

招牌前菜

Appetizer

八福撈起 (茭白·芋頭絲·青瓜絲·木耳絲·紅蘿蔔絲·紫椰菜絲·煙三文魚·蝦) Shredded Smoked Salmon · Shrimp · Assorted Vegetables	\$368
意大利黑醋石斛花海蜆 Marinated Dendrobium Flowers and Jellyfish with Balsamic	\$138
紅杞花雕醉雞 Poached Chicken · Goji · Hua Diao Chinese Wine	\$118
橫財就手 (豬舌拼豬手) Braised Pork Tongue and Knuckles	\$218
醬烤鴨舌 Grilled Duck Tongue with Chili Oil	\$198
酥炸墨魚鬚 Crispy Cuttlefish Tentacles	\$138
西班牙栗子豬焦香叉燒 Barbecued Spanish Chestnut-fed Pork	\$238
潮式滷水三拼 (十五年獅頭鵝肝鵝翼拼豬面肉) Chaozhou Style Marrinated Platter (Goose Liver · Goose Wing · Pork Cheek)	\$388
即燒無花果天下第一豬 Roasted Suckling Pig · Fig Paste	\$388 \$758 \$1,488 (例牌) (半隻) (全隻) (Regular) (Half) (Whole)

滋補湯羹

Soup

精選無味精靚湯 Soup of the Day (MSG-free)	\$98/位
不時不燉湯 Double-Boiled Soup of the Day	\$188/位
原盅高湯雲吞雞燉排翅 (二兩) Double-Boiled Shark Fin · Wonton · Chicken Soup	\$428/位
紅燒蟹肉排翅 (三兩) Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce	\$468/位
紅燒花膠排翅 (三兩) Braised Shark Fin Thick Soup · Fish Maw · Supreme Brown Sauce	\$468/位
潮式荷葉翅 (三兩) Braised Shark Fin · Lotus Leaf · Chaozhou Style	\$588/位
濃湯排翅雲吞雞煲 (六兩) Superior Chicken Soup · Shark Fin · Wonton	\$1,280/4位
濃湯花膠雲吞雞煲 Superior Chicken Soup · Fish Maw · Wonton	\$828/4位

珍饈百味

Marine Food

二十頭花膠伴天白菇菜膽 Braised Fish Maw · White Mushroom · Chinese Cabbage	\$368/位
蠔皇鮑魚伴菜膽 Braised Whole Abalone · Chinese Cabbage	\$388/位
原條日本刺參天白菇菜膽 Whole Japanese Cucumber · White Mushroom · Goose Web	\$498/位
原隻二十頭南非吉品乾鮑伴鵝掌 Braised South Africa Yoshihama Abalone · Goose Web	\$625/位
原隻二十頭南非吉品乾鮑伴刺參 Braised South Africa Yoshihama Abalone · Sea Cucumber	\$988/位

海鮮

Seafood

年年有餘 (香橙柚子汁黃花魚) Deep-fried Yellow Croaker · Grapefruit Honey Sauce	\$398
家燒炆原條海黃花魚 (條) Grilled Sea Yellow Croaker	\$488
豉油皇大虎蝦 (4隻) Pan-fried Tiger Prawn with Traditional Soy Sauce (4 pcs)	\$428
金榜醬大虎蝦 (4隻) Giant Tiger Prawn · Kim Bang Sauce (4 pcs)	\$428
清蒸東星斑 (條) Steamed Coral Grouper	\$988
上湯澳洲龍蝦 (1隻) Australian Lobster · Superior Soup	\$850
避風塘澳洲龍蝦 (1隻) Sautéed Australian Lobster · Typhoon Shelter Style	\$850
避風塘大肉蟹 (1隻) Sautéed Crab · Typhoon Shelter Style	\$788
薑蔥銀鱈魚煲 Braised Cod Clay Pot · Ginger · Scallion	\$358
薑蔥斑腩煲 Braised Grouper Clay Pot · Ginger · Scallion	\$338
薑蔥美國桶蠔煲 Braised U.S. Shucked Oyster Clay Pot · Ginger · Scallion	\$428
龍騰四海 (龍蝦二食) Australian Lobster Two Ways (Whole)	\$888

ART OF CANTON

粵藝館

特色菜餚

Delicacies

烏魚籽煎金蠔 <i>Pan-fried Golden Oysters with Mullet Roe</i>	\$468
黑松露蜜豆本菇泡星斑球 <i>Sautéed Grouper Fillet · Honey Peas · Shimeji Mushrooms · Black Truffle</i>	\$358
海參魚香茄子煲 <i>Clay Pot Style Eggplant · Sea Cucumber · Minced Pork · Salted Fish</i>	\$268
京蔥爆炒海參 <i>Braised Sea Cucumber · Ginger · Scallion</i>	\$425
無花果蜜絲咕嚕豚肉 <i>Crispy Pork Fillet · Dried Figs · Sweet & Sour Sauce</i>	\$258
乾蔥鮑魚炆雞煲 <i>Clay Pot Stewed Chicken · Abalone · Shallot</i>	\$368
秘製燒汁牛肋骨 <i>Braised Beef Rib · Teriyaki Sauce</i>	\$458
金不換三蔥燒汁安格斯牛小排 <i>Sautéed Angus Beef Short Rib · Thai Basil · Onion · Teriyaki Sauce</i>	\$498
黃金芝士炸蟹蓋 (1隻) <i>Deep-fried Crab Shell · Crab Meat · Cheese</i>	\$158
脆皮炸乳鴿 <i>Deep-fried Crispy Pigeon</i>	\$168
粵藝辣子雞 <i>Stir-fried Chicken · Spicy Style</i>	\$288
香蔥貴妃雞 <i>Chaise Chicken · Scallion Oil</i>	\$268 \$488 半隻 (Half) 全隻 (Whole)
當紅炸子雞 <i>Deep-fried Chicken</i>	\$298 \$528 半隻 (Half) 全隻 (Whole)

素菜時蔬

Vegetables

發財好市瑤柱甫 <i>Braised Dried Scallops · Dried Oysters · Sea Moss</i>	\$468
羊肚菌燴豆腐 <i>Braised Tofu · Morel Mushrooms</i>	\$238
金銀蛋花膠浸時蔬 <i>Poached Seasonal Vegetables · Fish Maw · Salted Eggs and Preserved Eggs · Superior Soup</i>	\$238
濃湯花膠鮮竹浸翡翠 <i>Poached Seasonal Vegetables · Fish Maw · Bean Curd Sheet · Superior Soup</i>	\$238
欖菜肉末四季豆 <i>Sautéed String Beans · Minced Pork · Olive Vegetables</i>	\$208
啫啫大澳蝦羔唐生菜 <i>Stir-fried Chinese Lettuce · Preserved Shrimp Paste</i>	\$218

飯及粉麵

Rice & Noodles

魚湯金銀海鮮泡飯 <i>Assorted Seafood · Fish Stock · Poached Rice</i>	\$268
老菜脯欖菜叉燒炒飯 <i>Barbecued Pork · Dried Radish · Olive Vegetables · Fried Rice</i>	\$228
豉油王豚肉絲炒麵 <i>Wok-fried Shredded Pork · Soy Sauce · Noodles</i>	\$208
粵藝乾炒牛河 <i>Signature Stir-fried Beef · Flat Noodles</i>	\$228
蟹籽海皇炒飯 <i>Assorted Seafood · Crab Roe · Fried Rice</i>	\$238

滋潤甜品

Dessert

燕窩 (二兩) (杏汁 / 椰汁 / 冰花) <i>Double-boiled Bird's Nest (Almond Cream / Coconut Milk / Traditional)</i>	\$358/位
粵藝特色糖水 <i>Art of Canton Signature Sweet Soup</i>	\$68/位
手磨蛋白杏仁露 <i>Egg White Almond Soup</i>	\$68/位
士多啤梨山芋包 (6件) <i>Strawberry · Yam and Taro Puree (6 pcs)</i>	\$158
慕斯酸奶小白兔 (4件) <i>Yogurt Mousse (4 pcs)</i>	\$68
熊貓慕斯小蛋糕 (4件) <i>Panda Mousse Cake (4 pcs)</i>	\$88