

粵藝美饌 *Delicacies*

- 重慶辣子雞 廚  \$208
Stir-fried Chicken · Chong Qing Spicy Style
- 羊肚菌燴豆腐 \$188
Braised Tofu · Morel Mushrooms
- 黑松露蜜豆野菌泡星斑球 \$268
Sautéed Grouper Fillet · Honey Peas · Wild Mushroom · Black Truffle
- 海參魚香茄子煲 \$188
Clay Pot Style Eggplant · Sea Cucumber · Minced Pork · Salted Fish
- 雪山杭州骨 \$168
Hangzhou Style Ribs
- 乾蔥鮑魚炆雞煲 \$288
Clay Pot Stewed Chicken · Abalone · Shallot
- 避風塘澳洲龍蝦 \$588
Australian Lobster · Typhoon Shelter Style
- 金沙鳳尾蝦鍋巴 \$258
Deep-fried Prawn · Salted Egg · Crispy Rice Crust
- 無花果蜜絲咕嚕豚肉 廚 \$178
Crispy Pork Fillet · Dried Figs · Sweet & Sour Sauce
- X.O.醬雙蝦魷魚炒韭菜花  \$198
Sautéed Prawn · Squid · Leeks · X.O. Sauce
- 金銀蛋花膠浸翡翠 \$178
Poached Seasonal Vegetables · Fish Maw · Salted Eggs & Preserved Eggs · Superior Soup
- 瓦罉啫啫唐生菜 廚 \$158
Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot
- 醬皇野菌爆鳳尾蝦球  \$238
Sautéed Prawn · Wild Mushroom · Spicy Sauce

另設有午市套餐及商務套餐

Lunch Set & Business Set are Available

飯麵 *Rice & Noodles*

- 砂鍋芋頭臘味炒飯 \$208
Preserved Meats · Taro · Fried Rice in Casserole Pot
- 欖菜叉燒炒飯 廚 \$178
Barbecued Pork · Preserved Olives · Fried Rice
- 蟹籽海皇炒飯 \$178
Assorted Seafood · Crab Roe · Fried Rice
- 櫻花蝦菜脯海鮮炒飯 \$178
Assorted Seafood · Sakura Shrimp · Dried Radish · Fried Rice
- 花膠豚肉絲雙面黃 \$188
Shredded Fish Maw · Shredded Pork · Crispy Noodles
- 豉油皇豚肉絲炒麵 \$168
Wok-fried Shredded Pork · Soy Sauce · Noodles
- 乾炒牛河 \$178
Stir-fried Beef · Flat Noodles
- 潮式家鄉炒米粉 \$178
Fried Rice Vermicelli · Chaozhou Style
- 安格斯牛鬆炒飯 \$188
Angus Beef Fried Rice

甜品 *Dessert*

- 燕麥紫心蕃薯 (6粒) \$88
Deep-fried Sweet Potatoes · Oats (6 pcs)
- 蛋白杏仁露湯丸 每位 per person \$68
Egg White Almond Soup · Glutinous Dumplings

健康飲品 *Healthy Drink*

- 薏米水 (熱 / 凍) 熱 Hot 凍 Iced \$32
Barley Water (Hot / Iced)
- 豆漿 (熱 / 凍) 熱 Hot 凍 Iced \$32
Soy Milk (Hot / Iced)

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

ART OF CANTON

粵藝館

• 尖沙咀店 •

巧手點心
Dim Sum

OT310 海港城 Harbour City

招牌點心 Signature Dim Sum

- 手藝紫薯酥 (3件) \$58
Signature Baked Sweet Potatoes Puff (3 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) 廚 \$58
Pan-fried Homemade Turnip Cakes (3 pcs)
- 秘製紅棗糕 (3件) 廚 \$54
Steamed Red Dates Cakes (3 pcs)
- 粵藝蘿蔔絲酥 (3件) 廚 \$88
Signature Baked Shredded Turnip Puffs (3 pcs)
- 灌湯豚肉小籠包 (2隻) 廚 \$44
Steamed Pork Dumplings in Superior Soup (2 pcs)
- 灌湯豚肉爆汁鍋貼 (4隻) 廚 \$88
Pan-fried Pork Dumplings in Superior Soup (4 pcs)
- X.O. 醬蝦腰炒腸粉 廚 \$68
Stir-fried Rice Roll · Shrimp · X.O. Sauce
- X.O. 醬野菌炒蘿蔔糕 廚 \$88
Stir-fried Turnip Cakes · Wild Mushroom · X.O. Sauce
- 香煎自家製韭菜餃 (3件) \$54
Pan-fried Chive Dumplings (3 pcs)

傳統蒸點 Traditional Dim Sum

- 原隻鮑魚燒賣皇 廚 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)
- 蟹籽燒賣 (2件) 廚 \$48
Steamed Pork & Crab Roe Siu Mai (2 pcs)
- 潮州粉果 (3件) \$52
Steamed Chiu Chow Dumplings (3 pcs)
- 子薑牛肉球 (3件) \$58
Steamed Beef Balls · Pickled Ginger (3 pcs)

傳統蒸點 Traditional Dim Sum

- 龍蝦湯鮮竹卷 廚 \$58
Braised Bean Curd Roll · Lobster Bisque
- X.O. 醬芋頭蒸排骨 廚 \$58
Steamed Pork Ribs · Taro · X.O. Sauce
- 醬皇蒸鳳爪 廚 \$56
Steamed Chicken Feets · Spicy Sauce
- 爆汁手工糯米雞 (2件) \$58
Steamed Juicy Glutinous Rice · Chicken (2 pcs)
- 開口叉燒包 (3件) 廚 \$56
Steamed Barbecued Pork Buns (3 pcs)
- 黑金剛奶皇包 (3件) \$56
Steamed Soft Custard Buns (3 pcs)
- 古法馬拉糕 \$54
Steamed Cantonese Sponge Cake

即拉腸粉 Rice Roll

- 原隻鮮蝦腸粉 廚 \$68
Steamed Shrimp Rice Roll
- 焦香叉燒腸粉 廚 \$62
Steamed Barbecued Pork Rice Roll
- 米網鮮蝦腸 \$68
Steamed Shrimp Crispy Rice Roll
- 手工布拉腸 \$58
Handmade Steamed Rice Roll

炸物 Fried

- 鮮蝦春卷 (3件) \$52
Deep-fried Shrimp Spring Rolls (3 pcs)
- 安蝦咸水角 (3件) 廚 \$54
Deep-fried Meat Dumplings (3 pcs)
- 炸鮮蝦雲吞 (3件) \$56
Deep-fried Shrimp Dumplings (3 pcs)
- 金沙魚皮 廚 \$78
Deep-fried Fish Skin · Salted Egg
- 脆皮炸鮮奶 (3件) \$45
Deep-fried Milk Custard (3 pcs)
- 傳統芋絲餅 (3件) \$45
Pan-fried Traditional Taro Cakes (3 pcs)

掛爐燒味 Siu Mei

- 西班牙栗子豬焦香叉燒 廚 \$188
Barbecued Spanish Chestnut-fed Pork
- 即燒無花果天下第一豬 廚 例牌 Regular 半隻 Half \$348 \$698
Roasted Suckling Pig · Fig Paste
- 當紅炸子雞 半隻 Half 全隻 Whole \$258 \$438
Deep-fried Chicken

前菜 Starter

- 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)
- 涼拌香辣海參 廚 \$138
Sea Cucumber · Spicy Sauce
- 欖角雞中寶 \$98
Crispy Chicken Cartilage · Preserved Olives Sauce
- 山葵雲南白木耳 \$68
Yunnan White Fungus · Wasabi Salad Sauce
- 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
- 鮑汁炆雞腳 \$68
Braised Chicken Feets · Abalone Sauce
- 香煎順德鯪魚餅 (6件) \$52
Pan-fried Shunde Dace Fish Cakes (6 pcs)

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
- 紅燒蟹肉排翅 (三兩) 每位 per person \$388
Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce