

掛爐燒味 *Siu Mei*

- 西班牙栗子猪焦香叉燒 藝 \$188
Barbecued Spanish Chestnut-fed Pork

- 即燒無花果天下第一豬 藝 例牌 *Regular* \$348
Roasted Suckling Pig · Fig Paste

- 半隻 *Half* \$698

- 金勾魚湯文昌雞 半隻 *Half* \$238
Braised Wenchang Chicken · Fresh Fish Soup

- 全隻 *Whole* \$438

前菜 *Starter*

- 東京海苔脆花膠 藝 \$138
Deep-fried Fish Maw · Tokyo Seaweed

- 花雕鹵豬腳仔 \$118
Marinated Pig Trotters · Hua Diao Chinese Wine

- 金沙墨魚鬚 \$108
Deep-fried Cuttlefish Tentacles · Salted Egg

- 巴蜀墨魚鬚 \$98
Deep-fried Cuttlefish Tentacles · Spicy Sichuan Style

- 爆米金沙蝦 藝 \$98
Stir-fried Shrimp · Salted Egg · Crispy Rice

- 鯉魚花醉鮑魚 (2隻) \$96
Abalone · Bonito Flakes · Hua Diao Chinese Wine (2pcs)

- 竹炭脆豆腐 \$88
Crispy Bean Curd · Bamboo Charcoal Powder

- 紅杞花雕雞 \$88
Braised Chicken · Goji · Hua Diao Chinese Wine

粵藝美饌 *Delicacies*

- 醬皇京燒牛舌芯 藝 \$268
Stir-fried Beef Tongue · Tangy Sauce

- 日式咖喱鮮茄雞煲 \$218
Sautéed Chicken · Japanese Curry · Fresh Tomatoes in a Casserole

- 富貴蝦煎芙蓉 \$168
Pan-fried Mantis Shrimp · Egg White

- 無花果蜜絲咕嚕肉 藝 \$168
Crispy Pork Fillet · Dried Fig · Sweet & Sour Sauce

- 鎮江陳醋骨 \$118
Stewed Pork Rib · Chinese Black Vinegar Sauce

- 欖菜肉末四季豆 \$128
Sautéed String Beans · Minced Pork · Preserved Olive

- 黑蒜蘭遠炒豚肉 \$108
Stir-fried Chinese Kale · Pork Fillet · Black Garlic Chip

- 瓦罉啫啫唐生菜 藝 \$108
Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot

飯麵 *Rice & Noodle*

- 鮑汁花膠撈飯 藝 \$198
Shredded Fish Maw · Abalone Sauce · Tossed Rice

- 欖菜叉燒炒飯 \$138
Barbecued Pork · Preserved Olive · Fried Rice

- 花膠豚肉絲雙面黃 藝 \$158
Shredded Fish Maw · Pork · Crispy Noodles

- 瓦煲乾炒牛河 \$138
Stir-fried Beef Noodles in Clay Pot

藝

ART OF CANTON

粵 藝 館

• 銅鑼灣店 •

巧手點心

Dim Sum

巧手點心 Dim Sum

- 精點四格子  每位 \$88
(晶瑩鮮蝦餃、手作松露燒賣、
爆米鯪魚球、牛肝菌日山和牛酥)
Premium Dim Sum Platter
• Steamed Shrimp Dumpling
• Steamed Pork & Shrimp Dumpling · Truffle Sauce
• Deep-fried Dace Fish Ball · Crispy Rice
• Baked Hiyama Wagyu Beef Puff · Porcini Mushroom
- 手作松露燒賣 (4件) \$88
Steamed Pork & Shrimp Dumplings ·
Truffle Sauce (4 pcs)
- 干蒸牛肉燒賣 (4件) \$68
Steamed Dumplings · Beef (4 pcs)
- 晶瑩鮮蝦餃 (4件) \$88
Steamed Shrimp Dumplings (4 pcs)
- 水晶菜苗蝦餃 (3件) \$68
Steamed Shrimp Dumplings · Vegetables (3 pcs)
- 潮州粉果 (3件) \$52
Steamed Dumplings · Minced Pork ·
Dried Shrimp · Chiu Chow Style (3 pcs)
- 健康野菌餃 (3件)  \$48
Steamed Dumplings · Wild Mushrooms (3 pcs)
- 灌湯豚肉爆汁鍋貼 (4隻)  \$88
Pan-fried Pork Dumplings · Superior Soup (4 pcs)
- X.O.醬蒜香蒸排骨  \$68
Steamed Pork Ribs · X.O. Sauce
- 醬皇蒸鳳爪  \$68
Steamed Chicken Feet · Spicy Sauce

- 龍蝦湯鮮竹卷  \$68
Braised Bean Curd Rolls · Lobster Bisque
- 魚湯灌湯餃 (3件)  \$48
Steamed Dumplings · Pork ·
Shrimp · Fish Soup (3 pcs)
- 灌湯豚肉小籠包 (2隻)  \$44
Steamed Pork Dumplings · Superior Soup (2 pcs)
- 軟綿奶皇包 (3件) \$58
Steamed Soft Custard Buns (3 pcs)
- 開口叉燒包 (3件) \$58
Steamed Barbecued Pork Buns (3 pcs)
- 懷舊雞包仔 (3件) \$56
Steamed Buns · Chicken (3 pcs)
- 香滑蓮蓉飽 (3件) \$52
Steamed Buns · Lotus Seed Paste (3 pcs)
- 古法馬拉糕 (1件) \$46
Steamed Cantonese Sponge Cake (1 pc)
- 荷香珍珠雞 (2件) \$42
Steamed Glutinous Rice ·
Chicken · Lotus Leaf
- 潮州糯米卷 (4件) \$42
Steamed Glutinous Rice Rolls ·
Chiu Chow Style (4 pcs)
- X.O.醬蝦腰炒腸粉  \$68
Stirred-fried Rice Rolls · Shrimps · X.O. Sauce

- 牛肝菌日山和牛酥 (3件)  \$98
Baked Hiyama Wagyu Beef Puff ·
Porcini Mushroom (3 pcs)
- 爆米鯪魚球 (6粒)  \$78
Deep-fried Dace Fish Ball · Crispy Rice (6 pcs)
- 吉列大虎蝦 每位 \$68
Tiger Prawn Cutlet Per Person
- 通心脆脆卷 (3件)  \$68
Crispy Vegetables Spring Rolls (3 pcs)
- 鮮蝦炸雲吞 (3件) \$52
Deep-fried Wontons · Shrimp (3 pcs)
- 安蝦鹹水角 (3件) \$48
Deep-fried Glutinous Dumplings ·
Pork · Dried Shrimp (3 pcs)
- 香煎原味蘿蔔糕 (4件)  \$68
Pan-fried Turnip Cake (4 pcs)
- 香煎辣味蘿蔔糕 (4件)  \$68
Pan-fried Spicy Turnip Cake (4 pcs)

歡迎選購 原味蘿蔔糕 或 辣味蘿蔔糕 (原條) 須一日前預訂
Welcome to buy Turnip Cake or Spicy Turnip Cake (Whole)
Order 1 Day in Advance
\$198