

In Room Dining · Breakfast Menu

From 6:00 am - 11:30 am

Continental Breakfast

\$210

Freshly Prepared Orange, Grapefruit,
Watermelon or Carrot Juice

Home-Baked Morning Bakery Items,
White or Granary Toast with
Strawberry Jam, Marmalade and Natural Honey

Freshly Brewed Dark or Light Roasted Coffee,
Tea or Herbal Tea

American Breakfast

\$265

Freshly Prepared Orange, Grapefruit,
Watermelon or Carrot Juice

Two Eggs Any Style with Choice of Breakfast Meats

Home-Baked Morning Bakery Items,
White or Granary Toast with
Strawberry Jam, Marmalade and Natural Honey

Freshly Brewed Dark or Light Roasted Coffee,
Tea or Herbal Tea

Hong Kong Breakfast

\$270

Wok-Fried Noodles with Bean Sprouts and Soy Sauce

Rice Congee with Beef or Chicken or Fish

Assorted Dim Sum Basket

Chinese Tea

Japanese Breakfast

\$250

Seared Salmon or Broiled Cod

Miso Soup, Nori

Pickled Vegetables

Egg Omelette, Steamed Rice or Congee

Green Tea

Fresh Fruits and Early Starts

Selection of Fruit Slices

\$120

Bowl of Market Berries with Natural Yoghurt or
Cottage Cheese

\$110

Fresh and Sun-Dried Fruit Salad

\$100

Chilled Grapefruit or Chilled Pomelo
with a Grapefruit Shooter

\$90

Grains and Organic Yoghurts

Homemade Roasted Granola with Mixed Berries	\$85
Birchermuesli with Mixed Fruits and Honey	\$80
Hot Organic Oatmeal with Dried Fruits	\$80
Selection of Organic Yoghurts: Natural or Non Fat	\$70

Eggs and Specialities

Two Eggs Any Style with Smoked Bacon, Pork Sausage or Baked Ham	\$120
Open Egg White Omelette with Greens, Tomatoes and Parmesan	\$120
Classic Eggs Benedict with Baked Ham and Hollandaise Sauce	\$130
Wild Mushroom, Herbs and Chicken Omelette with Asparagus	\$140
Smoked Salmon and Scrambled Eggs on Toasted Muffin	\$120
Fried Noodles with Bean Sprouts and Soy Sauce	\$140
Rice Congee with Beef, Chicken or Fish	\$110
Banana Cream Pancakes with Wild Honey	\$110
Belgian Waffles with Apricot Compote and Fresh Honey Comb	\$95
French Toast with Stewed Berries and Pure Maple Syrup	\$95

From the Bakery

Basket of Home-Baked Pastries and Muffins	\$85
Toasted New York Bagels or English Muffins	\$70
White, Raisin, Whole Wheat, Cinnamon or Rye Toast	\$65

Side Selections

Hash Brown Potatoes	\$55
Mixed Green Salad	\$55
Pork Sausage	\$55
Smoked Apple Wood Bacon	\$55
Baked Bone Ham	\$55
Canadian Bacon	\$55

Beverages

Freshly Brewed Dark or Light Roasted Coffee	\$60
Cappuccino or Café Latte	\$60
Selection of Teas	\$60
Freshly Prepared Orange, Grapefruit, Watermelon or Carrot Juice	\$75
Hot or Cold Chocolate Milk	\$60
Hot or Cold Fresh Milk	\$55

In Room Dining · All Day Menu

From 11:30 am - 06:00 am

Chef Temptations

Osetra Caviar (30 gram) with Condiments	\$1100
Seasonal Appetiser Plate	\$160

Appetisers

Fresh Buffalo Burrata Cheese with Vine Ripened Tomatoes and Virgin Olive Oil	\$190
Crisp Endive Salad with Caramelised Scallops and Orange Vinaigrette	\$185
House-Cured Salmon Trout with Smoked Caviar and Mustard Sour Cream Sauce	\$190
Foie Gras Confit with Sauternes and Carrot Jelly and Toasted Rye Bread	\$185
Spiced Beef Salad with Warm Dakah Egg and Red Wine Dressing	\$170
Aged 36 Months Pata Negra Ham with Arugula Salad, Fresh Figs and Caramelised Walnuts	\$215

Salads

Niçoise Salad	Starter	\$155
	Main	\$205
Fresh Tossed Mixed Green Salad with Green Beans, Artichokes, Asparagus and Red Wine Shallot Dressing	Starter	\$145
	Main	\$175
Romaine Caesar Salad with Crispy Pancetta	Starter	\$150
	Main	\$205
Mediterranean Medley of Hummus, Feta Cheese, Braised Leeks, Smoked Eggplant Purée and Lentil Salad	Starter	\$140
	Main	\$205
Alaskan King Crab Salad with Mango, Avocado and Cocktail Sauce	Starter	\$195
	Main	\$295
Slow-Cooked Ocean Trout Salad with Potatoes, Marinated Cucumbers, Capers and Egg Dressing		\$185
Parma Ham Salad with Parmesan Cheese, Celery Remoulade and Toasted Baguette		\$185

All Prices in HK\$ and Subject to 10% Service Charge

Soups

Tomato Consommé with Mozzarella and Basil Ravioli	\$110
Cream of Wild Mushroom Soup with Truffle Oil	\$110
Onion Soup with Gratinated Gruyère Cheese	\$120
Blue Swimmer Crab Bisque	\$120
Double-Boiled Chicken Soup with Ginseng	\$120
Wonton Soup with Prawn Dumplings	\$110

Pastas and Sandwiches

Spaghetti dressed in a Choice of Tomato Basil or Bolognaise	\$190
Linguine with Blue Swimmer Crab, Garlic and Parsley	\$220
Trofie Pasta with Sautéed Prawns, Squid, Scallops, Tomatoes, Asparagus and Chili	\$220
Penne Rigatta with Braised Lamb Ragout and Ricotta Cheese	\$200
Baked Cheddar and Bacon Toast with Tomato and Shallot Salad	\$155
Tuna Mayonnaise on Toasted Sourdough	\$165
Baked Classic Croque Monsieur with Endive and Herb Salad	\$165
Toasted Baguette with Rotisserie Chicken, Tomatoes, Arugula and Onion Jam	\$165
Char-Grilled U.S Steak Sandwich on Ciabatta with Jalapeno Pepper and Coriander Salsa	\$170
Grilled Beef Burger with Tomato Confit, Horseradish Mayonnaise and French Fries	\$190

Main Courses

Pan-Seared New Zealand Salmon with Ratte Potatoes, Fresh Garden Leaves, Shallots and Tomatoes	\$255
Pan-Fried French Sea Bass Fillet with Lemon Olive Oil, Potatoes, Braised Celery and Herb Salad	\$330
Pan-Fried Blue Eye Cod Fillet on Braised Carrots with Romaine Salad and Lemon Butter Sauce	\$295
Blue Swimmer Crab Omelette with Rocket and Shallot Salads, Demi-Tasse of Crab Bisque	\$210
Whole Lobster, Poached, Grilled or Thermidor with Parsley Potatoes and Romaine Salad	\$360
Oven-Baked French Chicken Breast with Roasted Vegetables and Celery Jus	\$270
Pan-Seared Duck Breast with Young Vegetables, Wild Mushrooms and Boulanger Potatoes	\$230
Organic Japanese Pork Chop "A La Milanese" with Vine-Ripened Sweet Tomato Salad	\$300
Roasted New Zealand Lamb Rack with Smoked Eggplant Caviar and Sun-Dried Tomato Jus	\$295
Char-Grilled U.S. Sirloin Steak with Wild Mushrooms, Truffle Oil and Soufflé Potatoes	\$340
Grilled Wagyu Sirloin with Pommes Pont Neuf, Sautéed Spinach and Béarnaise Sauce	\$490
U.S. Prime Beef Tenderloin with Chanterelle Mushrooms, Dauphinoise Potatoes	\$360

Comfort Food

Fish and Chips with Tartare Sauce	\$160
Oven-Baked Macaroni Cheese with Bone-Ham and Vine-Ripened Tomato Salad	\$175
Baked Duck Pie with Shallots, Bacon and Chanterelle Mushrooms in Burgundy Wine Jus	\$210
Parma Ham Pizza	\$160
Double Pork Sausage with Mashed Potatoes, Green Peas and Onion Jus	\$210

Side Orders

Steamed Vegetables	\$80
Wok-Fried Vegetables	\$80
Mashed Potatoes	\$80
Homemade French Fries	\$80
Baked Potato	\$80
Sautéed Spinach	\$80
Sautéed Mushrooms	\$80

Asian Menu

Braised Bean Curd with Black Mushrooms and Bamboo Shoots in Vegetarian Oyster Sauce	\$165
Stir-Fried Prawns with Scallops, Sugar Beans and Turnips in X.O. Chili Sauce	\$240
Wok-Fried Fillet of Cod with Sesame Yakiniku Sauce	\$240
Lobster Fried Rice with Scallops and Garlic ●	\$250
Hainanese Chicken with Fragrant Rice and Assorted Condiments	\$215
Sweet and Sour Pork with Chinese Greens and Steamed Rice	\$195
Sautéed Minced Pork with Green Beans and Spicy Chili Paste	\$185
Egg Fried Rice with Choice of Barbecued Pork, Minced Beef, Chicken or Seasonal Vegetables	\$195
Wonton Noodle Soup with Chinese Greens ●	\$150
Wok-Fried Rice Noodles with Beef Tenderloin, Bean Sprouts and Soya Sauce	\$185
Stir-Fried Beef Cubes, Capsicum and Mushrooms with Black Pepper Sauce	\$205
Char Kway Teow (Malaysian Style Fried Flat Rice Noodles with Prawns, Barbecued Pork and Chili Paste)	\$190
Thai Green Chicken Curry with Steamed Jasmine Rice	\$185
Indian Vegetable Curry with Mustard Seed Pickles ●	\$170
Indian Lamb Chop Curry with Biryani Rice and Pickles	\$215

Snack Menu

Cured Salmon with Toasted Sourdough and Pickled Cucumber	\$140
Italian Meat Selection with Pickles	\$160
Chicken Yakitori with Roasted Chili Peppers	\$140
Grilled Lamb Kebab Skewers with Rose Harissa	\$100
Foie Gras Toast with Onion Jam	\$180
Spicy Crab and Shrimp Balls	\$150

Desserts

Profiteroles with Vanilla Ice Cream, Caramelised Oranges, Warm Chocolate Sauce	\$115
Clafoutis of Poached Pears with Almond Pear Ice Cream	\$115
Macanese Serradura Pudding	\$115
Mille-Feuille of Fresh Berries with Vanilla Crème Chantilly	\$115
Caramelised Mango and Spiced Mango Ice Cream	\$115
Baked Chocolate Pudding with Grilled Figs and Vanilla Ice Cream	\$115
Classic Summer Berries Pudding	\$115
Assorted Ice Cream or Sorbet in Paris-Brest Ring	\$115
French Cheese Selection with Dried Fruits and Olive Bread	\$150

Children's Menu · Breakfast Menu

From 06:00 am - 11:30 am

Smaller Portions (up to 8 years old)

Miso Soup, Nori and Steamed Rice	\$40
One Egg Any Style with Toast	\$40
Hot Organic Oatmeal with Dried Fruits	\$40
Selection of Organic Yogurts: Natural or Fruit	\$40
Rice Congee with Beef, Chicken or Fish	\$45

Larger Portions (9-12 years old)

Fried Noodles with Bean Sprouts and Soy Sauce	\$65
Banana Cream Pancakes with Wild Honey	\$60
French Toast with Stewed Berries and Pure Maple Syrup	\$50
Smoked Applewood Bacon with Tomato on Toast	\$50
Two Eggs Any Style with Hash Brown Potatoes	\$55

All Prices in HK\$ and Subject to 10% Service Charge

Children's Menu · All Day Menu

From 11:30 am -06:00 am

Smaller Portions (up to 8 years old)

Warm Vegetables Puree	\$40
Selection of Finger Sandwiches	\$50
Chicken Nuggets with Chips	\$80
Mini Hamburger with French Fries	\$80
Rice Cracker with Crudités Dips	\$80
Tomato Consommé	\$80
Grilled Sweet Corn	\$80
Macaroni with Cheese Sauce	\$80


Larger Portions (9-12 years old)

Spaghetti with Bolognaise or Tomato Sauce	\$90
Fried Rice with Chicken, Pork or Vegetable Fried Rice	\$90
Chicken Drumsticks with BBQ sauce	\$90
Fish and Chips with Tartar Sauce and French Fries	\$90
Wonton Noodle Soup	\$90
Steamed Fish with Vegetables and Steamed Rice	\$90
Margarita Pizza	\$90



Kid's Desserts

Banana Sunday with Chocolate Curl	\$70
Caramel Custard with Marinated Strawberries	\$70
Fresh Fruit Salad	\$70
Mango Pudding	\$70
Mixed Berries	\$70
Brownies with Vanilla Ice Cream and Chocolate Sauce	\$70
Fruit Jelly and Ice Cream	\$70



Beverages

Champagne / Sparkling Wines

	<i>Glass</i>	<i>Bottle</i>
Veuve Clicquot Brut Yellow Label NV, France	\$170	\$780
Laurent - Perrier Brut NV, France	\$185	\$870
Moët & Chandon Vintage, France 2000	\$260	\$1300
Veuve Clicquot La Grande Dame, France 1998		\$2550
Dom Perignon, France 2000		\$2500
Prosecco Carpena Malvolti Extra Dry NV, Italy	\$80	\$400

White Wine

Chablis Vieilles Vignes Dom Jean Claude Bessin, Burgundy, France 2006	\$110	\$550
Macon-Villages, Faiveley, Burgundy, France 2005	\$80	\$400
Trentino Pinot Grigio, Cavit, Italy 2007	\$65	\$325
Kendall Jackson Vintner's Reserve Chardonnay, California, USA 2005	\$100	\$500
Baron Philippe de Rothschild Chardonnay, Casablanca, Chile 2007	\$65	\$325
Mount Riley Sauvignon Blanc, Marlborough, New Zealand 2007	\$85	\$420

Red Wine

Glass Bottle

Château La Tour des Remparts, Bordeaux, France, 2006 \$105 \$520

Belleruche, M. Chapoutier, Cotes-du-Rhone,
France 2006 \$65 \$325

Marques de Caceres, Rioja, Spain 2004 \$65 \$325

Geyser Peak, Cabernet Sauvignon, Alexander Valley,
California, USA 2005 \$100 \$500

Rolf Binder, Cabernet Sauvignon, Barossa Valley,
Australia 2006 \$90 \$450

Penley Estate Hyland, Shiraz, Coonawarra,
Australia 2005 \$105 \$520

Oyster Bay, Merlot, Hawkes Bay,
New Zealand 2007 \$90 \$450

Aperitif

Campari, Martini Rosso, Cinzano Bianco \$80

Sherry

Tio Pepe, Dry Sack, Harvey's Bristol Cream \$80

Port

Taylor's Late Bottled Vintage 2000 \$80

Gin

Bombay Sapphire, Tanqueray \$90

Vodka

Ketel One, Belvedere, 42 Below \$90

Rum

Bacardi Light, Myers's Dark \$80

Whisky

Chivas Regal 12 years, Johnnie Walker Black Label 12 years,
Glenfiddich 12 years, Jack Daniel's \$90

Cognac

Hennessy V.S.O.P., Remy Martin V.S.O.P. \$90

Beer

Carlsberg, San Miguel, Budweiser, Heineken,
Tsing Tao, Sapporo, Corona, Warsteiner (Non-alcoholic) \$60

Mineral Water

Perrier, San Pellegrino, Evian, Volvic, Vittel, Antipod, Fiji \$50

Soft Drink

Coca-Cola, Coke Light, Seven Up, Light Seven Up, Ginger Ale,
Pepsi Cola \$45

Fruit Juices

Freshly Squeezed Fruit Juices \$75
Tomato, V-8, Cranberry \$60

All Prices in HK\$ and Subject to 10% Service Charge

Afternoon Tea

From 3:00 pm - 5:30 pm

Our Afternoon Tea includes freshly prepared assortment of finger sandwiches, baked scones and pastries plus a selection of sweets and delicacies. You can also choose from our exclusive selection of green, black, oolong and herbal teas.

- | | |
|--|---------|
| • Afternoon Tea Set For One | 210 |
| • Afternoon Tea Set For Two | 380 |
| • With Taittinger Brut Champagne (per glass) | Add 140 |

Tea Box Selections

- | | |
|--|--|
| • GREEN LEAVES | • Four Seasons Hotel Hong Kong Signature Blend |
| | • Lychee Green |
| • BLACK LEAVES | • Flowery Earl Grey |
| | • English Breakfast |
| | • Afternoon Tea |
| | • Panettone |
| | • Cassis |
| • OOLONG LEAVES | • Vanilla Oolong |
| • HERBAL TEAS | • Organic Peppermint Leaves |
| | • Chamomile Flowers |
| | • Nobo Whole Fruit |
| | • Harmony |
| • Daily Prepared Finger Sandwiches | 120 |
| • Oven-Fresh Baked Scones with Devonshire Clotted Cream and Home-Made Jams | 130 |

All Prices in HK\$ and Subject to 10% Service Charge