



FOUR SEASONS HOTEL
Beijing

婚宴菜单 A
Wedding Menu A

迎宾江南八小碟
Selection of eight appetizers

蟹肉海鲜迷你冬瓜盅
Double-boiled crab meat in mini winter melon

黄油雀巢上汤焗波士顿龙虾
Baked Boston lobster with butter

翡翠极品螺片爆澳洲玉带
Stir-fried sliced whelk and Australia scallops

蚝皇花菇扣原只大连鲜鲍
Braised whole Dalian abalone with mushroom in oyster sauce

虫草花豉油清蒸双石斑
Steamed grouper with cordyceps flower and soy sauce

蒜香脆皮南乳吊烧鸡
Crispy fried chicken with preserved bean curd

上汤瑶柱扒有机鲜芦笋
Scalded Asparagus with dried scallop in broth

鲜虾菜粒葱花炒香米饭
Fried rice with fresh shrimp and chopped green onion

皇式美点映双辉
Assorted dim sum

真情花果四季开
Four Seasons fruit

婚宴菜单 B
Wedding Menu B

喜结良缘八彩碟
Selection of eight appetizers

野生竹笙菜胆炖花胶
Double-boiled fish maw with bamboo pith and bok choy

蒜香粉丝金针菇蒸大虾球
Steamed prawns with needle mushroom and garlic

鲍汁野生花菇扣辽参配西兰花
Braised sea cucumber with flower mushroom and abalone sauce

翡翠松露鲍鱼扣五花腩肉
Braised pork belly with abalone in black truffle soy sauce

金蒜片黑胡椒澳洲牛肉粒
Wok-fried wagyu beef with sliced garlic

港式葱油蒸深海石斑鱼
Steamed grouper with soy sauce

金汤瑶柱浸郊野菜心
Poached garden greens with shredded dried scallop in golden broth

鲜虾蟹肉蛋白海鲜炒饭
Fried rice with egg white and seafood

中式美点映双辉
Chinese dim sum

真情花果四季开
Seasonal fruit platter



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婚宴菜单 C

Wedding Menu C

锦绣八彩碟

Selection of 8 appetizers

花旗参石斛炖水鸭

Double-boiled duck with American ginseng and dendrobe

茄汁香煎富贵虾排

Pan-fried king prawn with chili sauce

富贵五豆小米瓜汁焖辽参

Braised sea cucumber with five beans in millet

金丝银蒜蒸原只大连鲍

Steamed whole abalone with glass noodle s

浇汁野菌杭椒爆牛柳粒

Wok-fried Australian beef cubes with wild mushroom

虫草花清蒸深海石斑鱼

Steamed grouper with ginger and leek

龙虾上汤扒有机时蔬

Grilled organic vegetable with mushroom and oyster sauce

富豪海鲜荷叶饭

Fried-rice with seafood in fresh lotus leaf

迎宾美点映双辉

Assorted Dim Sum

良缘美满鲜果盘

Seasonal fresh fruit platter