



TASTE-CATION MENU

SEAFOOD COCKTAIL

Cooked Tiger Prawns | Seared Pepper Tuna | Grilled Octopus | Deep Fried Squid
Cucumber | Tomato and Avocado Salsa

海鮮薈萃

熟虎蝦、胡椒醃吞拿魚、烤八爪魚、酥炸魷魚、青瓜及番茄牛油果莎莎醬

OR

OSMANTHUS CURED SALMON TARTARE

Wild Sichuan Pepper | Baby Herbs | Crispy Rice Crackers

桂花醃三文魚他他伴花椒、香草、脆米餅

OR

DOUBLE-BOILED PORK SHANK SOUP WITH CEPES AND WHITE FUNGUS

牛肝菌白玉木耳燉豬脰

OR

FOUR SEASONS BABY ROMAINE CAESAR SALAD

Choice of Organic Blue Prawns or Hokkaido Scallop or 24 Months Iberico Ham
(Additional charge HK\$160)

四季凱撒沙律

(可選有機藍蝦、北海道帶子、24個月西班牙黑毛豬風乾火腿)
(需另加\$160)



24 MONTHS AGED PROSCIUTTO WRAPPED FILET MIGNON (120 GRAMS)

Truffle Mash Potato or French Fries
Seasonal Vegetables | Black Pepper Sauce
菲力牛柳伴意大利風乾火腿 (120克)
松露薯蓉或薯條、時令蔬菜、黑椒汁

OR

INDIAN PANEER VINDALOO

Vegetables Samosa | Green Pea Paulo | Papadam
Pomegranate Raita | Homemade Mustard Seed Pickles
印度芝士咖喱配蔬菜咖喱角
青豆蓉、印度薄餅、番石榴乳酪、自家製芥末籽醃菜

OR

WOK FRIED LING FILLET WITH MUSHROOMS IN SPICY CHILLI SAUCE

Diced BBQ Goose Fries Rice Wrapped in Lotus Leaf
川汁雜菌炒青衣柳配荷葉燒鵝粒炒飯

OR

GRILLED U.S PRIME SIRLOIN (280 GRAMS)

Truffle Mash Potato or French Fries and Grilled Seasonal Vegetables (Additional charge HK\$300)
香烤美國頂級西冷 (280克) (需另加\$300)
(松露薯蓉或薯條及烤時令蔬菜)



PETITS GATEAU SAINT HONORE WITH FOREST BERRIES COULIS

聖安娜法式焦糖泡芙伴雜莓醬

OR

64% CHOCOLATE AND CITRUS CRÈME, CACAO NIBS AND HAZELNUTS TUILES

朱古力柑橘忌廉、朱古力榛子脆片

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透過香港四季酒店應用程式或撥打分機8850與我們的房間餐飲服務團隊聯繫下單。

*Please inform your order taker of any food-related allergies 如閣下對任何食物有過敏反應，請與落單員聯絡