



TASTE-CATION

THREE-COURSE SET MENU

三道菜菜單

FISHERMAN TRIO

Salmon Tartare | Poached Tiger Prawns | Crabmeat and Mango Salad
漁夫三重奏 (三文魚他他, 水煮虎蝦, 蟹肉芒果沙律)

OR

CARROT AND GINGER CREAM SOUP

Herbs | Brioche Croutons
甘筍薑忌廉湯配香草及牛油麵包粒

OR

ROASTED BEETROOT

Buffalo Mozzarella | Orange | Arancini
烤紅菜頭配意大利水牛芝士、香橙及意大利飯糰



PAN ROASTED ANGUS BEEF TENDERLOIN WITH GARLIC BREAD CRUST AND AU JUS

Sautéed Spinach | Japanese Shimeji Mushroom | Truffle Mashed Potatoes
烤蒜香麵包糠安格斯牛柳、伴清炒菠菜、日本玉蕈菇、松露薯蓉、牛肉汁

OR

WOK FRIED SOLE FILLET

Broccoli | Lily Bulbs | X.O. Chili Sauce | Steamed Jasmine Rice
X.O. 醬西蘭花百合炒龍脷柳配絲苗白飯

OR

INDIAN BUTTER CHICKEN MASALA

Vegetable Biryani | Papadum
印式雞肉忌廉咖喱配印式野菜香料飯及薄餅

OR

DOUBLE IMPOSSIBLE BURGER

Brie Cheese | French Fries
雙層素肉漢堡配布里芝士、炸薯條



RAINDROP JELLY

Toasted Kinako Powder | Brown Sugar Syrup
水信玄餅配黃豆粉及日本糖漿

OR

BREAD AND RAISINS PUDDING

Vanilla Sauce
提子乾麵包布甸配雲呢拿汁

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