

粵藝美饌 *Delicacies*

- 重慶辣子雞 🍗🌶️ \$208
Stir-fried Chicken · Chong Qing Spicy Style
- 雪山杭州骨 \$168
Hangzhou Style Ribs
- 黑松露蜜豆野菌泡星斑球 \$268
Sautéed Grouper Fillet · Honey Peas · Wild Mushroom · Black Truffle
- 乾蔥鮑魚炆雞煲 \$268
Clay Pot Stewed Chicken · Abalone · Shallot
- 避風塘澳洲龍蝦 \$588
Australian Lobster · Typhoon Shelter Style
- 無花果蜜絲咕嚕豚肉 🍗 \$168
Crispy Pork Fillet · Dried Figs · Sweet & Sour Sauce
- 羊肚菌燴豆腐 \$168
Braised Tofu · Morel Mushrooms
- 瓦罉啫啫唐生菜 🍗 \$158
Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot
- 醬皇野菌爆鳳尾蝦球 🌶️ \$218
Sautéed Prawn · Wild Mushroom · Spicy Sauce
- 金銀蛋花膠浸翡翠 \$178
Poached Seasonal Vegetables · Fish Maw · Salted Eggs & Preserved Eggs · Superior Soup

另設有午市套餐
Lunch Set is Available

飯麵 *Rice & Noodles*

- 菜脯爆米叉燒炒飯 🍗 \$158
Barbecued Pork · Crispy Rice · Dried Radish · Fried Rice
- 蟹籽海皇炒飯 \$168
Assorted Seafood · Crab Roe · Fried Rice
- 芋頭臘味炒飯 \$178
Preserved Meats · Taro · Fried Rice
- 粵藝乾炒牛河 \$168
Signature Stir-fried Beef · Flat Noodles
- 豉油皇豚肉絲炒麵 🍗 \$158
Wok-fried Shredded Pork · Soy Sauce · Noodles
- 潮式家鄉炒米粉 \$168
Fried Rice Vermicelli · Chaozhou Style

甜品 *Dessert*

- 粵藝特色糖水 每位 per person \$68
Art of Canton Signature Sweet Soup
- 蛋白杏仁露湯丸 每位 per person \$68
Egg White Almond Soup · Glutinous Dumplings

健康飲品 *Healthy Drink*

- 竹蔗茅根 (熱 / 凍) 熱 Hot 凍 Iced
Sugar Cane & Imperatae Drink \$32 \$32
(Hot / Iced)
- 豆漿 (熱 / 凍) 熱 Hot 凍 Iced
Soy Milk (Hot / Iced) \$32 \$32

供應時間 Available from: 11:30am - 2:30pm

訂座電話 Tel no 📞 2885 3390

1001A 時代廣場 Times Square

ART OF CANTON

粵藝館

• 銅鑼灣店 •

巧手點心
Dim Sum

1001A 時代廣場 Times Square

招牌點心 Signature Dim Sum

- 香煎自家手作原味蘿蔔糕 (3件)  \$58
Pan-fried Homemade Turnip Cakes (3 pcs)
- 避風塘蝦餃 (2件) \$52
Deep-fried Shrimp Dumplings · Typhoon Shelter Style (2 pcs)
- 香煎順德鯪魚餅 (6件) \$48
Pan-fried Shunde Dace Fish Cakes (6 pcs)
- 粵藝蘿蔔絲酥 (3件) \$82
Signature Baked Shredded Turnip Puff (3 pcs)
- 灌湯豚肉小籠包 (2隻)  \$44
Steamed Pork Dumplings in Superior Soup (2 pcs)
- 灌湯豚肉爆汁鍋貼 (3隻)  \$68
Pan-fried Pork Dumplings in Superior Soup (3 pcs)
- X.O. 醬蝦腰炒腸粉  \$68
Stir-fried Rice Roll · Shrimp · X.O. Sauce
- X.O. 醬野菌炒蘿蔔糕  \$88
Stir-fried Turnip Cake · 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 (1件) \$56
Steamed Pork & Shrimp Siu Mai · Whole Abalone (1 pc)
- 蟹籽燒賣 (2件)  \$48
Steamed Pork & Crab Roe Siu Mai (2 pcs)
- 晶瑩鮮蝦餃 (2件) \$52
Steamed Shrimp Dumplings (2 pcs)
- 鮮魚湯灌湯餃 每位 per person \$65
Steamed Dumpling in Fish Soup · Pork · Mushroom
- 龍蝦湯鮮竹卷  \$56
Braised Bean Curd Roll · Lobster Bisque

傳統蒸點 Traditional Dim Sum

- X.O. 醬芋頭蒸排骨  \$56
Steamed Pork Ribs · Taro · X.O. Sauce
- 醬皇蒸鳳爪  \$56
Steamed Chicken Feets · Spicy Sauce
- 開口叉燒包 (3件)  \$48
Steamed Barbecued Pork Buns (3 pcs)
- 子薑牛肉球 (3件) \$56
Steamed Beef Balls · Pickled Ginger (3 pcs)
- 古法馬拉糕 \$45
Steamed Cantonese Sponge Cake
- 爆汁手工糯米雞 (2件) \$52
Steamed Juicy Glutinous Rice · Chicken (2 pcs)
- 秘製紅棗糕 (3件) \$42
Steamed Red Dates Cakes (3 pcs)

即拉腸粉 Steamed Rice Roll

- 原隻鮮蝦腸粉 \$68
Steamed Shrimp Rice Roll
- 焦香叉燒腸粉 \$62
Steamed Barbecued Pork Rice Roll
- 手工布拉腸 \$54
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) \$54
Deep-fried Meat Dumplings (3 pcs)
- 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)
- 金沙魚皮 \$72
Deep-fried Fish Skin · Salted Egg

掛爐燒味 Siu Mei

- 西班牙栗子豬焦香叉燒  \$188
Barbecued Spanish Chestnut-fed Pork
- 即燒無花果天下第一豬  例牌 Regular 半隻 Half \$348 \$698
Roasted Suckling Pig · Fig Paste
- 當紅炸子雞 半隻 Half 全隻 Whole \$228 \$428
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) \$148
Abalone · Bonito Flakes · Hua Diao Chinese Wine (2 pcs)
- 水晶花膠凍  \$128
Chilled Fish Maw · Crystal Jelly
- 酥炸墨魚鬚 \$98
Crispy Cuttlefish Tentacles
- 紅杞花雕雞 \$88
Poached Chicken · Goji · Hua Diao Chinese Wine
- 欖角雞中寶 \$88
Crispy Chicken Cartilage · Preserved Olives Sauce
- 竹炭脆豆腐 \$88
Crispy Bean Curd · Bamboo Charcoal Powder
- 蟹籽山葵雲南白木耳 \$65
Yunnan White Fungus · Crab Roe · Wasabi Salad Sauce
- 花雕鹵水豬腳仔  \$118
Marinated Pork Knuckle · Hua Diao Chinese Wine

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 每位 per person \$388
Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce