



南海一號
NANHAI No.1

長風破浪會
有時
直掛雲帆濟
滄海

明朝年間 (1368-1644) · 中國航海家鄭和下西洋，到訪各國，並帶回很多奇珍異寶。
像所有的航海家，他發現了很多新事物，為後人帶來知識寶庫，影響深遠。
南海一號——一艘繼承鄭和的探險船，已抵達香港接載乘客踏上美食之旅。
行程目的是尋找南海一帶的珍饈百味，尤其是新鮮的游水海鮮，
配合南海一號船上廚師的烹調技巧，令你一試難忘。

During the Ming dynasty (1368-1644), the intrepid explorer Zheng He sailed into regions unknown.
The mission: to bring back treasure and explore new worlds. Like all explorers,
he found much of interest, and left something behind as well.
Nanhai No.1, a worthy successor to Zheng He's mighty ship,
is now in Hong Kong taking passengers on a culinary voyage of exploration.
The project, once again, is treasure - succulent seafood in particular.
And once again, worlds will encounter each other and blend in new ways:
the culinary worlds of China and the South Seas.

SIGNATURE DISHES

必食推薦

鹽燒方利魚

CRISPY DOVER SOLE

\$ 1200 750g

中國海域方利魚，經鹽燒工藝，
椒鹽激鮮，蔥粒增香。
外皮焦脆，魚肉鮮嫩，鹹香、
蔥香與魚鮮交融，給予舌尖難忘盛宴。





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

\$ 680



金榜醬煮大蝦 (配饅頭)

KING PRAWN SERVED IN BANG SAUCE (WITH FRIED MANTOU)

\$ 138 隻 / piece

SIGNATURE DISHES

必食推薦



龍蝦湯泡貴妃飯

CRISPY AND STEAMED RICE SERVED
IN LOBSTER SOUP

\$ 258 鍋/pot

雲丹和牛腩

BEEF BRISKET RENDANG

\$ 298

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



SIGNATURE DISHES

必食推薦



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

BARBECUE

明爐燒味



巧手燒鵝

ROASTED GOOSE WITH PLUM SAUCE

\$ 240 例 /standard \$ 480 半隻 /half \$ 880 全隻 /whole

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

\$ 168



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



蠔子皇 (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

\$ 388



豉椒炒花甲 
SAUTÉED CLAMS IN
BLACK BEAN SAUCE

\$ 228



STARTERS

風味前菜

話梅石榴 

GUAVA IN PLUM FLAVOR

\$ 88



涼拌麻香花生魚皮

FISH SKIN AND PEANUTS
WITH SESAME OIL

\$ 128

金蒜拍黃瓜

SMACKED CUCUMBER WITH GARLIC

\$ 88



蔥香麻油海蜇頭

JELLYFISH HEAD IN SCALLION
AND SESAME OIL

\$ 138



酸辣醬蘿蔔

PICKLED TURNIP IN SOUR
AND SPICY SAUCE

\$ 108

檸香柚子蝦絲

SHREDDED SHRIMP WITH
LEMON AND POMELO FLAVOR

\$ 168



STARTERS

風味前菜



脆皮蓬萊素鵝 🌿

CRISPY BEAN CURD SKIN ROULADE

\$ 128



頭抽雞軟骨

CHICKEN CARTILAGE IN SUPREME SOY SAUCE

\$ 138



麥糖花生脆芋絲 🌿

CRISPY SHREDDED TARO WITH PEANUTS

\$ 108



蒜泥白肉 🌶️

SLICED PORK WITH GARLIC AND CHILI

\$ 128



XO 醬鴨舌 🌶️

DUCK'S TONGUE TOSSED WITH XO CHILI SAUCE

\$ 138



香果豬手

PIG KNUCKLE WITH PASSION FRUIT FLAVOR

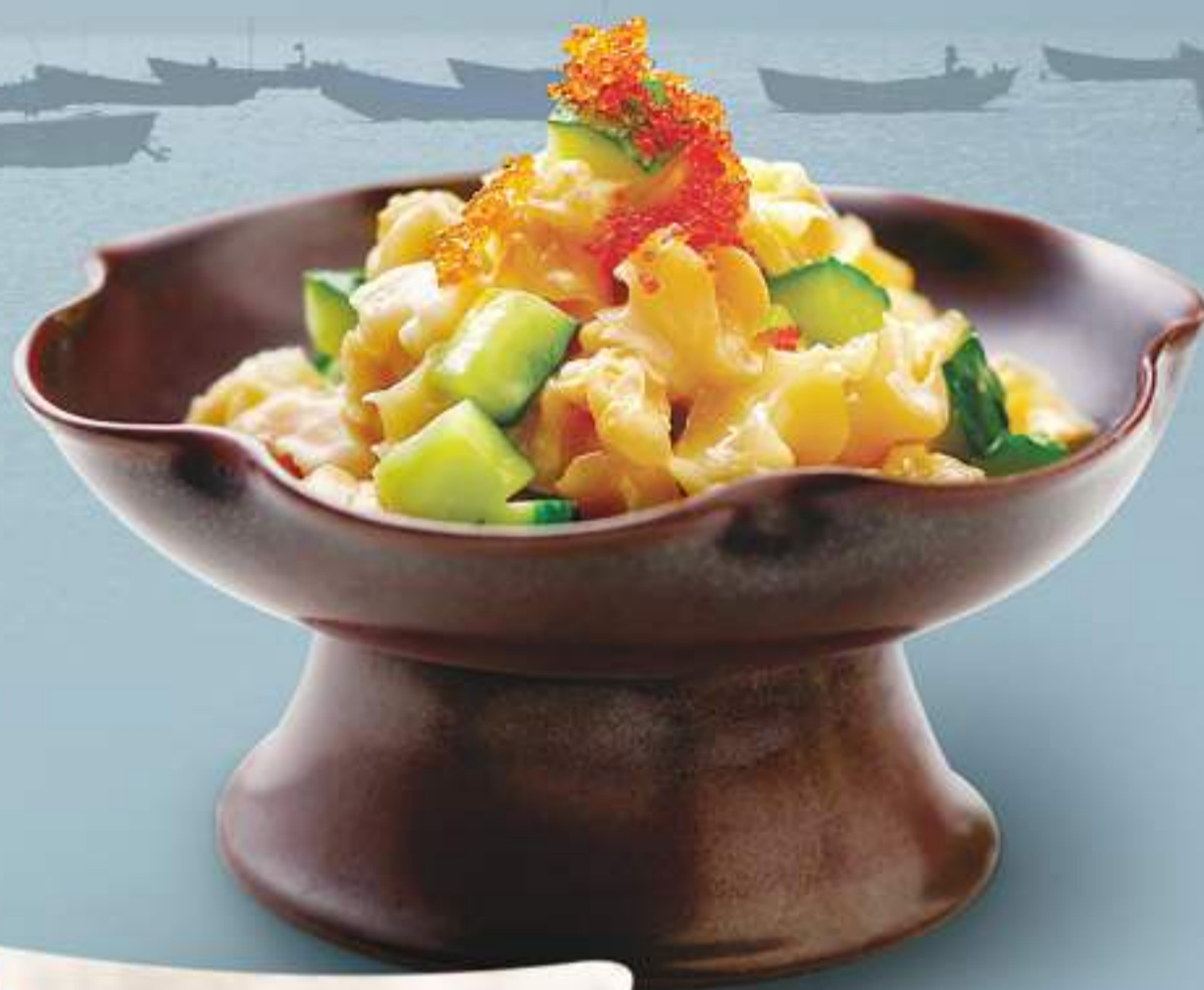
\$ 168



青芥末螺花

CONCH WITH WASABI SAUCE

\$ 128



脆炸椒鹽魷魚

FRIED CRISPY SQUID

\$ 168



涼拌沙薑鮮魚膠

FISH MAW WITH SAND GINGER

\$ 198



SUN-DRIED SEAFOOD

鮑參翅肚



鮑參翅肚佛跳牆
(製作需時 30 分鐘)

SHARK'S FIN IN SOUP WITH ABALONE AND SEA
CUCUMBER (COOKING TIME: 30 MINUTES)

\$ 880 位/person





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

SUN-DRIED SEAFOOD

鮑參翅肚



蠔皇花膠扒

\$ 580 位/person

STEWED FISH MAW STEAK



紅燒海虎翅 (二兩)

\$ 880 位/person

BRAISED SUPREME SHARK'S FIN (2 TAELS)



鮮黃耳燉花膠

\$ 198 位/person

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

\$ 298 位/person

SHARK'S FIN SOUP IN CLAY POT,
NANHAI STYLE



高湯燉官燕

\$ 550 位/person

DOUBLE-BOILED BIRD'S
NEST BROTH

SOUP

湯類



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
WITH CHINESE HERBS

\$ 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
CRABMEAT SOUP

\$ 108 位/person

白玉酸辣羹

HOT AND SOUR
TOFU SOUP

\$ 108 位/person

竹筴菜粒粟米羹

CORN AND VEGETABLE SOUP

\$ 108 位/person

FISH

魚類



香辣照燒原條馬友

ROASTED THREADFIN TOSSED WITH
CHOPPED CHILI

\$ 468 條/whole

馬友魚經照燒技法烹調。

鹹魚茸的鹹香、指天椒的微辣、蔥粒的清新，層層滲入魚肉。

外皮焦香，一口下去，鹹鮮香辣與魚肉本味交融，

把漁家風味全鎖進這尾魚，嘗過就難忘這獨特的中式美味。



香茅原條海星斑

DEEP-FRIED SPOTTED GROUPEL WITH
CRISPY LEMONGRASS

\$ 628 條/whole



鹹檸檬豉汁蒸鱧球

STEAMED EEL WITH SALTED LEMON
AND BLACK BEAN SAUCE

\$ 368

FISH

魚類



黃金脆口白飯魚

CRISPY ICE FISH WITH SALTED EGG YOLK

\$ 228



XO 醬雲耳蒸斑球 

STEAMED GROUPEL FILET WITH XO CHILI SAUCE

\$ 148 位/person



油泡海斑球

STIR-FRIED GROUPEL FILET WITH VEGETABLE

\$ 488



焗法國銀鱈魚配黃皮醬

BAKED FRENCH COD FISH WITH CHINESE WAMPI PASTE

\$ 498



薑蔥花雕焗東星斑

STEWED GROUPER WITH HUADIAO WINE FLAVOR

\$ 1380 600g

FISH

魚類



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 GROUPE BRISKET

\$ 488



香茜金銀蛋浸斑頭腩

STEWED GROUPE BRISKET WITH CORIANDER
AND SALTED CENTURY EGGS

\$ 488



酸湯脆肉鯪

BRAISED GRASS CARP FILLET WITH SOUR PICKLES

¥ 398



三刀
FLATFISH

600g

時價 Market price

老鼠斑
PACIFIC GROUPE

時價 Market price

蘇鼠斑
HIGHFIN GROUPE

時價 Market price

瓜子斑
SPECKLED GROUPE

¥ 1680

東星斑
LEOPARD CORAL GROUPE

¥ 1380

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.

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



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

\$ 298



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 隻 / piece



豉油皇中蝦

STIR-FRIED PRAWNS WITH SOY SAUCE

\$ 338

辣子蝦球 

LA ZI PRAWN

\$ 288

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.

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)



避風塘肉蟹

CRISPY GREEN CRAB WITH SPICY GARLIC

\$ 728

選用菲律賓肉蟹，個大膏滿、蟹肉豐腴。
紅椒圈及青椒圈添色增微辣，
炸蒜蓉焦香酥脆，指天椒乾與蒜蓉激發香辣。
高溫烹煮讓配料滲入蟹肉，外酥裡嫩，香辣酥脆，
碰撞出菲律賓海鮮與避風塘的熱辣蒜香。





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

乾蔥大肉蟹焗三黃雞

BRAISED MUD CRAB AND SLICED CHICKEN WITH DRIED SHALLOT

\$ 768 隻/whole

廚師特選蟹肉飽滿鮮甜的大肉蟹，搭配鮮嫩三黃雞。
薑粒及蔥段增香去腥，乾蔥慢火焗出醇厚焦香，
三者在砂鍋中交融，蟹鮮與雞香相互滲透，
每一口都能嘗到濃郁的海陸風味。



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





燒汁香煎元貝皇


PAN-FRIED GIANT SCALLOP

\$ 148 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

\$ 298



孜然羊肋骨 

LAMB RIB WITH CUMIN

\$ 388

PORK

豬



冷味黑豚生菜盞

SAUTÉED CHOPPED IBERICO PURO
BLACK PORK WITH LETTUCE CUPS

\$ 208



鹹魚蓉煎肉餅

PAN-FRIED MINCED PORK WITH MASHED SALTED FISH

\$ 208



西班牙美極煎黑豚肉

PAN-FRIED IBERICO BLACK PORK WITH
SOY SAUCE

\$ 208



梅菜蒸日本豚片

STEAMED JAPANESE SLICED PORK
BELLY WITH PRESERVED VEGETABLE

\$ 268

鳳梨咕嚕肉

SWEET AND SOUR PORK

\$ 208

WILD VEGETABLE/ TOFU

野菜/豆腐



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

\$ 198

WILD VEGETABLE/ TOFU

野菜/豆腐

蒜香蘆筍雞髀菇

SAUTÉED ASPARAGUS WITH
MUSHROOMS AND GARLIC

¥ 238



意茄乾肉末炒椰菜花

SAUTÉED CAULIFLOWER WITH SUN-DRIED
TOMATOES AND MINCED PORK

¥ 198



上湯松茸蘆筍

STEWED FRESH ASPARAGUS
WITH MATSUTAKE

¥ 238



鮮冬菇腐竹煮蕃茄

SIMMERED TOMATOES WITH
FRESH YUNNAN MUSHROOMS

¥ 188





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

\$ 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

\$ 188

蟹肉扒時蔬

SEASONAL VEGETABLES WITH CRABMEAT

\$ 238

拍薑芥蘭

SAUTÉED KALE WITH GINGER

\$ 168

清炒 / 蒜茸 / 白灼上湯時蔬

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

\$ 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

\$ 298



松子金瑤蛋白炒飯

FRIED RICE WITH CONPOY
AND EGG WHITE

\$ 238

金銀脆米斑肉炒飯

FRIED RICE WITH SALTED EGG
YOLK, EGG WHITE, CRISPY
RICE AND DICED GROUPER

\$ 248



上湯海鮮燴稻庭烏冬

BRAISED INANIWA UDON
WITH SEAFOOD

\$ 268

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

\$ 228

CHINESE SPIRITS

中國酒

夜上海極品 \$ 450 瓶 /bottle

太雕皇 16.5° \$ 220 壺 /carafe

TAI DIAO, DIRECTLY IMPORTED BY YE SHANGHAI

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

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

COFFEE

咖啡

咖啡 \$ 68 杯 /cup

COFFEE

特濃咖啡 \$ 68 杯 /cup

ESPRESSO

低因咖啡 \$ 68 杯 /cup

DECAFFEINATO

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

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)



Spicy 辣



Vegetarian 素食

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.