

南海
CANTON BISTRO
小館

環保海鮮

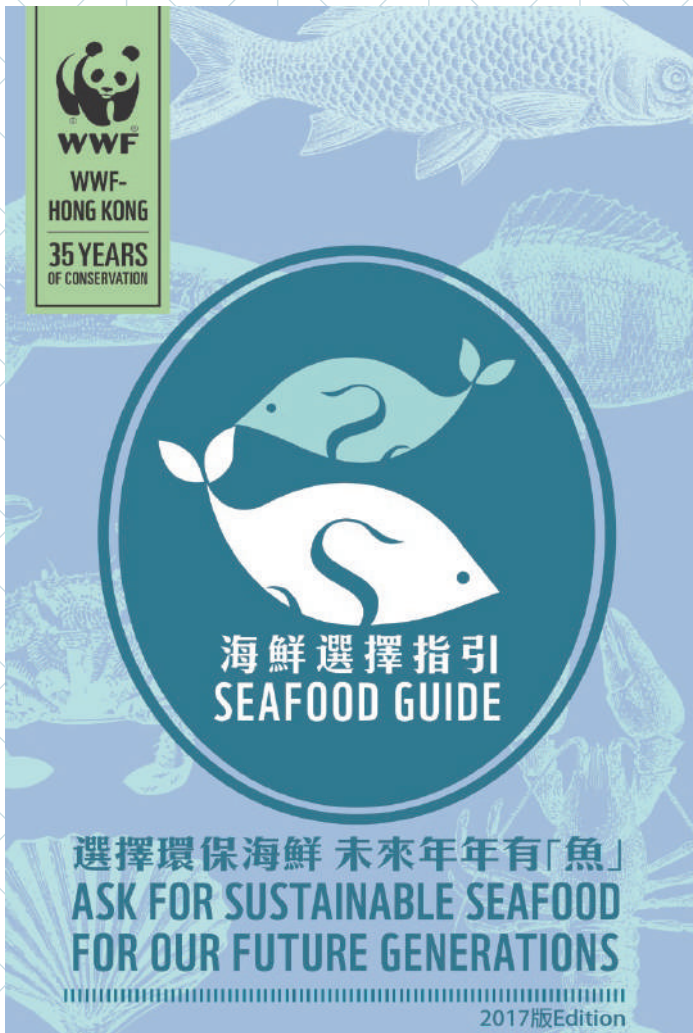
SUSTAINABLE SEAFOOD

🐟 本標誌的菜式根據世界自然基金會香港分會的《海鮮選擇指引》選用環保海鮮。

了解更多：wwf.org.hk/seafoodguide

Seafood with this icon has been chosen according to the recommendation from <<WWF-Hong Kong's Seafood Guide>>.

Learn more: wwf.org.hk/seafoodguide/en



順德地道菜式

SHUNDE TRADITIONAL DISHES

煎釀鯪魚 Pan-fried Stuffed Minced Fish in Carp Fish	\$328
砵仔焗魚腸 Baked Carp Intestines, Mushroom, Dried Mandarin Peel	\$218
大良煎蝦餅 Pan-fried Minced Shrimp, Leek, Spring Onion	\$328
蜆芥鯪魚球拼脆鮮奶 Deep-fried Mud Carp Ball, Clam Mustard Deep-fried Cream Milk Custard	\$298
原隻炸釀尖椒 Deep-fried Whole Hangzhou Pepper, Minced Fish	\$208
大良炒鮮奶 Wok-fried Fresh Milk in Daliang Style	\$268
頭菜銅盤焗文昌雞 Baked Chicken, Preserved Celery Root	\$328
鯪魚乾馬蹄蒸肉餅 Steamed Dried Mud Carp, Diced Pork, Water Chestnut	\$268

所有價目以港幣計算；需加一服務費
All prices are in HKD; subject to 10% service charge

如閣下對任何食物有過敏反應，敬請預先告訴餐廳職員
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河鮮、海鮮

RIVER FOOD, SEAFOOD

美國波士頓龍蝦

US Wild-Caught Boston Lobster

時價

Market Price

順德私房炒蟹

Wok-fried Crab, Chili, Spring Onion,
Black Bean, Garlic

時價

Market Price

油浸蒜哥魚(筍殼魚)

Deep-fried Four-eyed Sleeper, Spring Onion,
Premium Soy Sauce

時價

Market Price

 豉油皇乾煎羅氏蝦

Pan-fried Roche Shrimps, Premium Soy Sauce

\$298

煎焗西江鮎魚

Pan-fried Spotted Longbarbel Catfish, Ginger,
Garlic, Spring Onion

\$228

煎焗大連鮑

Wok-fried Abalone, Garlic, Pepper, Ginger, Green Onion

\$398

歡迎提供其他海鮮烹調方法

Suggestions for other cooking methods are welcomed



廚師推介

Chef's recommendation

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南北小碟

APPETISERS

-  **冰鎮味醂南非鮑魚** - 南非養殖鮑魚 \$298
Chilled Sliced Abalone, Garlic, Mirin Rice Wine,
Premium Soy Sauce
(South African Farmed Abalone)
- 蜜味叉燒** \$238
Honey-glazed Barbecued Pork
-  **涼拌魚皮** - 中國養殖鯪魚 \$138
Chilled Fish Skin, Onion, Ginger, Peanut, Sesame Oil
(Chinese Farmed Grass Carp)
- 老醋海蜇頭** \$138
Marinated Jellyfish Head, Garlic, Chive, Aged Vinegar
-  **香茜沙薑豬手** \$128
Marinated Pork's Knuckle, Garlic, Coriander,
Aromatic Ginger
-  **均安煎魚餅** - 中國養殖鯪魚 \$128
Pan-fried Minced Fish Patties, Dried Shrimps,
Conpoy, Mushroom, Spring Onion, Chive
(Chinese Farmed Dace Fish)
- 椒鹽九肚魚** \$128
Deep-fried Bombay Duck (Fish), Garlic, Spicy Salt
- 脆皮滷豆腐** \$98
Deep-fried Crispy Bean Curd, Mixed Herbs,
Premium Soy Sauce, Chinese Wine



廚師推介
Chef's recommendation



香港世界自然基金會建議選用環保海鮮
WWF recommended sustainable seafood

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羹 SOUPS

高湯蟹肉燴官燕

Imperial Bird's Nest, Crab Meat, Supreme Soup

\$588

順德拆魚羹

Minced Fish Soup, Shredded Black Fungus,
Bamboo Shoot

\$188

酸辣海鮮羹

Hot and Sour Soup, Assorted Seafood

\$128

杏汁菜膽燉白肺

Double-boiled Pork's Lung Almond Soup,
Chinese Cabbage

\$128

瑤柱金菇粟米羹

Sweet Corn Soup, Conpoy, Enoki Mushroom

\$98

價錢以每位計算

The price charge per person



廚師推介

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鮑魚、海味

ABALONE, DRIED SEAFOOD

鮑汁扣原件花膠扒 \$6288
Braised Imperial Fish Maw (8 Heads), Abalone Sauce

厚花膠扣鵝掌 \$1088
Braised Imperial Fish Maw, Goose Web 每位 Per Person

蠔皇廿五頭皇冠吉品鮑魚 \$988
Braised Whole Yoshihama Abalone, Premium Oyster Sauce (25 Heads) 每位 Per Person

蔥燒婆參伴柚皮 \$288
Braised Sea Cucumber Millet, Pomelo Peel 每位 Per Person

濃雞湯燴魚肚 \$128
Braised Fish Maw, Supreme Chicken Soup 每位 Per Person

蝦籽海味燴柚皮 \$268
Braised Pomelo Peel, Assorted Dried Seafood, Shrimp Roes

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海鮮 SEAFOOD

銀杏蔥燒水晶蝦球 \$298
Braised Prawn, Ginkgo, Spring Onion Sauce 每位 Per Person

金銀蒜蒸鮮蟹鉗 \$338
Steamed Crab Claw on Egg White, 每位 Per Person
Chinese White Wine

🍷 避風塘鮮蝦球 \$298
Stir-fried Prawns, Chili, Crispy Garlic

🍃 豉椒百合龍躉球 - 香港室內養殖龍躉 \$368
Stir-fried Giant Grouper Fillet, Chili,
Lily Bulb, Black Bean
(Hong Kong Indoor Farmed Giant Grouper)

薑蔥生啫龍躉頭腩煲 \$368
Pan-fried Giant Grouper, Ginger,
Spring Onion in Clay Pot

🍃 XO醬露筍炒帶子 - 南澳野生捕撈帶子 \$398
Wok-fried Scallops, Asparagus, XO Chili Sauce

蘭度百合炒桂蚌 \$ 298
Stir-fried Short Necked Clams, Lily Bulb, Chinese Kale

薑蔥煎焗魚頭 \$288
Pan-fried Fish Head, Ginger, Spring Onion

🍷 廚師推介
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豬、牛 PORK, BEEF

蔥燒牛肋骨

Wok-fried Short Ribs, Spring Onion Sauce

\$228

每位 Per Person

黑椒蔥爆牛粒

Sautéed Beef Cubes, Spring Onion,
Black Pepper

\$398



鮑汁柚皮扣和牛臉頰

Braised Wagyu Beef Cheek, Pomelo Peel,
Abalone Sauce

\$298

豉油皇乾煎牛仔骨

Pan-fried Beef Ribs, Premium Soy Sauce

\$268

順德煎腩排

Pan-fried Pork Ribs, Shallot, Garlic

\$228

豉油皇煎釀豆腐

Pan-fried Bean Curd Stuffed, Minced Pork,
Premium Soy Sauce

\$208

菠蘿咕嚕肉

Sweet and Sour Pork, Pineapple

\$188



廚師推介

Chef's recommendation

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家禽 POULTRY

招牌脆皮炸子雞 \$498 / \$268
Signature Deep-fried Crispy Chicken (全隻 Whole / 半隻 Half)

 濃湯鮮鮑炆雞 - 中國養殖鮑魚 \$428
Braised Chicken, Abalone, Supreme Soup
(Chinese Farmed Abalone)

西檸煎軟雞 \$268
Deep-fried Chicken Fillet, Lemon Sauce

順德脆皮妙齡鴨 \$238
Roasted Crispy Baby Duck 每隻 Each

鳳城煎焗雞件 \$228
Wok-fried Chicken, Ginger, Spring Onion, Garlic

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素菜 VEGETABLES

鮑汁百靈菇扒菜膽 \$228
Braised King Oyster Mushroom,
Chinese Cabbage, Abalone Sauce

銀杏鮮竹炆日本南瓜 \$198
Braised Pumpkin, Ginkgo, Bean Curd Sheet

竹筴扒上素 \$188
Braised Bamboo Pith, Assorted Vegetables

牛肝菌紅燒豆腐 \$188
Sautéed Bean Curd, Porcini Mushroom

梅菜芯蒸茄子 \$168
Steamed Eggplant, Preserved Vegetables

雲耳百合炒勝瓜 \$168
Wok-fried Angled Luffa, Lily Bulb, Black Fungus

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粉、麵、飯

RICE, NOODLES

黑松露雞粒燴飯 \$238
Braised Rice, Black Truffle, Diced Chicken

順德家鄉炒米粉 \$238
Wok-fried Vermicelli in Shunde Style

蟹肉乾燒伊麵 \$208
Braised E-Fu Noodles, Crab Meat

蝦籽鮑汁撈粗麵 \$208
Braised Egg Noodles, Shrimp Roes, Abalone Sauce

瑤柱碧綠蛋白炒飯 \$198
Fried Rice, Egg White, Conpoy, Diced Vegetables

 香蔥叉燒粒炒飯 \$198
Fried Rice, Diced Barbecued Pork, Spring Onion

 廚師推介
Chef's recommendation

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甜品 DESSERTS

冰花燉官燕 \$388
Double-boiled Imperial Bird's Nest

蛋白杏仁茶 \$68
Sweeten Almond Cream, Egg White

楊枝甘露 \$68
Chilled Mango Sago Cream, Pomelo

薑汁燉奶 \$68
Double-boiled Milk Pudding, Ginger Sauce

時令鮮果盤 \$148
Seasonal Fruit Platter

紅豆綠茶薄鐸 \$88
Pan-fried Chinese Pancake, Red Bean, Green Tea

四件 Four Pieces

蜂蜜黑糖糕 \$68
Steamed Brown Sugar Honey Sponge Cake

四件 Four Pieces

椰香紅豆糕 \$64
Red Bean, Coconut Cake

四件 Four Pieces



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其他 OTHERS

中國茗茶、熱開水
Gourmet Tea or Boiled Water \$28
每位 Per Person

餐前小食
Appetiser \$30
每碟 Per Dish

白飯
Steamed Rice \$20

白粥
Congee \$20

自家製XO醬
Homemade XO Chili Sauce \$30

切餅費
Cake Charge \$300
每個 Per Cake

開瓶費 CORKAGE FEE (每支 Per Bottle)

紅酒、白酒、香檳
Red Wine, White Wine, Champagne \$500 (750ml)

中國酒、烈酒
Chinese Liquor, Spirits \$1,000 (750ml)

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