

粵藝美饌 *Delicacies*

- 粵藝辣子雞 🍗🌶️ \$208
Stir-fried Chicken · Spicy Style
- 羊肚菌燴豆腐 \$188
Braised Tofu · Morel Mushrooms
- 薑蔥斑頭腩煲 \$258
Braised Grouper Clay Pot · Ginger · Scallion
- 海參魚香茄子煲 \$198
Clay Pot Style Eggplant · Sea Cucumber · Minced Pork · Salted Fish
- 金榜醬大虎蝦 (4隻) \$328
Giant Tiger Prawn · Kim Bang Sauce (4 pcs)
- 乾蔥鮑魚炆雞煲 \$288
Clay Pot Stewed Chicken · Abalone · Shallot
- 避風塘澳洲龍蝦 🍤 \$588
Australian Lobster · Typhoon Shelter Style
- 藤椒乾蔥雪花牛肉煲 \$428
Braised Beef Clay Pot · Vine Pepper · Shallot
- 無花果蜜絲咕嚕豚肉 🍖 \$178
Crispy Pork Fillet · Dried Figs · Sweet & Sour Sauce
- 金銀蛋花膠浸青蔬 \$198
Poached Seasonal Vegetables · Fish Maw · Salted Eggs & Preserved Eggs · Superior Soup
- 瓦罉啫啫唐生菜 🍃 \$188
Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot
- X.O.醬美國蘆筍百合炒北海道帶子 \$328
Sautéed Scallops · U.S. Asparagus · Lily Bulb · X.O. Sauce

主食 *Main Dishes*

- 普寧欖菜叉燒炒飯 🍗 \$188
Barbecued Pork · Preserved Olives · Fried Rice
- 蟹籽海皇炒飯 \$188
Assorted Seafood · Crab Roe · Fried Rice
- 老菜脯欖菜海鮮炒飯 \$188
Assorted Seafood · Dried Radish · Preserved Olives · Fried Rice
- 豉油皇豚肉絲炒麵 \$168
Wok-fried Shredded Pork · Soy Sauce · Noodles
- 粵藝乾炒牛河 🍖 \$188
Signature Stir-fried Beef · Flat Noodles
- 潮式家鄉炒米粉 🍜 \$198
Fried Rice Vermicelli · Chaozhou Style
- 安格斯牛鬆炒飯 \$208
Angus Beef Fried Rice

甜品 *Dessert*

- 士多啤梨山芋包 (6件) \$148
Strawberry · Yam and Taro Puree (6pcs)
- 蛋白杏仁露湯丸 每位 per person \$68
Egg White Almond Soup · Glutinous Dumplings
- 慕斯酸奶小白兔 (3件) \$45
Yogurt Mousse (3pcs)

健康飲品 *Healthy Drink*

- | | | |
|----------------------------------|--------------|---------------|
| 薏米水 (熱 / 凍) | ○ 熱 Hot \$32 | ○ 凍 Iced \$32 |
| <i>Barley Water (Hot / Iced)</i> | | |
| 豆漿 (熱 / 凍) | ○ 熱 Hot \$32 | ○ 凍 Iced \$32 |
| <i>Soy Milk (Hot / Iced)</i> | | |

另設有午市套餐及商務套餐
Lunch Set & Business Set are Available

供應時間 Available from: 11:30am - 2:30pm
訂座電話 Tel no 📞 2297 2022
OT310 海港城海運大廈 Harbour City Ocean Terminal

ART OF CANTON

粵藝館

• 尖沙咀店 •

巧手點心
Dim Sum

OT310 海港城 Harbour City

另收加一服務費
10% service charge applies

以上菜單及價錢適用於堂食
Menu is applicable to dine-in 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

菜單所有內容如有更改恕不另行通知
All prices and items are subject to change without prior notice

招牌點心 *Signature Dim Sum*

- 香煎自家手作原味蘿蔔糕 (3件)  \$58
Pan-fried Homemade Turnip Cakes (3 pcs)
- 避風塘蝦餃 (2件) \$56
Deep-fried Shrimp Dumplings · Typhoon Shelter Style (2 pcs)
- 粵藝蘿蔔絲酥 (3件)  \$68
Signature Baked Shredded Turnip Puffs (3 pcs)
- 灌湯豚肉小籠包 (2隻)  \$38
Steamed Pork Dumplings in Superior Soup (2 pcs)
- X.O. 醬蝦腰炒腸粉  \$58
Stir-fried Rice Roll · Shrimp · X.O. Sauce
- X.O. 醬野菌炒蘿蔔糕  \$72
Stir-fried Turnip Cakes · Wild Mushroom · X.O. Sauce
- 香煎龜苓膏 (3件) \$42
Pan-fried Herbal Jelly (3 pcs)

即拉腸粉 *Rice Roll*

- 原隻鮮蝦腸粉  \$68
Steamed Shrimp Rice Roll
- 焦香叉燒腸粉  \$62
Steamed Barbecued Pork Rice Roll
- 金沙米網鮮蝦腸 \$68
Steamed Shrimp Crispy Rice Roll with Salty Egg Yolk
- 手工布拉腸 \$52
Handmade Steamed Rice Roll with Sesame

傳統蒸點 *Traditional Dim Sum*

- 原隻鮑魚燒賣皇  每位 *per person* \$58
Steamed Pork & Shrimp Siu Mai · Whole Abalone
- 鮮魚湯灌湯餃 每位 *per person* \$68
Steamed Dumpling in Fish Soup · Pork · Mushroom
- 晶瑩鮮蝦餃 (2件) \$52
Steamed Shrimp Dumplings (2 pcs)
- 蟹籽燒賣 (2件)  \$52
Steamed Pork & Crab Roe Siu Mai (2 pcs)
- 龍蝦湯鮮竹卷  \$58
Braised Bean Curd Roll · Lobster Bisque
- X.O. 醬芋頭蒸排骨  \$58
Steamed Pork Ribs · Taro · X.O. Sauce
- 醬皇蒸鳳爪  \$56
Steamed Chicken Feets · Spicy Sauce
- 手工糯米雞 (2件) \$58
Steamed Juicy Glutinous Rice · Chicken (2 pcs)
- 開口叉燒包 (3件)  \$56
Steamed Barbecued Pork Buns (3 pcs)
- 古法馬拉糕 \$56
Steamed Cantonese Sponge Cake
- 素菜蒸餃 (3件) \$52
Steamed Seasonal Vegetable Dumplings

炸點 *Fried*

- 鮮蝦春卷 (3件) \$52
Deep-fried Shrimp Spring Rolls (3 pcs)
- 安蝦咸水角 (3件)  \$56
Deep-fried Meat Dumplings (3 pcs)

掛爐燒味 *Siu Mei*

- 西班牙栗子豬焦香叉燒  \$188
Barbecued Spanish Chestnut-fed Pork
- 即燒無花果天下第一豬  例牌 *Regular* 半隻 *Half*
Roasted Suckling Pig · Fig Paste \$348 \$698
- 當紅炸子雞 半隻 *Half* 全隻 *Whole*
Deep-fried Chicken \$258 \$438

特色前菜 *Appetizer*

- 涼子十八斬·話梅醉乳鴿 \$158
Lark Master 18 Cuts Drunken Pigeon · Dried Plum
- 陳醋雲耳青瓜 \$78
Cloud Ears · Cucumber · Mature Vinegar
- 紅杞花雕醉雞 \$88
Poached Chicken · Goji · Hua Diao Chinese Wine
- 蟹籽山葵雲南白木耳 \$68
Yunnan White Fungus · Crab Roe · Wasabi Salad Sauce
- 竹炭脆豆腐 \$88
Crispy Bean Curd · Bamboo Charcoal Powder
- 酥炸墨魚鬚 \$98
Crispy Cuttlefish Tentacles

湯 *Soup*

- 粵藝老火湯 (無味精) 每位 *per person* \$88
Soup of the Day (MSG-free)
- 不時不燉湯 每位 *per person* \$158
Double-Boiled Soup of the Day
- 蟹肉粟米羹 每位 *per person* \$68
Sweet Corn Thick Soup · Crab Meat
- 紅燒蟹肉排翅 (三兩) 每位 *per person* \$388
Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce