



# TASTE-CATION MENU

## POACHED TIGER PRAWNS WITH CANTALOUPE

Baby Radish | Smoked Caviar Mayonnaise  
凍虎蝦伴蜜瓜、迷你蘿蔔及煙燻魚子蛋黃醬

OR

## PARSNIP AND POTATO SOUP

Crispy Vegetables | Bacon Bites  
歐洲蘿蔔馬鈴薯湯伴蔬菜脆片配煙肉

OR

## BUTTER POACHED ASPARAGUS WITH ROASTED CAULIFLOWER

Red Beetroot Purée | Organic Olive Oil  
牛油蘆筍及烤椰菜花伴紅菜頭蓉、有機橄欖油



## 30 HOURS SLOW BRAISED AUSTRALIAN BEEF CHEEK BOURGUIGNON

Sautéed Root Vegetables | Pomme Purée | X.O. Sauce  
法式慢燴澳洲牛臉頰肉伴清炒根菜及薯蓉配X.O.醬

OR

## PAN SEARED SEA BASS FILLET

Italian Panzanella | Roasted New Potatoes | Vine Tomato Coulis  
香煎海鱸魚柳伴意式麵包粒沙律、烤新薯及番茄汁

OR

## STEAMED CHICKEN WITH CORDYCEPS

Straw Mushroom | Red Dates | Steamed Jasmine Rice  
蟲草花紅棗鮮菇蒸雞配絲苗白飯

OR

## THAI GREEN VEGETABLES CURRY

White Baby Eggplant | Pandan Steamed Rice  
泰式青咖喱雜菜伴白茄子配斑蘭香飯



## CLASSIC TIRAMISÙ CAKE WITH COFFEE JELLY

Vanilla Sauce  
經典意大利芝士餅伴咖啡啫喱配雲呢拿汁

OR

## EXOTIC FRUIT AND VERBENA CRÈME

Toasted Coconut Crunch and Lime Meringue | Verbena Sauce  
熱帶水果及馬鞭草忌廉伴椰子脆脆及青檸蛋白脆餅配馬鞭草汁

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。

\*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