

**婚宴菜单 A**

**Wedding Menu A**

喜结良缘八彩蝶

Selection of eight appetizers

阿拉斯加蟹肉酸辣海鲜羹

Alaskan king crab meat with hot and sour soup

金丝银蒜清蒸开边龙虾仔

Steamed mini lobster with glass noodle and fried garlic

菜胆蟹籽百花酿辽参

Braised sea cucumber with crab roe and vegetable

黑胡椒蜜豆爆澳洲牛柳粒

Wok-fried Australian beef cubes with black pepper sauce

葱香油清蒸深海红斑鱼

Steamed red garoupa with soy sauce

金牌南乳脆皮蒜香鸡

Crispy chicken with fermented bean curd

野生竹笙扒有机菜苗

Braised vegetable sprout with bamboo pith

瑶柱福建鲜虾炒饭

Fried rice with scallop and shrimp Fujian style

红加仑巧克力蛋挞，树莓冰霜

Red currant chocolate tart, raspberry sorbet

环球时令鲜果盘

Seasonal fresh fruits



FOUR SEASONS HOTEL

*Beijing*

**婚宴菜单 B**

**Wedding Menu B**

喜结良缘八彩碟

Selection of eight appetizers

鲜莲蟹肉松茸海鲜迷你冬瓜盅

Double-boiled crab meat and matsutake in mini white gourd (per person)

翡翠鲍汁花胶公扣鲍鱼

Braised abalone and fish maw in abalone sauce

豉油皇香煎大明虾

Pan-fried prawns with homemade sauce

黑椒低温焗澳洲嫩羊排

Low temperature Baked Australian lamb chop with black pepper sauce

虫草花葱香油清蒸深海东星斑

Steamed Grouper with corduceps flower and soy sauce

蒜香脆皮文昌鸡

Crispy chicken with garlic

羊肚菌野菌扒有机鲜时蔬

Stir-fried organic vegetable with morel and mixed wild mushrooms

瑶柱鲜虾辽参菜粒蛋白炒饭

Fried rice with dry scallop and fresh shrimp, sea cucumber, egg white

绿茶提拉米苏配马卡龙

Green tea Tiramisu & Macarons

良缘美果甜百年

Fruit platter

**婚宴菜单 C**

**Wedding Menu C**

喜结良缘八彩蝶

Selection of eight appetizers

鲜人参干贝螺头山鸡汤

Double-boiled chicken soup with dried scallop and ginseng

鲍汁野生花菇扣辽参

Braised sea cucumber and flower mushroom with abalone sauce

脆皮香芥末扒大花虾

Deep-fried prawns with fresh wasabi

松露鲍鱼扣五花腩肉配菜胆

Braised pork belly with abalone in black truffle soy sauce

蒜片葱爆炒澳洲和牛粒

Wok-fried diced wagyu beef with garlic and scallion

港式葱油蒸深海红斑鱼

Steamed grouper with soy sauce

龙井茶挂炉烧鸭

Roast duck with LONGJING TEA

龙虾上汤竹笙瑶柱浸菜苗

Boiled pea sprout with bamboo pith in lobster broth

富豪腊味海鲜炒饭

Fried rice with BBQ pork and seafood

香芒豆奶布丁拌精致水果

Chilled soymilk pudding with mango cream & fresh