



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

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
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

南海廚師精選

NANHAI CHEF'S RECOMMENDATIONS

海鮮
SEAFOOD

福建巴浪魚飯
Poached Fujian horse mackerel

\$208 / 條 PC

水東芥菜鯪魚球煲
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
MEAT

蜜椒薯仔安格斯牛柳粒
Stir-fried Angus beef filet with honey glazed potatoes

\$388 / 例 REG

湯羹
SOUP

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
STAPLE

老菜脯肉粒炒飯
Fried rice with minced meat and aged pickled radish

\$208 / 例 REG