

南坊

NAM FONG

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.



◆ SIGNATURE DISH
招牌菜式

🌿 SPICY
辛辣

🐷 CONTAINS PORK
含豬肉

☒ GLUTEN-FREE
無麩質

🥛 CONTAINS SOYBEAN
含大豆

🌰 CONTAINS TREE NUTS / PEANUTS
含木本堅果/花生

🥚 CONTAINS EGG
含蛋類

🥛 CONTAINS DAIRY
含奶類製品

🌱 VEGETARIAN
素食

🌿 VEGAN
純素

🐟 CERTIFIED SUSTAINABLE
認證的可持續食品

🌿 FARMACY HOMEGROWN
自家種植香草

حلال HALAL
清真食品

🦞 CONTAINS SHELLFISH
含甲殼類海鮮

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.

主廚推介 Chef Recommendation

松茸鮮珍菌素鵝 🍄	98
Deep-fried Crispy Beancurd Sheet Roll stuffed with Assorted Mushroom	
椰皇花膠無花果瑤柱燉海螺 【需時30分鐘】	288
Double-boiled Sea Conch Soup with Figs, Conpoy and Fish Maw in Young Coconut (Take 30 Mins)	
三蔥爆百花釀星斑件	588
Pan-fried Spotted Grouper stuffed with Minced Shrimp with Trio Scallion	
白雪藏龍	588
Steamed Whole Fresh Lobster with Egg White	
桂香梨舟脆鱈球	368
Wok-fried Deep-Fried Eel and Pear with Osmanthus Sauce	
芝麻脆皮雞	半隻 Half 298
Crispy Sesame Chicken	全隻 Whole 568
黑松露銀耳百合炒澳洲和牛粒	498
Diced Australian Wagyu Beef with Lily Bulbs, Fungus and Black Truffle Paste	
百花煎魚香肉餅 【需時30分鐘】 🍷	328
Pan-fried Pork Patty with Minced Shrimp and Chinese-style Salted Fish (Take 30 Mins)	
扇影珍菌素韻 🍄	188
Braised Shredded Tofu with Assorted Mushrooms in Vegetarian Oyster Sauce	
梅菜叉燒脆米火紅飯 🍷	258
Barbecued Pork Fried Rice with Preserved Vegetables and Crispy Rice	
金瓜蓮蓉 【4件】	68
Steamed Pumpkin-shaped Glutinous Dumpling stuffed with Lotus Seed Paste (4 pcs)	

頭盤小食 Appetiser

紅蔥油酥銀絲紅海蜆 Marinated Jelly Fish with Shallots & Shredded Turnip	118
金磚白玉 Deep-fried Diced Tofu with Spicy Salt	98
黃金蝦多士【4件】◆ Deep-fried Shrimp Toast (4 pcs)	128
麻香脆牛肉 🍴 Deep-fried Spicy Beef with Sesame	138
話梅彩茄 🍴 Chilled Marinated Cherry Tomatoes with Plum Sauce	88
松茸鮮珍菌素鵝 🍴 Deep-fried Crispy Beancurd Sheet Roll stuffed with Assorted Mushroom	98
陳醋青瓜小雲耳 🍴 Marinated Cucumber and Black Fungus with Aged Vinegar	88
蜜汁叉燒 🍴 Honey-glazed Barbecued Pork	278

湯羹 Soup

	每位 per person
翠綠文思豆腐蟹肉羹 Diced Tofu, Crab Meat and Vegetables Thick Soup	148
椰皇花膠無花果瑤柱燉海螺【需時30分鐘】 Double-boiled Sea Conch Soup with Figs, Conpoy and Fish Maw in Young Coconut (Take 30 mins)	288
手打杏汁花膠燉白肺湯 🍷 Double-boiled Almond Pork Lung Soup with Fish Maw	208
宋嫂魚羹 Shanghai-style Minced Fish Thick Soup	208
龍皇太子羹 Assorted Seafood with Crab Roe and Egg Yolk Thick Soup	188
鮮蟹肉酸辣羹 Hot and Sour Crab Meat Thick Soup	148
素佛跳牆 🍷 Vegan “Buddha Jumps Over the Wall” Soup	148
時令老火湯 🍷 Soup of the Day	98
花膠老火湯 🍷 Fish Maw Daily Soup	158

燕窩 Bird's Nest

	每位 per person
高湯燉官燕 Double-boiled Bird's Nest with Superior Soup	398
竹笙海皇燕窩羹 Double-boiled Bird's Nest Thick Soup with Bamboo Pith	228
雞茸燕窩羹 Double-boiled Bird's Nest Thick Soup with Minced Chicken	228

鮑魚·海味 Dried Seafood

	每位 per person
三十頭南非吉品鮑魚伴鵝掌 Braised 30 Heads South African Premium Dried Abalone with Goose Web	368
珊瑚脆皮百花釀日本遼參 Deep-fried Japanese Sea Cucumber stuffed with Minced Shrimp, topped with Crab Meat and Roe	258
六頭南非湯鮑伴天白花菇 ♻️ Braised Sustainable 6 Heads South African Canned Abalone with Premium White Shiitake Mushroom	208
蝦籽鮑汁日本遼參伴天白花菇 Braised Japanese Sea Cucumber with Premium White Shiitake Mushroom in Abalone Sauce with Dried Shrimp Roe	208
金腿汁扣花膠天白花菇 Braised Fish Maw with Premium White Shiitake Mushroom	208
金腿汁八頭南非湯鮑燴海皇絲苗 ♻️ Braised Sustainable 8 Heads South African Canned Abalone Rice with Assorted Seafood in Yunnan Ham Sauce	208
加配鮑汁扣鵝掌 Additional Braised Goose Web with Abalone Sauce	68

海上鮮 Live Seafood

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

時價
Market Price

廚師精選 Chef's Selecton

老鼠斑
High-finned Grouper

東星斑
Spotted Grouper

三刀
Spottedtail Morwong

澳洲龍蝦
Australian Lobster

本地龍蝦
Local Lobster

鮮鮑魚
Fresh Abalone

元貝
Scallop

肉蟹
Mud Crab

海鮮 Seafood

碧綠油泡星斑球 🍤	488
Wok-fried Spotted Grouper with Seasonal Vegetables	
三蔥爆百花釀星斑件 ✦	588
Pan-fried Spotted Grouper stuffed with Minced Shrimp and Trio Scallion	
枝竹火腩生炆星斑球 🍖	488
Stewed Spotted Grouper with Beancurd Sheet and Pork Belly	
燒汁京蔥銀鱈魚	438
Pan-fried Cod Fish with Scallion and Homemade Sauce	
金腿蛋白蒸星斑柳 【每位】	208
Steamed Spotted Grouper with Egg White and Yunnan Ham (per person)	
碧綠油泡珍寶蝦球	348
Wok-fried Jumbo Prawn with Seasonal Vegetables	
XO醬蘆筍帶子皇 🍤	388
Wok-fried Jumbo Scallop and Asparagus with XO Sauce	
白雪藏龍	588
Steamed Fresh Lobster and Egg White	
雲丹蟹肉大蝦皇 【每位】	208
Braised Prawn with Crab Meat and Sea Urchin in Superior Broth (per person)	
青檸鮮柚子脆蝦球	298
Crispy Prawn with Lime Sauce and Fresh Pomelo	
桂香梨舟脆鱈球	368
Wok-fried Deep-fried Eel and Pear with Osmanthus Sauce	
豉油王大蝦粉絲煲	408
Pan-fried Giant Prawn with Glass Noodle and Soy Sauce in Clay Pot	
酥炸鮮蟹蓋 (每位) 🍤	208
Deep-fried Crab Shell stuffed with Crab Meat, Mushrooms and Onion (per person)	
麥香黃金帶子	388
Deep-fried Scallops in Cereal Breadcrumbs and Salted Egg Yolk	

家禽 Poultry

廣式烤鴨 Cantonese-Style Peking Duck	768
另加二食：	98
• 鴨鬆生菜包 Minced Duck with Chinese Lettuce Wrap	
• 鴨件湯 Duck Soup	
• 椒鹽鴨件 Deep-fried Duck with Spicy Salt	
• 鴨鬆炒飯 Minced Duck Fried Rice	
• 鴨絲炒麵 Shredded Duck Fried Noodles	
• 鴨絲炆伊麵 Braised Noodles	
紅燒BB鴿 Roasted Baby Pigeon	128
三蔥脆皮雞 Crispy Yellow Chicken with Trio of Scallions	半隻 Half 298 全隻 Whole 568
脆皮炸子雞 Fried Crispy Chicken	半隻 Half 298 全隻 Whole 568
芝麻脆皮雞 Crispy Sesame Chicken	半隻 Half 298 全隻 Whole 568
玫瑰豉油雞 Marinated Chicken with Soy Sauce	半隻 Half 298 全隻 Whole 568
原隻鮑魚燜滑雞 Braised Abalone with Diced Chicken	398
花膠扣鵝掌煲 Braised Goose Web and Fish Maw with Abalone Sauce in Clay Pot	368

肉類 Meat

慢煮穀飼牛面頰 Slow-cooked Beef Cheek with Carrots and Onions	448
黑松露銀耳百合炒澳洲和牛粒 Diced Australian Wagyu Beef with Lily Bulbs, Fungus and Black Truffle	498
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	388
椒香清湯牛肋肉 Braised Beef Ribs in Clear Broth with Sichuan Pepper and Turnips	388
鮮果咕嚕肉 🍷 Sweet and Sour Pork with Fresh Fruits	258
檸汁香酥腩排 🍷 Deep-fried Pork Ribs with Lemon and Lime Sauce	258
百花煎魚香肉餅【需時30分鐘】 🍷 Pan-fried Pork Patty with Minced Shrimp and Chinese-style Salted Fish (Take 30 Mins)	328
金不換豚肉豆腐煲 🍷 Wok-fried Tofu with Sliced Pork and Thai Basils in Clay Pot	208

蔬菜 Vegetables

魚湯鮮百合腐竹浸時蔬 Poached 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
豆乳腐竹銀杏杞子浸時蔬 ● Poached Seasonal Vegetables in Soya Milk with Ginkgo, Bean Curd Sheets and Goji Berries	188
欖菜乾煸素肉四季豆 ● ● Wok-fried Green Beans with Minced Plant Meat, Olive Vegetables and Chili	178
羊肚菌竹筴燴豆腐 ● Braised Tofu with Morel Mushroom and Bamboo Pith	188
扇影珍菌素韻 ● Braised Shredded Tofu with Assorted Mushrooms in Vegetarian Oyster Sauce	188
蒜蓉炒時蔬 ● Wok-fried Seasonal Vegetables with Minced Garlic	138

飯麵 Rice & Noodles

澳洲龍蝦貴妃海皇泡飯 Crispy Rice in Lobster Broth with Australian Lobster	588
梅菜叉燒脆米火紅飯 🍴 Barbecued Pork Fried Rice with Preserved Vegetables and Crispy Rice	258
豐盛海味富貴炒飯 Fried Rice with Assorted Dried Seafood	338
醬油鵝肝雞粒炒絲苗 Soy Sauce Diced Chicken Fried Rice with Foie Gras	248
乾炒安格斯牛肉河粉 Wok-fried Angus Beef Flat Rice Noodles	268
番茄魚湯龍躉球稻庭烏冬 【1窩】 Braised Inaniwa Udon with Giant Grouper in Tomato Fish Soup (1 pot)	328
金菇瑤柱火鴨炆伊麵 Braised E-fu Noodles with Roasted Duck, Conpoy and Enoki Mushroom	268
桂花蟹肉炒米粉 Wok-Fried Rice Vermicelli with Crab Meat and Egg	268
XO醬肉絲炒麵 🍴 🍴 Shredded Pork Fried Noodles with XO Sauce	248
鮑汁花膠薑蔥撈粗麵 Tossed Cantonese Thick Noodles with Fish Maw and Ginger and Scallions in Abalone Sauce	298

甜品 Dessert

杏汁燉官燕【每位二兩】 Bird's Nest Sweet Soup with Almond Juice (2 Tael per person)	488
冰糖燉官燕【每位二兩】 Bird's Nest Sweet Soup with Rock Sugar (2 Tael per person)	488
十勝紅豆蓉士多啤梨大福餅【3件】 Hokkaido Tokachi Red Bean Paste Mochi with Strawberry (3 pcs)	78
奶皇千層糕【4件】 🍷 ● Steamed Layered Cake with Custard and Egg Yolk (4 pcs)	68
鳳梨杞子桂花糕【4件】 Chilled Osmanthus Pudding with Pineapple and Goji Berries (4 pcs)	68
栗子珍珠露【每位】 🍷 Chestnut Sweet Soup with Sago (per person)	58
芒果楊枝甘露【每位】 🍷 Mango and Pomelo Sago Cream Soup (per person)	58
金瓜蓮蓉【4件】 Steamed Pumpkin-shaped Glutinous Dumpling stuffed with Lotus Seed Paste (4 pcs)	68
蛋黃蓮蓉壽桃包【每位】 Steamed Lotus Paste Bun with Salty Egg Yolk (per person)	38

兒童精選 Kids Specials

	每位 per person
滑蛋蝦球 Scrambled Eggs with Prawns	148
帶子蒸水蛋 Steamed Egg with Scallops	138
金粟斑塊 Grouper Fillet with Creamy Sweet Corn	158
咕嚕雞球 Sweet and Sour Chicken	138
蟹肉金粟羹 Sweet Corn and Crab Meat Thick Soup	128
揚州炒飯 🍴 Yeung Chow Fried Rice	118
番茄魚湯星斑球稻庭烏冬 Braised Inaniwa Udon with Spotted Grouper in Tomato Fish Soup	178
上湯肉絲伊麵 🍴 E-fu Noodles with Shredded Pork in Supreme Broth	128

精選茗茶 Chinese Tea Selection

南坊茗茶 House Tea

普洱 Po Erh	25
香片 Jasmine	25
鐵觀音 Tieh Kwan Yin	25
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

特選茗茶 Premium Tea

金萱烏龍 Ginseng Oolong	58
獅峰龍井 Lion's Crest Long Jing	78
武夷肉桂 Wuyi Rock Tea	98