

# FESTIVE TASTE-CATION MENU

24, 25 & 26 DECEMBER 2022  
CHRISTMAS STAYCATION DINNER MENU

## APPETIZER

前菜

### PAN-FRIED HOKKAIDO HAND DIVED SCALLOPS

Celtuce | Rice Crisp | Lobster Curry Foam | Purple Shiso

香煎北海道手抓扇貝配萵苣、龍蝦咖喱泡沫及紫蘇



### LOBSTER BISQUE

Crostini | Lobster | Chive Oil

法式龍蝦湯配意式多士、龍蝦配法蔥油



## MAIN COURSE

主菜

### TURBOT FILLET

Japanese Spinach | Three Colours Baby Carrot Purée | Lemon Butter Sauce

香煎龍脷柳魚伴日本菠菜、三色甘筍蓉配檸檬牛油醬

OR

### BEEF WELLINGTON

Mushroom | Truffle | Foie Gras | Iberico Ham | Truffle Jus

威靈頓牛柳

OR

### TRADITIONAL ROASTED TURKEY

Pumpkin Gratin | Red Wine Cabbage | Caramelized Chestnut | Walnut Dauphines

傳統烤火雞伴法式奶香焗南瓜、紅酒椰菜、焦糖栗子配合桃馬鈴薯



## DESSERT

甜品

### CHRISTMAS CHOCOLATE & PISTACHIO YULE LOG CAKE

Chocolate | Pistachio

聖誕朱古力開心果樹幹蛋糕

All Price in HK\$ and subject to 10% service charge

所有價目以港元計算另加壹服務費

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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