

DINNER SET



供應時段 18:00 後

3 COURSE · \$168^{UP}



隨餐惠顧任何正價飲品可享 -\$15 優惠乙次 或 享用酒類飲品買 1 送 1
Enjoy a \$15 discount on any regular-priced drink upon purchase of any set or
Enjoy Buy One Get One Free on alcoholic drinks

Appetizer (Choose 1)



是日沙律
Daily Salad



水牛芝士 · 車厘蕃茄 · 羅勒油醋汁
Mozzarella · Cherry Tomato ·
Basil Dressing



炒蜆配味噌忌廉汁 +\$18
Clams · Miso Cream Sauce



Main (Choose 1)



KETO FRIENDLY
慢煮雞胸 · 香蒜白醬油汁 · 蒟蒻麵
Sous-vide Chicken Breast · Cold Konjac Noodles ·
Garlic White Soy Sauce

\$168



韓式炆牛肋條 · 越光米飯 · 溫泉蛋
Korean Braised Beef Rib Finger ·
Japanese Rice · Onsen Egg

\$188



北海道帶子 · 風乾蕃茄杏仁醬 · 扁意粉
Hokkaido Scallop ·
Sun Dried Tomato Pesto Sauce · Linguine

\$238



龍蝦尾 · 香蔥汁 · 扁意粉
Lobster Tail · Spring Onion Sauce ·
Linguine

\$278

Add-on



雞皮餃子 · 菠蘿照燒汁 +\$28
Chicken Skin Dumplings ·
Pineapple Teriyaki Sauce



唐揚魷魚圈 · 辣香料蛋黃醬 +\$38
Karaage Squid Ring ·
Cajun Mayonnaise



廚師推介
Chef's Recommendation



素食之選
Vegetarian Choice



低糖低碳
Keto Friendly



辣味之選
Spicy Choice

圖片只供參考

Images are for reference only



Soup (Choose 1)



是日餐湯
Daily Soup



海鮮蕃茄湯 +\$10
Seafood Tomato Soup

Main



香煎豬鞍 · 牛油果醬 · 黑蒜油
Pan-fried Pork Rack ·
Guacamole · Black Garlic Oil

\$238



黑麵豉羊架 · 蕃茄油醋汁
Black Miso Lamb Rack ·
Tomato Vinaigrette

\$288



鱈魚西京燒 · 菠蘿照燒汁
Saikyo Yaki Cod Fish ·
Pineapple Teriyaki Sauce

\$338



慢煮澳洲 M7 和牛板腱扒 ·
青花椒柚子汁
Sous-vide Australian M7 Oyster Blade Steak ·
Green Peppercorn Yuzu Dressing

\$348



是日精選蛋糕 +\$38
Daily Cake



北海道 8.0 牛乳軟雪糕 +\$48
Hokkaido 8.0 Milk Soft Ice-cream
阿華田脆脆 / 士多啤梨醬雙色鮮果 / 現創雙重朱古力 / 岩鹽芝士花生醬
Ovaltine / Double Fruit / Double Chocolate /
Salted Cheese · Peanut Butter



ART OF CANTON
粵藝館



S E N S U

A member of **THE FOODStory** group