

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

蟹粉花膠燴翅（二兩） ----- \$398/位

Braised Shark Fin · Fish Maw · Crab Meat

蟹粉海參燒滑豆腐 ----- \$298

Braised Tofu · Sea Cucumber · Crab Meat

蟹粉乾撈別不同粉絲 ----- \$288

Braised Vermicelli · 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

蟹粉花膠燴稻庭烏冬 ----- \$238/位

Fish Maw · Crab Meat · Braised Inaniwa Udon



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

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



artofcanton



artofcanton



thefoodstoryhk.com/artofcanton