

FOUR SEASONS TAKEAWAY

ENJOY OUR CHEF-CURATED MEALS IN YOUR OFFICE OR HOME

SOUP 湯類

PORK AND SHRIMP WONTON NOODLE SOUP

Chinese Greens
鮮蝦豬肉雲吞時菜湯麵

HKD

80

MINESTRONE SOUP

Orzo Pasta | Seasonal Vegetables | Borlotti Beans | Tomatoes and Basil Bruschetta
意大利米粒麵雜菜豆湯配番茄羅勒多士

80

DOUBLE-BOILED CHICKEN SOUP

Sea Coconut | Whelk
海底椰螺頭燉老雞湯

80

SNACKS, SALADS & APPETIZERS 小食、沙律、頭盤

OKTOBERFEST HOT DOG

Grilled Nuremberg Sausage | Gherkin | Sauerkraut | Mustard Mayonnaise | Crispy Onions | Laugen Roll
紐倫堡熱狗醃青瓜酸菜炸洋蔥配芥末蛋黃醬

120



BUDDHA BOWL



Edamame | Red Cabbage | Mango | Young Sprouts | Corn | Cucumber | Heirloom Tomatoes | Lettuce | Ponzu-Sesame Dressing
羅漢素菜碗配日式橘子芝麻汁

140



LA CAPRESE



Piccadilly and Black Tomatoes | Avocado | Buffalo Mozzarella | Basil | Aged Balsamic Dressing
意大利水牛芝士伴番茄牛油梨羅勒沙律配陳年意大利黑醋汁

150

BABY ROMAINE CAESAR SALAD

Blue Prawns | Crispy Pancetta | Olive Crisps | 36-Month Aged Parmigiano Cheese
凱薩沙律伴藍蝦、脆煙肉、橄欖片配巴馬臣芝士

150

CLUB SANDWICH

Chicken | Egg | Ham | Bacon | Lettuce | Tomatoes | Mayonnaise | Wheat Toast
特級三文治

160



THAI GLASS NOODLE SALAD

Blue Prawns | Coriander | Lemongrass Dressing
泰式涼拌粉絲藍蝦芫荽沙律配香茅汁

160

KOREAN FRIED CHICKEN

BBQ Sauce | Honey Mustard Dip | Garlic Soy Sauce
韓式炸雞配燒烤醬、蜜糖芥末醬及香蒜醬油

170

CUBAN SANDWICH AND FRITAS

Slow-Cooked Pork | Ham | Pickled Cucumbers | Serrano Ham | Mustard | Emmental Cheese
慢煮豬肉芝士火腿醃青瓜古巴三文治伴炸薯條

175

CLASSIC BEEF BURGER

Cheese | Lettuce | Onions | Gherkin Relish | Tomatoes | Homemade Ketchup BBQ Sauce
木香烤牛肉芝士漢堡伴生菜、洋蔥、醃酸青瓜、番茄配自家製燒烤番茄醬

220

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Vegetarian 素菜



Gluten Free 無麩質

PASTA 粉麵

HKD

FETTUCCHINE PASTA WITH CREAMY RED PESTO SAUCE

180

Glazed Zucchini Squash | Pickled Cherry Tomatoes
意大利青瓜小番茄香蒜忌廉醬寬條

TRADITIONAL LASAGNA BOLOGNESE

180

Tomatoes | Béchamel Sauce
芝士白汁番茄牛肉醬千層麵

PENNE PASTA

180

Choice of Tomato Sauce | Arrabbiata Sauce | Bolognese Sauce | Carbonara Sauce 'Fruitti di Mare' Seafood Sauce (+HK60)
意大利短通粉配番茄醬、辣番茄醬、牛肉醬、卡邦尼醬或海鮮番茄醬(另加\$60)

DEMI PENNE 'ALFREDO' HAM

180

Green Peas | Forest Mushrooms | Cheese Sauce
火腿青豆蘑菇芝士醬短通粉

MAIN COURSES 主菜

CLASSIC INDIAN BUTTER CHICKEN

160

Cumin Rice | Mango Chutney | Raita Sauce
印式雞肉奶油咖喱配孜然飯

CHINESE VEGETABLE FRIED RICE

175

Add Extra \$60 for Seafood topping
中式素菜炒飯(可加海鮮配料:另加\$60)

SWEET AND SOUR PORK WITH STEAMED RICE

175

Bell Peppers | Onions | Pineapple
菠蘿咕嚕肉

HAINANESE CHICKEN

175

Fragrant Rice | Traditional Condiments
海南雞飯

WOK FRIED CHICKEN IN BLACK BEAN SAUCE WITH STEAMED RICE

185

豉汁炒雞球

WOK FRIED RICE NOODLES

185

Beef Tenderloin | Bean Sprouts | Soy Sauce
銀芽乾炒牛柳河粉

PAD THAI

185

Blue Prawns | Squid | Bean Curd | Egg | Tamarind
泰式海鮮炒金邊粉

MARGHERITA PIZZA

185

(Choice of Your Own Topping: Pepperoni, Parma Ham, Olives, Mushrooms, Bell Peppers, Extra Cheese)
水牛芝士番茄薄餅(可加自選配料:每款\$30)可選配如下:辣肉腸、巴馬火腿、橄欖、蘑菇、甜椒、額外芝士

CHAR KWAY TEOW

195

Prawn | Barbecued Pork | Chili Paste
馬來西亞鮮蝦叉燒炒貴刁

DESSERTS 甜品

STRAWBERRY CHEESE CAKE

85

士多啤梨芝士蛋糕

CAKE OF THE DAY

85

是日精選蛋糕

SHIKUWASA LIME RAINDROP JELLY WITH FRESH SHISO BLOSSOMS

95

Coconut Flower Syrup | Toasted Kinako Bean Powder
紫蘇青檸水信玄餅伴椰花糖漿及黃豆粉

BAKED SEASALT CARAMEL CHOCOLATE TART WITH HAZELNUTS

95

焗海鹽焦糖朱古力撻伴榛子

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FOUR SEASONS TAKEAWAY

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ALL ITEMS CAN BE ENJOYED AT HKD280 EACH

ASIAN SPECIALTIES

亞洲特選菜餚

PAN FRIED EGG OMELETTE

BBQ Pork | Bean Sprouts | Chives | Shrimps
香煎芙蓉蛋
(HKD180)

MAPO TOFU

Tofu | Minced Beef | Spicy Sauce
麻婆牛崧豆腐

STEAMED FRESH CHICKEN

Black Mushrooms
北菇蒸雞球

STEAMED PORK PATTY

Cuttlefish | Water Chestnuts
馬蹄花枝蒸肉餅

BRAISED DICED ROASTED GOOSE

Eggplant | Spicy Plum Sauce
梅辣燒鵝粒炆茄子

BRAISED TOFU

Seasonal Vegetables | Fungus | Mushrooms
羅漢上素炆豆腐

KUNG PAO DICED BBQ PORK

Preserved Vegetables | Bell Peppers | Chili Sauce
宮保炒叉燒丁

THE LOUNGE RECOMMENDATIONS THE LOUNGE 特選菜餚

GF GRILLED BEEF ENTRECOTE

Broccolini | Potatoes Fondant |
Glazed Grandma Carrots
爐烤美國西冷牛肉伴西蘭花苗、脆嫩馬鈴薯、慢煮甘筍

GF PAN ROASTED CHILEAN SEA BASS

Lentils | Eggplant | Pickled Tomatoes
香煎智利海鱸魚伴蘭度豆、茄子配醃番茄

GF ROASTED AUSTRALIAN LAMB RACK

Truffle Mashed Potatoes | Brussel Sprouts | Root Vegetables
爐烤澳洲羊架、松露薯蓉、小椰菜、根菜

GF PAN SEARED ATLANTIC SALMON

Organic Cauliflower | Braised Zucchini
香煎三文魚伴有機椰菜花、燉意大利青瓜

GF ROASTED SPRING CHICKEN

Root Vegetables | Pesto Mashed Potatoes
燒春雞配根菜及香草薯蓉

GF PAN SEARED BEEF TENDERLOIN STRIPS

Kabu Radish | Braised Cabbage | Broccoli
香煎牛柳條伴日本蘿蔔、燉椰菜、西蘭花

SEAFOOD SPAGHETTI

Blue Prawns | Spanish Octopus | Hokkaido Scallops | Squid
海鮮意大利麵

To order, call us at 3196 8856 or email fstogo.hongkong@fourseasons.com,
or simply Whatsapp us through +852 3196 8888.

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*All Asian Specialties come with complimentary steamed rice 所有亞洲特選菜餚均附送米飯

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 Vegetarian 素菜

 Gluten Free 無麩質



FOUR SEASONS ROAST SETS FOR FOUR

ENJOY OUR CHEF-CURATED MEALS IN YOUR OFFICE OR HOME

ROASTED SPANISH ORGANIC YELLOW WHOLE CHICKEN, ROSEMARY GRAVY

香烤有機全雞伴菠菜、迷迭香肉汁
HKD1080

BAKED ATLANTIC SALMON COULIBIAC, CHIVE CREAM SAUCE

焗酥皮三文魚批伴香蔥忌廉汁
HKD1080

OVEN ROASTED AGED TOMAHAWK STEAK, RED WINE SAUCE

香烤斧頭扒伴紅酒汁
HKD1980

IBERICO PORK RACK, CHORIZO, MUSTARD SAUCE

西班牙豬排伴肉腸芥末汁
HKD1580

WAGYU BEEF RIBS, TRUFFLE SAUCE

和牛牛肋排伴松露汁
HKD1880

SLOW ROASTED NEW ZEALAND LAMB SHOULDER, THYME JUS

慢烤新西蘭羊肩伴百里香汁
HKD1180

**ALL ROASTED ARE SERVED WITH FOUR SIDE DISHES, INCLUDES:
ONE ROASTED VEGETABLES CASSEROLE, YOUR CHOICE OF TWO STARCH SIDE DISHES AND YOUR
CHOICE OF ONE VEGETABLE SIDE DISH**

各款烤肉均附送四款配菜, 包括砂鍋烤時令
蔬菜, 自選兩款薯菜及一款蔬菜

Sides:

Potatoes Gratin, Truffle Mashed Potatoes, Steamed New Potatoes with Herbs, Roasted Idaho Potatoes

薯菜:

牛油薯仔, 松露薯蓉, 香草薯仔, 香烤薯仔

Vegetables:

Steamed Broccoli, Sautéed Mixed Mushrooms, Sautéed Keyna Beans, Cauliflower "Bolognese", Vichy Carrots, Steamed Asparagus

蔬菜:

清蒸西蘭花, 清炒蘑菇, 清炒邊豆, 肉醬椰菜花, 糖漬甘筍, 清蒸蘆筍

Four hours advance order is required.

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所有烤肉需提前4小時預訂。

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FOUR SEASONS THREE-COURSE SET DINNER

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HKD688

PONZU HAMACHI AND KING SALMON CEVICHE

Smoked Caviar

柚子醋醃油甘魚及三文魚伴煙三文魚籽

OR

SQUASH SOUP WITH ROASTED PUMPKIN SEEDS

Truffle Cream | Croutons

香烤南瓜湯伴南瓜籽、松露忌廉及脆香麵包粒

BAKED LIME AND CORIANDER MARINATED PATAGONIAN TOOTH FISH WITH PRAWN, BABY SQUID AND MUSSEL SKEWER

Potato and Pumpkin Gratin | Roasted Mediterranean Vegetable Casserole |
Lemon Parmesan Cream Sauce

香焗青檸芫荽智利鱸魚伴大蝦、魷魚、青口海鮮串
牛油焗薯仔及南瓜、砂鍋烤地中海蔬菜、檸檬巴馬臣芝士醬

OR

PAN ROASTED PEPPER CRUST ANGUS BEEF TENDERLOIN

Potato and Pumpkin Gratin | Roasted Mediterranean Vegetable Casserole | Choron Sauce

胡椒烤安格斯牛柳牛油焗薯仔及南瓜、砂鍋烤地中海蔬菜、法式番茄蛋黃醬

MANDARIN AND CHOCOLATE CRÈME ON HAZELNUT BISCUIT

Citrus Curd and Olive Oil Cake

橘子巧克力忌廉伴榛子餅乾配柑橘橄欖油蛋糕

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