

FESTIVE TASTE-CATION MENU

APPETIZER

前菜

CHARCUTERIE DELIGHT

Double Smoked Salmon, Pate, Prosciutto,
Roasted Turkey Breast, Duck Rillettes, Truffle Salami, Pickled Vegetables

特色冷肉拼盤

煙燻三文魚、法式肉醬、意大利特級風乾火腿、烤火雞胸、法國鴨肉醬、松露莎樂美腸、醃菜

OR

TRADITIONAL LOBSTER BISQUE

X.O. Sauce, Crispy Wonton

傳統法式龍蝦湯

X.O.醬、香脆雲吞

OR

ROASTED TIGER PRAWNS

Avocado and Mango Relish, Pickled Beetroot Purée

烤虎蝦

牛油果及芒果醬、醃紅菜頭蓉

OR

FOIE GRAS TORCHON, APPLE AND GOLD JELLY

Brioche Toast, Pickled Blueberries, Caramelized Figs

(Add HK\$280)

法式慢煮鴨肝伴金蘋果啫喱

奶油麵包多士、醃藍莓、焦糖無花果

(需另加\$280)

*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

FESTIVE TASTE-CATION MENU

MAIN COURSE

主菜

QUINOA AND MUSTARD SEED CRUSTED GRASS-FED BEEF TENDERLOIN

Seasonal Vegetables and French Fries with Thyme Gravy

爐烤藜麥芥末籽草飼牛柳

時令蔬菜及薯條配迷迭香肉汁

OR

WOK-FRIED SHRIMPS AND LING FILLET WITH TRUFFLE SAUCE

Fried Rice with Seasonal Vegetables, Free Range Egg and Golden Conpoy

松露醬炒蝦仁及青衣柳

配瑤柱時蔬走地雞蛋炒飯

OR

TRUFFLE MUSHROOM LASAGNA

Shaved Truffle, Basil Cherry Tomato Sauce

松露蘑菇意大利千層麵

配羅勒車厘茄醬

OR

ROASTED IBERICO PORK CHOP, APPLE CIDER GRAVY (280GRAMS)

Roasted Corn, Seasonal Vegetables, Truffle Fries

(Add HK\$380)

香烤西班牙黑毛豬扒伴蘋果酒肉汁(280克)

烤粟米、時令蔬菜、松露薯條

(需另加\$380)

DESSERT

甜品

YUZU INSPIRATION CHOCOLATE CREAM

Vanilla-Pear Compote

柚子朱古力忌廉伴

燴雲呢拿香梨

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。

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