

點心 DIM SUM

蒸 STEAMED

蜜汁叉燒包 traditional barbecued pork bun	3 件pcs 45
黑松露素粉果 black truffle vegetarian dumpling  	3 件pcs 45
紅油抄手 poached pork dumpling with chili oil	5 件pcs 45
醬皇鳳爪 steamed chicken feet with black bean sauce	52
蟹肉鮮蝦菜苗餃 crabmeat & shrimp dumpling	3 件pcs 52
上海小籠包 “Xiao Long Bao” pork dumpling	4 件pcs 52
蠔皇鮮竹卷 steamed bean curd roll with oyster sauce 	3 件pcs 52
黑椒金錢肚 steamed honey comb tripe with black pepper sauce	52
懷舊鴨鵝蛋燒賣 pork dumpling with quail egg	3 件pcs 58
瑤柱花膠湯餃 fish maw dumpling in soup	1 隻 pc 58
鮑魚燒賣皇 pork dumpling with mini abalone	3 件pcs 58
晶瑩蝦餃 shrimp dumpling with bamboo shoot 	4 件pcs 55
香滑糯米糍 mango mochi 	3 件pcs 45
黑糖馬拉糕 sugar cane sponge cake 	45
豆沙蘆菜角 sticky rice stuffed with red bean paste 	4 件pcs 52

腸粉 RICE ROLLS

米網千絲脆脆腸粉 minced pork crispy rice roll	60
蜜汁叉燒腸粉 “char siu” rice roll	65
韭黃鮮蝦腸粉 chives & shrimp rice roll	65
梅菜豚肉腸粉 pork & preserved vegetables rice roll	65






甜品 dessert





素食 vegetarian

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煎炸焗 FRIED AND BAKED

蒜香鮮蝦春卷 crispy spring roll stuffed with shrimp	3 件pcs 45
金珠鹹水角 crispy glutinous rice dumpling	3 件pcs 48
葡汁鱈魚酥 crispy cod samosa 	3 件pcs 52
奶黃煎堆仔 custard sesame ball 	3 件pcs 52
一口胡椒牛肉餅 beef cake with black pepper	3 件pcs 58
生煎素菜包 pan-fried vegetables bun 	3 件pcs 58

頭盤 STARTERS

麥糖花生脆芋絲 crispy shredded taro with peanuts	108
話梅石榴 guava in plum flavor 	88
脆皮蓬萊素鵝 crispy bean curd skin roulade	128
涼拌沙薑鮮魚膠 fish maw with sand ginger	198
冰鎮鮑魚 fresh chilled baby abalone with sour garlic sauce 	3 隻pcs 168

明爐燒味 BARBECUED ITEMS

滷水豬腳仔 marinated pork knuckle	108
蒜泥白肉 sliced pork with garlic and chili	128
川辣口水雞 spicy chicken 	128
蔥香麻油海蜆頭 jellyfish head in scallion and sesame oil	138
XO醬銀舌 duck's tongue tossed with XO chili sauce	138
脆皮燒肉 crispy pork belly served with English mustard 	168

本店廚師推介 OUR RECOMMENDATION

秘製燒乳鴿 barbecued pigeon	1 隻 pc 138
金榜醬煮大蝦(配饅頭) king prawn served in bang sauce (with fried mantou)	1 隻 pc 138
上湯時蔬 seasonal vegetables in soup	168
鹹魚茸煎肉餅 pan fried minced pork with mashed salty fish	208
湖南椒炒日本豚肉 stir-fried pork with Hunan pepper	228
南海砂鍋翅 shark's fin soup in clay pot, Nanhai style	1 位 person 298
脆皮蒜香雞 crispy chicken with fried garlic	半隻 half 308
川芎天麻燉魚皇 double-boiled fish with Chinese herbs	2 位 persons 298
豉油皇中蝦 stir-fried prawns with soy sauce	338
蜜錢脆鱈球 roasted eel glazed with honey	368
金銀蒜蒸蠔子皇 steamed razor clam with garlic	4 隻 pcs 448
薑蔥花雕焗斑腩 stewed grouper brisket with huadiao flavor	488

精選飯麵 RICE & NOODLES

蒜香雞粒蒸飯 steamed rice with diced chicken	1 位 person 58
XO醬銀芽雞絲炒麵 fried noodles with chicken, bean sprout with XO chili sauce	208
星洲炒米粉 Singaporean stir-fried rice vermicelli	208
豉椒牛河 stir-fried flat noodles with sliced beef	228
美極和牛崧炒飯 fried rice with minced Wagyu beef	228
雪菜火鴨絲網伊麵 e-fu noodles with shredded duck	228

兩位用午市套餐 SET LUNCH FOR 2

特價 \$428

晶瑩蝦餃 shrimp dumpling
黑松露素粉果 black truffle vegetarian dumpling 
滋補燉湯 double-boiled soup
黃椒醬蒜蓉粉絲蒸斑球 steamed grouper brisket with garlic & bean vermicelli in yellow pepper sauce
秘製燒乳鴿 barbecued pigeon
上湯泡菜苗 poached seasonal vegetables in soup
蒜香雞粒蒸飯 steamed rice with diced chicken

四位用商務套餐 BUSINESS SET LUNCH FOR 4

特價 \$828

上海小籠包 “Xiao Long Bao” steamed pork dumpling
脆皮蓬萊素鵝 crispy bean curd skin roll 
滋補燉湯 double-boiled soup
成都蝦球帶子配鍋巴 stir-fried prawns and scallop, crispy rice
湖南椒炒日本豚肉 stir-fried pork with Hunan pepper
乾煸鮮筍肉末四季豆 sautéed string beans with bamboo shoots and minced pork
乾炒牛河 stir-fried rice noodles with sliced beef



自選午市套餐 OPTIONAL SET LUNCH 特價每位\$228 PER PERSON


四位用 (點心/甜品3款 + 湯 + 主菜2款 + 粉麵1份)
 六位用 (點心/甜品3款 + 湯 + 主菜3款 + 粉麵1.5份)
 八位用 (點心/甜品3款 + 湯 + 主菜4款 + 粉麵2份)

For 4 Persons: 3 dim sum/dessert + soup + 2 mains + 1 rice/noodles
 For 6 Persons: 3 dim sum/dessert + soup + 3 mains + 1.5 rice/noodles
 For 8 Persons: 3 dim sum/dessert + soup + 4 mains + 2 rice/noodles

點心 DIM SUM

蟹肉鮮蝦菜苗餃 crabmeat & shrimp dumpling
黑松露素粉果 black truffle vegetarian dumpling  
懷舊鵝鴨蛋燒賣 pork dumpling with quail egg
葡汁鱈魚酥 crispy cod samosa
竹笙牛肉球 steamed beef ball with bamboo fungus
蒜香鮮蝦春卷 crispy spring roll stuffed with shrimp
晶瑩蝦餃 shrimp dumpling with bamboo shoot 
金珠鹹水角 crispy glutinous rice dumpling
上海小籠包 "Xiao Long Bao" steamed pork dumpling

甜品 DESSERTS


香滑糯米糍 mango mochi
金絲脆麻花 honey glazed crispy egg ribbon
豆沙蘋葉角 sticky rice stuffed with red bean paste
和田玉棗糕 sweet jujube jello 
合時糖水 sweetened soup

 素食 vegetarian

主菜 MAINS

歌樂山辣子雞 "la zi" chicken
冷味黑豚生菜盞 sautéed chopped black pork with lettuce cups 
豉椒炒花甲 sautéed clams in black bean sauce
南海煎蠔餅 pan-fried oyster cake 
意茄乾肉末炒椰菜花 sautéed cauliflower with dried Italian tomato and minced pork
蟹肉扒時蔬 seasonal vegetables with crabmeat
鹹魚茸煎肉餅 pan-fried minced pork with mashed salty fish
蝦仁炒滑蛋 scrambled egg with shrimps

飯麵 RICE/NOODLES

欖菜肉碎蛋白炒飯 fried rice with minced pork
星洲炒米粉 Singaporean stir-fried rice vermicelli 
乾炒牛河 stir-fried rice noodles with sliced beef

湯 SOUP

滋補燉湯 double-boiled soup



以上特價套餐不可與其他優惠同時享用
 另加一服務費 • 如有更改，恕不另行通知

Special set menu cannot be used in conjunction with
 any other special offers • Subject to 10% service charge
 All prices and items are subject to change without prior notice



精選點心 PREMIUM DIM SUM



南海一號
NANHAI No.1

an elite concept  悅意集團

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