

粵藝美饌 *Delicacies*

- 麻婆豆腐燴龍蝦 🍷🌶️ \$798
Stir-fried Australian Lobster with Mapo Tofu
- 避風塘澳洲龍蝦 🍷🌶️ \$738
Australian Lobster · Typhoon Shelter Style
- 豉椒炒蠔子皇伴煎米粉底 \$468
Stir-fried Razor Clams in Black Bean and Chilli Sauce with Pan-fried Rice Vermicelli
- 金榜醬大虎蝦 (4隻) \$398
Giant Tiger Prawn · Kim Bang Sauce (4 pcs)
- 藤椒乾蔥雪花牛肉煲 🌶️ \$468
Braised Beef Clay Pot · Vine Pepper · Shallot
- 薑蔥斑頭腩煲 \$288
Braised Grouper Clay Pot · Ginger · Scallion
- 三味脆果咕嚕肉 🍷 \$208
Sweet and Sour Pork with Dried Pineapple · Strawberries and Figs
- 乾蔥鮑魚炆雞煲 \$298
Clay Pot Stewed Chicken · Abalone · Shallot
- 粵藝辣子雞 🌶️ \$228
Stir-fried Chicken · Spicy Style
- 海參魚香茄子煲 \$198
Clay Pot Style Eggplant · Sea Cucumber · Minced Pork · Salted Fish
- 鮑汁自家手工豆腐 🍷 \$198
Braised Homemade Tofu · Abalone Sauce
- 上湯金銀蛋浸青蔬 \$198
Poached Seasonal Vegetables · Salted Eggs & Preserved Eggs · Superior Soup
- 蒜蓉蒸勝瓜 \$188
Steamed Luffa in Garlic Sauce
- 瓦罉啫啫唐生菜 🍷 \$188
Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot

另設有午市套餐及商務套餐

Lunch Set & Business Set are Available

另收加一服務費
10% service charge applies

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

主食 *Main Dishes*

- 普寧攪菜叉燒炒飯 🍷 \$188
Barbecued Pork · Preserved Olives · Fried Rice
- 蟹籽海皇炒飯 🍷 \$188
Assorted Seafood · Crab Roe · Fried Rice
- 老菜脯攪菜海鮮炒飯 \$188
Assorted Seafood · Dried Radish · Preserved Olives · Fried Rice
- 豉油皇豚肉絲炒麵 \$179
Wok-fried Shredded Pork · Soy Sauce · Noodles
- 粵藝乾炒牛河 \$198
Signature Stir-fried Beef · Flat Noodles
- 潮式家鄉炒米粉 🍷 \$198
Fried Rice Vermicelli · Chaozhou Style
- 安格斯牛鬆炒飯 \$208
Angus Beef Fried Rice

甜品 *Dessert*

- 雪映紅顏淮山蓉 (6件) \$158
Strawberry · Yam and Taro Puree (6pcs)
- 蛋白杏仁露湯丸 每位 per person \$68
Egg White Almond Soup · Glutinous Dumplings
- 香芒爆珠豆腐花 每位 per person \$58
Chilled Bean Curd with Mango Boba
- 慕斯酸奶小白兔 (3件) \$48
Yogurt Mousse (3pcs)
- 熊貓慕斯小蛋糕 (3件) \$55
Panda Mousse Cake (3pcs)

健康飲品 *Healthy Drink*

- 薏米水 (熱 / 凍) 熱 Hot \$32 凍 Iced \$32
Barley Water (Hot / Iced)
- 豆漿 (熱 / 凍) 熱 Hot \$32 凍 Iced \$32
Soy Milk (Hot / Iced)

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

ART OF CANTON

粵藝館

• 尖沙咀店 •

供應時間 Available from: 11:30am - 2:30pm

訂座電話 Tel 📞 2297 2022

尖沙咀海港城海運大廈3樓310舖
Shop OT 310, 3/F, Ocean Terminal, Harbour City



濃雞湯魚翅灌湯餃 每位 \$98 per person
Steamed Dumpling with Shark's Fin in Thick Chicken Soup



芝士蟹肉空氣春卷 (3件) \$72
Air-fried Crab Meat Spring Rolls with Cheese (3 pcs)



水晶素餃 (4件) \$56
Steamed Seasonal Vegetable Dumplings (4 pcs)



避風塘蝦餃 (2件) \$58
Deep-fried Shrimp Dumplings · Typhoon Shelter Style (2 pcs)



香茜雞包仔 (3件) \$63
Steamed Chicken Buns · Cilantro (3 pcs)



白鴿蛋燒賣 (3件) \$88
White Pigeon Egg Siu Mai (3 pcs)

檯號

經手人

招牌點心 *Signature Dim Sum*

- 香煎自家手作原味蘿蔔糕 (3件) 

Pan-fried Homemade Turnip Cakes (3pcs)

\$58
- 粵藝蘿蔔絲酥 (3件) 

Signature Baked Shredded Turnip Puffs (3pcs)

\$65
- 香煎龜苓膏 (3件)

Pan-fried Herbal Jelly (3pcs)

\$42
- 香煎韭菜餃 (3件)

Pan-fried Chives and Pork Dumplings (3pcs)

\$56
- 燕麥藤椒牛肉包 (3件)

Steamed Vine Pepper Beef Oat Buns (3pcs)

\$65

即拉腸粉 *Rice Roll*

- 原隻鮮蝦腸粉 

Steamed Shrimp Rice Roll

\$68
- 黑毛豬焦香叉燒腸粉 

Steamed Barbecued Pork Rice Roll

\$62
- 春風得意米網腸

Steamed Shrimp & Mushrooms Crispy Rice Roll

\$68
- 手工布拉腸

Handmade Steamed Rice Roll with Sesame

\$52

湯 *Soup*

- 粵藝老火湯 (無味精)

Soup of the Day (MSG-free)

每位 per person \$88
- 不時不燉湯

Double-Boiled Soup of the Day

每位 per person \$168
- 蟹肉粟米羹

Sweet Corn Thick Soup · Crab Meat

每位 per person \$68
- 紅燒蟹肉排翅 (三兩)

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

每位 per person \$398

傳統點心 *Traditional Dim Sum*

- 濃雞湯灌湯餃 

Steamed Dumpling in Thick Chicken Soup

每位 per person \$68
- 翡翠鮮蝦餃 (2件) 

Steamed Shrimp Dumplings (2pcs)

\$52
- 龍蝦湯鮮竹卷

Braised Bean Curd Roll · Lobster Bisque

\$58
- X.O.醬排骨蒸陳村粉 

Steamed Chencun Rice Noodles with Pork Ribs · X.O. Sauce

\$68
- 醬皇蒸鳳爪 

Steamed Chicken Feets · Spicy Sauce

\$56
- 手工糯米雞 (2件)

Steamed Juicy Glutinous Rice · Chicken (2pcs)

\$58
- 黑毛豬叉燒包 (3件) 

Steamed Barbecued Pork Buns (3pcs)

\$62
- 鮑汁鳳爪

Braised Chicken Feet in Abalone Sauce

\$78
- 安蝦咸水角 (3件)

Deep-fried Meat Dumplings (3pcs)

\$56
- 香辣小餃子 (5件) 

Little Dumplings in Spicy Style (5pcs)

\$58
- X.O. 醬蝦腰炒腸粉 

Stir-fried Rice Roll · Shrimp · X.O. Sauce

\$58
- X.O. 醬野菌炒蘿蔔糕 

Stir-fried Turnip Cakes · Wild Mushroom · X.O. Sauce

\$72

掛爐燒味 *Siu Mei*

- 西班牙栗子豬焦香叉燒 

Barbecued Spanish Chestnut-fed Pork

\$208
- 桂花冰梅醬燒豬肋骨

Roasted Pork Ribs with Plum Sauce

\$298
- 黑魚子脆皮乳豬多士 

Roasted Suckling Pig with Toast

例牌 Regular \$368

半隻 Half \$728
- 五指毛桃上湯無骨雞

Stewed Boneless Chicken with Hairy Fig

半隻 Half \$218

全隻 Whole \$398
- 當紅炸子雞

Deep-fried Chicken

半隻 Half \$268

全隻 Whole \$468
- 脆皮炸乳鴿

Deep-fried Crispy Pigeon

\$168

特色前菜 *Appetizer*

- 意大利黑醋石斛花海蜇

Marinated Dendrobium Flowers · Jellyfish · Balsamic Vinegar

\$148
- 紅杞花雕醉雞

Poached Chicken · Goji · Hua Diao Chinese Wine

\$98
- 涼拌高山茭白 

Marinated Water Bamboo

\$98
- 竹炭脆豆腐

Crispy Bean Curd · Bamboo Charcoal Powder

\$88
- 開胃養生鮮天麻

Fresh Gastrodia · Hot and Sour Sauce

\$78
- 黑松露素燒鵝 

Pan-fried Bean Curd Skin Wrapped with Celtuce · Mushroom and Cordyceps Flower

\$138