鮮荷葉飯  
Fried rice with seafood wrapped in a lotus leaf

上湯韭黃水餃  
Dumplings in soup

棗皇百合燉雪蓮子  
Double-boiled red date, lily bulb and lotus seed

美點雙輝  
Chinese petits fours

**\$10,880 +10%**

(十位用 For 10 persons)



南海一號  
NANHAI No.1

訂座電話 T: 2487 3688  
F: 2351 9088 E: nanhai@elite-concepts.com

尖沙咀彌敦道63號國際廣場30樓  
30/F, iSQUARE, 63 Nathan Road, Tsimshatsui

營業時間 business hours: 11:30am - 3:00pm | 6:00pm - 10:30pm

an elite concept 优意集团