ART OF CANTON
粵 藝 館

廚師推介
Chef's Recommendation

期間限定 *Seasonal Limited*
前菜 Starter

過橋草原羊肉 $158
Poached Lamb Slices

麒麟琵琶豆腐 $128
Pipa Bean Curd Coated with Dried Bean Curd Skin

高山茭白拌脆耳 $128
Marinated Shredded Crispy Pork Ears with Water Bamboo

意大利黑醋石斛花海蜇 $128
Marinated Dendrobium Flowers · Jellyfish · Balsamic Vinegar

南極冰筍蠼子皇 $148
Shredded Seaweed with Razor Clams

果木煙燻海鱸魚 $198
Smoked Sea Bass


過橋草原羊肉


麒麟琵琶豆腐


果木煙燻海鱸魚

特別推介 *Special Recommendations*

潮式滷水三拼 $348
(十五年獅頭鵝肝鵝翼拼豬面肉)
Chaozhou Style Marrinated Platter
(Goose Liver·Goose Wing·Pork Cheek)

脆皮炸乳鴿 $158
Deep-fried Crispy Pigeon

秘製啤酒燜羊腩 $398
Braised Lamb Brisket with Beer & Brown Sauce

潮式川椒雞 $228
Spicy Chicken in Chaozhou Style

妙齡鴿絨鑲金盞 $238
Stir-fried Minced Pigeon with Crispy Balls

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

臘味煲仔飯(需時30分鐘) $428
Clay Pot Rice · Chinese Preserved Meats


秘製啤酒燜羊腩


妙齡鴿絨鑲金盞


烏魚子煎金蠔

所有價目均以港幣計算，不足港幣一元之金額將以四捨五入計算，並需按原價收取加一服務費
All prices are in Hong Kong Dollars and will be rounded up or down to the nearest Hong Kong dollar, 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
Images are for reference only

artofcanton artofcanton thefoodstoryhk.com/artofcanton