



FOUR SEASONS HOTEL
Beijing

婚宴菜单 A
Wedding Menu A

龙凤呈祥八彩蝶
Selection of eight appetizers

野生羊肚菌花胶水鸭汤
Double-boiled duck soup with morel and fish maw

菜胆五花腩肉红焖鲜鲍鱼
Braised pork belly and abalone with premium oyster sauce

葱油蒜香蒸黑虎大虾排
Steamed black tiger shrimps with ground garlic

香卤五香焖蒙古羔羊
Braised Mongolian lamb chop with five spice

广式清蒸深海石斑鱼
Steam grouper with spring onion and fish sauce, Guangdong style

酥香四川樟茶野鸭
Smoked duck with Sichuan style

龙虾汤浸高山嫩菜苗
Boiled baby vegetables in lobster soup

海鲜菜片香米炒饭
Fried rice with sliced vegetable and seafood

南北精美映双辉
Chinese Dim Sum platter

时令精美水果盘
Seasonal fruit platter



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婚宴菜单 B
Wedding Menu B

喜结良缘八彩蝶
Selection of eight appetizers

锦绣竹笙海鲜瑶柱鱼肚羹
Seafood soup with fish maw, dried scallop and bamboo pith

百年好合炒深海黑虎虾
Wok-fried black tiger shrimp with lily root and lotus seed

碧绿鲍汁关东辽参扣天白花菇
Braised sea cucumber with flower mushroom and abalone sauce

高山甜豆炒黑椒牛肉粒
Wok-fried beef fillet with sugar snap and black pepper sauce

金牌脆皮蒜香炸子鸡
Crispy fried chicken

港市清蒸深海石斑鱼
Steamed grouper with soy sauce

鲜蟹肉扒四季有机时蔬
Grilled organic vegetable with fresh crab meat

湘式腊味炒香米饭
Fried rice with Guangdong pork sausage

四季美点映双辉
Chinese dim sum platter

真情花果四季开
Seasonal fresh fruit



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婚宴菜单 C
Wedding Menu C

迎宾八彩碟
Selection of eight appetizers

鲜茶树菇火腿炖老鸡汤
Double-boiled chicken soup with ham and tea tree mushroom

翡翠淮山扣关东辽参
Braised sea cucumber with chinese yam

泰式辣酱煎黑虎大花虾
Pan-fried black tiger shrimp with Thai chili sauce

甜豆黑胡椒澳洲牛柳粒
Wok-fried Australia tenderloin with green bean and black pepper sauce

葱香油清蒸深海青斑鱼
Cantonese style steamed rook garoupa with young ginger and spring onion

老北京特式琵琶鸭
Roasted "pipa" duck, traditional Beijing style

鲜蘑菇有机时蔬
Braised seasonal vegetable with fresh mushroom

鲍汁鲜虾鸡鸭肉炒饭
Fried rice with duck , chicken and shrimps in abalone sauce

四季美点映双辉
Chinese Dim Sum Combination

良缘美果甜百年
Four seasonal fruit