



ART OF CANTON

粵藝館

粵藝館 以博大精深的中菜為經，以優雅精緻的日菜為緯，翩然交織成一系列嶄新美饌，為食客帶來至高無上的味蕾享受。館藏海量高級花膠，馳名城中，堪稱花膠品味殿堂；而其他菜品佳餚亦嚴選高質上乘參茸海味及時令食材入饌，為食客們呈獻卓越優勢的飲食體驗。

◆ 前菜 ◆
STARTER



黃金芝士焗釀蟹蓋
Baked Stuffed Crab Shell · Cheese · Onion



魚子醬生焗銀鱈魚配美國蘆筍 (1件)
Baked Cod · Caviar · U.S. Asparagus (1pc)



墩子牛肉
Marinated Beef Shank · Garlic · Soy Sauce

圖片只供參考
Images are reference only

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前菜 *Starter*

山葵雲南白木耳

Yunnan White Fungus · Wasabi Salad Sauce

\$88

話梅醉乳鴿

Drunken Pigeon · Dried Plum

\$168



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



黃金芝士焗釀蟹蓋

Baked Stuffed Crab Shell · Cheese · Onion

\$138

蜂巢酥炸美國桶蠔 (1隻)

2件起 Minimum of 2

Deep-fried U.S. Shucked Oyster (1pc)

\$98

酥炸墨魚鬚

Crispy Cuttlefish Tentacles

\$108



魚子醬生焗銀鱈魚配美國蘆筍 (1件)

Baked Cod · Caviar · U.S. Asparagus (1pc)

\$138

意大利黑醋石斛花海蜇

Marinated Dendrobium Flowers · Jelly Fish · Balsamic Vinegar

\$128

墩子牛肉

Marinated Beef Shank · Garlic · Soy Sauce

\$148

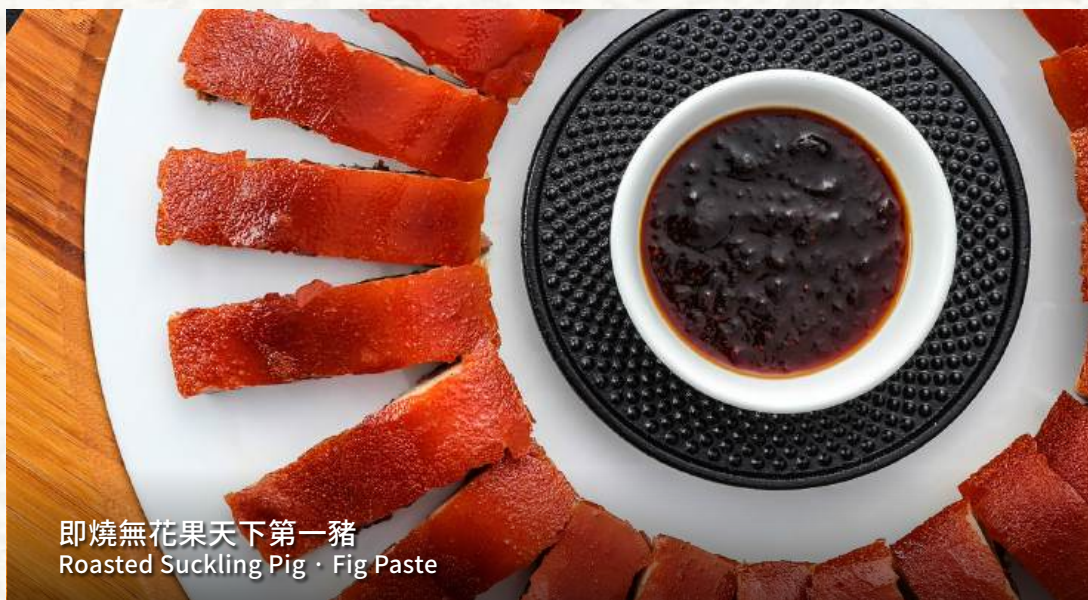




掛爐燒味



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



當紅炸子雞
Deep-fried Chicken

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掛爐燒味 *Siu Mei*

- 👍 即燒無花果天下第一豬 例牌 *Regular* \$348
Roasted Suckling Pig · Fig Paste
半隻 *Half* \$698
全隻 *Whole* \$1,388
- 👍 西班牙栗子豬焦香叉燒 \$198
Barbecued Spanish Chestnut-fed Pork
- 👍 當紅炸子雞 半隻 *Half* \$268
Deep-fried Chicken
全隻 *Whole* \$468
- 👍 魚子醬當紅脆皮雞配法國鵝肝 全隻 *Whole* \$1288
Deep-fried Chicken · Caviar · Foie Gras

須一天前預訂 Order 1 Day in Advance
- 無花果片皮雞二食 半隻 *Half* \$298
Crispy Chicken · Fig Paste (Served in Two Courses)
全隻 *Whole* \$588
- 避風塘雞件 🍷 或 茄子炆雞件
Fried Chicken · Typhoon Shelter Style or *Stewed Chicken · Eggplant*
- 黑松露野菌手淋雞 半隻 *Half* \$288
Deep-fried Chicken · Black Truffle · Wild Mushrooms
全隻 *Whole* \$498
- 香蔥貴妃雞 半隻 *Half* \$208
Chaise Chicken · Scallion Oil
全隻 *Whole* \$368
- 脆皮炸乳鴿 (1隻) \$158
Deep-fried Crispy Pigeon (1pc)
- 潮式滷水三拼 \$348
(十五年獅頭鵝肝 · 鵝翼 · 豬面肉)
Chaozhou Style Marrinated Platter
(*Goose Liver · Goose Wing · Pork Cheek*)

湯羹
SOUP



鮮蟹肉燕窩羹
Bird's Nest Thick Soup · Crab Meat



天籽蘭花燉厚花膠
Double-Boiled Fish Maw Soup · Dendrobium Flower



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

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湯羹 *Soup*

不時不燉湯

Double-boiled Soup of the Day

\$168

每位 Per person

時令老火靚湯 (無味精)

Seasonal Double-stewed Soup (MSG-free)

\$88

每位 Per person

👍 鮮蟹肉燕窩羹

Bird's Nest Thick Soup · Crab Meat

\$438

每位 Per person

👍 天籽蘭花燉厚花膠

Double-Boiled Fish Maw Soup · Dendrobium Flower

\$228

每位 Per person

👍 粵藝海味羹 (鮑·參·翅)

*Signature Marine Food Thick Soup
(Abalone · Sea Cucumber · Shark Fin)*

\$328

每位 Per person

蟹肉粟米羹

Sweet Corn Thick Soup · Crab Meat

\$88

每位 Per person

👍 濃湯排翅雲吞雞煲 (六兩)

Superior Chicken Soup · Shark Fin · Wonton

\$888

4位用 for 4 persons

濃湯花膠雲吞雞煲 (六兩)

Superior Chicken Soup · Fish Maw · Wonton

\$688

4位用 for 4 persons

濃湯菜膽雲吞雞煲

Superior Chicken Soup · Chinese Cabbage · Wonton

\$398

4位用 for 4 persons



珍饈百味



MARINE FOOD



二十頭鴨泡肚膠伴天白菇菜膽
Braised Fish Maw · White Mushroom · Chinese Cabbage



原隻二十頭南非吉品乾鮑伴刺參
Braised South Africa Yoshihama Abalone · Sea Cucumber

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花膠 *Marine Food*

五頭花膠筒伴天白菇鵝掌

須一天前預訂 Order 1 Day in Advance

\$2,980

Braised Fish Maw · White Mushroom · Goose Web



二十頭鴨泡肚膠伴天白菇菜膽

\$288

Braised Fish Maw · White Mushroom · Chinese Cabbage

每位 Per person

粵藝館匠心呈獻一系列鎮店招牌花膠料理，以巧匠之手烹調出精緻佳餚。源自大海野生鱉魚魚鰾所晾曬成的原件花膠，口感獨特；經鮑汁炆製超過四小時，每口品嚐皆細味花膠純粹的鮮味及其黏爽之膠質。

花膠乃女士養顏珍品，滋補而不燥，營養價值豐富，尤具解關節疼痛功效，實為難得之健康佳品。

鮑魚 *Abalone*



原隻二十頭南非吉品乾鮑伴刺參

\$888

Braised South Africa Yoshihama Abalone · Sea Cucumber

每位 Per person



原隻二十頭南非吉品乾鮑伴鵝掌

\$598

Braised South Africa Yoshihama Abalone · Goose Web

每位 Per person

原隻蠔皇鮑魚伴菜膽

\$308

Braised Whole Abalone · Chinese Cabbage

每位 Per person

【鮑汁】即參茸海味之首要靈魂也。製作之道，貫穿煲煮、提煉，融匯上等老雞、五載金華火腿、瑤柱等之精要，耗時逾四十八小時悉心烹調而成。鮑汁精華滋味幽深，回味悠長；質感馥鬱溫潤，豐滿醇厚。





珍饈百味



MARINE FOOD



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



鮮蟹肉乾撈翅
Braised Shark Fin · Crab Meat

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海參 *Sea Cucumber*

原條日本青森遼參伴天白菇鵝掌

Whole Aomori Sea Cucumber · White Mushroom · Goose Web

\$528

每位 Per person

黑松露鮑汁刺參伴鵝掌

Braised Sea Cucumber · Goose Web · Black Truffle · Abalone Sauce

\$558

每位 Per person

👍 京花野米鮑汁伴原條刺參

Braised Sea Cucumber · Wild Rice · Abalone Sauce

\$498

每位 Per person

粵菜之精髓在於追求真鮮之極致，粵藝館主廚匯聚逾四十載經驗，藉鮑汁之奧義，以精湛之烹飪技藝，粹煉於各上品參茸海味，締造一道道極緻頂級的珍饈佳餚，堪稱頂級美饌之典範。

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

紅燒蟹肉排翅 (三兩)

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

\$428

每位 Per person

鮮蟹肉乾撈翅

Braised Shark Fin · Crab Meat

\$588

每位 Per person

👍 潮式荷葉翅

Braised Shark Fin · Lotus Leaf · Chaozhou Style

\$588

每位 Per person

原盅高湯雞燉排翅 (二兩)

Double-Boiled Shark Fin · Chicken Soup

\$388

每位 Per person





海鮮



SEAFOOD



龍騰四海
Australian Lobster Two Ways (Whole)



野生大肉蟹
Crab

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👍 龍騰四海 *Australian Lobster Two Ways (Whole)* \$798

- ◇ 花雕蛋黃蒸龍蝦肉伴魚子醬
Steamed Egg · Australian Lobster · Caviar · Hua Diao Chinese Wine
- ◇ 黑松露野菌芹菜龍蝦盞
Australian Lobster · Celery · Wild Mushrooms · Black Truffle Sauce

👍 野生大肉蟹 *Crab* \$668

- ◇ 避風塘  *Typhoon Shelter Style*
- ◇ 花膠豚肉蒸
Steamed Fish Maw · Pork
- ◇ 薑蔥焗三菇伴煎米粉底
Braised · Mushrooms · Crispy Pan-fried Rice Vermicelli
- ◇ 陳年花雕蒸
Steamed Hua Diao Chinese Wine

時令海斑 *Wild Coral Grouper* \$828

- ◇ 清蒸 *Steamed* ◇ 原條紅炆 *Braised* ◇ 川味豆腐 *Tofu in Spicy Sichuan Style*
- ◇ 原條炒球 (X.O.醬美國蘆筍百合炒) \$898
Sautéed (U.S. Asparagus · Lily Bulb · X.O. Sauce)

澳洲龍蝦 *Australian Lobster* \$688

- ◇ 豉油皇 *Soy Sauce* ◇ 避風塘 *Typhoon Shelter Style*
- ◇ 金銀蒜茸蒸 *Steamed Garlic* ◇ 金榜醬 *Kim Bang Sauce*
- ◇ 羊肚菌上湯鍋巴 *Morel Mushrooms · Chicken Broth · Crispy Rice Crust*

野生大虎蝦 (4隻) *Giant Tiger Prawn (4pcs)* \$398

- ◇ 豉油皇 *Soy Sauce* ◇ 金榜醬 *Kim Bang Sauce*
- ◇ 青花椒牛油脆皮 *Green Peppercorn · Butter*

👍 粵藝花膠海鮮大盤魚 (野生星斑 · 花膠 · 時令海鮮兩款) \$1,088
Signature Seafood Pot (Wild Coral Grouper · Fish Maw · Seasonal Seafood 2 Types)

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



特色菜餚



DELICACIES



潮式凍黃花魚
Cold Yellow Croaker · Chaozhou Style



松露野菌百花松葉蟹鉗 (四隻)
Matsuba Crab Claw · Truffle · Wild Mushrooms (4 pcs)



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

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特色菜餚 *Delicacies*

👍	潮式凍黃花魚 <i>Cold Yellow Croaker · Chaozhou Style</i>	\$468
👍	松露野菌百花松葉蟹鉗 (四隻) <i>Matsuba Crab Claw · Truffle · Wild Mushrooms (4pcs)</i>	\$328
	秘製燒汁牛肋骨 <i>Braised Beef Rib · Teriyaki Sauce</i>	\$328
	蔥爆九層塔鵝肝牛柳粒 <i>Sautéed Diced Beef · Goose Liver · Basil</i>	\$368
👍	金不換三蔥燒汁安格斯牛小排 <i>Sautéed Angus Beef Short Rib · Thai Basil · Onion · Teriyaki Sauce</i>	\$488
👍	藤椒乾蔥雪花牛肉煲 <i>Braised Beef Clay Pot · Vine Pepper · Shallot</i>	\$488
	蝦籽海參泡星斑球 <i>Sautéed Grouper Fillet · Sea Cucumber · Shrimp Roe</i>	\$388
	蜜豆本菇泡星斑球 <i>Sautéed Grouper Fillet · Honey Peas · Shimeji Mushrooms</i>	\$298
👍	金沙鳳尾蝦鍋巴 <i>Deep-fried Prawn · Salted Egg · Crispy Rice Crust</i>	\$258
	醬皇野菌爆鳳尾蝦球 <i>Sautéed Prawn · Wild Mushrooms</i>	\$288
	爆炒野菌海參煲 <i>Sautéed Sea Cucumber in Clay Pot · Wild Mushrooms</i>	\$358
	京蔥爆炒遼參 <i>Sautéed Sea Cucumber · Leek</i>	\$398
	X.O.醬美國蘆筍百合炒北海道帶子 <i>Sautéed Scallops · U.S. Asparagus · Lily Bulb · X.O. Sauce</i>	\$368



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

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特色菜餚 *Delicacies*

- | | |
|---|-------|
| 👍 無花果蜜絲咕嚕豚肉 | \$208 |
| <i>Crispy Pork Fillet · Dried Figs · Sweet & Sour Sauce</i> | |
| 薑蔥斑腩煲 | \$318 |
| <i>Braised Grouper Clay Pot · Ginger · Scallion</i> | |
| 薑蔥銀鱈魚煲 | \$328 |
| <i>Braised Cod Clay Pot · Ginger · Scallion</i> | |
| 薑蔥美國桶蠔煲 | \$388 |
| <i>Braised U.S. Shucked Oyster Clay Pot · Ginger · Scallion</i> | |
| 👍 粵藝辣子雞 🌶️ | \$238 |
| <i>Stir-fried Chicken · Spicy Style</i> | |
| 乾蔥原隻鮑魚炆雞煲 | \$308 |
| <i>Clay Pot Stewed Chicken · Abalone · Shallot</i> | |
| 👍 花膠土魷蒸豚肉餅 | \$188 |
| <i>Steamed Pork Patty · Shredded Fish Maw · Dried Squid</i> | |
| 👍 海參魚香茄子煲 | \$208 |
| <i>Clay Pot Style Eggplant · Sea Cucumber · Minced Pork · Salted Fish</i> | |
| 欖菜肉末四季豆 | \$198 |
| <i>Sautéed String Beans · Minced Pork · Preserved Olives</i> | |
| 👍 羊肚菌燴豆腐 | \$208 |
| <i>Braised Tofu · Morel Mushrooms</i> | |
| 👍 濃湯花膠鮮竹浸翡翠 | \$228 |
| <i>Poached Seasonal Vegetables · Fish Maw · Bean Curd Sheet · Superior Soup</i> | |
| 👍 濃湯金銀蛋浸菜苗 | \$208 |
| <i>Poached Seasonal Vegetables · Salted Eggs and Preserved Eggs · Superior Soup</i> | |
| 杏汁紅杞鮮百合浸青蔬 | \$208 |
| <i>Poached Seasonal Vegetables · Goji · Lily Bulb · Almond Soup</i> | |
| 瓦罉啫啫唐生菜 | \$198 |
| <i>Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot</i> | |
| 清炒時蔬 (詳請店員會為貴客推介) | \$168 |
| <i>Sautéed Seasonal Vegetables (Please inquire for details)</i> | |



飯麵



RICE & NOODLES



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



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

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飯麵 *Rice & Noodles*

- 👍 花膠鮑汁撈飯 \$238
Shredded Fish Maw · Abalone Sauce · Tossed Rice
- 👍 魚湯金銀海鮮泡飯 \$238
Seafood · Fish Stock · Poached Rice
- 花膠豚肉絲雙面黃 \$198
Shredded Fish Maw · Shredded Pork · Crispy Noodles
- 👍 粵藝乾炒牛河 \$188
Signature Stir-fried Beef · Flat Noodles
- 豉油皇豚肉絲炒麵 \$178
Wok-fried Shredded Pork · Soy Sauce · Noodles
- 👍 蟹籽海皇炒飯 \$188
Crab Roe · Assorted Seafood · Fried Rice
- 欖菜菜脯叉燒炒飯 \$188
Barbecued Pork · Dried Radish · Preserved Olives · Fried Rice
- 👍 X.O. 蝦球野菌煎米 \$208
Shrimp · Wild Mushrooms · X.O. Sauce · Pan-fried Rice Vermicelli
- 潮式家鄉炒新竹米粉 \$198
Fried Rice Vermicelli · Chaozhou Style
- 蔥香北海道帶子燴稻庭烏冬 \$138
Hokkaido Scallops · Scallion · Braised Inaniwa Udon 每位 Per person
- 黑松露北海道帶子燴稻庭烏冬 \$148
Hokkaido Scallops · Black Truffle · Braised Inaniwa Udon 每位 Per person
- 👍 臘味煲仔飯 (需時40分鐘) \$428
Clay Pot Rice · Chinese Preserved Meats 4位用 for 4 persons



甜品



DESSERT



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



士多啤梨山芋包 (6件)
Strawberry · Yam and Taro Puree (6pcs)



燕麥紫心蕃薯
Deep-fried Sweet Potatoes · Oats

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甜品 *Dessert*

- 👍 燕窩 (三兩) \$328
Double-boiled Bird's Nest 每位 *Per person*
- ◊ 杏汁 *Almond Cream*
- ◊ 椰汁 *Coconut Milk*
- ◊ 冰花 *Crystal Sugar*
- ◊ 燕窩南瓜露 須一天前預訂 Order 1 Day in Advance \$338
Bird's Nest Soup · Pumpkin 每位 *Per person*
- 👍 士多啤梨山芋包 (6件) \$148
Strawberry · Yam and Taro Puree (6pcs)
- 👍 燕麥紫心蕃薯 (6粒) \$88
Deep-fried Sweet Potatoes · Oats (6pcs)
- 蛋白杏仁露湯丸 \$68
Egg White Almond Soup · Glutinous Dumplings 每位 *Per person*
- 粵藝特色糖水 \$68
Art of Canton Signature Sweet Soup 每位 *Per person*
- 慕斯酸奶凍小白兔 (3件) \$45
Yogurt Mousse (3pcs)
- 賀壽蟠桃 (每隻) \$28
Chinese Longevity Bun (1pc)



其他



OTHER

茗茶 House Tea

\$25 / 位 per person

(不適用於任何優惠 Any Offer is not applicable)

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,適合胃功能較弱人士飲用。

*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 more bring about youthful complexion.

飲品 Drink

可樂 <i>Coke</i>	\$38	有氣礦泉水 (750ml) <i>Sparkling Mineral Water</i>	\$58
無糖可樂 <i>Coke Zero</i>	\$38	天然礦泉水 (750ml) <i>Mineral Water</i>	\$58
雪碧 <i>Sprite</i>	\$38	薏米水 (熱 / 凍) <i>Barley Water (Hot / Iced)</i>	\$32
梳打水 <i>Soda</i>	\$38	豆漿 (熱 / 凍) <i>Soy Milk (Hot / Iced)</i>	\$32

其他 Other

(不適用於任何優惠 Any Offer is not applicable)

前菜 Pre-meal Snacks	\$25 每碟 per plate	開瓶費 Corkage	
切餅費 Cut cake charges		◇ 紅酒 / 白酒 / 香檳 <i>Red Wine / White Wine / Champagne</i>	\$200 每枝 Per Bottle
◇ 普通蛋糕 <i>Normal Style Cake</i>	\$100	◇ 烈酒 <i>Spirit</i>	\$400 每枝 Per Bottle
◇ 雪糕蛋糕 <i>Ice-cream Cake</i>	\$150		

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