

檯號

經手人

掛爐燒味

Siu Mei



即燒無花果天下第一豬
Roasted Suckling Pig · Fig Paste

半隻 (Half) \$698
全隻 (Whole) \$1,388



即燒無花果天下第一豬 (例牌)
Roasted Suckling Pig · Fig Paste (Regular)

\$358



西班牙栗子焦香叉燒 (例牌)
Barbecued Spanish Chestnut-fed Pork

\$198



當紅炸子雞
Deep-fried Chicken

半隻 (Half) \$248
全隻 (Whole) \$438

招牌點心

Signature Dim Sum



蟹籽燒賣 (3件) \$56
Steamed Pork & Crab Roe Siu Mai (3 pcs)



晶瑩鮮蝦餃 (3件) \$56
Steamed Shrimp Dumplings (3 pcs)



香煎自家韭菜餃 (3件) \$54
Pan-fried Pork and Chive Dumplings (3 pcs)



鮑汁雞腳 (8件) \$78
Braised Chicken Feet · Abalone Sauce (8 pcs)



灌湯豚肉小籠包 (2件) \$44
Steamed Soup Dumplings (2 pcs)



逸仙粉果 (3件) \$52
Steamed Dumplings (3 pcs)



巧手蘿蔔絲酥 (3件) \$58
Signature Baked Shredded Turnip Puff (3 pcs)



魚蓉蘿蔔糕 (4件) \$58
Pan-fried Turnip Cakes · Fish Paste (4 pcs)



美齡杏仁糕 (3件) \$42
Steamed Almond Cakes (3 pcs)

傳統蒸點

Traditional Dim Sum



黑松露野菌餃 (3件) \$58
Steamed Wild Mushroom Dumplings · Black Truffle (3 pcs)



龍蝦湯鮮竹卷 (3件) \$56
Braised Bean Curd Roll · Lobster Bisque (3 pcs)



新哥潤腸卷 (3件) \$52
Duck Liver Sausage Rolls (3 pcs)



手工糯米雞 (2件) \$52
Steamed Glutinous Rice · Chicken (2 pcs)



山竹牛肉球 (3件) \$52
Steamed Beef Balls · Bean Curd Sheets (3 pcs)



開口叉燒包 (3件) \$48
Steamed Barbecued Pork Buns (3 pcs)



古法馬拉糕 \$45
Steamed Cantonese Sponge Cake



和味蒸鳳爪 (5件) \$58
Steamed Chicken Feet · Savory Sauce (5 pcs)



臘味蒸鯪魚球 (3件) \$56
Steamed Dace Fish Balls · Cured Meat (3 pcs)

炸點及湯羹

Fried & Soup



韭黃鮮蝦春卷 (3件) \$56
Deep-fried Shrimp Spring Rolls · Yellow Chives (3 pcs)



脆皮韭菜花墨魚餅 (4件) \$56
Pan-fried Cuttlefish Meat · Chive Flowers Cakes (4 pcs)



子薑叉燒酥 (3件) \$58
Young Ginger · Barbecued Pork Puff (3 pcs)



香煎芋絲餅 (3件) \$48
Pan-fried Taro Cakes (3 pcs)



大良炸鮮奶 (3件) \$45
Deep-fried Milk Custard (3 pcs)



椰皇水奶撻 (4件) \$52
Coconut Milk Tart (4 pcs)



不時不燉湯 (時令) \$158
Double-Boiled Soup of the Day



粵藝時令老火湯 (無味精) \$88
Seasonal Double-stewed Soup (MSG-free)



蟹肉粟米羹 \$78
Sweet Corn Thick Soup · Crab Meat



紅燒蟹肉排翅 (三兩) \$398
Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce

特色前菜

Appetizer



涼子十八斬·話梅醉乳鴿 \$148
Lark Master 18 Cuts Drunken Pigeon · Dried Plum



涼拌香辣海參 \$128
Sea Cucumber · Spicy Sauce



酥炸墨魚鬚 \$98
Crispy Cuttlefish Tentacles



紅杞花雕醉雞 \$88
Poached Chicken · Goji · HuaDiao Chinese Wine



竹炭脆豆腐 \$88
Crispy Bean Curd · Bamboo Charcoal Powder



蟹籽山葵雲南白木耳 \$68
Yunnan White Fungus · Crab Roe · Wasabi Salad Sauce



花雕鹵水豬腳仔 \$108
Marinated Pork Knuckle · HuaDiao Chinese Wine

粵藝美饌

Delicacie



重慶辣子雞 \$188
Stir-fried Chicken · ChongQing Spicy Style



X.O.醬美國蘆筍百合炒鳳尾蝦 \$258
Sauteed Shrimp · U.S.Asparagus · Lily Bulb · X.O.Sauce



黑松露蜜豆野菌泡星斑球 \$268
Sauteed Grouper Fillet · Honey Peas · Wild Mushroom · Black Truffle



海參魚香茄子煲 \$168
Clay Pot Style Eggplant · Sea Cucumber · Minced Pork · Salted Fish



金榜醬大虎蝦 (4隻) \$328
Giant Tiger Prawn · Kim Bang Sauce (4 pcs)



宮廷一口咕嚕肉 \$158
Crispy Pork Filler · Sweet & Sour Sauce



秘製燒汁牛肋骨 \$298
Braised Beef Rib · Teriyaki Sauce



羊肚菌燴豆腐 \$168
Braised Tofu · Morel Mushrooms



瓦罉啫啫唐生菜 \$168
Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot



金銀蛋花膠浸翡翠 \$188
Poached Seasonal Vegetables · Fish Maw · Salted Eggs & Preserved Eggs · Superior Soup

主食

Main Dishes



花膠鮑汁撈飯 \$238
Shredded Fish Maw · Abalone Sauce · Tossed Rice



蟹籽海皇炒飯 \$188
Assorted Seafood · Crab Roe · Fried Rice



魚湯金銀海鮮泡飯 \$198
Seafood · Fish Stock · Poached 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



鮑汁野菌炆伊麵 \$158
Braised E-Fu Noodles · Wild Mushrooms · Abalone Sauce

即拉腸粉

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
- X.O.醬蝦腰炒腸粉 \$68
Stir-fried Rice Roll · Shrimp · X.O.Sauce
- 懷舊手工炸兩 \$56
Deep-fried Dough Wrapped in Rice Roll
- 手工布拉白腸粉 \$48
Handmade Steamed Rice Roll

甜品

Dessert



黑芝麻播沙湯丸 (3件) \$58
Glutinous Dumplings · Black Sesame Paste (3 pcs)



賀壽蟠桃 (每隻) (兩隻起) \$28
Chinese Longevity Bun (1 pc) (Minimum of 2 pcs)



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



粵藝特色糖水 (每位) \$68
Signature Sweet Soup (per person)



慕斯酸奶小白兔 (3件) \$48
Rabbit Yogurt Mousse (3 pcs)



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



燕麥紫芯番薯 (6粒) \$88
Deep-fried Sweet Potatoes · Oats (6 pcs)

另設有午市套餐及商務套餐
Lunch Set & Business Set are Available

供應時間: 11:30am - 2:30pm
Available from

訂座電話 Tel no 2885 3390
1001A時代廣場 Times Square

廚師推介
Chef's Recommendation

辣味之選
Spicy Dishes

另收茶水費\$25/位, 前菜費\$25每碟及加一服務費
Tea & Water serving \$25 per person, Pre-meal Snacks \$25 per plate and plus 10% service charge

以上菜單及價錢適用於堂食
Menu is applicable to dine-in only

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

菜單所有內容如有更改恕不另行通知
All prices and items are subject to change without prior notice