



ART OF CANTON

粵藝館

銅鑼灣店
限定

貴州茅台酒宴

Kweichow Moutai Menu

西班牙栗子豬焦香叉燒

Barbecued Spanish Chestnut-fed Pork

原盅羊肚菌螺頭燉翅

Double-Boiled Shark Fin Soup · Conch · Morel Mushrooms

三頭鮑魚鵝掌伴菜膽

Braised Abalone · Goose Web · Chinese Cabbage

茅台蛋白蒸麒麟星斑

Steamed Kirin Grouper · Egg White · Moutai Wine

手淋炸子雞

Deep-fried Chicken

上湯竹笙野菌泡菜苗

Poached Vegetable Seedlings · Bamboo Fungus · Wild Mushrooms · Superior Soup

花膠鮑汁撈飯

Shredded Fish Maw · Abalone Sauce · Tossed Rice

茅台雪糕

Moutai Ice-cream

\$7,880

(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

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



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thefoodstoryhk.com/artofcanton