

ART OF CANTON

粵藝館

時令蟹品菜式推介

Recommended Seasonal Crab Menu

清蒸大閘蟹	-----	\$328
Steamed Hairy Crab		
蟹粉炒粉絲	-----	\$308
Stir-fried Rice Vermicelli with Crab Meat		
蟹粉扒豆腐	-----	\$318
Braised Tofu with Crab Meat		
蟹粉白玉珍珠	-----	\$328
Braised Winter Melon with Crab Meat		
蟹粉扒豆苗	-----	\$398
Braised Pea Sprouts with Crab Meat		
蟹粉開水白菜	-----	\$268
Steamed Cabbage with Crab Meat		
蟹粉撈烏冬	-----	\$238
Crab Meat with Udon Noodles		



所有價目均以港幣計算，不足港幣一元之金額將以四捨五入計算，並需收取加一服務費
All prices are in Hong Kong Dollars and will be rounded up or down to the nearest Hong Kong dollar, and subject to 10% service charge

圖片只供參考
Images are for reference only



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thefoodstoryhk.com/artofcanton

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