

ART OF CANTON

粵藝館

貴州茅台宴

Kweichow Moutai Menu

西班牙栗子豬焦香叉燒

Barbecued Spanish Chestnut-fed Pork

紅杞花雕醉雞

Poached Chicken · Goji · Hua Diao Chinese Wine

山葵雲南白木耳

Yunnan White Fungus · Wasabi Sesame Sauce

原盅姬松茸螺頭燉排翅

Double-boiled Shark Fin Soup · Conch · Agaricus Mushroom

清蒸海星斑

Steamed Coral Grouper

京燒原條刺參

Braised Whole Sea Cucumber

X.O.醬美國蘆筍百合炒帶子

Sautéed Scallops · U.S. Asparagus · Lily Bulb · X.O. Sauce

鮮黃耳本菇泡青蔬

Poached Seasonal Vegetables · Yellow Fungus · Shimeji Mushrooms · Superior Soup

金瑤蛋白炒飯

Dried Scallops · Egg White · Fried Rice

粵藝特色甜品

Signature Dessert

\$7,188

(4位用 For 4)

\$8,688

(6位用 For 6)

配搭貴州茅台酒乙瓶

貴州茅台酒


以醬香突出、酒體醇厚、回味悠長聞名，其製作方式也頗為繁複。茅台酒的原料為紅纓子高粱，經製麴發酵後入製酒流程，當中經歷9次蒸餾、8次發酵、7次取酒，歷時整整一年。


所有優惠及優惠券不適用於此菜單
All offers and coupons are not applicable to this menu


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

圖片只供參考
Photos are for reference only

所有價目均以港幣計算並需按原價收取加一服務費
All prices are in Hong Kong Dollars and subject to 10% service charge based on original prices

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