

## 粵藝美饌 *Delicacies*

- 重慶辣子雞 🍗🌶️ \$208  
*Stir-fried Chicken · Chong Qing 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 \$188  
*Clay Pot Style Eggplant · Sea Cucumber · Minced Pork · Salted Fish*
- 雪山杭州骨 \$168  
*Hangzhou Style Ribs*
- 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 \$188  
*Poached Seasonal Vegetables · Fish Maw · Salted Eggs & Preserved Eggs · Superior Soup*
- 瓦罉啫啫唐生菜 🍃 \$178  
*Stir-fried Chinese Lettuce · Preserved Shrimp Paste in Sizzling Clay Pot*
- 京蔥爆炒遼參 \$358  
*Braised Sea Cucumber · Ginger · Scallion*

另設有午市套餐及商務套餐

Lunch Set & Business Set are Available

## 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 🍜 \$188  
*Fried Rice Vermicelli · Chaozhou Style*
- 安格斯牛鬆炒飯 \$198  
*Angus Beef Fried Rice*

## 甜品 *Dessert*

- 燕麥紫心蕃薯 (6粒) \$88  
*Deep-fried Sweet Potatoes · Oats (6 pcs)*
- 蛋白杏仁露湯丸 每位 per person \$68  
*Egg White Almond Soup · Glutinous Dumplings*

## 健康飲品 *Healthy Drink*

- 薏米水 (熱 / 凍)  熱 Hot \$32  凍 Iced \$32  
*Barley Water (Hot / Iced)*
- 豆漿 (熱 / 凍)  熱 Hot \$32  凍 Iced \$32  
*Soy Milk (Hot / Iced)*

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

## 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)*
- 灌湯豚肉爆汁鍋貼 (4隻)  \$68  
*Pan-fried Pork Dumplings in Superior Soup (4 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*
- 香煎自家製韭菜餃 (3件) \$52  
*Pan-fried Chive Dumplings (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*
- 米網鮮蝦腸 \$68  
*Steamed Shrimp Crispy Rice Roll*
- 手工布拉腸 \$52  
*Handmade Steamed Rice Roll*

## 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*
- 秘製紅棗糕 (3件)  \$56  
*Steamed Red Dates Cakes (3 pcs)*
- 黑金剛奶皇包 (3件) \$52  
*Steamed Soft Custard Buns (3 pcs)*

## 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)*
- 金沙魚皮  \$78  
*Deep-fried Fish Skin · Salted Egg*
- 傳統芋絲餅 (3件) \$52  
*Pan-fried Traditional Taro Cakes (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*
- 鯉魚花醉鮑魚 (2隻) \$128  
*Abalone · Bonito Flakes · Hua Diao Chinese Wine (2 pcs)*
- 紅杞花雕雞 \$88  
*Poached Chicken · Goji · Hua Diao Chinese Wine*
- 涼拌香辣海參   \$138  
*Sea Cucumber · Spicy Sauce*
- 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*
- 避風塘雞中寶 \$98  
*Crispy Chicken Cartilage · Typhoon Shelter Style*
- 鮑汁炆雞腳 \$68  
*Braised Chicken Feets · Abalone Sauce*

## 湯 *Soup*

- 不時不燉湯 每位 *per person* \$158  
*Double-Boiled Soup of the Day*
- 粵藝老火湯 (無味精) 每位 *per person* \$88  
*Soup of the Day (MSG-free)*
- 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*