

粵藝美饌 *Delicacies*

- 風沙辣子雞  \$188
Stir-fried Chicken · Spicy Sichuan Style
- 麻香京燒爆牛肉  \$168
Stir-fried Beef · Scallions · Spicy Sichuan Style
- 杭椒豉蒜炒星斑球 \$298
Stir-fried Grouper Fillet · Green Pepper · Black Bean
- 豉汁北海道帶子蒸豆腐 \$288
Steamed Hokkaido Scallop · Tofu · Black Bean Sauce
- 沙嗲虎蝦粉絲煲 \$388
Sautéed King Prawn in Clay Pot · Satay Sauce · Rice Vermicelli
- 金銀蒜漬菜蒸開邊龍蝦 \$588
Steamed Lobster · Garlic
- 無花果蜜絲咕嚕豚肉  \$168
Crispy Pork Fillet · Sweet & Sour Sauce
- 蝦乾小炒王 \$138
Stir-fried Chinese Chives · Dried Shrimp · Squid
- 松葉蟹肉扒津白 \$188
Poached Chinese Cabbage · Matsuba Crab Meat
- 瓦罉啫啫唐生菜  \$138
Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot
- 欖菜肉末四季豆 \$148
Sautéed String Beans · Minced Pork · Preserved Olives

另設有午市套餐及商務套餐
Lunch Set & Business Set are Available

飯麵 *Rice & Noodles*

- 十八頭鮑汁花膠撈飯  \$208
Shredded Fish Maw · Abalone Sauce · Tossed Rice
- 欖菜叉燒炒飯  \$148
Barbecued Pork · Preserved Olives · Fried Rice
- 花膠豚肉絲雙面黃 \$188
Shredded Fish Maw · Shredded Pork · Crispy Noodles
- 瓦煲乾炒牛河 \$158
Stir-fried Beef in Clay Pot · Flat Noodles
- 豉油皇豚肉絲炒麵  \$138
Wok-fried Shredded Pork · Soy Sauce · Noodles

甜品 *Dessert*

- 萬壽果銀耳桃膠 *每位 per person \$68*
Longevity Fruit · Snow Fungus · Peach Gum
- 蛋白杏仁露湯丸 *每位 per person \$68*
Egg White Almond Soup · Glutinous Dumplings

健康飲品 *Healthy Drink*

- 熱薏米水 \$32
Hot Barley Water
- 凍薏米水 \$32
Iced Barley Water
- 熱豆漿 \$32
Hot Soy Milk
- 凍豆漿 \$32
Iced Soy Milk

供應時間 Available from: 11:30am - 2:30pm
訂座電話 Tel no  2297 2022
OT310 海港城海運大廈 Harbour City Ocean Terminal

巧手點心
Dim Sum



藝 ART OF CANTON
粵藝館

• 尖沙咀店 •
Tsim Sha Tsui Branch

另收加一服務費
10% service charge applies

以上菜單及價錢適用於堂食
Menu is applicable to dine-in only

若有任何食物過敏和特殊的飲食要求，歡迎與我們聯絡
Please inform us of any food allergies or dietary requirements prior to ordering

菜單所有內容如有更改恕不另行通知
All prices and items are subject to change without prior notice

招牌點心 Signature Dim Sum

- 自家製香酥油炸鬼配雙魚籽 \$88
Homemade Crispy Bread Stick · Fish Roe
- 富貴蝦餃 (2件) \$56
Steamed Mantis Shrimp Dumplings (2 pcs)
- 避風塘蝦餃 (2件) \$56
Deep-fried Shrimp Dumplings · Typhoon Shelter Style (2 pcs)
- 香煎自家手作原味蘿蔔糕 (3件) 藝 \$58
Pan-fried Homemade Turnip Cakes (3 pcs)
- 香煎自家手作辣味蘿蔔糕 (3件) 藝 \$58
Pan-fried Homemade Spicy Turnip Cakes (3 pcs)
- 牛肝菌日山和牛酥 (3件) 藝 \$98
Baked Hiyama Wagyu Beef Puffs · Porcini Mushroom (3 pcs)
- 灌湯豚肉小籠包 (2隻) 藝 \$44
Steamed Pork Dumplings in Superior Soup (2 pcs)
- 灌湯豚肉爆汁鍋貼 (4隻) 藝 \$88
Pan-fried Pork Dumplings in Superior Soup (4 pcs)
- X.O. 醬蝦腰炒腸粉 \$68
Stir-fried Rice Roll · Shrimp · X.O. Sauce
- X.O. 醬野菌炒蘿蔔糕 \$88
Stir-fried Turnip Cakes · Wild Mushroom · X.O. Sauce

傳統蒸點 Traditional Dim Sum

- 原隻鮑魚燒賣皇 藝 每位 per person \$58
Steamed Pork & Shrimp Siu Mai · Whole Abalone
- 鮮魚湯灌湯餃 每位 per person \$68
Steamed Dumpling in Fish Soup · Pork · Mushroom
- 晶瑩鮮蝦餃 (2件) \$52
Steamed Shrimp Dumplings (2 pcs)
- 手藝燒賣 (2件) 藝 \$48
Steamed Pork & Shrimp Siu Mai (2 pcs)
- 鮮蝦菠菜餃 (3件) \$52
Steamed Shrimp & Spinach Dumplings (3 pcs)
- X.O.干蒸牛肉 (4件) \$68
Steamed Beef Balls · X.O. Sauce (4 pcs)
- 龍蝦湯鮮竹卷 藝 \$58
Braised Bean Curd Roll · Lobster Bisque

傳統蒸點 Traditional Dim Sum

- X.O.醬香蒸排骨 \$58
Steamed Pork Ribs · X.O. Sauce
- 醬皇蒸鳳爪 \$56
Steamed Chicken Feets · Spicy Sauce
- 咖喱香芋土魷 藝 \$58
Braised Squid · Taro · Curry Sauce
- 天白菇棉花雞 藝 \$58
Braised Fish Maw · White Mushroom · Chicken
- 開口叉燒包 (3件) 藝 \$56
Steamed Barbecued Pork Buns (3 pcs)
- 軟綿奶皇包 (3件) \$56
Steamed Soft Custard Buns (3 pcs)
- 古法馬拉糕 (1件) \$54
Steamed Cantonese Sponge Cake (1 pc)

即拉腸粉 Rice Roll

- 原隻鮮蝦腸粉 藝 \$68
Steamed Shrimp Rice Roll
- 焦香叉燒腸粉 藝 \$62
Steamed Barbecued Pork Rice Roll
- 茺葵牛肉腸粉 \$62
Steamed Beef Rice Roll · Chinese Parsley
- 金勾蔥花腸 \$58
Steamed Dried Shrimp Rice Roll · Green Onion

炸物 Fried

- 鮮蝦春卷 (3件) \$52
Deep-fried Shrimp Spring Rolls (3 pcs)
- 安蝦咸水角 (3件) 藝 \$54
Deep-fried Meat Dumplings (3 pcs)
- 炸鮮蝦雲吞 (3件) \$56
Deep-fried Shrimp Dumplings (3 pcs)
- 爆米鯪魚球 (6件) 藝 \$78
Deep-fried Dace Fish Balls · Crispy Rice (6 pcs)
- 通心脆脆卷 (3件) 藝 \$58
Crispy Vegetables Spring Rolls (3 pcs)
- 吉列大虎蝦 每位 per person \$58
Tiger Prawn Cutlet

掛爐燒味 Siu Mei

- 西班牙栗子豬焦香叉燒 藝 \$188
Barbecued Spanish Chestnut-fed Pork
- 即燒無花果天下第一豬 藝 例牌 Regular 半隻 Half \$348 \$698
Roasted Suckling Pig · Fig Paste
- 香蔥三黃雞 半隻 Half 全隻 Whole \$228 \$428
SanHuang Chicken · Scallion Oil

前菜 Starter

- 東京麵包炸松葉蟹鉗配香橙忌廉 (1隻) 藝 \$98
Deep-fried Matsuba Crab Claw · Citrus Cream Sauce (1 pc)
- 涼子十八斬·話梅醉乳鴿 \$158
Lark Master 18 Cuts Drunken Pigeon · Dried Plum
- 鯉魚花醉鮑魚 (2隻) \$128
Abalone · Bonito Flakes · Hua Diao Chinese Wine (2 pcs)
- 辣汁印尼黃肉參 藝 \$138
Sea Cucumber · Spicy Sauce
- 涼拌剝椒花膠 藝 \$128
Fish Maw · Pickled Chili
- 金陵鹽水鴨 \$108
Salted Duck
- 酥炸墨魚鬚 \$98
Crispy Cuttlefish Tentacles
- 紅杞花雕雞 \$88
Poached Chicken · Goji · Hua Diao Chinese Wine
- 竹炭脆豆腐 \$88
Crispy Bean Curd · Bamboo Charcoal Powder

湯 Soup

- 不時不燉湯 每位 per person \$158
Double-Boiled Soup of the Day
- 粵藝老火湯 (無味精) 每位 per person \$88
Soup of the Day (MSG-free)
- 蟹肉粟米羹 每位 per person \$68
Sweet Corn Thick Soup · Crab Meat