

ART OF CANTON

粵藝館

嗜藝饗宴

Business Feast Menu

西班牙栗子豬焦香叉燒

Barbecued Spanish Chestnut-fed Pork

蔥油木耳萵筍

Stem Lettuce Salad · Fungus · Scallion Oil

濃湯津膽雲吞雞煲

Superior Chicken Soup · Chinese Cabbage · Wonton

X.O.醬翡翠野菌炒海星斑球

Sautéed Grouper Fillet · Seasonal Vegetables · Wild Mushrooms · X.O. Sauce

金沙鳳尾蝦鍋巴

Deep-fried Prawn · Salted Egg · Crispy Rice Crust

秘製燒汁牛肋骨

Braised Beef Rib · Teriyaki Sauce

瓦罉啫啫唐生菜

Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot

瑤柱蛋白炒飯

Dried Scallop · Egg White · Fried Rice

粵藝特色甜品

Signature Dessert

原價 Original Price

\$2,257

(4位用 For 4)

FOODIE 會員尊享 Member Exclusive

30% OFF

\$1,580

(4位用 For 4)

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，並需按原價收取加一服務費
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 based on original prices

此套餐之會員優惠不可與任何優惠同時使用，包括會籍折扣、包括所有積分換領券/餐飲優惠券，以及其他第三方平台之優惠、優惠券及/或現金券
The member discount of this menu cannot be used in conjunction with any other offers, including membership discount, all points redemption coupons and/or dining coupons, and, other third-party's offers, coupons and/or vouchers

若有任何食物過敏和特殊的飲食要求，歡迎與我們聯絡
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粵之盛饌

Exquisite Gourmet Menu

意大利黑醋海蜇花

Jellyfish · Balsamic Vinegar

魚子醬日式溫泉蛋

Japanese Onsen Egg · Caviar

太雕話梅醉乳鴿

Drunken Pigeon · Dried Plum · Hua Diao Chinese Wine

粵藝老火湯 (無味精)

Soup of the Day (MSG-free)

龍騰四海

Australian Lobster Two Ways (Whole)

花雕蛋黃蒸龍蝦肉伴魚子醬

Steamed Egg · Australian Lobster ·
Caviar · Hua Diao Chinese Wine

黑松露野菌芹菜龍蝦盞

Australian Lobster · Celery ·
Wild Mushrooms · Black Truffle Sauce

金不換三蔥燒汁炒安格斯牛小排

Sautéed Angus Beef Short Rib ·
Thai Basil · Onion · Teriyaki Sauce

脆皮手淋雞

Deep-fried Crispy Chicken

上湯紅杞竹筍浸菜苗

Poached Seasonal Vegetables ·
Bamboo Fungus · Goji · Superior Soup

蟹籽海皇炒飯

Assorted Seafood · Crab Roe · Fried Rice

粵藝特色甜品

Signature Dessert

原價 Original Price

\$3,400

(6位用 For 6)

FOODIE 會員尊享 Member Exclusive

30% OFF

\$2,380

(6位用 For 6)

品味饌嚐宴

Delight Degustation Menu

西班牙栗子豬焦香叉燒

Barbecued Spanish Chestnut-fed Pork

蜂巢酥炸美國桶蠔

Deep-fried U.S. Shucked Oyster

不時不燉湯

Double-boiled Soup of the Day

金榜醬大虎蝦

Giant Tiger Prawn · Kim Bang Sauce

家燒原條海黃花魚 (兩條)

Grilled Sea Yellow Croaker Fish (2pcs)

藤椒乾蔥雪花牛肉

Braised Beef Clay Pot · Vine Pepper · Shallot

古法生煎薑蔥貴妃雞

Pan-fried Chaise Chicken · Ginger · Scallion

頂湯天白菇扒雙蔬

Poached Seasonal Vegetables ·
White Mushroom · Superior Soup

魚湯金銀海鮮泡飯

Assorted Seafood · Fish Stock · Poached Rice

粵藝特色甜品

Signature Dessert

原價 Original Price

\$7,114

(10位用 For 10)

FOODIE 會員尊享 Member Exclusive

30% OFF

\$4,980

(10位用 For 10)

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尊貴豪華饗宴

Noble Luxurious Feast Menu

藤椒木耳高筍

Stem Lettuce Salad · Fungus · Vine Pepper

即燒無花果天下第一豬

Roasted Suckling Pig · Fig Paste

紅燒蟹肉排翅

Braised Shark Fin Thick Soup · Crab Meat · Supreme Brown Sauce

鮑汁二十頭花膠伴菜膽

Braised Fish Maw · Chinese Cabbage · Abalone Sauce

金榜醬大虎蝦

Giant Tiger Prawn · Kim Bang Sauce

X.O.醬美國蘆筍炒北海道帶子

Sautéed Hokkaido Scallops · U.S. Asparagus · X.O. Sauce

蟹籽菠蘿海鮮炒飯

Assorted Seafood · Crab Roe · Pineapple · Fried Rice

粵藝特色甜品

Signature Dessert

原價 Original Price

\$983/位

(2位起 Minimum of 2)

FOODIE 會員尊享 Member Exclusive

30% OFF

\$688/位

(2位起 Minimum of 2)

至尊豪華套餐

Delicate Feast Menu

魚子醬日式溫泉蛋

Japanese Onsen Egg · Caviar

日本青瓜拌金錢肚

Beef Tripe · Japanese Cucumber

粵藝佛跳牆

Buddha Jumps Over the Wall

十五頭吉品鮑伴天白菇菜膽

Braised Yoshihama Abalone · White Mushroom · Chinese Cabbage

魚子醬生焗銀鱈魚配美國蘆筍

Baked Cod · Caviar · U.S. Asparagus

乾蔥香煎鹿兒島和牛

Pan-fried Kagoshima Wagyu · Scallion

杏汁杞子百合浸青蔬

Poached Seasonal Vegetables · Goji · Lily Bulb · Almond Soup

蔥香北海道帶子燴稻庭烏冬

Hokkaido Scallops · Scallion · Braised Inaniwa Udon

粵藝特色甜品

Signature Dessert

原價 Original Price

\$1,554/位

(2位起 Minimum of 2)

FOODIE 會員尊享 Member Exclusive

30% OFF

\$1,088/位

(2位起 Minimum of 2)

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