

粵藝美饌 *Delicacies*

- 重慶辣子雞 🍗🌶️ \$208
Stir-fried Chicken · Chong Qing Spicy Style
- X.O.醬美國蘆筍百合炒北海道帶子 \$308
Sautéed Scallops · U.S. Asparagus · Lily Bulb · X.O. Sauce
- 黑松露蜜豆野菌泡星斑球 \$268
Sautéed Grouper Fillet · Honey Peas · Wild Mushroom · Black Truffle
- 海參魚香茄子煲 \$178
Clay Pot Style Eggplant · Sea Cucumber · Minced Pork · Salted Fish
- 金榜醬大虎蝦 \$358
Giant Tiger Prawn · Kim Bang Sauce
- 宮廷一口咕嚕肉 🍖 \$168
Crispy Pork Fillet · Sweet & Sour Sauce
- 秘製燒汁牛肋骨 \$308
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 \$178
Poached Seasonal Vegetables · Fish Maw · Salted Eggs & Preserved Eggs · Superior Soup

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

另設有午市套餐 Lunch Set is Available

主食 *Main Dishes*

- 蟹籽海皇炒飯 \$168
Assorted Seafood · Crab Roe · Fried Rice
- 老菜脯欖菜海鮮炒飯 \$178
Assorted Seafood · Dried Radish · Preserved Olives · 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
- 幸福鮑汁伊麵 \$168
Braised E-Fu Noodles · Abalone Sauce

甜品 *Dessert*

- 黑芝麻播沙湯圓 (3件) \$58
Glutinous Dumplings · Black Sesame Paste (3 pcs)
- 蛋白杏仁露湯丸 每位 per person \$68
Egg White Almond Soup · Glutinous Dumplings

健康飲品 *Healthy Drink*

- 冬瓜薏米水 (熱 / 凍) 每位 per person \$32
Winter Melon · Barley Water (Hot / Iced)
- 豆漿 (熱 / 凍) 每位 per person \$32
Soy Milk (Hot / Iced)

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

民國點心

傳奇隱世點心大師曾憲新，專注於重現百年經典民國點心，將傳統工藝與現代技術巧妙融合，創造出獨具匠心的美味佳品。每款點心均秉持古法精製，從古老食譜中汲取靈感，展現歷史的韻味與文化的深度，如同穿梭至民國時期，讓人沉醉於舊時光的美好與飲食藝術的精髓，感受舌尖上的歷史傳承。

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

巧手蘿蔔絲酥 (3件) \$68
Signature Baked Shredded Turnip Puff (3 pcs)

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

古法叉燒包 (3件) \$48
Traditional Steamed Barbecued Pork Buns (3 pcs)

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

招牌點心 Signature Dim Sum

- 蟹籽燒賣 (3件) 🍷
Steamed Pork & Crab Roe Siu Mai (3 pcs) \$56
- 晶瑩鮮蝦餃 (3件)
Steamed Shrimp Dumplings (3 pcs) \$56
- 灌湯豚肉小籠包 (2隻)
Pan-fried Pork Dumplings in Superior Soup (2 pcs) \$44
- 鮑汁雞腳 (8隻) 🍷
Braised Chicken Feet · Abalone Sauce \$68
- 香煎自家製韭菜餃 (3件)
Steamed Xiaolan Dumplings (3 pcs) \$54

傳統蒸點 Traditional Dim Sum

- 醬皇蒸鳳爪 🍷
Steamed Chicken Feet · Spicy Sauce \$56
- 龍蝦湯鮮竹卷 (3件) 🍷
Braised Bean Curd Roll · Lobster Bisque (3 pcs) \$56
- 手工糯米雞 (2件)
Steamed Glutinous Rice · Chicken (2 pcs) \$52
- 山竹牛肉球 (3件)
Steamed Beef Balls · Bean Curd Sheets (3 pcs) \$52
- 開口叉燒包 (3件) 🍷
Steamed Barbecued Pork Buns (3 pcs) \$48
- 古法馬拉糕
Steamed Cantonese Sponge Cake \$45
- 秘製紅棗糕 (3件)
Steamed Red Dates Cakes (3 pcs) \$42

炸點 Fried

- 鮮蝦春卷 (3件)
Deep-fried Shrimp Spring Rolls (3 pcs) \$52
- 安蝦咸水角 (3件)
Deep-fried Meat Dumplings (3 pcs) \$54
- 大良炸鮮奶 (3件)
Deep-fried Milk Custard (3 pcs) \$45

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
- X.O. 醬蝦腰炒腸粉 🍷 \$68
Stir-fried Rice Roll · Shrimp · X.O. Sauce

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 🍷
Roasted Suckling Pig · Fig Paste \$348 (例牌 Regular) \$698 (半隻 Half)
- 當紅炸子雞 \$228 (半隻 Half) \$428 (全隻 Whole)

特色前菜 Appetizer

- 涼子十八斬 · 話梅醉乳鴿 \$158
Lark Master 18 Cuts Drunken Pigeon · Dried Plum
- 涼拌香辣海參 🍷 🍷 \$148
Sea Cucumber · Spicy Sauce
- 酥炸墨魚鬚 \$98
Crispy Cuttlefish Tentacles
- 紅杞花雕醉雞 \$88
Poached Chicken · Goji · Hua Diao Chinese Wine
- 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