

南坊

N A M F O N G

南坊供應創意粵菜，在經典風味中巧妙融入新意，為賓客帶來驚喜滋味。
專業廚師團隊致力利用新鮮本地食材和傳統食譜，為食客呈獻出一道道別出心裁的粵菜。

Nam Fong serves creative Cantonese cuisine that will surprise diners with traditional tastes presented with creativity. The Chef and his team have at heart to transform fresh local ingredients and traditional crafted recipes into outstanding Cantonese dishes.

我們與世界自然基金會香港分會合作，解決海洋正面臨的主要問題之一：
破壞性捕魚和破壞性水產養殖。魚類在健康的海洋生態系統中扮演著一個重要的角色，
但是這種脆弱的平衡正受到威脅。為了人類及海洋的未來，請選擇環保海鮮。

We are partnering with WWF to tackle one of the major issues facing our oceans today: destructive fishing and aquaculture practices. Fish plays a critical role in healthy ocean ecosystems, but this delicate balance is under threat. Join us to give our seas – and ourselves – a healthier future.
Choose sustainable seafood.




WWF-Hong Kong

 Signature Dish
招牌菜式

 Vegetarian
素菜

 Vegan
純素

 Contains Pork
含豬肉


 Farmacy Homegrown
Farmacy 自家種植香草

 Spicy
辛辣

 Organic
有機食品

 Gluten-free
無麩質

 Contains Peanuts
含花生

 Certified Sustainable
認證的可持續食品

茗茶或水每位HK\$25起 Tea or water charge up to \$25 per person.
所有價格均以港幣計算，並需加收10%服務費。All prices are in HKD and subject to 10% service charge.

我們歡迎客戶查詢菜式是否有特別成份。如有任何食物敏感或特殊飲食要求，請通知我們的客戶服務員。
We welcome enquiries from customers who wish to know if any dishes contain particular ingredients. Please inform your order taker of any allergy or special dietary requirements that we should be made aware of when preparing your menu request.

時令推介 Seasonal Recommendation

京式四喜素鵝 Stuffed Bean Curd Rolls with Celtuce, Carrot and Shiitake Mushrooms	108
荷香金華玉樹龍躉球 Steamed Giant Grouper with Yunnan Ham, Mushroom and Lotus Leaf	388
金不換金沙斑腩 Stir-fried Giant Grouper with Salty Egg Yolk and Thai Basil	388
薑蔥龍躉腩鮮竹煲 Wok-fried Giant Grouper with Bean Curd Sheet with Gingers and Scallions in Clay Pot	368
油雞縱爆炒帶子皇 Wok-fried Scallop with Marinated Termite Mushroom	438
干鍋田雞 Sauteed Frog Leg with Ginger and Scallions	288

頭盤小食 **Appetizer**

紅蔥油酥銀絲紅海蜇 Marinated Jellyfish with Shallots & Shredded Turnip	118
日本櫻花蝦脆豆腐 Deep-fried Tofu with Japanese Dried Shrimp	98
海苔翡翠九肚魚 Deep-fried Bombay Duck Fish with Seaweed	118
牛油蛋鬆鱈魚粒 Deep-fried Diced Cod Fish with Buttered Egg Floss	138
有機話梅彩茄   Chilled Organic Cherry Tomatoes with Plum Sauce	88
泡椒大根  Marinated Turnip with Pickled Peppers & Mushrooms	88
葱燒南非八頭湯鮑 【每位】  Braised Sustainable 8 Heads South Africa Canned Abalone with Scallions 【per person】 【2位起 Minimum 2 persons】	128

湯羹 Soup

	每位 per person
西班牙紅蝦海皇文思豆腐羹 ㄟ ㄣ	488
Spanish Red Prawns Thick Soup with Assorted Seafood and Tofu	
手打杏汁花膠燉白肺湯	198
Double-boiled Almond Pork Lung Soup with Fish Maw	
日本刺參星斑魚湯	268
Double-boiled Spotted Grouper Soup with Japanese Sea Cucumber	
花膠芫茜皮蛋星斑魚湯	198
Double-boiled Spotted Grouper Soup with Fish Maw, Coriander and Century Egg	
松茸繡球清雞湯	208
Double-boiled Chicken Clear Soup with Matsutake Mushrooms and Tofu	
鮮蟹肉酸辣羹 ㄣ ㄟ ㄣ	158
Hot and Sour Crab Meat Thick Soup	
明月上素素湯 ㄟ	148
Double-boiled Shiitake Mushrooms Soup with Bamboo Pith and Chinese Cabbage	
明火老火湯 ㄣ	98
Soup of the Day	

燕窩 Bird's Nest

	每位 per person
紅燒高湯官燕 Braised Imperial Bird's Nest with Superior Soup	568
雲腿鳳蓉燕窩羹 Double-boiled Bird's Nest Thick Soup with Yunnan Ham and Minced Chicken	288
鮮蟹肉海皇燕窩羹 Double-boiled Bird's Nest Thick Soup with Crab Meat and Assorted Seafood	238
金箔雞茸燕窩羹 Double-boiled Bird's Nest Thick Soup with Minced Chicken and Gold Leaf	238

鮑魚・海味 Dried Seafood

	每位 per person
三十頭日本吉品鮑魚伴鵝掌 Braised 30 Heads Japanese Premium Dried Abalone with Goose Web	1288
三十頭南非吉品鮑魚伴鵝掌 Braised 30 Heads South Africa Abalone with Goose Web	428
金腿汁扣花膠天白花菇 Braised Fish Maw with Premium White Shiitake Mushrooms in Yunnan Ham Sauce	238
黑松露燴原隻花膠筒 Braised Whole Fish Maw with Black Truffle	238
六頭南非湯鮑伴天白花菇 ㊦ Braised Sustainable 6 Heads South Africa Canned Abalone with Premium White Shiitake Mushrooms	248
蝦籽鮑汁日本遼參伴天白花菇 Braised Japanese Sea Cucumber with Premium White Shiitake Mushrooms in Abalone Sauce with Dried Shrimp Roe	248
蔥燒脆日本遼參配白玉 Crispy Japanese Sea Cucumber with Winter Melon and Scallions	248
金腿汁八頭南非湯鮑燴海皇絲苗 ㊦ Braised Sustainable 8 Heads South Africa Canned Abalone Rice with Assorted Seafood in Yunnan Ham Sauce	188
加配鮑汁扣鵝掌 Additional Braised Goose Web with Abalone Sauce	88

海上鮮 Live Seafood

廚師精選－海上鮮

時價 Market Price

Chef's Choice - Live Seafood

【 需三天前預訂 Pre-order 3 days in advance 】

- 老鼠斑 High-finned Grouper
- 東星斑 Spotted Grouper
- 紅瓜子斑 Red Flag Grouper
- 金邊方魷 Macao Sole

- 澳洲龍蝦 Australian Lobster
- 法國藍龍蝦 French Blue Lobster

- 花雕蛋白蒸蟹鉗 Steamed Crab Claw with Egg White and Hua Diao
- 阿拉斯加蟹 Alaska Crab

海鮮 Seafood

碧綠油泡星斑球 Wok-fried Spotted Grouper with Seasonal Vegetables	488
酸湯沸騰龍躉球 Poached Giant Grouper in Preserved Vegetable Broth, Bean Sprout, Celtuce, Sichuan Peppercorn	438
四川酸菜桂花魚 Poached Chinese Perch in Sichuan Broth with Pickled Chilli, Pickled Ginger,Sichuan Peppercorn	388
廣府豆豉銀鱈魚 Steamed Cod Fish with Guangzhou Black Bean Sauce and Tofu	438
珊瑚酥薑蒸星斑柳【每位】 Steamed Spotted Grouper with Egg White and Crispy Ginger【per person】	188
碧綠油泡珍寶蝦球 Wok-fried Jumbo Prawn with Seasonal Vegetables	298
菜遠珍寶帶子皇 Wok-fried Jumbo Scallop with Choi Sum	388

海鮮 Seafood

乾魚子醬加拿大龍蝦炒北海道3.6牛乳 60	588
Wok-fried Egg White and Hokkaido 3.6 Milk with Sustainable Canadian Lobster and Dehydrated Caviar	
麻婆龍蝦豆腐 20 60 60	498
Sustainable Canadian Lobster Ma Po Tofu	
意大利黑醋珍寶帶子蟹肉炒鮮奶	398
Wok-fried Jumbo Scallop and Crab Meat with Egg White and Balsamic Vinegar	
胡椒大花蝦	428
Wok-fried Giant Striped Prawn with Peppers	
燒汁三蔥大花蝦	428
Pan-fried Giant Striped Prawn with Yakiniku Sauce and Trio of Scallions	
青檸鮮柚子脆蝦球	288
Crispy Prawn with Lime Sauce and Fresh Pomelo	
上湯花蝦伴稻庭烏冬	468
Braised Striped Prawn in Superior Soup with Inaniwa Udon	
糖醋鰈魚球 60	288
Sweet and Sour Sustainable Flounder Fish	

家禽 Poultry

包羅萬有富貴燒鵝【需三天前預訂 Pre-order 3 days in advance】	2788
花膠、鮑魚、遼參、瑤柱、金蠔、天白花菇 Roasted Goose stuffed with Fish Maw, Abalone, Sea Cucumber, Conpoy, Dried Oyster, and Premium White Shiitake Mushrooms	
果木烤黑天鵝一黑松露燒鵝【需三天前預訂 Pre-order 3 days in advance】	1088
Black Truffle Marinated Whole Goose Roasted with Fruit Woods	
傳統北京果木烤鴨【需三天前預訂 Pre-order 3 days in advance】	838
Roasted Peking Duck with Fruit Woods	
古法花雕焗子雞【需三天前預訂 Pre-order 3 days in advance】	628
Traditional Style Baked Chicken with Hua Diao	
廣府海味神仙鴿【需三天前預訂 Pre-order 3 days in advance】	588
鮑魚、海參、花膠、北海道元貝 Braised Pigeon stuffed with Abalone, Fish Maw, Sea Cucumber and Hokkaido Dried Scallop	
脆皮炸子雞	半隻 Half 308
Fried Crispy Chicken	全隻 Whole 598
三蔥脆皮雞	半隻 Half 308
Crispy Yellow Chicken with Trio of Scallions	全隻 Whole 598
勁薑酒煮雞	298
Braised Chicken with Ginger and Chinese Baijiu	
原隻鮑魚燜滑雞	428
Braised Abalone with Diced Chicken	

肉類 Meat

慢煮穀飼牛面頰 Slow-cooked Beef Cheek with Carrots and Onions	458
青檸海鹽煎安格斯牛肉 Pan-fried Angues Beef with Sea Salt and Lime	398
金不換沙薑鮮菌燒安格斯牛肉粒 Wok-fried Diced Angus Beef with Sand Ginger Mushrooms and Thai Basils	398
貴州紅酸湯安格斯牛肋肉 ㄟ ㄟ Braised Angus Beef Ribs in Guizhou Sour Broth with Assorted Vegetables	398
椒香清湯牛肋肉 ㄟ Braised Beef Ribs in Clear Broth with Sichuan Pepper and Turnips	398
南坊叉燒 ㊦ Nam Fong Barbecued Pork	298
「不外如事」陳皮咕嚕肉 Sweet and Sour Pork with Dried Tangerine Peels	268
蜜餞黑欖炸腩排 Honey Glazed Crispy Pork Ribs with Black Olives	258
不知年意大利醋香腩排 Deep Fried Pork Ribs with Balsamic Vinegar	258
馬友蒸肉餅 Steamed Pork Patty with Shiitake Mushrooms and Cantonese Salted Fish	258

蔬菜 Vegetables

魚湯鮮百合腐竹浸時蔬 Braised Seasonal Vegetables in Fish Soup with Bean Curd Sheets and Lily Bulbs	248
啫啫蝦乾蘭度煲 Wok-Fried Kale with Dried Shrimp in Clay Pot	188
素湯桃膠杞子浸時蔬 ♡ Braised Seasonal Vegetables in Vegetarian Broth with Peach Resin and Goji Berries	188
欖菜乾煸法邊豆 ♡ Sautéed French Beans with Olive Vegetables and Chili	188
鮑汁牛肝菌燴豆腐 Braised Tofu with Abalone Sauce and Porcini	168
金不換豚肉豆腐煲 Wok-fried Tofu with Sliced Pork and Thai Basils in Clay Pot	168
蒜蓉炒時蔬 ♡ Wok-fried Seasonal Vegetables with Minced Garlic	148
紅燒素獅子頭 ♡ Braised Plant-based Meat Balls	218

飯麵 Rice & Noodles

原隻開邊龍蝦湯海鮮泡飯 🍲🍴 Crispy Rice in Sustainable Canadian Lobster Broth with Scallops and Lobster Meat	498
叉燒基圍蝦炒絲苗 Barbecued Pork Fried Rice with Jinga Shrimp	228
火紅富貴蝦炒鴛鴦絲苗 Mantis Shrimp Fried Rice with Beetroots and Pine Nuts	328
醬油鵝肝安格斯牛粒炒絲苗 Soy Sauce Angus Beef Fried Rice with Foie Gras	248
乾炒安格斯牛肉炒河粉 Wok-fried Angus Beef Flat Rice Noodles	268
鮑汁海味炆伊麵 Braised E-fu Noodles with Dried Seafood in Abalone Sauce	268
桂花蟹肉炒素翅米粉 Wok-Fried Rice Vermicelli with Crab Meat and Egg	268
番茄魚湯龍躉球稻庭烏冬 【每位】 Braised Inaniwa Udon with Giant Grouper in Tomato Fish Soup 【per person】	148
豉油王叉燒炒麵 Soya Sauce Fried Noodles with Barbecued Pork	248
原隻花膠筒撈粗麵 【每位】 Tossed Cantonese Thick Noodles with Whole Fish Maw and Ginger and Scallions 【per person】	168

兒童精選 Kids Specials

	每位 per person
豚肉叉燒炒滑蛋 Scrambled Eggs with Barbecued Pork	118
金粟班粒芙蓉羹 Sweet Corn Thick Soup with Diced Grouper and Egg White	138
糖醋鍋巴脆蝦球 Sweet and Sour Crispy Prawns with Rice Crackers	118
翠塘豆腐 Steamed Egg White with Assorted Seafood	138
濃湯雜菜豚肉泡飯 Crispy Rice in Chicken Broth with Minced Pork and Mixed Vegetables	118
番茄魚湯龍躉球稻庭烏冬 Braised Inaniwa Udon with Giant Grouper in Tomato Fish Soup	148

甜品 Dessert

生磨蛋白杏仁茶【每位】 Almond Sweet Soup with Egg White【per person】	68
香濃生磨合桃露【每位】 Creamy Walnut Sweet Soup【per person】	58
時令糖水【每位】 Seasonal Sweet Soup【per person】	58
「肥牛」酸奶卷 Chilled Strawberry Yogurt Roll	58
洛神花南瓜凍糕 Chilled Pumpkin and Hibiscus Pudding	58
鴛鴦雙色卷【3件】 Duo of Rolls【3 pcs】 · Hawthorn & Coconut · Hokkaido 3.6 Milk & Black and White Sesame	58

精選茗茶 Chinese Tea Selection

南坊茗茶 House Tea		特選茗茶 Premium Tea	
普洱 Po Erh	25	金萱烏龍 Ginseng Oolong	58
香片 Jasmine	25	獅峰龍井 Lion's Crest Long Jing	78
鐵觀音 Tieh Kwan Yin	25	武夷肉桂 Wuyi Rock Tea	98
壽眉 Shou Mei	25		
特級六安 Supreme Luk On	25		
菊花 Chrysanthemum	25		
人參烏龍 Ginseng Oolong	30		
二十年陳皮普洱 20s Tangerine Peel Pu Erh	30		
猴子採觀音王 Monkey-Picked Tieguanyin	30		