

粵藝美饌 *Delicacies*

- 避風塘澳洲龍蝦 🍷🌶️ \$738
Australian Lobster · Typhoon Shelter Style
- 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
- 鮑汁自家手工豆腐 🍷 \$198
Braised Homemade Tofu · Abalone Sauce
- 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
- 上湯金銀蛋浸青蔬 \$198
Poached Seasonal Vegetables · Salted Eggs & Preserved Eggs · Superior Soup
- 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

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

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 \$185
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 · Chaoshou 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 (6 pcs)
- 蛋白杏仁露湯丸 每位 per person \$68
Egg White Almond Soup · Glutinous Dumplings
- 慕斯酸奶小白兔 (3件) \$48
Yogurt Mousse (3 pcs)
- 熊貓慕斯小蛋糕 (3件) \$55
Panda Mousse Cake (3 pcs)

健康飲品 *Healthy Drink*

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

ART OF CANTON

粵藝館

• 尖沙咀店 •

巧手點心
Dim Sum

供應時間 Available from: 11:30am - 2:30pm

訂座電話 Tel no 📞 2297 2022

尖沙咀海港城海運大廈3樓310

Shop OT 310, 3/F, Ocean Terminal, Harbour City

招牌點心 *Signature Dim Sum*

- 香煎自家手作原味蘿蔔糕 (3件) 🍌 \$58
Pan-fried Homemade Turnip Cakes (3 pcs)
- 避風塘蝦餃 (2件) 🍌 🌶️ \$58
Deep-fried Shrimp Dumplings · Typhoon Shelter Style (2 pcs)
- 粵藝蘿蔔絲酥 (3件) 🍌 \$65
Signature Baked Shredded Turnip Puffs (3 pcs)
- 舊巷雞包仔 (3件) 🍌 \$63
Steamed Chicken Buns (3 pcs)
- 水晶素餃 (4件) 🍌 \$56
Steamed Seasonal Vegetable Dumplings (4 pcs)
- 香煎韭菜餃 (3件) \$56
Pan-fried Chives and Pork Dumplings (3 pcs)
- 生椰拿鐵包 (3件) \$65
Steamed Coconut Latte Buns (3 pcs)

即拉腸粉 *Rice Roll*

- 原隻鮮蝦腸粉 🍌 \$68
Steamed Shrimp Rice Roll
- 黑毛豬焦香叉燒腸粉 🍌 \$62
Steamed Barbecued Pork Rice Roll
- 春風得意米網腸 🍌 \$68
Steamed Shrimp & Mushrooms Crispy Rice Roll
- 手工布拉腸 \$52
Handmade Steamed Rice Roll with Sesame
- 羊肚菌素齋腸 \$68
Steamed Morel & King Oyster Mushroom Rice Roll

傳統點心 *Traditional Dim Sum*

- 原隻鮑魚燒賣皇 🍌 每位 *per person* \$58
Steamed Pork & Shrimp Siu Mai · Whole Abalone
- 鮮魚湯灌湯餃 🍌 每位 *per person* \$68
Steamed Dumpling in Fish Soup · Pork · Mushroom
- 翡翠鮮蝦餃 (2件) 🍌 \$52
Steamed Shrimp Dumplings (2 pcs)
- 黑松露燒賣 (3件) \$62
Steamed Pork & Black Truffle Siu Mai (3 pcs)
- 龍蝦湯鮮竹卷 \$58
Braised Bean Curd Roll · Lobster Bisque
- X.O. 醬排骨蒸陳村粉 🌶️ \$68
Steamed Chencun Rice Noodles with Pork Ribs · X.O. Sauce
- 醬皇蒸鳳爪 🌶️ \$56
Steamed Chicken Feets · Spicy Sauce
- 手工糯米雞 (2件) \$58
Steamed Juicy Glutinous Rice · Chicken (2 pcs)
- 黑毛豬叉燒包 (3件) 🍌 \$62
Steamed Barbecued Pork Buns (3 pcs)
- 古法馬拉糕 \$56
Steamed Cantonese Sponge Cake
- 鮑汁鳳爪 \$78
Braised Chicken Feet in Abalone Sauce
- 鮮蝦春卷 (3件) \$52
Deep-fried Shrimp Spring Rolls (3 pcs)
- 安蝦咸水角 (3件) \$56
Deep-fried Meat Dumplings (3 pcs)
- X.O. 醬蝦腰炒腸粉 🌶️ \$58
Stir-fried Rice Roll · Shrimp · X.O. Sauce
- X.O. 醬野菌炒蘿蔔糕 🌶️ \$72
Stir-fried Turnip Cakes · Wild Mushroom · X.O. Sauce

掛爐燒味 *Siu Mei*

- 西班牙栗子豬焦香叉燒 🍌 \$208
Barbecued Spanish Chestnut-fed Pork
- 黑魚子脆皮乳豬多士 🍌 例牌 *Regular* 半隻 *Hal*
Roasted Suckling Pig with Toast \$368 \$728
- 當紅炸子雞 半隻 *Half* 全隻 *Wh*
Deep-fried Chicken \$268 \$468

特色前菜 *Appetizer*

- 意大利黑醋石斛花海蜆 \$148
Marinated Dendrobium Flowers · Jellyfish · Balsamic Vinegar
- 紅杞花雕醉雞 \$98
Poached Chicken · Goji · Hua Diao Chinese Wine
- 涼拌高山茭白 \$98
Marinated Water Bamboo
- 竹炭脆豆腐 \$88
Crispy Bean Curd · Bamboo Charcoal Powder
- 開胃養生鮮天麻 \$78
Fresh Gastrodia · Hot and Sour Sauce

湯 *Soup*

- 粵藝老火湯 (無味精) 每位 *per person* \$88
Soup of the Day (MSG-free)
- 不時不燉湯 每位 *per person* \$168
Double-Boiled Soup of the Day
- 蟹肉粟米羹 每位 *per person* \$68
Sweet Corn Thick Soup · Crab Meat
- 紅燒蟹肉排翅 (三兩) 每位 *per person* \$398
Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce