

ART OF CANTON

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。

必食推薦 *Signature Dishes*



黑魚子脆皮乳豬多士

Roasted Sucking Pig · Black Caviar · Toast

例牌 Regular	\$368
半隻 Half	\$728
全隻 Whole	\$1,400

魔法海鮮盒 (鮑魚·花甲·蝦)

Magic Seafood Box (Abalone · Clams · Shrimps)

\$428



圖片只供參考
Images are for reference only

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必食推薦 *Signature Dishes*

原條東星斑炒球 (X.O. 醬美國蘆筍百合炒)
Sautéed Coral Grouper (U.S. Asparagus · Lily Bulb · X.O. Sauce)
\$938



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必食推薦 *Signature Dishes*



涼拌高山茭白
Marinated Water Bamboo
\$98



開胃養生鮮天麻
Fresh Gastrodia in Hot and Sour Sauce
\$78



烏魚子煎金蠔
Pan-fried Golden Oysters with Mullet Roe
\$438

鮑汁自家手工豆腐
Braised Home-made Tofu in Abalone Sauce
\$228



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必食推薦 *Signature Dishes*

火焰鹽焗花螺

Flaming Salt-baked Sea Snails

\$388

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風味前菜 *Starter*



黃金芝士焗釀蟹蓋

Baked Stuffed Crab Shell · Cheese · Onion

\$148



意大利黑醋石斛花海蜇

Marinated Dendrobium Flowers ·
Jellyfish · Balsamic Vinegar

\$148



果木煙燻海鱸魚

Smoked Sea Bass with Fruitwood

\$198

茅台慢煮醉鮑魚

Slow-cooked Abalone with Moutai

\$238

醬烤鴨舌

Grilled Duck Tongue with Chili Oil

\$168

賽鮑魚

Marinated Shiitake Mushrooms · Shrimp Paste

\$168

麒麟琵琶豆腐

Pipa Bean Curd Coated with Dried Bean Curd Skin

\$128

紅杞花雕醉雞

Poached Chicken · Goji · Hua Diao Chinese Wine

\$118

竹炭脆豆腐

Crispy Bean Curd · Bamboo Charcoal Powder

\$88

明爐燒味 *Siu Mei*

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

\$208



脆皮炸乳鴿
Deep-fried Crispy Pigeon

\$168

無花果片皮雞
(三食:避風塘雞件 或 茄子炆雞件)
Crispy Chicken · Fig Paste
(Served in Two Courses:
Fried Chicken Typhoon Shelter Style
Stewed Chicken · Eggplant)

半隻 Half \$298
全隻 Whole \$588

當紅炸子雞
Deep-fried Chicken

半隻 Half \$268
全隻 Whole \$468

黑松露野菌手淋雞
Deep-fried Chicken · Black Truffle ·
Wild Mushrooms

半隻 Half \$288
全隻 Whole \$498



潮式滷水三拼
(十五年獅頭鵝肝·鵝翼·豬面肉)
Chaozhou Style Marrinated Platter (Goose Liver · Goose Wing · Pork Cheek)

\$388

鮑參翅肚 *Marine Food*

二十頭花膠伴天白菇菜膽

Braised Fish Maw · White Mushroom · Chinese Cabbage

\$298 每位 / person



五頭花膠筒伴天白菇鵝掌 (須一天前預訂)

Braised Fish Maw · White Mushroom · Goose Web (Order 1 Day in Advance)

\$2,980

原隻二十頭南非吉品乾鮑伴刺參

Braised South Africa Yoshihama Abalone · Sea Cucumber

\$888 每位 / person



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鮑參翅肚 *Marine Food*



原隻二十頭南非吉品乾鮑伴鵝掌
Braised South Africa Yoshihama Abalone · Goose Web
\$598 每位 / person

原隻蠔皇鮑魚伴菜膽
Braised Whole Abalone · Chinese Cabbage
\$308 每位 / person

原條日本青森遼參伴天白菇鵝掌
Whole Aomori Sea Cucumber · White Mushroom · Goose Web
\$428 每位 / person

京蔥野米鮑汁燒原條刺參
Braised Sea Cucumber · Wild Rice · Abalone Sauce
\$368 每位 / person

鮑參翅肚 *Marine Food*



鮮蟹肉乾撈翅

Braised Shark Fin · Crab Meat

\$588 每位 / person

紅燒花膠排翅 (三兩)

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

\$428 每位 / person

紅燒蟹肉排翅 (三兩)

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

\$428 每位 / person

潮式荷葉翅

Braised Shark Fin · Lotus Leaf · Chaozhou Style

\$588 每位 / person

爆炒野菌海參煲

Sautéed Sea Cucumber in Clay Pot ·
Wild Mushrooms

\$368

京蔥爆炒遼參

Sautéed Sea Cucumber · Leek

\$398

原盅高湯雞燉排翅 (二兩)

Double-boiled Shark Fin · Chicken Soup

\$388 每位 / person

湯羹 *Soup*



天籽蘭花燉厚花膠

Double-boiled Fish Maw Soup ·
Dendrobium Flower

\$238 每位 / person



鮮蟹肉燕窩羹

Bird's Nest Thick Soup · Crab Meat

\$438 每位 / person

粵藝海味羹 (鮑·參·翅)

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

\$328 每位 / person

蟹肉粟米羹

Sweet Corn Thick Soup · Crab Meat

\$98 每位 / person

不時不燉湯

Double-boiled Soup of the Day

\$168 每位 / person

時令老火靚湯 (無味精)

Seasonal Double-stewed Soup (MSG-free)

\$88 每位 / person



濃湯排翅雲吞雞煲 (六兩)

Superior Chicken Soup · Shark Fin · Wonton

\$1,180 4位用 / 4 persons

濃湯菜膽雲吞雞煲

Superior Chicken Soup · Chinese Cabbage · Wonton

\$398 4位用 / 4 persons

濃湯花膠雲吞雞煲

Superior Chicken Soup · Fish Maw · Wonton

\$688 4位用 / 4 persons

海鮮類 *Seafood*



香橙柚子汁黃花魚

Deep-fried Yellow Croaker ·
Grapefruit Honey Sauce

\$388 條 / whole

清蒸東星斑

Steamed Wild Coral Grouper

\$868 條 / whole

蝦籽海參泡星斑球

Sautéed Grouper Fillet · Sea Cucumber · Shrimp Roe

\$398

蜜豆本菇泡星斑球

Sautéed Grouper Fillet · Honey Peas ·
Shimeji Mushrooms

\$328

薑蔥銀鱈魚煲

Braised Cod Clay Pot · Ginger · Scallion

\$338

薑蔥斑腩煲

Braised Grouper Clay Pot · Ginger · Scallion

\$328

潮式凍黃花魚

Cold Yellow Croaker · Chaozhou Style

\$368



海鮮類 *Seafood*

龍騰四海

花雕蛋黃蒸龍蝦肉伴魚子醬及
黑松露野菌芹菜龍蝦盞

Australian Lobster Two Ways (Whole)

Steamed Egg · Australian Lobster · Caviar ·

Hua Diao Chinese Wine & Sauteed Australian Lobster

Celery · Wild Mushrooms · Black Truffle Sauce

\$828 / 隻 pc



澳洲龍蝦

(避風塘 / 金銀蒜茸蒸 / 上湯焗伴煎米粉底)

Australian Lobster

(Typhoon Shelter Style / Steamed Garlic /

Chicken Broth · Crispy Pan-fried Rice Vermicelli)

\$788 / 隻 pc

海鮮類 *Seafood*



野生大虎蝦 (豉油皇 / 金榜醬)
Giant Tiger Prawn (Soy Sauce / Kim Bang Sauce)

\$428 / 4隻 pcs



碧綠金沙鳳尾蝦
Deep-fried Prawn with Salted Egg Yolk and Zucchini

\$268



醬皇野菌爆鳳尾蝦球
Sautéed Prawn · Wild Mushrooms

\$288

海鮮類 *Seafood*



X.O.醬美國蘆筍百合炒北海道帶子
Sautéed Scallops · U.S. Asparagus · Lily Bulb · X.O. Sauce
\$388

松露野菌百花松葉蟹鉗
Matsuba Crab Claw · Truffle · Wild Mushrooms
\$348 / 4隻 pcs

薑蔥美國桶蠔煲
Braised U.S. Shucked Oyster Clay Pot Ginger · Scallion
\$428



野生大肉蟹
(避風塘 / 花膠豚肉蒸 /
薑蔥焗三菇伴煎米粉底 / 陳年花雕蒸
Crab (Typhoon Shelter Style / Steamed Fish Maw · Pork / Braised ·
Mushrooms · Crispy Pan-fried Rice Vermicelli / Steamed Hua Diao Chinese Wine)
\$688 / 隻 pc

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肉類·家禽 *Meat · Poultry*



花膠紅燒肉

Braised Pork Belly with Fish Maw

\$328



三味脆果咕嚕肉

Sweet and Sour Pork with Dried Pineapple,
Strawberries and Figs

\$228



秘製燒汁牛肋骨

Braised Beef Rib · Teriyaki Sauce

\$368

肉類·家禽 *Meat · Poultry*



金不換三蔥燒汁安格斯牛小排

Sautéed Angus Beef Short Rib · Thai Basil ·
Onion · Teriyaki Sauce

\$498



藤椒乾蔥雪花牛肉煲

Braised Beef Clay Pot · Vine Pepper · Shallot

\$498



紅酒燉牛尾

Braised Ox Tail in Red Wine Sauce

\$288

蔥爆九層塔鵝肝牛柳粒

Sautéed Diced Beef · Goose Liver · Basil

\$468

肉類·家禽 *Meat · Poultry*



粵藝辣子雞

Stir-fried Diced Chicken · Chili Pepper

\$248



老廣芋薯碌鵝

Braised Goose with Taro and Sweet Potatoes

\$328

乾蔥原隻鮑魚炆雞煲

Clay Pot Stewed Chicken · Abalone · Shallot

\$328

五指毛桃上湯無骨雞

Stewed Boneless Chicken with Hairy Fig

半隻 Half \$218

全隻 Whole \$398



蔬菜 *Vegetables*



欖菜肉末四季豆

Sautéed String Beans · Minced Pork ·
Preserved Olives

\$198



海參魚香茄子煲

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

\$228

杏汁紅杞鮮百合浸翡翠

Poached Seasonal Vegetables · Goji · Lily Bulb ·
Almond Soup

\$208

蒜茸蒸勝瓜

Steamed Luffa in Garlic Sauce

\$198

濃湯金銀蛋浸翡翠

Poached Seasonal Vegetables · Salted Eggs
and Preserved Eggs · Superior Soup

\$208

紫菜炒時蔬*

Stir-fried Seasonal Vegetables with Seaweed

\$198

濃湯花膠鮮竹浸翡翠

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

\$228

清炒時蔬*

Sautéed Seasonal Vegetables

\$168

* 詳請店員會為貴客推介 Please inquire for details

瓦罉啫啫唐生菜

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

\$198



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飯麵 *Rice · Noodles*



蔥香北海道帶子燴稻庭烏冬

Hokkaido Scallops · Scallion ·
Braised Inaniwa Udon

\$138 每位 / person

濃雞湯北海道帶子稻庭烏冬

Inaniwa Udon with Hokkaido Scallop in Bouillon

\$138 每位 / person

花膠鮑汁撈飯

Shredded Fish Maw · Abalone Sauce · Tossed Rice

\$248

欖菜菜脯叉燒炒飯

Barbecued Pork · Dried Radish ·
Preserved Olives · Fried Rice

\$198

蟹籽海皇炒飯

Crab Roe · Assorted Seafood · Fried Rice

\$198



潮式家鄉炒新竹米粉

Fried Rice Vermicelli · Chaozhou Style

\$198

X.O. 蝦球野菌煎米

Shrimp · Wild Mushrooms · X.O. Sauce ·
Pan-fried Rice Vermicelli

\$218

粵藝乾炒牛河

Signature Stir-fried Beef · Flat Noodles

\$208

花膠豚肉絲雙面黃

Shredded Fish Maw · Shredded Pork · Crispy Noodles

\$198

豉油皇豚肉絲炒麵

Wok-fried Shredded Pork · Soy Sauce · Noodles

\$188

臘味煲仔飯 (需時40分鐘)

Clay Pot Rice · Chinese Preserved Meats (Preparation time: 40 minutes)

\$428



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甜品 *Desserts*



燕窩 (三兩) (杏汁 / 椰汁 / 冰花)
Double-boiled Bird's Nest
(Almond Cream / Coconut Milk / Crystal Sugar)
\$328 每位 / person

燕窩南瓜露 (須一天前預訂)
Bird's Nest Soup · Pumpkin (Order 1 Day in Advance)
\$338 每位 / person



慕斯酸奶凍小白兔
Yogurt Mousse
\$48 / 3件 pcs



熊貓慕斯小蛋糕
Panda Mousse Cake
\$55 / 3件 pcs

蛋白杏仁露湯丸
Egg White Almond Soup · Glutinous Dumplings
\$68 每位 / person

香芒爆珠豆腐花 (凍)
Chilled Bean Curd with Mango Boba
\$58 每位 / person

粵藝特色糖水
Art of Canton Signature Sweet Soup
\$58 每位 / person

南瓜焦糖布甸
Pumpkin Crème Caramel
\$68 每位 / person

賀壽蟠桃
Chinese Longevity Bun
\$28 / 隻 pc

雪映紅顏淮山蓉
Strawberry · Yam and Taro Puree
\$158 / 6件 pcs



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其他 *Other*

茗茶 House Tea (不適用於任何優惠 Any offer is not applicable) \$25 / 位 per person

雀舌香片	Jasmine
宮廷普洱	Pu Erh
桂花烏龍	Osmanthus Oolong
杭州胎菊	Chrysanthemum
飄香鐵觀音	Tie Guanyin

飲品 Drink

可樂 / 無糖可樂	Coke / Coke Zero	\$38
雪碧	Sprite	\$38
梳打水	Soda	\$38
橙汁	Orange Juice	\$58
氣泡礦泉水 (750ml)	Sparkling Mineral Water	\$68
無氣泡礦泉水 (750ml)	Mineral Water	\$68
薏米水 (熱 / 凍)	Barley Water (Hot / Iced)	\$32
豆漿 (熱 / 凍)	Soy Milk (Hot / Iced)	\$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
白飯	Steamed Rice	\$20 每碗 / per bowl

切餅費 Cut Cake Charges (不適用於任何優惠 Any offer is not applicable)

普通蛋糕	Normal Style Cake	\$100
雪糕蛋糕	Ice-cream Cake	\$150

開瓶費 Corkage (不適用於任何優惠 Any offer is not applicable)

紅酒 / 白酒 / 香檳 (750ml)	Red Wine / White Wine / Champagne	\$200 瓶 / per bottle
烈酒 / 中國酒	Spirit / Chinese Wine	\$400 瓶 / per bottle

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