



ART OF CANTON

粵 藝 館

粵藝館 以博大精深的中菜為經，以優雅精緻的日菜為緯，翩然交織成一系列嶄新美饌，為食客帶來至高無上的味蕾享受。館藏海量高級花膠，馳名城中，堪稱花膠品味殿堂；而其他菜品佳餚亦嚴選高質上乘參茸海味及時令食材入饌，為食客們呈獻卓越優勢的飲食體驗。

◇ 前菜 ◇ STARTER



圖片只供參考

Images are reference only

所有價目均以港幣計算並需按原價收取加一服務費

All prices are in Hong Kong Dollars and subject to 10% service charge based on original prices

前菜 Starter

陳醋雲耳青瓜	\$78
<i>Cloud Ears · Cucumber · Mature Vinegar</i>	
山葵雲南白木耳	\$88
<i>Yunnan White Fungus · Wasabi Salad Sauce</i>	
東京海苔脆花膠	\$138
<i>Deep-fried Fish Maw · Tokyo Seaweed</i>	
話梅醉乳鴿	\$168
<i>Drunken Pigeon · Dried Plum</i>	
鰹魚花雕醉鮑魚 (2隻)	\$158
<i>Abalone · Bonito Flakes · Hua Diao Chinese Wine (2 pcs)</i>	
紅杞花雕醉雞	\$98
<i>Poached Chicken · Goji · Hua Diao Chinese Wine</i>	
涼拌香辣海參	\$158
<i>Sea Cucumber · Spicy Sauce</i>	
避風塘雞中寶	\$98
<i>Crispy Chicken Gristle Typhoon Shelter Style</i>	
竹炭脆豆腐	\$88
<i>Crispy Bean Curd · Bamboo Charcoal Powder</i>	
黃金芝士焗釀蟹蓋	\$148
<i>Baked Stuffed Crab Shell · Cheese · Onion</i>	
蜂巢酥炸美國桶蠔 (1隻) <small>2件起 Minimum of 2</small>	\$108
<i>Deep-fried U.S. Shucked Oyster (1 pc)</i>	
酥炸墨魚鬚	\$108
<i>Crispy Cuttlefish Tentacles</i>	
金沙魚皮	\$98
<i>Deep-fried Fish Skin · Salted Egg</i>	
魚子醬生焗銀鳕魚配美國蘆筍 (1件)	\$158
<i>Baked Cod · Caviar · U.S. Asparagus (1 pc)</i>	
北平溫拌牛脊肉	\$298
<i>Beiping Warm Mixed Beef Tenderloin</i>	



掛爐燒味



SIU MEI



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



西班牙栗子豬焦香叉燒
Barbecued Spanish Chestnut-fed Pork



當紅炸子雞
Deep-fried Chicken

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掛爐燒味 Siu Mei

即燒無花果天下第一豬

Roasted Suckling Pig · Fig Paste

例牌 Regular \$368

半隻 Half \$728

全隻 Whole \$1,488

西班牙栗子豬焦香叉燒

Barbecued Spanish Chestnut-fed Pork

\$208

當紅炸子雞

Deep-fried Chicken

半隻 Half \$268

全隻 Whole \$468

無花果片皮雞二食

Crispy Chicken · Fig Paste (Served in Two Courses)

半隻 Half \$298

全隻 Whole \$588

避風塘雞件

Fried Chicken · Typhoon Shelter Style

或

茄子炆雞件

Stewed Chicken · Eggplant

黑松露野菌手淋雞

Deep-fried Chicken · Black Truffle · Wild Mushrooms

半隻 Half \$288

全隻 Whole \$498

生煎薑蔥貴妃雞

Pan-fried Chaise Chicken · Ginger · Scallion

半隻 Half \$268

四川樟茶鴨

Tea-smoked Duck

半隻 Half \$298

全隻 Whole \$488



鮮蟹肉燕窩羹
Bird's Nest Thick Soup · Crab Meat



天籽蘭花燉厚花膠
Double-Boiled Fish Maw Soup · Dendrobium Flower



濃湯排翅雲吞雞煲 (六両)
Superior Chicken Soup · Shark Fin · Wonton

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湯羹 *Soup*

不時不燉湯

Double-boiled Soup of the Day

\$168

每位 Per person

時令老火靚湯 (無味精)

Seasonal Double-stewed Soup (MSG-free)

\$88

每位 Per person

鮮蟹肉燕窩羹

Bird's Nest Thick Soup · Crab Meat

\$438

每位 Per person

天籽蘭花燉厚花膠

Double-Braised Fish Maw · Dendrobium Flower

\$228

每位 Per person

粵藝海味羹 (鮑·參·翅)

*Signature Marine Food Thick Soup
(Abalone · Sea Cucumber · Shark Fin)*

\$328

每位 Per person

宮廷生拆魚茸羹

Shredded Fish Thick Soup

\$108

每位 Per person

蟹肉粟米羹

Sweet Corn Thick Soup · Crab Meat

\$98

每位 Per person

濃湯排翅雲吞雞煲 (六両)

Superior Chicken Soup · Shark Fin · Wonton

\$888

4位用 for 4 persons

濃湯花膠雲吞雞煲 (六両)

Superior Chicken Soup · Fish Maw · Wonton

\$688

4位用 for 4 persons

濃湯菜膽雲吞雞煲

Superior Chicken Soup · Chinese Cabbage · Wonton

\$398

4位用 for 4 persons





鴨泡膠天白菇菜膽
Braised Fish Maw · White Mushroom · Chinese Cabbage



酒溜花膠蟹肉蛋白
Fish Maw · Crab Meat · Egg White

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花膠 *Fish Maw*

遠年五頭鰻魚花膠公伴鵝掌 須五天前預訂 Order 5 Days in Advance \$13,880

Braised Supreme Fish Maw · Goose Web 4-6位用 for 4-6 persons

五頭花膠筒伴天白菇鵝掌 須一天前預訂 Order 1 Day in Advance \$2,980

Braised Fish Maw · White Mushroom · Goose Web

六頭北非鴨泡膠伴天白菇鵝掌 須一天前預訂 Order 1 Day in Advance \$2,288

Braised North Africa Fish Maw · White Mushroom · Goose Web

👉 鴨泡膠天白菇菜膽 \$298

Braised Fish Maw · White Mushroom · Chinese Cabbage 每位 Per person

👉 酒溜花膠蟹肉蛋白 \$308

Fish Maw · Crab Meat · Egg White

👉 鮑汁蝦籽花膠柚皮 \$388

Braised Fish Maw & Pomelo Peel in Abalone Sauce with Shrimp Roe

粵藝館匠心呈獻一系列鎮店招牌花膠料理，以巧匠之手烹調出精緻佳餚。源自大海野生鰻魚鰓所晾曬成的原件花膠，口感獨特；經鮑汁炆製超過四小時，每口品嚐皆細味花膠純粹的鮮味及其黏爽之膠質。

花膠乃女士養顏珍品，滋補而不燥，營養價值豐富，尤具解關節疼痛功效，實為難得之健康佳品。



原隻十五頭南非吉品乾鮑伴刺參
Braised South Africa Yoshihama Abalone · Sea Cucumber



鮮蟹肉乾撈翅
Braised Shark Fin · Crab Meat

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鮑魚 Abalone

原隻十五頭南非吉品乾鮑伴刺參	\$888
<i>Braised South Africa Yoshihama Abalone · Sea Cucumber</i>	每位 Per person
原隻十五頭南非吉品乾鮑伴鵝掌	\$608
<i>Braised South Africa Yoshihama Abalone · Goose Web</i>	每位 Per person
原隻蠔皇鮑魚伴菜膽	\$308
<i>Braised Whole Abalone · Chinese Cabbage</i>	每位 Per person

海參 Sea Cucumber

原條日本青森遼參伴天白菇鵝掌	\$498
<i>Whole Aomori Sea Cucumber · White Mushroom · Goose Web</i>	每位 Per person
鮑汁刺參伴鵝掌	\$398
<i>Braised Sea Cucumber · Goose Web · Abalone Sauce</i>	每位 Per person
蔥燒野米刺參	\$368
<i>Braised Sea Cucumber · Wild Rice · Scallions</i>	每位 Per person

翅 Shark Fin

秘製潮州翅 (三両)	\$468
<i>Signature Teochew Braised "Shark Fin" Delicacy</i>	每位 Per person
紅燒花膠排翅 (三両)	\$428
<i>Braised Shark Fin Thick Soup · Fish Maw · Supreme Brown Sauce</i>	每位 Per person
紅燒蟹肉排翅 (三両)	\$428
<i>Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce</i>	每位 Per person
原盅雞燉翅 (二両)	\$388
<i>Braised Shark Fin Soup · Superior Chicken Stock</i>	每位 Per person
鮮蟹肉乾撈翅	\$598
<i>Braised Shark Fin · Crab Meat</i>	每位 Per person
鮮蟹肉桂花炒翅	\$398
<i>Stir-fried "Fin" with Fresh Crab & Golden Egg Floss</i>	

【招牌蠔皇鮑汁】即參茸海味之首要靈魂也。製作之道，貫穿煲煮、提煉，融匯上等老雞、五載金華火腿、瑤柱等之精要，耗時逾四十八小時悉心烹調而成。鮑汁精華滋味幽深，回味悠長；質感馥鬱溫潤，豐滿醇厚。

粵菜之精髓在於追求真鮮之極致，粵藝館榮譽顧問曾憲新師傅匯聚逾四十載經驗，藉鮑汁之奧義，以精湛之烹飪技藝，粹煉於各上品參茸海味，締造一道道極緻頂級的珍饈佳餚，堪稱頂級美饌之典範。

◆ 海鮮 ◆

◆ SEAFOOD ◆



龍騰四海
Australian Lobster Two Ways (Whole)



野生大肉蟹
Crab

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海鮮 Seafood

龍騰四海

Australian Lobster Two Ways (Whole)

\$828

◇◇ 花雕蛋黃蒸龍蝦肉伴魚子醬

Steamed Egg · Australian Lobster · Caviar · Hua Diao Chinese Wine

◇◇ 黑松露野菌芹菜龍蝦蓋

Australian Lobster · Celery · Wild Mushrooms · Black Truffle Sauce

野生大肉蟹

Crab

\$688

◇◇ 避風塘 Typhoon Shelter Style

◇◇ 薑葱焗三菇伴煎米粉底

Braised · Mushrooms ·
Crispy Pan-fried Rice Vermicelli

◇◇ 花膠豚肉蒸 Steamed Fish Maw · Pork

◇◇ 陳年花雕蒸

Steamed Hua Diao Chinese Wine

時令海斑

Wild Coral Grouper

\$868

◇◇ 清蒸 Steamed

◇◇ 原條紅炆 Braised

◇◇ 沆塘古法蒸 Traditional Steamed

◇◇ 原條炒球 (X.O. 醬美國蘆筍百合炒)

Sautéed (U.S. Asparagus · Lily Bulb · X.O. Sauce)

\$938

澳洲龍蝦

Australian Lobster

\$728

◇◇ 豉油皇 Soy Sauce

◇◇ 金銀蒜茸蒸 Steamed Garlic

◇◇ 羊肚菌上湯鍋巴 Morel Mushrooms · Chicken Broth · Crispy Rice Crust

◇◇ 避風塘 Typhoon Shelter Style

◇◇ 金榜醬 Kim Bang Sauce

野生大虎蝦 (4隻)

Giant Tiger Prawn (4pcs)

\$428

◇◇ 豉油皇 Soy Sauce

◇◇ 上湯焗 Superior Broth

◇◇ 泰式咖喱 Thai-Style Curry Curry

◇◇ 金榜醬 Kim Bang Sauce

南非六頭鮮鮑魚

South Africa Abalone

\$368

◇◇ X.O. 醬甜蜜豆炒 (3隻) Sautéed Honey Peas · X.O. Sauce (3pcs)

\$98

◇◇ 果皮蒸 (1隻) Steamed Mandarin Peel (1pc) [2 件起 Minimum of 2]

◇◇ 椒鹽 (1隻) Salt and Pepper (1pc) [2 件起 Minimum of 2]

\$98

時令海鮮 (詳情店員會為貴客推介)

Seasonal Seafood (Please inquire for details)

時價

Market Price



◆ 特色菜餚 ◆



DELICACIES



潮式凍黃花魚

Cold Yellow Croaker · Chaozhou Style



松露野菌百花松葉蟹鉗 (四隻)

Matsuba Crab Claw · Truffle ·

Wild Mushrooms (4 pcs)



金沙鳳尾蝦鍋巴

Deep-fried Prawn · Salted Egg ·

Crispy Rice Crust



金不換三蔥燒汁安格斯牛小排

Sautéed Angus Beef Short Rib · Thai Basil · Onion · Teriyaki Sauce

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特色菜餚 *Delicacies*

◆ 潮式凍黃花魚 須一天前預訂 Order 1 Day in Advance \$468
Cold Yellow Croaker · Chaozhou Style

◆ 松露野菌百花松葉蟹鉗 (四隻) \$348
Matsuba Crab Claw · Truffle · Wild Mushrooms (4pcs)

秘製燒汁牛肋骨 \$368
Braised Beef Rib · Teriyaki Sauce

金不換三蔥燒汁安格斯牛小排 \$498
Sautéed Angus Beef Short Rib · Thai Basil · Onion · Teriyaki Sauce

◆ 藤椒乾蔥雪花牛肉煲 \$498
Braised Beef Clay Pot · Vine Pepper · Shallot

◆ 蝦籽海參泡星斑球 \$388
Sautéed Grouper Fillet · Sea Cucumber · Shrimp Roe

蜜豆本菇泡星斑球 \$328
Sautéed Grouper Fillet · Honey Peas · Shimeji Mushrooms

◆ 金沙鳳尾蝦鍋巴 \$268
Deep-fried Prawn · Salted Egg · Crispy Rice Crust

醬皇野菌爆鳳尾蝦球 \$288
Sautéed Prawn · Wild Mushrooms

爆炒野菌海參煲 \$368
Sautéed Sea Cucumber in Clay Pot · Wild Mushrooms

京蔥爆炒遼參 \$398
Sautéed Sea Cucumber · Leek

惹味欖角骨 \$238
Aromatic Pork Ribs with Preserved Black Olives



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特色菜餚 *Delicacies*

◆ 宮廷一口咕嚕肉 \$228
Crispy Pork Fillet · Dried Figs · Sweet & Sour Sauce

◆ 薑蔥銀鱈魚煲 \$338
Braised Cod Clay Pot · Ginger · Scallion

◆ 薑蔥星斑頭腩煲 \$328
Braised Grouper Clay Pot · Ginger · Scallion

◆ 薑蔥美國桶蠔煲 \$428
Braised U.S. Shucked Oyster Clay Pot · Ginger · Scallion

◆ 粵藝辣子雞 \$248
Stir-fried Chicken · Spicy Style

◆ 鮑汁乾蔥鮑魚炆雞煲 \$328
Braised Abalone and Chicken Clay Pot · Ginger · Scallion · Abalone Sauce

◆ 花膠土魷蒸豚肉餅 \$198
Steamed Pork Patty · Shredded Fish Maw · Dried Squid

◆ 海參魚香茄子煲 \$228
Clay Pot Style Eggplant · Sea Cucumber · Minced Pork · Salted Fish

◆ 檳菜肉末四季豆 \$188
Sautéed String Beans · Minced Pork · Preserved Olives

◆ 鮑汁羊肚菌繪豆腐 \$228
Braised Tofu · Morel Mushrooms · Abalone Sauce

◆ 濃湯花膠鮮竹浸翡翠 \$228
Poached Seasonal Vegetables · Fish Maw · Bean Curd Sheet · Superior Soup

◆ 濃湯金銀蛋花膠浸菜苗 \$228
Poached Seasonal Vegetables · Fish Maw · Salted Eggs and Preserved Eggs · Superior Soup

◆ 豆乳紅杞竹笙浸翡翠 \$208
Poached Seasonal Vegetables · Bamboo Fungus · Goji · Soy Milk Soup

◆ 瓦鐸啫啫唐生菜 \$198
Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot

◆ 清炒時蔬 (詳情店員會為貴客推介) \$168
Sautéed Seasonal Vegetables (Please inquire for details)



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飯麵 Rice & Noodles

👍 花膠鮑汁撈飯

Shredded Fish Maw · Abalone Sauce · Tossed Rice

\$248

👍 魚湯金銀海鮮泡飯

Seafood · Fish Stock · Poached Rice

\$248

花膠豚肉絲雙面黃

Shredded Fish Maw · Shredded Pork · Crispy Noodles

\$198

👍 粵藝乾炒牛河

Signature Stir-fried Beef · Flat Noodles

\$208

豉油皇豚肉絲炒麵

Wok-fried Shredded Pork · Soy Sauce · Noodles

\$188

👍 蟹籽海皇炒飯

Crab Roe · Assorted Seafood · Fried Rice

\$198

菜脯爆米叉燒炒飯

Barbecued Pork · Crispy Rice · Dried Radish · Fried Rice

\$198

👍 X.O. 凤尾蝦煎米

Shrimp · X.O. Sauce · Pan-fried Rice Vermicelli

\$218

潮式家鄉炒新竹米粉

Fried Rice Vermicelli · Chaozhou Style

\$198

蔥香鳳尾蝦球燴稻庭烏冬

Shrimp · Scallion · Braised Inaniwa Udon

\$138

每位 Per person

黑松露鳳尾蝦球燴稻庭烏冬

Shrimp · Black Truffle · Braised Inaniwa Udon

\$148

每位 Per person

👍 鮑汁鮑魚炆飯

Braised Abalone and Rice in Abalone Sauce

\$138

每位 Per person





椰汁燕窩
Double-boiled Bird's Nest · Coconut Milk



士多啤梨山芋包 (6件)
Strawberry · Yam and Taro Puree (6pcs)



燕麥紫心蕃薯
Deep-fried Sweet Potatoes · Oats

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甜品 Dessert

燕窩 (二両) \$318
Double-boiled Bird's Nest
每位 Per person

◆ 杏汁 *Almond Cream*
◆ 椰汁 *Coconut Milk*
◆ 冰花 *Crystal Sugar*

◆ 燕窩南瓜露 **須一天前預訂 Order 1 Day in Advance** \$338
Bird's Nest Soup · Pumpkin
每位 Per person

士多啤梨山芋包 (6件) \$158
Strawberry · Yam and Taro Puree (6pcs)

燕麥紫心蕃薯 (6粒) \$98
Deep-fried Sweet Potatoes · Oats (6pcs)

蛋白杏仁露湯圓 \$68
Egg White Almond Soup · Glutinous Dumplings
每位 Per person

粵藝特色糖水 \$68
Art of Canton Signature Sweet Soup
每位 Per person

黑芝麻擂沙湯圓 (3粒) \$58
Glutinous Dumplings · Black Sesame Paste (3pcs)

賀壽蟠桃 (每隻) \$28
Chinese Longevity Bun (1pc)

茗茶 House Tea

\$25 / 位 per person

(不適用於任何優惠 Any Offer is not applicable)

雀舌香片 *Jasmine*

有美容養顏, 提神醒腦, 清洗腸道之功效。

The tea helps dispel cold, especially suitable for people with weak stomach.

宮廷普洱 *Pu Erh*

茶性溫和, 生津解渴, 消暑。

The tea is mild in nature, which can relieve thirst and has cooling-off effect.

桂花烏龍 *Osmanthus Oolong*

有暖胃祛寒的功效, 適合胃功能較弱人仕飲用。

The tea helps dispel cold, especially suitable for people with weak stomach.

杭州胎菊 *Chrysanthemum*

胎菊為杭白菊花花蕾初開的嫩芽, 味道純正, 色澤金黃, 略帶花蜜的清香, 具有清熱解毒、養肝明目及潤喉生津等作用, 清心怡神。

The mildly sweet flavour is accompanied by an aromatic breathe of an herbal honey. The tea best suits for curing coughing and dry throats. It also helps brighten the eyes and calm mentality.

飄香鐵觀音 *Tie Guanyin*

鐵觀音香氣濃郁, 茶色沉重如鐵, 帶有回甘的果香, 具有解毒消食、提神益思、美容養顏和抗衰老等功效。

This delightfully fragrant tea creates a sweet and soft aftertaste. It helps enrich our digestions and even more bring about youthful complexion.

飲品 Drink

可樂

Coke

\$38

湯力水

Tonic Water

\$38

無糖可樂

Coke Zero

\$38

有氣礦泉水 (750ml)

\$58

Sparkling Mineral Water

雪碧

Sprite

\$38

天然礦泉水 (750ml)

\$58

Mineral Water

梳打水

Soda

\$38

其他 Other

(不適用於任何優惠 Any Offer is not applicable)

前菜 Pre-meal Snacks

\$25 每碟
per plate

開瓶費 Corkage

切餅費 Cut cake charges

◆ 紅酒 / 白酒 / 香檳
Red Wine / White Wine /
Champagne

\$200 每枝
Per Bottle

◆ 普通蛋糕

Normal Style Cake

\$100

◆ 烈酒
Spirit

\$400 每枝
Per Bottle

◆ 雪糕蛋糕

Ice-cream Cake

\$150

所有價目均以港幣計算並需按原價收取加一服務費

All prices are in Hong Kong Dollars 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