



藝

ART OF CANTON

粵藝館



尖沙咀店廚師推介



CHEF'S RECOMMENDATION



龍騰四海 (原隻)
Australian Lobster Two Ways (Whole)



三文魚籽醬玻璃蝦球
Sautéed Prawn Balls · Salmon Roe Sauce



X.O. 醬甜蜜豆炒新鮮南非六頭鮑片 (三隻)
Sautéed South African Abalone ·
Honey Peas · X.O. Sauce (3pcs)

圖片只供參考
Images are reference only

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藝 龍騰四海 (原隻) \$788
Australian Lobster Two Ways (Whole)

花雕蛋黃蒸龍蝦肉伴魚子醬
Steamed Egg · Australian Lobster ·
Caviar · Hua Diao Chinese Wine

及
and

黑松露野菌芹菜龍蝦盞
Australian Lobster · Celery ·
Wild Mushrooms · Black Truffle Sauce

金榜醬澳洲開邊龍蝦 (原隻) \$688
Australian Lobster · Kim Bang Sauce (Whole)

鮮蟹肉乾撈翅 \$588
Braised Shark Fin · Crab Meat 每位 Per person

金榜醬大虎蝦 (四隻) \$368
Giant Tiger Prawn · Kim Bang Sauce (4 pcs)

藝 X.O. 醬甜蜜豆炒新鮮南非六頭鮑片 (三隻) \$328
Sautéed South African Abalone · Honey Peas · X.O. Sauce (3pcs)

薑蔥斑頭腩煲 \$288
Braised Grouper Clay Pot · Ginger · Scallion

薑蔥美國桶蠔煲 \$328
Braised U.S. Shucked Oyster Clay Pot · Ginger · Scallion

藝 蜂巢酥炸美國桶蠔 (1隻) \$88
Deep-fried U.S. Shucked Oyster (1 pc) 2件起 Minimum of 2

蔥香北海道帶子燴稻庭烏冬 \$108
Hokkaido Scallops · Scallion · Braised Inaniwa Udon 每位 Per person

藝 三文魚籽醬玻璃蝦球 \$128
Sautéed Prawn Balls · Salmon Roe Sauce 每位 Per person

杭州骨 \$128
Hangzhou Style Ribs

江南紅燒肉 \$198
Gangnam Braised Pork

金沙魚皮 \$98
Deep-fried Fish Skin · Salted Egg



前菜



STARTER



經魚花醉鮑魚
Abalone · Bonito Flakes · Hua Diao Chinese Wine



東京海苔脆花膠
Deep-fried Fish Maw · Tokyo Seaweed



東京麵包炸松葉蟹鉗配陳醋野菜沙律
Deep-fried Matsuba Crab Claw ·
Organic Salad with Mature Vinegar



紅杞花雕醉雞
Poached Chicken · Goji · Hua Diao Chinese Wine

話梅醉乳鴿

Drunken Pigeon · Dried Plum

\$168

鯉魚花醉鮑魚 (2隻)

Abalone · Bonito Flakes · Hua Diao Chinese Wine (2 pcs)

\$148

藝

涼伴香辣海參



Sea Cucumber · Spicy Sauce

\$148

藝

東京麵包炸松葉蟹鉗配陳醋野菜沙律 (1隻)

Deep-fried Matsuba Crab Claw · Organic Salad with Mature Vinegar (1 pc)

\$98

東京海苔脆花膠

Deep-fried Fish Maw · Tokyo Seaweed

\$138

酥炸墨魚鬚

Crispy Cuttlefish Tentacles

\$108

紅杞花雕醉雞

Poached Chicken · Goji · Hua Diao Chinese Wine

\$98

竹炭脆豆腐

Crispy Bean Curd · Bamboo Charcoal Powder

\$88

泡椒四川竹筍

Bamboo Shoots · Pickles Pepper

\$78

陳醋雲耳青瓜



Cloud Ears · Cucumber · Mature Vinegar

\$78



掛爐燒味



SIU MEI



即燒無花果天下第一豬
Roasted Suckling Pig · Fig Paste



西班牙栗子豬焦香叉燒
Barbecued Spanish Chestnut-fed Pork



手淋炸子雞
Deep-fried Chicken

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黑松露薏米燒釀乳豬

須一天前預訂 Order 1 Day in Advance

Roasted Suckling Pig · Black Truffle · Barley

\$1,688



即燒無花果天下第一豬

Roasted Suckling Pig · Fig Paste

例牌 Regular

\$348

半隻 Half

\$698

全隻 Whole

\$1,388

無花果片皮雞二食

Crispy Chicken · Fig Paste (Served in Two Courses)

半隻 Half

\$298

全隻 Whole

\$588

避風塘雞件



Fried Chicken ·
Typhoon Shelter Style

或
OR

茄子炆雞件

Stewed Chicken · Eggplant

黑松露野菌手淋雞

Deep-fried Chicken · Black Truffle · Wild Mushrooms

半隻 Half

\$288

全隻 Whole

\$498



手淋炸子雞

Deep-fried Chicken

半隻 Half

\$268

全隻 Whole

\$468

香蔥貴妃雞

Chaise Chicken · Scallion Oil

半隻 Half

\$208

全隻 Whole

\$368



西班牙栗子豬焦香叉燒

Barbecued Spanish Chestnut-fed Pork

\$198





湯羹



SOUP




京都文思海蝦花膠羹
Shredded Kyoto Tofu Thick Soup · Fish Maw · Prawn



濃湯排翅雲吞雞煲 (六兩)
Superior Chicken Soup · Shark Fin · Wonton

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藝	粵藝海味羹 (鮑·參·翅)	\$328
	<i>Signature Marine Food Thick Soup (Abalone · Sea Cucumber · Shark Fin)</i>	每位 Per person
藝	京都文思海蝦花膠羹	\$188
	<i>Shredded Kyoto Tofu Thick Soup · Fish Maw · Prawn</i>	每位 Per person
藝	不時不燉湯	\$168
	<i>Double-boiled Soup of the Day</i>	每位 Per person
	時令老火靚湯	\$88
	<i>Seasonal Double-stewed Soup</i>	每位 Per person
	蟹肉粟米羹	\$88
	<i>Sweet Corn Thick Soup · Crab Meat</i>	每位 Per person
	濃湯排翅雲吞雞煲 (六兩)	\$888
	<i>Superior Chicken Soup · Shark Fin · Wonton</i>	4位用 for 4 persons
	濃湯花膠雲吞雞煲 (六兩)	\$688
	<i>Superior Chicken Soup · Fish Maw · Wonton</i>	4位用 for 4 persons
	濃湯菜膽雲吞雞煲	\$368
	<i>Superior Chicken Soup · Chinese Gabbage · Wonton</i>	4位用 for 4 persons



珍饈百味



MARINE FOOD



十五頭吉品鮑伴天白菇鵝掌
Braised Yoshihama Abalone ·
White Mushroom · Goose Web



原盅雞炖翅
Braised Shark Fin Soup · Superior Chicken Stock



紅燒蟹肉排翅
Braised Shark Fin Thick Soup ·
Crab Meat · Supreme Brown Sauce



原條日本青森遼參伴天白菇鵝掌
Whole Aomori Sea Cucumber ·
White Mushroom · Goose Web

花膠 *Fish Maw*

遠年五頭鰲魚花膠公伴天白菇鵝掌柚皮 須五天前預訂 Order 5 Days in Advance

*Braised Supreme Fish Maw · White Mushroom ·
Pomelo Peel · Goose Web*

\$13,880

4-6位用 for 4-6 persons

藝 五頭花膠筒伴天白菇鵝掌

Braised Fish Maw · White Mushroom · Goose Web

\$2,980

六頭北非鴨肚膠伴天白菇鵝掌

Braised North Africa Fish Maw · White Mushroom · Goose Web

\$2,288

藝 十八頭花膠蝦籽柚皮

Braised Fish Maw · Shrimp Roe · Pomelo Peel

\$388

藝 十八頭花膠天白菇菜膽

Braised Fish Maw · White Mushroom · Chinese Cabbage

\$288

每位 Per person

翅 *Shark Fin*

紅燒花膠排翅 (三兩)

Braised Shark Fin Thick Soup · Fish Maw · Supreme Brown Sauce

\$428

每位 Per person

藝 紅燒蟹肉排翅 (三兩)

Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce

\$428

每位 Per person

藝 原盅雞炖翅 (二兩)

Braised Shark Fin Soup · Superior Chicken Stock

\$388

鮑魚 *Abalone*

藝 十五頭吉品鮑伴天白菇鵝掌

Braised Yoshihama Abalone · White Mushroom · Goose Web

\$598

每位 Per person

原隻蠔皇鮑魚伴菜膽

Braised Whole Abalone · Chinese Gabbage

\$308

海參 *Sea Cucumber*

藝 原條日本青森遼參伴天白菇鵝掌

Whole Aomori Sea Cucumber · White Mushroom · Goose Web

\$498

每位 Per person



海鮮



SEAFOOD



澳洲龍蝦
Australian Lobster



時令海斑
Wild Coral Grouper



野生大肉蟹
Crab

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藝 時令海斑
Wild Coral Grouper

\$828

- ◇ 清蒸 Steamed
- ◇ 原條紅炆 Braised
- ◇ 菌皇豆腐 Tofu with Wild Mushrooms
- ◇ 川味豆腐 Tofu in Spicy Sichuan Style ㊟

藝 澳洲龍蝦
Australian Lobster

\$688

- ◇ 上湯鍋巴 Superior Soup · Crispy Rice Crust
- ◇ 羊肚菌白湯鍋巴 Morel Mushrooms · Chicken Broth · Crispy Rice Crust
- ◇ 豉油皇 Soy Sauce
- ◇ 金銀蒜漬菜 Steamed Garlic

野生大肉蟹
Crab

\$668

- ◇ 薑蔥焗三菇伴煎米粉底 Braised · Mushrooms · Crispy Pan-fried Rice Vermicelli
- ◇ 避風塘 Typhoon Shelter Style

時令海鮮 (詳情店員會為貴客推介)
Seasonal Seafood (Please inquire for details)

時價
Market Price

粵藝花膠海鮮大盤魚 (野生星斑 · 花膠 · 時令海鮮兩款)
Signature Seafood Pot (Wild Coral Grouper · Fish Maw · Seasonal Seafood 2 Types)

\$1,088

加配 Add on

12吋自家製香酥油炸鬼
Homemade Crispy Bread Stick

\$88





特色菜餚



DELICACIES



松露野菌百花松葉蟹鉗
Matsuba Crab Claw · Truffle · Wild Mushrooms



牛肝菌牛肋骨
Braised Beef Rib · Porcini Mushroom



金沙鳳尾蝦鍋巴
Deep-fried Prawn · Salted Egg · Crispy Rice Crust



酒溜花膠蟹肉蛋白
Fish Maw · Crab Meat · Egg White

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松露野菌百花松葉蟹鉗 (四隻)

Matsuba Crab Claw · Truffle · Wild Mushrooms (4 pcs)

\$328

羊肚菌泡北海道帶子

Sautéed Hokkaido Scallops · Morel Mushrooms

\$328

藝 牛肝菌牛肋骨

Braised Beef Rib · Porcini Mushroom

\$328

藝 爆炒野菌海參煲

Sautéed Sea Cucumber in Clay Pot · Wild Mushrooms

\$358

藝 蔥爆九層塔鵝肝牛柳粒

Sautéed Diced Beef · Goose Liver · Basil

\$368

藝 酒溜花膠蟹肉蛋白

Fish Maw · Crab Meat · Egg White

\$298

蝦籽海參泡星斑球

Sautéed Grouper Fillet · Sea Cucumber · Shrimp Roe

\$388

蜜豆本菇泡星斑球

Sautéed Grouper Fillet · Honey Peas · Shimeji Mushrooms

\$298

藝 醬皇野菌爆鳳尾蝦球

Sautéed Prawn · Wild Mushrooms

\$288

藝 金沙鳳尾蝦鍋巴

Deep-fried Prawn · Salted Egg · Crispy Rice Crust

\$258

生煎薑蔥貴妃雞 (半隻)

Pan-fried Chaise Chicken · Ginger · Scallion (Half)

\$268



特色菜餚



DELICACIES



無花果蜜絲咕嚕豚肉
Crispy Pork Fillet · Dried Figs · Sweet & Sour Sauce



羊肚菌燴豆腐
Braised Tofu · Morel Mushrooms



濃湯花膠鮮竹浸翡翠
Poached Seasonal Vegetables · Fish Maw ·
Bean Curd Sheet · Superior Soup

乾蔥鮑魚炆雞煲

Clay Pot Stewed Chicken · Abalone · Shallot

\$288

藝 粵藝辣子雞 𣪠

Stir-fried Chicken · Spicy Style

\$228

藝 無花果蜜絲咕嚕豚肉

Crispy Pork Fillet · Dried Figs · Sweet & Sour Sauce

\$198

海參魚香茄子煲

Clay Pot Style Eggplant · Sea Cucumber · Minced Pork · Salted Fish

\$188

花膠土魷蒸豚肉餅

Steamed Pork Patty · Shredded Fish Maw · Dry Squid

\$188

藝 濃湯花膠鮮竹浸翡翠

Poached Seasonal Vegetables · Fish Maw · Bean Curd Sheet · Superior Soup

\$208

藝 羊肚菌燴豆腐

Braised Tofu · Morel Mushrooms

\$198

欖菜肉末四季豆

Sautéed String Beans · Minced Pork · Preserved Olives

\$168

豆乳紅杞竹筴浸翡翠

Poached Seasonal Vegetables · Bamboo Fungus · Goji · Soymilk Soup

\$188

瓦罉啫啫唐生菜

Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot

\$168

清炒時蔬 (詳情店員會為貴客推介)

Sautéed Seasonal Vegetables (Please inquire for details)

\$138



飯麵



RICE & NOODLES




魚湯金銀海鮮泡飯
Seafood · Fish Stock · Poached Rice



花膠鮑汁撈飯
Shredded Fish Maw · Abalone Sauce · Tossed Rice



X.O. 蝦仁野菌煎米
Shrimp · Wild Mushrooms · X.O. Sauce · Pan-fried Rice Vermicelli



藝	花膠鮑汁撈飯	\$238
	<i>Shredded Fish Maw · Abalone Sauce · Tossed Rice</i>	
藝	魚湯金銀海鮮泡飯	\$228
	<i>Seafood · Fish Stock · Poached Rice</i>	
	X.O. 蝦仁野菌煎米	\$208
	<i>Shrimp · Wild Mushrooms · X.O. Sauce · Pan-fried Rice Vermicelli</i>	
	花膠豚肉絲雙面黃	\$198
	<i>Shredded Fish Maw · Shredded Pork · Crispy Noodles</i>	
	粵藝乾炒牛河	\$168
	<i>Signature Stir-fried Beef · Flat Noodles</i>	
藝	豉油皇豚肉絲炒麵	\$158
	<i>Wok-fried Shredded Pork · Soy Sauce · Noodles</i>	
	蟹籽海皇炒飯	\$158
	<i>Crab Roe · Assorted Seafood · Fried Rice</i>	
藝	菜脯爆米叉燒炒飯	\$148
	<i>Barbecued Pork · Crispy Rice · Dried Radish · Fried Rice</i>	



甜品



DESSERT



椰汁燕窩
Double-boiled Bird's Nest · Coconut Milk



燕麥紫心薯
Deep-fried Sweet Potatoes · Oats



黑芝麻糯沙湯圓
Glutinous Dumplings · Black Sesame Paste



蛋白杏仁露湯丸
Egg White Almond Soup · Glutinous Dumplings



萬壽果銀耳桃膠
Longevity Fruit · Snow Fungus · Peach Gum

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藝 燕窩 (二兩)
Double-boiled Bird's Nest

\$268
每位 Per person

◇ 杏汁 Almond Cream

◇ 椰汁 Coconut Milk

◇ 冰花 Crystal Sugar

蛋白杏仁露湯丸
Egg White Almond Soup · Glutinous Dumplings

\$68
每位 Per person

萬壽果銀耳桃膠
Longevity Fruit · Snow Fungus · Peach Gum

\$68
每位 Per person

藝 燕麥紫心蕃薯 (6粒)
Deep-fried Sweet Potatoes · Oats (6 pcs)

\$88

藝 黑芝麻搗沙湯圓 (3粒)
Glutinous Dumplings · Black Sesame Paste (3 pcs)

\$58

賀壽蟠桃 (每隻)
Chinese Longevity Bun (1 Pc)

\$22



其他



OTHER

茗茶 House Tea

\$25/位 per person

雀舌香片 *Jasmine*

有美容養顏,提神醒腦,清洗腸道之功效。

The tea helps dispel cold, especially suitable for people with weak stomach.

宮廷普洱 *Pu Erh*

茶性溫和,生津解渴,消暑。

The tea is mild in nature, which can relieve thirst and has cooling-off effect.

桂花烏龍 *Osmanthus Oolong*

有暖胃祛寒的功效,適合胃功能較弱人仕飲用。

The tea helps dispel cold, especially suitable for people with weak stomach.

杭州胎菊 *Chrysanthemum*

胎菊為杭白菊花花蕾初開的嫩芽,味道純正,色澤金黃,略帶花蜜的清香,具有清熱解毒、養肝明目及潤喉生津等作用,清心怡神。

The mildly sweet flavour is accompanied by an aromatic breathe of an herbal honey. The tea best suits for curing coughing and dry throats. It also helps brighten the eyes and calm mentality.

飄香鐵觀音 *Tie Guanyin*

鐵觀音香氣濃郁,茶色沉重如鐵,帶有回甘的果香,具有解毒消食、提神益思、美容養顏和抗衰老等功效。

This delightfully fragrant tea creates a sweet and soft aftertaste. It helps enrich our digestions and even morebring about youthful complexion.

飲品 Drink

可樂

Coke

\$38

湯力水

Tonic Water

\$38

無糖可樂

Coke Zero

\$38

有氣礦泉水 (750ml)

Sparkling Mineral Water

\$58

雪碧

Sprite

\$38

天然礦泉水 (750ml)

Mineral Water

\$58

梳打水

Soda

\$38

其他 Other

切餅費 Cut cake charges

普通蛋糕

Normal Style Cake

\$100

開瓶費 Corkage

紅酒 / 白酒 / 香檳

Red Wine / White Wine / Champagne

\$200 每枝

Per Bottle

雪糕蛋糕

Ice-cream Cake

\$150

烈酒

Spirit

\$400 每枝

Per Bottle

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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