



南海一號  
NANHAI No.1

南海夏季精選  
NANHAI SUMMER'S RECOMMENDATIONS

 預約或查詢  
FOR ENQUIRY



每天開放OPEN DAILY

11:30 – 15:00 ( 14:30 last order 截單 )

18:00 – 22:30 ( 22:00 last order 截單 )

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

# 南海廚師精選

NANHAI CHEF'S RECOMMENDATIONS

## 時令盛饌

SEASONAL COMBO

### 翡翠龍蝦球 (一隻)

Stir-fried lobster filet with seasonal vegetables (1pc)

### 福建巴浪魚飯

Poached Fujian horse mackerel

### 蜜汁叉燒

Honey glazed char siu

### 澳洲白葡萄酒 (一瓶)

Chardonnay Deakin Estate Australia (1 btl)



組合價 \$988

COMBO PRICE

鳳梨飄香  
Super Colada  
\$48  
杯/gls



濃郁鳳梨與椰香完美融合，加入  
乳酸與奇亞籽，口感綿密順滑。  
A creamy blend of Super fruits (pineapple and coconut)  
with yoghurt & chia seeds. Tropical and smooth.

鮮紅菜頭果醋  
Bee-tox



\$48  
杯/gls  
鮮紅菜頭與蘋果醋的酸甜平衡，  
喚醒味蕾。  
Fresh beetroot and apple cider vinegar, balanced  
with a dash with honey. Zesty and detoxing.

## 海鮮推介

SEAFOOD SPECIALS

### 翡翠龍蝦球 (一隻)

Stir-fried lobster filet with seasonal vegetables (1pc)

\$700 \$388 / 隻

### 清蒸東星斑 (十四兩)

Steamed live spotted grouper (14 tael)

\$1280 \$288 / 條

海鮮

### 福建巴浪魚飯

Poached Fujian horse mackerel

\$208 / 條 PC

### 水東芥菜鮫魚球煲

Mustard greens with dace fish balls in casserole

\$238 / 例 REG

### 魚香茄子鮮魚膠煲

Braised eggplant and fish maw in casserole

\$288 / 例 REG

### 雪菜花膠絲煮百頁

Stewed shredded fish maw and tofu skin

\$288 / 例 REG

### 芝士焗釀蟹蓋

Oven baked stuffed crab shell with cheese

\$390 / 3隻 3PCS

### 欖油香茜意米海鮮蟹煲

Stewed seafood with orzo in casserole

\$698 / 例 REG

肉類

### 蜜椒薯仔安格斯牛柳粒

Stir-fried Angus beef filet with honey glazed potatoes

\$388 / 例 REG

湯羹

### 蟹肉瑤柱冬蓉羹

Winter melon thick soup with crabmeat

\$138 / 位 PAX

### 響螺瑤柱冬瓜盅 (4-6位用) (一天前預訂)

Double-boiled whole winter melon with conch broth (for 4-6 pax)  
(reserve one day in advance)

\$698 / 例 REG

主食

### 老菜脯肉粒炒飯

Fried rice with minced meat and aged pickled radish

\$208 / 例 REG