



FOUR SEASONS HOTEL

Beijing

中式自助早餐

Chinese Breakfast Buffet

新鲜橙汁，西柚汁或当日精选果汁

Fresh Orange, Grapefruit and Juice of the Day

切片及整水果

Fresh Fruits Sliced & Whole

全脂奶，脱脂奶，豆奶

Full Cream Milk, Skim Milk, Soy Bean Milk

酸奶，原味酸奶，果味酸奶及当日精选酸奶

Yoghurt, Plain Yoghurt, Fruit Yoghurt & Yoghurt Of The Day

中式煎饼配蔬菜，鸡蛋及香菜

“Jian-Bing” Breakfast Pancakes with Vegetables, Fried Eggs & Coriander

原味，鸡肉或猪肉粥，中式油条，泡菜

Plain, Chicken or Pork Congee, Chinese Dough Fritters, Pickles

中式饺子，蜂蜜猪肉包，奶黄包

Chinese Dumplings, Honey Pork Buns, Milk Custard Buns

鸡蛋炒饭配鸡肉及小葱

Egg Fried Rice with Chicken & Spring Onions

辣椒酱，米醋，辣椒油

Chili Sauce, Rice Vinegar, Chili Oil

三款蒸点配小料

Chef's Dim Sum Selections (3 Items)

白灼时蔬

Poached Seasonal Vegetables



FOUR SEASONS HOTEL

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茶叶蛋

Chinese Tea Eggs

煎蛋档

Egg Station

现煮鸡蛋配 精选搭配小料

Eggs Cooked To Order

猪肉肠，鸡肉肠，烟熏肉，早餐土豆，清炒蘑菇配香草

Pork Sausage, Chicken Sausage, Crispy Smoked Bacon , Breakfast Potatoes, Sautéed
Mushrooms with Herbs

面档

Noodle Station

中式面条配茄丁或西红柿打卤

Fresh Noodles with Tomato & Egg or Eggplant Sauce

云吞汤面

Wonton Noodle Soup

咖啡和茶

Coffee and Tea



FOUR SEASONS HOTEL

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开会早餐精选

**Morning Meeting Continental Breakfast /
All Function Spaces, Business Center or Executive Club**

当季精选水果

Whole Seasonal Fruit Selections

混合鲜莓

Mixed Fresh Berries

蔬菜条配鲜果汁

Fresh Vegetable Crudité & Vegetables Juice Bar

进口早餐谷物

Cereal Selections

新鲜烘培面包配果酱

Bread Basket with Jams & Marmalades

位上

Individual Platted Preset on the Table

进口芝士及冷切

Imported Selections of Cold Cuts & Cheeses

自制瑞士冻麦片配覆盆子酱

Bircher Muesli & Raspberry Coulis

当季切鲜果

Seasonal Slice Fruits

酸奶，蓝莓酱及全麦麸

Yogurt Parfait, Blueberries Compote & Granola

新鲜出炉面包：牛角包，丹麦包，玛芬及早餐包

Freshly Baked Pastry Selections



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热菜 Hot Dishes

蛋白卷配菠菜

Egg White Frittata with Spinach, Asparagus, Ricotta Cheese

法式土司配焦糖苹果及奶油

Cinnamon French Toast, Caramelized Granny Smith & Raisin, Crème Fraiche



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动力自助早餐

Booster Breakfast Buffet

切片及整水果配时令浆果

Fresh Fruits, Sliced & Whole With Seasonal Berries Fresh From The Bakery:

新鲜出炉面包：牛角包，丹麦包，玛芬及早餐包

Croissant, Danish, Muffins and Breakfast Cakes

黄油，果酱，蜂蜜及水果蜜饯

Butter, Jams, Honey & Fruit Compotes

组合早餐芝士

Assorted Breakfast Cheeses

新鲜烘培面包

Fresh Baked Breads

蓝莓麦片，玉米片，全麦麸，卜卜米及自制瑞士冻麦片

Blueberry Granola, Corn Flakes, All Bran, Rice Crispies & Homemade Bircher Muesli

杏仁，核桃，葡萄干，杏脯

Almonds, Walnuts, Raisins, Dried Apricot

全脂奶，脱脂奶，米浆，豆奶

Full Cream Milk, Skim Milk, Rice Milk, Soy Bean Milk

酸奶，原味酸奶，果味酸奶及当日精选酸奶

Yoghurt, Plain Yoghurt, Fruit Yoghurt & Yoghurt Of The Day

煎蛋档

Egg Station

现煎鸡蛋配 精选小料

Eggs Cooked To Order



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猪肉肠，鸡肉肠，烟熏肉，早餐土豆，清炒蘑菇配香草
Pork Sausage, Chicken Sausage, Crispy Smoked Bacon, Breakfast Potatoes, Sautéed
Mushrooms With Herbs

奶油蛋卷法式吐司，焦糖香蕉，及烤榛子
Brioche French Toast, Caramelized Bananas & Toasted Hazelnuts

原味，鸡肉或猪肉粥，中式油条，泡菜
Plain, Chicken or Pork Congee, Chinese Dough Fritters, Pickles

中式饺子，蜂蜜猪肉包，奶黄包
Chinese Dumplings, Honey Pork Buns, Milk Custard Buns

鸡蛋炒饭配鸡肉及小葱
Egg Fried Rice with Chicken & Spring Onions

辣椒酱，米醋，辣椒油
Chili Sauce, Rice Vinegar, Chili Oil

Noodle Station 面档

中式面条配茄丁或西红柿打卤
Fresh Noodles with Tomato & Egg or Eggplant Sauce

云吞汤面
Wonton Noodle Soup

咖啡和茶
Coffee and tea



FOUR SEASONS HOTEL

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美式自助早餐
American Breakfast Buffet

新鲜橙汁，西柚汁或当日精选果汁
Fresh Orange, Grapefruit or Juice of the Day

切片及整水果配时令浆果
Fresh Fruits, Sliced & Whole with Seasonal Berries

新鲜出炉面包：牛角包，丹麦包，玛芬及早餐包
Fresh from the Bakery: Croissant, Danish, Muffins & Breakfast Cakes

黄油，果酱，蜂蜜及水果蜜饯
Butter, Jams, Honey & Fruit Compotes

组合早餐芝士
Assorted Breakfast Cheeses

新鲜烘培面包
Fresh Baked Breads

蓝莓麦片，玉米片，全麦麸，卜卜米及自制瑞士冻麦片
Blueberry Granola, Corn Flakes, All Bran, Homemade Bircher Muesli

杏仁，核桃，葡萄干，杏脯
Almonds, Walnuts, Raisins, Dried Apricot

全脂奶，脱脂奶，米浆，豆奶
Full Milk, Skim Milk, Rice Milk, Soy Bean Milk

酸奶，原味酸奶，果味酸奶及当日精选酸奶
Yoghurt, Plain Yoghurt, Fruit Yoghurt & Yoghurt of the Day

煎蛋档
Egg Station



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现煎鸡蛋配精选小料
Eggs Cooked To Order

猪肉肠，鸡肉肠，烟熏肉，早餐土豆，清炒蘑菇配香草
Pork Sausage, Chicken Sausage, Crispy Smoked Bacon , Breakfast Potatoes, Sautéed
Mushrooms with Herbs

奶油蛋卷法式吐司，焦糖香蕉
Brioche French Toast, Caramelized Bananas

美式华夫及煎饼配小料
Waffle & Pancakes with Condiments

咖啡和茶
Coffee and tea



FOUR SEASONS HOTEL

Beijing

欧式自助早餐

Continental Buffet

新鲜橙汁，西柚汁或当日精选果汁
Fresh Orange, Grapefruit & Juice of the Day

切片及整水果配时令浆果
Fresh Fruits, Sliced & Whole with Seasonal Berries

原味及果味酸奶
Plain & Fruit Yoghurt

麦片，榛子，蔓越莓干及混和坚果
Crunchy Granola, Hazelnuts, Dried Cranberries & Assorted Nuts

新鲜出炉面包：牛角包，丹麦包，玛芬，早餐包及新鲜吐司和面包
Fresh from the Bakery: Croissant, Danish, Muffins, Breakfast Cakes & Fresh Bread
Selections

黄油，果酱及蜂蜜
Butter, Jams & Honey & Marmalade

烟熏三文鱼及奶油芝士百吉饼
Smoked Salmon & Cream Cheese Bagel

小番茄及罗勒沙拉
Fresh Cherry Tomatoes & Fresh Basil Salad

混合沙拉配小料
Mesclun Greens Salad with Condiments

组合早餐芝士
Assorted Breakfast Cheeses

咖啡和茶
Coffee and Tea



FOUR SEASONS HOTEL

Beijing

茶歇

Coffee Break

所有茶歇包括：切片水果，冰橙汁，咖啡，茶及矿泉水

All Breaks Includes: Sliced Fruits, Chilled Orange Juice, Coffee, Tea & Bottle Water

Choose Your Break 您的选择:

- “I Need a Break 小憩片刻” – Choose 5 Items 选择 5 款/ CNY 138 ++
“Break It Up 休闲一刻” – Choose 7 Items 选择 7 款 /CNY 168 ++
“Power Break 强力充电” – Choose 9 Items 选择 9 款 /CNY 198 ++

Pastry 西点心

Seasonal Danish
Blueberries Muffin
Plain Croissant & Pan Au Chocolate
Marble Cake
Sour Cherry Danish
Almond Croissant & Whole Wheat Croissant
Banana Muffins
Pan Banana
Sour Cherry Muffin
Warm Oatmeal with Banana
Salted Caramel Choux
Apple Turnover
Orange Madeline
Green Tea Opera
Apricot & Cream Cheese Brownie
Pineapple Turnover
Assorted Macaroon
Apple Turnover
Croissant & Chocolate Pudding
Oven Fresh Scones, Clotted Cream & Strawberry Jam
Mango Cheesecake



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Vanilla & Raspberry Éclair
Chocolate Coated Passion Fruit Meringue
Red Velvet Cupcake
Mango Tart, Passion Fruit Custard, Basil
Assorted Cookies & Nuts

Yoghurts & Smoothies 酸奶

Plain or Assorted
Strawberry Smoothies
Mango Smoothies
Pineapple Smoothies
Papaya Smoothies
Pure Veggies
Kale & Banana
Raspberry Bircher Muesli
Blueberry Bircher Muesli
Granny Smith Bircher Muesli & Honey Comb

Cold Savory 咸-冷

Chorizo Madeleine Parma Ham
Avocado & Ginger Parfait, Beetroot Marinated Salmon
Goat Cheese & Roasted Vegetable Salad
Assorted Gourmet Sandwiches
Tuna Salad on Cold Soba
Cold Seafood Salad
Vegetable Crudités, Sundried Tomato Dip
Smoked Chicken Salad On Baguette
Gravlax on Rye Bread
Tomato & Cube Mozzarella, Fresh Basil
Grilled Chicken Caesar Salad Tortilla Wraps
Smoked Chicken, Cranberry Aioli on Toast
Homemade Beetroot Smoked Salmon Gravlax, Brezel Bun, Chive Butter
Seared Australian Angus Beef, Tomato Relish & Garlic Confit
Roasted Octopus, Marinated Tomatoes, Salmon Caviar
Stuffed Chicken Roulade, Prune Relish



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Unagi Skewer with Shiso Cress
Mini Egg Benedict with Sautéed Spinach

Hot Savory 咸-热

Mini Egg Benedict with Sautéed Spinach
Asparagus Frittata on Soft "Chia" Bun
Mushroom Frittata in Soft "Quinoa" Bun
Thai Spring Rolls
"Cacio E Pepe" Quiche
Pan Fried Bun Shanghai Style
Japanese Pork "Gyoza" With Black Vinegar & Ginger
Shrimp Dumplings
Flower Tea Egg Salad on English Muffins
Steamed Beef Dumplings
Sausage Puff Rolls
Deluxe Mini Smoked Salmon & Rocket Salad Tortilla Wrap
Mozzarella & Dry Tomatoes Pesto Soft Roll
Fried Chicken "Sichuan" Style
Octopus & Ginger Salad on Black Ink Bun
Teriyaki Chicken Skewer
Vegetable Curry Samosa
Mini Shrimp Wasabi Salad on Nori Baguette
Petit 'Margherita' Pizza Puff
Crispy Bean Curd Roll with Pork & Thai Chilli Sauce
Mini Butter Bun with Grilled Asparagus & Parma Ham
Chicken Satay & Coriander Raita
Vegetable Spring Rolls
Teriyaki Black Angus Beef Skewers
Fried Chicken "Sichuan" Style
Fish Nuggets, Sweet & Sour Dip



FOUR SEASONS HOTEL

Beijing

套餐精选

Build your own menu

汤

Soup

杏仁冷汤，腌蓝蟹肉

Chilled Almond Soup, Marinated Blue Swimmer Crabmeat

防风草汤配温雪蟹沙拉

Parsnip Soup, Warm Snow Crab Salad

烤番茄汤配香蒜沙司

Roasted Tomato Soup with Crabmeat, Pesto & Garlic Croutons

南瓜浓汤，淹制蟹肉，罗勒酱及蒜蓉面包干

Roasted Butternut Pumpkin Soup With Dressed Crabmeat, Pesto & Garlic Croutons

意式白豆汤配慢煮土鸡蛋及蔬菜丸

Cannellini Beans Soup, Slow Cook Free Range Egg & Gnudia

杏仁冷汤，腌蓝蟹肉

Chilled Almond Soup, Marinated Blue Swimmer Crabmeat

烤番茄汤配香蒜沙司

Roasted Tomato Soup with Pesto & Garlic Croutons

龙虾汤，白兰地，茴香薄片及柠檬酸奶油

Lobster Bisque, Cognac, Shaved Fennel & Lemon Sour Cream



FOUR SEASONS HOTEL

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开胃菜
Appetizer

黄油炬虎虾，酸奶，亚式沙拉

Butter Poached Tiger Prawns, Caviar, Lime-Slaw, Cilantro Sour Cream &
Oriental Salsa

水煮甜虾，椰子奶冻配芒果露，海带粉

Poached Bay Shrimps, Coconut Panna Cotta, Mango Gel, Nori Powder

香煎云南鲜松茸，烤核桃，有机时蔬，酱香核桃汁

Pan Fried Matsutake Mushroom, Toasted Walnut, Micro Green, Truffle Emulsion,
Soy & Walnut Dressing

阿拉斯加蟹肉塔配里科塔芝士，三文鱼子及豆苗

Alaskan Crab Meat Tian, Ricotta Cheese, Salmon Caviar & Pea Sprouts

黄油炬虎虾，青凌芒果沙司，酸奶，亚式沙拉

Butter Poached Tiger Prawns, Caviar, Lime & Mango Slaw, Cilantro Sour Cream
& Oriental Salsa

杏仁皮鸭肉酱配烤香杏及腌制姜

Almond Crusted Duck Rillettes with Roasted Apricots and Pickle Ginger

三拼鹅肝，法式烤布蕾，慢炖鸭腿，冰沙，黄油面包及桂皮粉沫

Assiette Of Foie Gras, Brulée, Confit, Ice, Brioche & Cinnamon Dust

香煎加拿大扇贝，海胆，椰子奶冻配芒果露，海带粉

Seared Canadian Scallops, Sea Urchin, Coconut Panna Cotta, Mango Gel & Nori
Powder

主菜
Main Course



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脆皮猪肉,低温焖基围虾, 土豆泥, 芥末汁

Crispy Pork Belly & Slow Cooked Cocktail Shrimps, Potato Mousseline, Lobster Jus & Mustard Jus

碳烤安格斯牛柳,黄油低温焖波士顿龙虾, 土豆泥及芥末汁

Pan Seared Black Angus Beef Fillet, Slow Cooked Lobster Tail, Caramelized Onions, Potato Mousseline & Mustard Jus

香煎阿拉斯加鳕鱼配香菜面包屑, 脆藜麦, 藏红花煨土豆

Pan Roasted Cod Fish with Parsley Crust, Crispy Quinoa, Saffron Confit Potatoes

慢煮阿拉斯加鳕鱼配香菜面包屑, 脆藜麦, 藏红花煨土豆

Pan Seared Alaskan Cod Fish with Parsley Crust, Crispy Quinoa, Saffron Confit Potatoes

香煎太平洋三文鱼柳, 意大利黑橄榄薄脆, 油炬土豆及龙虾汁

Pan Seared Pacific Salmon Fillet, Tapenade Crust, Potato Fondant & Lobster Jus

脆皮猪肉,低温焖基围虾, 土豆泥, 芥末汁

Crispy Pork Belly & Slow Cooked Cocktail Shrimps, Potato Mousseline, Lobster Jus & Mustard Jus

黑安哥拉牛里脊配牛肝菌, 佐香葱及樱桃番茄蛋黄酱

Black Angus Beef Tenderloin Porcini Crust, Candied Leeks & Cherry Tomatoes Aioli

慢炖牛小排, 牛里脊配松露土豆泥, 烤菊苣, 云南火腿佐菠菜汁

Braised Short Ribs, Seared Tenderloin, Truffle Potato Mousseline, Roast Endive, Yunnan Ham Chips, Spinach & Jus

甜品

Dessert



FOUR SEASONS HOTEL

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白巧克力慕斯配西班牙杏仁及热情果

White Chocolate Dome, Passion Fruit & Toasted Almonds

蜂蜜烤香桃配柠檬马鞭草冻和玛斯卡彭冰淇淋

Honey Roasted Peaches with Lemon Verbena Jelly & Mascarpone Ice Cream

意式乳酪覆盆子挞配酒味蛋白霜和糖浸香橙

Ricotta Raspberry Tart, Wine Meringue & Orange Confit

芒果棒，黑巧克力布朗尼，糖渍草莓

Mango Bar, Dark Chocolate Brownie, Strawberry Confit

康泉黑金巧克力

Textures Of "Or Noir" Chocolate

创意格式纹理草莓及巧克力

Textures of Strawberry & Chocolate



FOUR SEASONS HOTEL

Beijing

亚式自助餐

Asian Buffet Set Menu

亚式沙拉台

Asian Salad Bar

精选生菜，番茄丁，黄瓜片，胡萝卜，青豆，甜菜根，芹菜，辣椒，煮豆，玉米，蓮霧，烤鸡片，青柠，煮明虾，鹰嘴豆，橄榄，泡菜，香草面包丁，坚果，沙拉汁，亚式特制酱汁，特级初榨橄榄油，香醋

Selection Of Lettuces, Chopped Tomatoes, Sliced Cucumbers, Carrots, Pineapple, Rose Apple, Peas, Beetroot, Celery, Peppers, Cooked Beans, Corn, Chick Peas, Olives, Pickled Vegetables, Fresh Herb Croutons, Assorted Toasted Nuts & Seeds, Cooked Bay Shrimps, Lime, Asian Salad Dressings, Extra Virgin Olive Oil, Vinegars.

前菜

Starter

印尼炸豆腐沙拉

Indonesian Fried Bean Curd Salad, Beansprout, Cucumber, Chili, Pineapple & Peanut Sauce

虾酱腌鸡翅配香辣芒果沙拉

Marinated Shrimp Paste Chicken, Spicy & Tangy Mango Slaw

香烤虎虾，配菠萝酱，虾片佐蒜蓉辣酱

Tiger Prawns, Pineapple Relish, Prawn Cracker & Asian Garlic Chili Sauce

碳烤鱿鱼配辣酱油沙拉

Grilled Squid Salad with Spicy Soya Sauce

泰式牛肉粉丝沙拉

Thai Beef Salad



FOUR SEASONS HOTEL

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蔬菜水果沙拉配花生酱
Seasonal Vegetable & Tropical Fruit Salad

汤
Soup

中式酸辣汤
Chinese Hot & Sour Soup

印尼牛尾炖汤
Indonesian Oxtail Soup

主菜
Buffet Main Course

马来西亚椰浆饭配酱料
Nasi Lemak with Condiments

“参巴酱”烤红马雕鱼片，香蕉叶，青柠及洋葱沙拉
“Sambal” Grilled Snapper Fillet, Banana Leaf, Lime, Onions Salad

黑椒牛肉粒
Wok-Fried Black Peppered Beef

星洲糖醋鸡柳
Wok Fired Crispy Chicken, Sweet Chili Sauce

美极炒虾
Wok Fried Prawns, “Maggie” Sauce, Chili, Onion, Ginger & Garlic

印尼咖喱羊肉
Indonesian Lamb “Rendang”

蒜蓉青菜



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Sautéed Vegetable with Minced Garlic

马来西亚蔬菜咖喱

Malaysian Vegetable Curry

广式素炒面

Cantonese Fried Vegetable Noodles

甜品 Dessert

椰糖西米露

Sago Gula Melaka

红豆沙麻球

Red Bean Filled Sesame Balls

芒果布丁

Mango Pudding

烤蛋糕

Kuih Bakar

焦糖炖奶油

Crème Caramel

黑米椰奶粥

Bubur Pulut Hitam

时令水果

Seasonal Whole & Sliced Fruits



FOUR SEASONS HOTEL

Beijing

站立意式自助餐

Standing Style Italian Buffet

by Marco Calenzo - Award Winning Restaurant Mio

冷餐自助

Cold Buffet

烤金枪鱼，面包沙律

Seared Tuna, Panzanella Salad

各式冷切及自制腌菜

Cold Cuts and Homemade Pickles

芝士精选配新鲜果酱

Selections of Fine Italian Cheeses and Homemade Fruit Marmalade

章鱼及鹰嘴豆沙拉

Octopus, Chickpeas and Crispy “Guanciaie”

佛卡夏及各式面包

Homemade Focaccia and Assorted Bread

布拉塔酥脆面包片佐银鱼及风干番茄

Burrata Crostini with Anchovies and Dried Tomatoes

头盘

Primi

藏红花及野生菌菇烩饭，帕玛森芝士火锅

Saffron Risotto and Wild Mushroom Risotto, Parmesan Cheese Fondue

意式贝壳面配西兰花及香脆面包

Orecchiette Pasta with Broccoli and “Nduja” Crispy Bread



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主菜

Secondi

澳洲安格斯意式牛肉丸

Australian Angus Polpette “Carpione” Style

香煎猪颈肉，炖红甘蓝

Roasted Pork Neck, Braised Red Cabbage

烤石斑鱼，洋蓟，橄榄

Baked Seabass, Artichokes and Taggiasca Olives

香煎土豆饼

“Macario” Potatoes

甜品

Desserts

“妈妈”风味提拉米苏

Mama Style Tiramisu

巧克力泡芙

Profiteroles with Chantilly and Chocolate

各式马卡龙

Assorted Macaroons

黑森林蛋糕

Black Forrest Cake

芒果芝士蛋糕

Mango Cheese Cake



FOUR SEASONS HOTEL

Beijing

外卖套餐

Outside Catering Menu

皇尊宴席套餐

Imperial Chinese Set Menu

中式冷菜拼盘

Chinese Appetizer

花雕醉鹅肝

Marinated Foie Gras with "Shao Xing" Yellow Wine

芥末墩

Yellow Mustard Cabbage Rolls

麻酱凉皮菠菜卷

Homemade Potato Noodle Rolled With Spinach And Sesame Sauce

润泽素鹅

Bean Curd Skin Filled Bamboo Shoot And Black Fungus

山楂小排骨

Braised Pork Rib With Hawthorn

Soup 汤

椰皇竹笙老鸡及竹笙

Double-Boiled Superior Chicken Soup & Bamboo Pith

主菜位上

Plated Main Courses

野米焗龙虾仔

Baked Baby Lobster with Lobster Broth Braised Wild Rice



FOUR SEASONS HOTEL

Beijing

清蒸深海游水红东星斑

Steamed Red Coral Grouper Filet with Soy Sauce

果木熏扒澳洲和风牛眼肉配野菌及黑菌薯泥

Pan Fried Australian Wagyu Rib Eye, Wild Mushroom & Truffle Sauce

清炒芥兰苗配蟹肉

Wok Fried Organic Baby Kale with Crabmeat

现片老北京烤鸭

Beijing Roasted Duck "Live Demonstration"

瑶柱蛋白菜粒炒饭

Fried Rice with Dried Scallops & Egg White

海鲜水饺配韭黄和鸡汤

Seafood Dumplings with Yellow Chive & Superior Chicken Broth

甜品

Dessert

木瓜雪媚娘伴精致水果盘

Chilled Cream Papaya Dumplings & Seasonal Fruit Platter



FOUR SEASONS HOTEL

Beijing

西式位上套餐 A
Western Set Menu Option A

第一道菜

1st Course

轻煎扇贝配蔬菜面包汤及培根脆

Pan Seared Scallops with Vegetable “Ribollita” and Crispy Bacon

第二道菜

2nd Course

3 烹胡萝卜配鹅肝

Carrots Three Ways with Foie Gras

第三道菜

3rd Course

慢煮三文鱼，橄榄油小土豆，香橙及豆瓣菜沙拉

Slow Cook Salmon, Olive Oil Crush Baby Potatoes, Orange and Watercress
Salad

甜点

Dessert

芒果棒，黑巧克力布朗尼，糖渍草莓

Mango Bar, Dark Chocolate Brownie, Strawberry Confit



FOUR SEASONS HOTEL
Beijing

西式位上套餐 B
Western Set Menu Option B

第一道菜
1st Course

蟹肉层配里科塔芝士，乌鱼子及豆苗
Crab Meat Tian, Ricotta Cheese, Botarga and Pea Sprouts

第二道菜
2nd Course

鹰嘴豆泥，烤金枪鱼，有机豆芽
Chick Pea Cream, Roasted Tuna Organic Sprouts

第三道菜
3rd Course

焗比目鱼，茴香，番茄及黑橄榄油醋汁
Baked Halibut, Fennel, Tomatoes and Black Olives Vinaigrette

甜点
Dessert

柠檬芝士蛋糕，压缩水果，脱水咖啡蛋白霜
Lemon Cheesecake, Compressed Fruit, Dehydrated Coffee Meringue



FOUR SEASONS HOTEL

Beijing

西式位上套餐 C
Western Set Menu Option C

第一道菜

1st Course

水煮波士顿龙虾配苹果清汤，腌苹果，苹果萝卜沙拉及鱼子酱
Poached Boston Lobster with Consommé of Apple, Pickled Apple and Apple
Radish Salad and Caviar

第二道菜

2nd Course

虫草花瑶柱花胶水鸭汤
Double Boiled Duck Soup with Fish Maw, Dried Scallop and Cordyceps
Flower

第三道菜

3rd Course

鲜姜浸石斑鱼柳，甜豆，柠檬百里香泡沫汁
Ginger Steamed Grouper Filet, Sweet Bean Texture, Lemon Thyme Foam

第四道菜

4th Course

慢煮黑鳕鱼，羊肚菌，烤杏仁及西班牙必必酱
Slow Cook Black Cod, Morel Mushrooms, Toasted Almonds and Pil Pil
Sauce

甜点

Dessert

黑金巧克力甜点



FOUR SEASONS HOTEL

Beijing

Dark Or Noir Chocolate In Textures

西式位上套餐 D

Western Set Menu Option D

第一道菜

1st Course

腌制虎虾，杏仁西班牙凉菜汤及黑脚猪火腿
Marinated Tiger Prawn, Almond Gazpacho and Patanegra Ham

第二道菜

2nd Course

烤鸭鸭肉火腿薄片配鸭油烤胡萝卜及谷物沙拉，鹅肝汁
Roast Duck and Shaved Duck Prosciutto with Duck Fat Roasted Carrot and
Grain Salad, Foie Gras Dressing

第三道菜

3rd Course

蒸深海海鲈，烟熏茄子及藏红花汁
Steamed Seabass, Smoked Eggplant and Saffron Sauce

第四道菜

4th Course

焗龙虾，野米烩饭及龙虾汁
Baked Lobster, Wild Rice Risotto, Lobster Sauce

甜点

Dessert

杏仁蓝莓挞，混合浆果，红酒蛋白霜
Almond Blueberry Tart, Marinated Berries, Wine Meringu



FOUR SEASONS HOTEL

Beijing

时尚下午茶 A
Afternoon High Tea A

热菜档
Hot Station

葡萄干司康配固体奶油，自制橘子酱，自制草莓酱和柠檬酱 Plain & Raisin Scones, With Condiments (Clotted Cream, Homemade Orange Jam, Homemade Strawberry Jam, Lemon Curd)

焦糖桃子碎
Caramelized Peach Crumbled

时令水果挞
Seasonal Fruit Flan

什锦马芬
Assorted Muffins

巧克力芝麻球配热巧克力酱
Chocolate Sesame Balls, Warm Chocolate Sauce

咸小吃
Savory Canapé Selections on Tiers

脆皮乳猪配烤番茄沙拉
Crispy Pork Belly, Roasted Tomato Salsa

自制甜菜根烟熏三文鱼，德式编结面包配细葱黄油
Homemade Beetroot Smoked Salmon Gravlox, Brezel Bun, Chive Butter

澳大利亚和牛，玉米，青咖喱蒜泥蛋黄酱，生菜杯
Australian Wagyu Beef, Corn Relish, Green Curry Aioli on Lettuce Cup



FOUR SEASONS HOTEL

Beijing

烤章鱼配腌番茄，鱼子酱

Roasted Octopus, Marinated Tomatoes, Caviar

鸡肉卷，杏脯小食

Stuffed Chicken Roulade, Prune Relish

南瓜藏红花炸饭球

Pumpkin & Saffron Arancini

鸭肉肉酱配柑橘酱

Duck Rillettes, Mandarin Chutney

三明治

Sandwiches

意大利火腿芝麻菜，帕尔玛奶酪烤蔬菜，香辣鸡肉，烤西冷牛排配牛油果酱看，黄鳍金枪鱼配腌茴香

Prosciutto Arugula, Grilled Vegetable with Parmesan, Spiced Chicken, Roast Beef Striploin with Avocado Jam & Yellow Fin Tuna with Pickled Fennel

甜品及当季水果

Sweets

巧克力片，绿茶什锦果仁曲奇

Chocolate Chip, Green Tea & Assorted Nut Cookies

迷你焗芝士蛋糕，迷你胡萝卜蛋糕，茶饼

Mini Baked Cheesecake, Mini Carrot Cake & Orange Tea Cake

时令水果串，水果沙拉，焦糖青苹果配梅子干

Seasonal Fruit Skewers, Whole & Fruit Salad, Caramelized Granny Smith with Prunes

芒果挞配热情果奶油

Mango Tartlet, Passion Fruit Custard



FOUR SEASONS HOTEL
Beijing

时尚下午茶 B
Afternoon High Tea B

热菜档
Hot Station

葡萄干司康配固体奶油，自制橘子酱，自制草莓酱和柠檬酱 Plain & Raisin Scones, With Condiments (Clotted Cream, Homemade Orange Jam, Homemade Strawberry Jam, Lemon Curd)

焦糖桃子碎
Caramelized Peach Crumbled

时令水果挞
Seasonal Fruit Flan

什锦马芬
Assorted Muffins

巧克力芝麻球配热巧克力酱
Chocolate Sesame Balls, Warm Chocolate Sauce

咸小吃
Savory Canapé Selections on Tiers

鸡肉卷配苹果沙拉
Salty Chicken Roulade, Apple Relish

鳗鱼串配日式香草
Unagi Skewer with Shiso Cress

蟹肉沙拉配黄瓜及蟹籽
Crab Meat Salad, Cucumber & Crab Roe



FOUR SEASONS HOTEL

Beijing

香烤金枪鱼配糖渍柠檬
Seared Tuna, Candied Lemon
意大利藏红花炸饭球
Saffron "Arancini" Risotto Balls

甜品及当季水果
Sweets

巧克力片，绿茶什锦果仁曲奇
Chocolate Chip, Green Tea & Assorted Nut Cookies

白巧克力慕斯蛋，迷你胡萝卜蛋糕，茶饼
White Chocolate Mousse Dome, Mini Carrot Cake & Orange Tea Cake

时令水果串，水果沙拉，焦糖青苹果配梅子干
Seasonal Fruit Skewers, Whole & Fruit Salad, Caramelized Granny Smith
with Prunes



FOUR SEASONS HOTEL
Beijing

高雅鸡尾酒会 A
Butler Pass Around Cocktail Menu A

咸小食
Savory Canapé

日式荞麦面，金枪鱼塔塔及三文鱼籽
Soba Noodle, Tuna Poke & Salmon Caviar

杏仁凉汤配波斯顿龙虾片
Chilled Almond Soup, Maine Lobster Nduja

脆皮乳猪配烤番茄沙及拉紫苏
Crispy Pork Belly, Roasted Tomato Salsa & Shiso

香煎澳大利亚和牛，防风根泥及红酒烩洋葱
Seared Australian Wagyu Beef, Parsnip Puree & Marmalade

烤章鱼，腌番茄及冻
Roasted Octopus, Marinated Tomatoes & Gelée

鸡肉卷，杏脯小食及意式火腿薄脆
Stuffed Chicken Roulade, Prune Relish & Parma Chips

藏红花炸饭球，蔬菜烩羊肉
Saffron Arancini, Lamb Ragout

柠檬草腌加拿大海虾，土豆泥，云南黑松露
Kaffir Lime Marinated Shrimps, Potato Mousseline, Yunnan Black Truffle

鹅肝卷配开心果棒棒糖
Roulade of Foie Gras with Pistachio Crust lollipop

鸭肉酱配西梅汁及橘子酱



FOUR SEASONS HOTEL

Beijing

Duck Rillettes, Prune Chutney & Orange Jam

甜小食

Sweet Canapé

巧克力慕斯薄脆配覆盆子和柠檬

Zephyr Namelaka, Raspberries & Lemon

百里香焦糖布丁

Thyme Infused Crème Caramel

黑森林马卡龙

Black Forrest Macaroon

芒果挞，百香果紫苏卡斯特

Mango Tart, Passion Fruit Custard, Basil

焦糖榛子樱桃酥

Caramelized Hazelnut Cherry Financier



FOUR SEASONS HOTEL

Beijing

高雅鸡尾酒会 B

Exclusive Pass Around Cocktail Menu B

咸小食

Savory Canapé

烤金枪鱼，番茄沙丝，海带法棍片

Seared Tuna, Tomato Relish, Citrus Pearl, Nori Baguette

自制烟熏三文鱼配豆苗

Homemade Smoked Canadian Salmon Gravlax with Pea Sprouts

阿拉斯加蟹肉饼,小沙拉，黑松露油醋汁

Alaska Crab Cake, Petit Salad & Truffle Vinaigrette on Toast

迷你和牛汉堡配白松露蛋黄酱

Mini Wagyu Beef Burger with White Truffle Aioli

杏仁热汤配海虾

Warm Almond Soup, Bay Shrimp Nduja

烤章鱼，腌番茄，鱼子酱

Roasted Octopus, Marinated Tomatoes, Caviar

黄油炬虎虾，酸奶，亚式沙拉

Butter Poached Tiger Prawns, Caviar, Lime Slaw, Cilantro Sour Cream & Oriental Salsa

三文鱼子酱配滑嫩鹌鹑蛋

Salmon Caviar with Semi Soft Quail Eggs

意式面包棒，腌熏火腿

Grissini Stick, 36 Months Prosciutto Ham



FOUR SEASONS HOTEL

Beijing

甜小食

Sweet Canapé

白色巧克力慕斯

White Chocolate Mousse Dome

咸味焦糖泡芙

Salted Caramel Choux Pastry

巧克力挞

Chocolate Feuilletine Tartlets



FOUR SEASONS HOTEL

Beijing

采逸轩套餐

Cai Yi Xuan Set Menu

By Acclaimed Master Chef Tony Lu

化皮乳猪件、蟹肉牛油果手拉卷，雪菜豆瓣酥，上海熏鱼、香辣芥末墩

Barbecued Suckling Pig, Crab Meat with Avocado in Cone, Deep-Fried Grass Carp, Steamed Pickled Cabbage with Bean Paste, Yellow Mustard Cabbage Rolls

松茸炖花胶

Double-Boiled Fish Maw with Matsutake

油焖大虾

Braised King Prawn, Beijing Style

杏片香橙鸡脯

Boneless Chicken with Almond Flakes & Orange Sauce

伊比利亚火腿蒸笋壳鱼

Steamed Marbled Goby with Iberian Ham

现片老北京片皮烤鸭

“Live” Carving Beijing Roasted Duck

烧汁茴香爆和牛粒

Wok-Fried Diced Wagyu Beef with Special Homemade Sauce

藜麦扒冬瓜

Poached Winter Melon with Quinoa

龙虾汤稻庭面

Braised Udon Noodles in Lobster Soup



FOUR SEASONS HOTEL
Beijing

凤梨雪葩，椰香凤梨糍
Chilled Pineapple Glutinous Rice Dumpling Coated With Per Person
Coconut, Pineapple Sherbet



FOUR SEASONS HOTEL

Beijing

中西荟萃菜单

Fusion Menu

前菜

Starter

黄油炬虎虾，酸奶，亚式沙拉

Butter Poached Tiger Prawns

Caviar, Lime-Slaw, Cilantro Sour Cream & Oriental Salsa

黑松露烤有机菜花

Braised cauliflower with black truffle sauce

低温慢煮阿拉斯加银雪鱼柳配黄油炬带子

Slow Cooked Alaskan Cod Fillet, Butter Poached Australian Diver Scallop
& Lobster Jus

香煎澳洲牛柳，防风根泥，油焖黑蒜，清炒野生菌及烧汁

Roasted Australian Angus Tenderloin, Parsnip Puree, Black Garlic Confit,
Wild Mushrooms & Jus

焦糖柿子露,元宝酥

Persimmon Caramel Cream, Egg Yolk Pastry

面食

Slurp

咖喱鸡肉面, 去骨白切鸡, 油炸豆腐和淡咖喱汤

Curry Chicken Noodles, Boneless Poached Chicken, Fried Tofu & Light
Curry Broth

星洲虎虾面, 切片五花肉及虎虾配浓汤

Tiger Prawn Noodles, Sliced Pork Belly in a Rich Broth



FOUR SEASONS HOTEL

Beijing

经典红烧牛肉面

Classic Braised Beef Noodles, Braised Beef Brisket, Coriander & Vinegar

素食面,时令蔬菜及葱油

Vegetarian, Vegetable Stock, Seasonal Greens, Coriander & Scallion Oil

新加坡叻沙,粗米粉,炸豆腐,叻沙叶,煮鸡蛋配鸡丝和海虾
Singapore "Laksa", Thick Rice Noodle, Fried Tofu, Laksa Leaf, Boiled Egg
with Julienne Chicken & Shrimps

担担面,配香辣猪肉丁,香酥黄豆,油菜及香菜

"Dan Dan" Noodles, Spicy Pork Paste, Deep Fried Soybean, Chinese Bok
Choy & Coriander

北京炸酱面,秘制黄豆酱配蔬菜丝

Beijing "Zha Jiang", Slow Cooked Soy Bean Paste with Julienne Vegetables



FOUR SEASONS HOTEL

Beijing

老北京茶歇菜单

Traditional Beijing Hutong Style Coffee Break Menu

炸咯吱

Crispy Green Bean Skin

干炸松肉

Deep-Fried Minced Beef

艾窝窝

“Aiwowo” Steamed Glutinous Rice Dumplings

肉末烧饼

Sesame Bun with Minced Pork

糖葫芦

Caramel Classic Seasonal Fruits Candy Skewers

驴打滚

Glutinous Rice Roll with Red Bean Paste

北冰洋汽水

Old Fashion Beijing Orange Soda

老北京瓷瓶酸奶

Homemade Beijing Plain Yoghurt