



# TASTE-CATION MENU

## APPETIZER

前菜

### DOUBLE SMOKED SALMON CARPACCIO

Tiger Prawns | Tomato | Mango and Coriander Salsa | Avocado Mouseline

煙燻三文魚薄片

伴虎蝦、番茄、芒果芫茜莎莎醬、牛油果慕絲

OR

### AGED PROSCIUTTO

Buffalo Mozzarella | Hydroponics Cherry Tomatoes Salad

特級意大利風乾火腿

意大利水牛芝士、水耕蔬菜及車厘茄沙律

OR

### DOUBLE-BOILED SILKY FOWL SOUP

Cèpes | Snow Fungus

牛肝菌雪耳燉烏雞湯

OR

### FOUR SEASONS BABY ROMAINE CAESAR SALAD

Choice of Blue Prawns or Hokkaido Scallop or Aged Prosciutto

(Add HK\$160 per item)

四季凱撒沙律

(可選藍蝦、北海道帶子或特級意大利風乾火腿)

(每款配料需另加\$160)

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## MAIN COURSE

主菜

### GRILLED GRASS-FED BEEF TENDERLOIN

Gratin Potatoes or French Fries or Sweet Potato Fries

Seasonal Vegetables | Truffle Sauce

香烤草飼牛柳

牛油忌廉焗馬鈴薯或薯條或炸番薯條、時令蔬菜、黑松露汁

OR

### INDIAN PANEER CHEESE, OKRA AND GREEN PEA CURRY (VEG)

Pilaf Rice | Papadum

印度芝士秋葵青豆咖哩伴抓飯及印度薄餅 (素)



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OR

## STEAMED MARINATED SEA BASS WITH GARLIC

Vermicelli | Enoki Mushroom  
Fried Rice with Crispy Conpoy and Vegetables  
蒜香粉絲金針菇蒸海鱸魚  
金瑤素菜炒飯

OR

## GRILLED U.S PRIME SIRLOIN (280 GRAMS)

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

OR

## WOK-FRIED RICE NOODLES

Beef Tenderloin | Bean Sprouts | Soy Sauce  
(Add HK\$180)  
銀芽乾炒牛肉河粉  
(需另加\$180)

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## DESSERT

甜品

## 70% GUANAJA CHOCOLATE CRÈME

Mango-Passionfruit | Soft Japanese Strawberry Agar Jelly  
特濃朱古力忌廉  
燴芒果熱情果、士多啤梨寒天

OR

## FOUR SEASONS SIGNATURE RED VELVET CAKE

Summer Berries Compote  
四季招牌紅絲絨蛋糕  
燴夏日雜莓

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