

ART OF CANTON

粵藝館

招牌前菜

Appetizer

醒胃養生鮮天麻 <i>Fresh Gastrodia in Hot and Sour Sauce</i>	\$108
意大利黑醋石斛花海蜆 <i>Marinated Dendrobium Flowers and Jellyfish with Balsamic</i>	\$138
紅杞花雕醉雞 <i>Poached Chicken · Goji · Hua Diao Chinese Wine</i>	\$118
涼拌高山茭白 <i>Marinated Water Bamboo</i>	\$118
醬烤鴨舌 <i>Grilled Duck Tongue with Chili Oil</i>	\$198
茅台慢煮醉鮑魚 <i>Slow-cooked Abalone with Moutai</i>	\$258
西班牙栗子豬焦香叉燒 <i>Barbecued Spanish Chestnut-fed Pork</i>	\$238
潮式滷水三拼 (十五年獅頭鵝肝鵝翼拼豬面肉) <i>Chaozhou Style Marrinated Platter (Goose Liver · Goose Wing · Pork Cheek)</i>	\$388
黑魚子脆皮乳豬多士 <i>Roasted Suckling Pig · Black Caviar with Toast</i>	\$388 \$758 \$1,488 <small>例牌 (Regular) 半隻 (Half) 全隻 (Whole)</small>

滋補湯羹

Soup

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

珍饈百味

Marine Food

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

海鮮

Seafood

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

特色菜餚

Delicacies

烏魚子煎金蠔 (4隻) <i>Pan-fried Golden Oysters with Mullet Roe (4 pcs)</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
三味脆果咕嚕肉 <i>Crispy Pork Fillet · Dried Figs · Sweet & Sour Sauce</i>	\$258
花膠紅燒肉 <i>Braised Pork Belly with Fish Maw</i>	\$358
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
五指毛桃上湯無骨雞 <i>Stewed Boneless Chicken with Hairy Fig</i>	\$248 \$458 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

鮑汁自家手工豆腐 <i>Braised Homemade Tofu in Abalone Sauce</i>	\$248
紫菜炒時蔬 <i>Stir-fried Seasonal Vegetables with Seaweed</i>	\$208
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
雪映紅顏淮山蓉 (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