



STAY AND DINE

THREE-COURSE ASIAN SET MENU

三道菜亞洲菜單

BAKED AVOCADO STUFFED WITH WILD MUSHROOM

野菌焗釀牛油果

WOK FRIED FRESH PRAWNS

Spicy Sauce | Steamed Jasmine Rice
大千辣醬蝦球配絲苗白飯

OR

BRAISED TOFU WITH OMNIPORK

Chili Sauce | Steamed Jasmine Rice
新豬肉麻婆豆腐配絲苗白飯

CHILLED MANGO AND SAGO CREAM WITH POMELO

楊枝甘露

THREE-COURSE VEGAN SET MENU

三道菜素食菜單

HEIRLOOM TOMATOES

Avocado | Root Vegetables | Vinegar Dressing
原生番茄伴牛油果、根菜、黑醋汁

VEGAN OMNIPORK

Mushroom Cassoulet | Cauliflower | Barley | Herb Sauce
純素新豬肉配燴野菌、椰菜花、薏米、香草醬

OR

BRAISED VEGETABLES IN VEGETARIAN OYSTER SAUCE

Fresh Tofu Skin
羅漢腐皮上素

PURE

Organic Berries and Dragon Fruit |
Lemongrass and Ginger Infusion
有機雜莓及火龍果伴香茅薑汁

To order, message us via Four Seasons Chat app or call extension 8850 for room service.
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。

*All Asian and Indian Specialties come with complimentary steamed rice 所有亞洲及印度菜餚均附送米飯

*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



STAY AND DINE

THREE-COURSE WESTERN SET MENU 三道菜西式菜單

SEAFOOD COCKTAIL

Tiger Prawns | Crab Meat | Poached Salmon
海鮮薈萃 (虎蝦、蟹肉、水煮三文魚)

OR

LEEK AND POTATO SOUP

Pork Knuckle
大蒜薯蓉湯伴豬肘

PAN FRIED FRENCH STONE BASS FILLET

Pasta and Vegetables Alfredo Au Gratin | Assorted Vegetables | Cream Sauce with Shrimp
香煎法國石鱸魚柳、芝士焗意大利麵及蔬菜、雜菜、忌廉蝦汁

OR

18-HOUR SLOW BRAISED BEEF SHORT RIBS

Pesto Potato Mousseline | Assorted Vegetables | Merlot Red Wine Sauce
慢燴牛肋肉、羅勒馬鈴薯慕絲、雜菜、紅酒汁

VANILLA PANNA COTTA

Fresh Red Berries Compote | Italian Deep Fried Chiacchiere
雲呢拿意式奶凍伴燴新鮮紅莓配意大利薄脆片

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