

自古之今中国已有五千多年历史，而中国更以农业为主，而且食物与我国之关连那更是重要。古语有云(国以民为重,民以食为先)之说法，而今日我和我的工作伙伴诚意邀请大家到四季酒店内之东方季节厅齐来品尝我们新一代的港式粤菜……
请慢用

For centuries the people of China have known and valued the importance of good food.

This is defined as food made from pure ingredients that maintain their goodness during preparation and presentation.

According to a traditional Chinese saying:

"Before you hear the name of the restaurant, you must hear about the taste of the food it serves."

With this in mind our team of the Oriental chefs is proud to invite you to sample our culinary creations, to "taste the finest" Cantonese Hong Kong style cuisine.



汤羹 *SOUPS*

€

1. 蟹肉酸辣汤 8.00
Hot and Sour Crab Meat Soup **Allergens (2, 7, 8, 9, 13)*
2. 红烧海鲜羹 11.00
Braised Seafood Broth **Allergens (2, 3, 7, 8, 9, 13)*
With Bean Thread Noodles, Bamboo Fungus and assorted Seafood
3. 鸡茸粟米羹或虾粒粟米羹
Sweet Corn Soup
 - a. 鸡茸粟米 8.00
With Chicken **Allergens (8)*
 - b. 虾粒粟米 9.00
With diced Prawns **Allergens (2, 8)*
4. 港式云吞汤 8.00
Chicken and Prawn Wonton Soup **Allergens (2, 3, 8, 13)*
With dried Shrimp Bouillon, Egg Noodles and Lettuce
5. 龙虾金瓜鱼子汤 14.00
Braised Pumpkin Bisque **Allergens (2, 8)*
Topped with diced Lobster and Orange Caviar served with Honey
6. 粤式鲈鱼汤 11.00
Double-boiled Sea Bass Soup **Allergens (3, 7)*
With sliced of Sea Bass, Bamboo Fungus, Straw Mushrooms and Pak Choi Leaves



前菜及点心

APPETIZERS AND DUMPLINGS

€

7. 素菜春卷 9.00
Vegetable Spring Rolls *Allergens (1, 8, 13)
Filled with Bean Sprouts and Napa Cabbage served with Plum Sauce (2 Pieces)
8. 鸡粒生菜包 13.00
Sautéed minced Chicken *Allergens (1, 2, 6, 8, 13)
With assorted Vegetables, Mushrooms and Pine Nuts, served with Iceberg Lettuce and deep-fried Bean Noodles
9. 金丝虎虾 15.00
Black Tiger Prawn *Allergens (2, 4, 5, 9)
Coated with Oriental Batter, wrapped with diced pickled Vegetables, Mayonnaise and finely shredded Potato (2 Pieces)
10. 龙鬚炸虾丸 14.00
Deep-fried Seasons Oriental Minced Prawn Balls *Allergens (2, 9, 13)
Wrapped with crispy Rice Noodles, Water Chestnut, Coriander and Sweet & Sour Sauce (2 Pieces)
11. 芝麻叉烧卷 11.00
Sesame Char Siu Rolls *Allergens (7, 8, 14)
Filled with Barbeque Honey Pork and diced Pineapple (2 Pieces)
12. 椒盐吊片 11.00
Salt & Pepper crispy Calamari *Allergens (2, 4, 8, 13, 14)
With sweet Peppers, Ginger, Onions, Basil, Sesame and Chinese Spices
13. 四川红油抄手 13.00
Water cooked Chicken Dumplings *Allergens (7, 8, 13)
With Coriander, Cabbage, preserved Vegetables and Chili Oil, served with Kim-Chi Sauce (4 Pieces)
14. 鱼子鲜虾饺 14.00
Steamed Prawn Dumplings (Har Kaw) *Allergens (2, 7, 8, 13)
Filled with Bamboo Shoots and wrapped in Wheat Flour Pastry, topped with Orange Caviar (4 Pieces)

Prices are in Euro and include 10% Service Charge and VAT



€

15. 云南野菌鸡粒烧卖 13.00
Siu Mai Chicken *Allergens (7, 8, 13)
Steamed Chicken Dumplings with Forest Mushrooms (4 Pieces)
16. 香芹带子饺 14.00
Fresh Scallop Dumplings *Allergens (1, 2, 7, 8, 13, 14)
Filled with minced Prawn, diced Celery and XO Sauce (4 Pieces)
17. 鲍汁 碧绿龙虾饺 8.00
Steamed Lobster Dumplings *Allergens (2, 7, 8, 13)
Filled with diced Lobster, Crab Meat and Spinach on a Bed of Enoki Mushrooms and Abalone Sauce (Per Piece)
18. 黑松露什菇饺 7.00
Steamed Mushroom Dumplings *Allergens (7, 8, 13)
Filled with black Truffle and minced Prawn wrapped in Wheat Flour pastry (Per Piece)
19. 罗汉斋饺 12.00
Law Hon Gow Dumplings *Allergens (7, 8, 13)
With mixed Vegetables and wild Mushrooms wrapped in soft Beetroot pastry (4 Pieces)
20. 香煎菜肉饺 13.00
Pan-fried minced Pork Dumplings *Allergens (1, 7, 8, 13)
With Celery, Napa Cabbage and minced Mushrooms, served with Ginger and Spring Onions (4 Pieces)
21. 港式点心拼盘 19.00
Traditional Dumplings Combination
a. *Steamed Prawn Dumplings (2 Pieces)* *Allergens (2, 7, 8, 13)
b. *Steamed Chicken Dumplings (2 Pieces)* *Allergens (7, 8, 13)
c. *Fresh Scallop Dumplings (2 Pieces)* *Allergens (1, 2, 7, 8, 13, 14)
22. 东方季节厅拼盘 37.00
Seasons Oriental Combination for 2 Persons
a. *Vegetable Spring Rolls* *Allergens (1, 8, 13)
b. *Minced Prawn Balls wrapped with Bean Noodles* *Allergens (2, 9, 13)
c. *Honey glazed Pork Spare Ribs, crushed black Pepper Corn and a touch of Garlic* *Allergens (7, 8, 13)
d. *Deep-fried Tiger Prawn coated in Oriental Batter* *Allergens (2, 4, 5, 9)
e. *Dipping Sauces* *Allergens (1, 2, 7, 8, 13)

Prices are in Euro and include 10% Service Charge and VAT



填鸭 *PEKING DUCK*

€

23. 自家田鸭 (半只或全只)

Half 39.00 / Whole 70.00

Peking Duck *Allergens (7, 8, 13)

Duckling crispy-fried and freshly prepared by our Barbeque Chef

Served with Flour Pancakes, Scallions, Cucumber and Hoi Sin Sauce

and sautéed Duck Meat with Vegetables, Romaine Lettuce Leaves for Wraps

海鲜 *SEAFOOD*

€

24. 宫保虎虾

36.00

Gong Bao Prawns *Allergens (2, 8, 12, 13)

With deep fried Aubergines, chopped Chili and Szechuan style Sauce

25. 咖喱虾球

37.00

Curry Tiger Prawns *Allergens (2, 7, 8, 13)

With Coconut Milk, Turmeric Sauce and Snow Peas

26. 黑松露姜葱虾球

38.00

Wok-fried King Prawns *Allergens (2, 7, 12, 13)

With Black Truffle Sauce, assorted Vegetables, Spring Onions and Ginger

27. 新鲜鲈鱼

37.00

Fresh Seabass

a. 剁椒鲈鱼 *Allergens (3, 7, 13, 14)

Steamed Fillet of Sea Bass topped with chopped Chili Pepper, Garlic and Spring Onions, served with Soya Sauce

b. 豉汁炒海鲈 *Allergens (3, 7, 8, 13)

Sautéed Fillet in black Beans Sauce and Broccoli Florets

c. 清蒸海上鲜 *Allergens (2, 3, 7, 8, 13)

Steamed Fillet of Sea Bass with Ginger, Spring Onions on a bed of minced Prawn and Fish Soya Sauce

28. XO酱煎扇贝配芦笋

26.00

Pan-fried Sea Scallop *Allergens (2, 7, 10, 11, 13)

With dried Scallop Sauce and Bean Sprouts on a bed of green Asparagus

29. 烧汁比目鱼

32.00

Pan-roasted Filet of Halibut *Allergens (2, 3, 7, 8, 12, 13)

Topped with diced Scallops, served with Unagi Sauce on a bed of sautéed Snow Peas and sweet Peppers

Prices are in Euro and include 10% Service Charge and VAT



新鲜龙虾

FRESH LOBSTER

€

30. 生猛龙虾

12.50 PER 100 GR

FRESH LOBSTER PREPARED IN FOUR WAYS

a. XO酱炒龙虾-烧汁乌冬底 **Allergens (2, 7, 8, 13, 14)*

Wok-baked with spicy XO Sauce, baby Corn and Udon Noodles

b. 豉汁什菇龙虾 **Allergens (2, 7, 8, 13, 14)*

Sautéed with Chili black Bean Sauce, assorted Mushrooms and diced Peppers

c. 三葱爆龙虾 **Allergens (2, 7, 8, 13, 14)*

Stir-fried with Ginger, Spring Onions, red Onions and Shallots

d. 蒜茸鲜藕蒸龙虾 **Allergens (2, 7, 8, 13)*

Steamed with chopped Garlic, served with fresh Lotus Roots and Pak Choi

Supplement for Dine Around Guests EUR€ 50.00 per person



主菜 *MAIN COURSES*

€

- | | |
|---|-------|
| 31. 水煮牛柳 | 22.00 |
| Traditional Water cooked Beef *Allergens (2, 7, 8, 13, 14) | |
| <i>Wok-fried sliced Beef Tenderloin with Vegetables and black Fungus, chopped Chili and hot Chili Oil</i> | |
| 32. 牛柳甫拼杏仁饼 | 23.00 |
| Beef Tenderloin Cubes *Allergens (2, 7, 8, 13) | |
| <i>With sweet Soya Brown Sauce and Almond Prawn Cake</i> | |
| 33. 中式牛柳条 | 22.00 |
| Beef Tenderloin Strips *Allergens (7, 8, 13, 14) | |
| <i>With caramelized Onions, Star Anise and black Pepper Sauce</i> | |
| 34. 招牌西柠鸡 | 16.00 |
| Aromatic Lemon Chicken *Allergens (8, 9) | |
| <i>Deep-fried in Chinese Batter, sweet Lemon Sauce</i> | |
| 35. 荔枝咕嚕鸡 | 16.00 |
| Sweet and Sour Chicken *Allergens (8, 9) | |
| <i>With Guangdong sweet Lychees, fresh assorted Peppers and Onions</i> | |
| 36. 香辣腰果鸡球 | 17.00 |
| Sichuan Style sautéed Chicken Filet *Allergens (2, 7, 8, 13, 14) | |
| <i>With fresh Chili, Garlic, Ginger, Cashew Nuts and Rice Vinegar</i> | |
| 37. 花雕鸡 | 18.00 |
| Braised Boneless Chicken *Allergens (1, 2, 7, 8, 13, 14) | |
| <i>With Ginger, Shallots and Garlic, flavoured with Chinese Rice Wine served in a clay pot</i> | |
| 38. 薰香蜜黑椒骨 | 17.00 |
| Sesame Barbeque Pork Spare Ribs *Allergens (7, 8, 13, 14) | |
| <i>With Honey, crushed black Pepper, Star Anise and a touch of Garlic</i> | |
| 39. 香橙猪颈肉 | 15.00 |
| Deep-fried crispy Pork Neck *Allergens (8, 9, 13, 14) | |
| <i>With Rock Sugar brown Sauce, homemade Orange Marmalade on a bed of shredded Iceberg</i> | |
| 40. 古法菠萝咕嚕肉 | 16.00 |
| Cantonese style Sweet and Sour Pork *Allergens (8, 9) | |
| <i>With Pineapple, seasonal Melon and sweet Onions</i> | |

Prices are in Euro and include 10% Service Charge and VAT



素菜或豆腐

VEGETABLES AND TOFU

€

41. 罗汉小炒

11.00

Sautéed fresh Lotus Roots *Allergens (8, 13)

With Sha Cha Sauce, Snow Peas, Straw Mushrooms and Asparagus

42. 蚝皇小棠菜

12.00

Sautéed Baby Pak Choi *Allergens (2, 8, 13)

Topped with assorted Mushrooms and Oyster Sauce

43. 金菇扒菠菜

12.00

Braised Enoki Mushrooms *Allergens (3, 7, 8, 13)

On sautéed Spinach Leaves, Abalone Sauce

44. 清炒八时蔬

11.00

Quick-fried crispy seasonal Vegetables *Allergens (8, 13)

With black Fungus and young Corn

45. 四川麻婆豆腐

15.00

Braised Ma Po Tofu *Allergens (8, 13)

With minced Beef, Garlic and Chili Oil, served with spicy Ma Po Sauce



饭、粉、面 *RICE AND NOODLES*

€

46. 头抽牛柳条炒乌冬 13.00

Sautéed Udon Noodles *Allergens (7, 8, 13)

With Beef, premium Soy Sauce, Sesame Seeds and Vegetables

47. 星洲炒米 12.00

Singapore fried Rice Noodles *Allergens (2, 8, 9, 13)

With River Prawns, Eggs, BBQ Pork Neck, Bell Peppers, Onions, Curry Spices and Chilies

48. 时菜鲜菇炒面 12.00

Sautéed Egg Noodles *Allergens (7, 8, 9, 13)

With mixed Vegetables, assorted Mushrooms and Spring Onions

49. 丝苗白饭 6.00

Steamed Jasmine Rice

50. 农村什菜饭 12.00

Vegetable fried Rice *Allergens (8, 9, 13)

With Egg, diced Vegetables, Asparagus and Bean Sprouts

51. 东方季节厅炒饭 13.00

Seasons Oriental fried Rice *Allergens (2, 8, 9, 13)

With sliced BBQ Pork, River Prawns, shredded Lettuce and homemade XO Sauce

52. 干炒牛河 13.00

Hong Kong style fried thick Rice Noodles *Allergens (7, 8, 13)

With sliced Beef Tenderloin, sweet Onions, Spring Onions and Bean Sprouts

53. 太极炒饭 14.00

Tai Chi fried Rice *Allergens (2, 3, 7, 13)

Half with diced Prawns in a light Crab Meat Sauce and half with diced Chicken in a Mushroom Oyster Sauce

Prices are in Euro and include 10% Service Charge and VAT

54. 东方季节厅套餐
SEASONS ORIENTAL MENU

€
110.00

Menu Price for 2 persons

*Deep-fried Vegetable Spring Rolls *Allergens (1, 8, 13)*

*Honey glazed Garlic Pork Spare Ribs with crushed black Pepper Corn *Allergens (7, 8, 13)*

*Deep-fried minced Prawn Balls coated with Rice Noodles *Allergens (2, 9, 13)*

*Black Tiger Prawn coated with Oriental Batter *Allergens (2, 4, 7, 8, 9, 10, 13)*

*Dipping Sauces *Allergens (1, 2, 7, 8, 13)*



*Beef Tenderloin Strips *Allergens (7, 8, 13, 14)*

With caramelized Onions, Star Anise and black Pepper Sauce

*Crispy Tiger Prawns *Allergens (2, 7, 8, 13, 14)*

With Asparagus, shredded Scallops, Chili black Beans and diced Peppers served with homemade XO Sauce

*Deep-fried crispy Pork Neck *Allergens (8, 9, 13, 14)*

With Rock Sugar brown Sauce, homemade Orange Marmalade on a bed of shredded Iceberg

*Singapore fried Rice Noodles *Allergens (2, 8, 9, 13)*

With River Prawns, Eggs, BBQ Pork Neck, Bell Peppers, Onions, Curry Spices and Chilies

Or

*Vegetable fried Rice *Allergens (8, 9, 13)*



*Tonka Crème Brûlée *Allergens (4, 8, 9, 12)*

Hazelnut crumble biscuit, green apple gelato, marinated apple confit

55. 皇朝套
THE EMPEROR'S MENU

€
140.00

Menu Price for 2 persons

*Braised Seafood Broth *Allergens (2, 3, 7, 8, 9, 13)*
With Bean Thread Noodles, Bamboo Fungus and assorted Seafood



*Steamed Sea Scallops *Allergens (2, 3, 7, 13)*
On a bed of Rice Noodles, topped with sautéed Bean Sprouts and dried Scallop Sauce

*Steamed Lobster Dumplings *Allergens (2, 7, 8, 13)*
Filled with Crab Meat and Spinach on a bed of Enoki Mushrooms and Abalone Sauce

*Sesame Char Siu Rolls *Allergens (7, 8, 14)*
Filled with Barbeque Honey Pork and diced Pineapple



*Roasted Peking Duck served with Condiments and Pancakes *Allergens (7, 8, 13)*



Wok-fried Beef Tenderloin Cubes with Ginger, white, red and Spring Onions
*served in a Clay Pot *Allergens (2, 7, 8, 13, 14)*

*Curry Tiger Prawns *Allergens (2, 7, 8, 13)*
With Coconut milk, Turmeric Sauce and Snow Peas

*Braised Boneless Chicken *Allergens (1, 2, 7, 8, 13, 14)*
With Ginger, Shallots and Garlic, flavoured with Chinese Rice Wine, served in a clay pot

*Seasons Oriental fried Rice *Allergens (2, 8, 9, 13)*

Or

*Sautéed Egg Noodles with Bean Sprouts and Onions *Allergens (7, 8, 9, 13)*



*Crunchy Meringue *Allergens (4, 8, 9)*
Filled with bergamot cream, red fruits and strawberry soup

ALLERGENS INDEX

INDICATING NUMBER	ALLERGEN SYMBOL & NAME	ALLERGEN DESCRIPTION
1	CELERY	This includes celery stalks, leaves, seeds and root called celeries. You can find celery in celery salt, salads, some meat products, soups and stock cubes.
2	CRUSTACEANS	Crab, lobster, prawns, and scampi are crustaceans, shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.
3	FISH	You will find this is in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.
4	MILK	Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces. It's often split into casein in curds and BLG in whey.
5	MUSTARD	Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.
6	PEANUTS	Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.
7	SOYA	Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice-cream, meat products, sauces and vegetarian products.
8	WHEAT-GLUTEN	Wheat (such as spelt and Khorasen wheat/Kamut), rye barley and oats is often found in foods containing flour such as some types of baking powder, batter, bread crumbs, bread, cakes, pasta, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.
9	EGGS	Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.
10	LUPIN	Yes, lupin is a flower, but it's also found in flour! Lupin flour seeds can be used in some types of bread, pastries and even pasta.
11	MOLLUSCS	These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.
12	THREE NUTS	Not to be mistaken with peanuts (which are actually a legume & grow underground), this ingredient refers to nuts which grown on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice-cream, marzipan (almond paste), nut oils and sauces.
13	SESAME	These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.
14	SULPHUR DIOXIDE	This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.