

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**
  
2. 红烧海鲜羹 10.50  
**Braised Seafood Broth**  
*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 7.50  
*With Chicken*
  - b. 虾粒粟米 8.50  
*With diced Prawns*
  
4. 港式云吞汤 8.00  
**Chicken and Prawn Wonton Soup**  
*With dried Shrimp Bouillon, Egg Noodles and Lettuce*
  
5. 龙虾金瓜鱼子汤 13.50  
**Braised Pumpkin Bisque**  
*Topped with diced Lobster and Orange Caviar served with Honey*
  
6. 粤式鲈鱼汤 10.50  
**Double-boiled Sea Bass Soup**  
*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 7.50  
**Vegetable Spring Rolls**  
*Filled with Bean Sprouts and Napa Cabbage served with Plum Sauce (2 Pieces)*
8. 鸡粒生菜包 13.00  
**Sautéed minced Chicken**  
*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**  
*Coated with Oriental Batter, wrapped with diced pickled Vegetables, Mayonnaise and finely shredded Potato (2 Pieces)*
10. 龙鬚炸虾丸 13.00  
**Deep-fried Seasons Oriental Minced Prawn Balls**  
*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**  
*Filled with Barbeque Honey Pork and diced Pineapple (2 Pieces)*
12. 椒盐吊片 9.50  
**Salt & Pepper crispy Calamari**  
*With sweet Peppers, Ginger, Onions, Basil, Sesame and Chinese Spices*
13. 四川红油抄手 12.00  
**Water cooked Chicken Dumplings**  
*With Coriander, Cabbage, preserved Vegetables and Chili Oil, served with Kim-Chi Sauce (4 Pieces)*
14. 鱼子鲜虾饺 13.00  
**Steamed Prawn Dumplings (Har Kaw)**  
*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



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15. 云南野菌鸡粒烧卖 12.00  
**Siu Mai Chicken**  
*Steamed Chicken Dumplings with Forest Mushrooms (4 Pieces)*
16. 香芹带子饺 13.00  
**Fresh Scallop Dumplings**  
*Filled with minced Prawn, diced Celery and XO Sauce (4 Pieces)*
17. 鲍汁 碧绿龙虾饺 7.50  
**Steamed Lobster Dumplings**  
*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 6.00  
**Steamed Mushroom Dumplings**  
*Filled with black Truffle and minced Prawn wrapped in Wheat Flour pastry (Per Piece)*
19. 罗汉斋饺 10.50  
**Law Hon Gow Dumplings**  
*With mixed Vegetables and wild Mushrooms wrapped in soft Beetroot pastry (4 Pieces)*
20. 香煎菜肉饺 11.50  
**Pan-fried minced Pork Dumplings**  
*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)*  
*b. Steamed Chicken Dumplings (2 Pieces)*  
*c. Fresh Scallop Dumplings (2 Pieces)*
22. 东方季节厅拼盘 36.00  
**Seasons Oriental Combination for 2 Persons**  
*a. Vegetable Spring Rolls*  
*b. Minced Prawn Balls wrapped with Bean Noodles*  
*c. Honey glazed Pork Spare Ribs, crushed black Pepper Corn and a touch of Garlic*  
*d. Deep-fried Tiger Prawn coated in Oriental Batter*  
*e. Dipping Sauces*

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



填鴨

*PEKING DUCK*

€

23. 自家田鴨 (半只或全只)

*Half 38.00 / Whole 70.00*

**Peking Duck**

*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**  
*With deep fried Aubergines, chopped Chili and Szechuan style Sauce*
25. 咖喱虾球 37.00  
**Curry Tiger Prawns**  
*With Coconut Milk, Turmeric Sauce and Snow Peas*
26. 黑松露姜葱虾球 37.50  
**Wok-fried King Prawns**  
*With Black Truffle Sauce, assorted Vegetables, Spring Onions and Ginger*
27. 新鲜鲈鱼 37.00  
**Fresh Seabass**  
a. 剁椒鲈鱼  
*Steamed Fillet of Sea Bass topped with chopped Chili Pepper, Garlic and Spring Onions, served with Soya Sauce*  
b. 豉汁炒海鲈  
*Sautéed Fillet in black Beans Sauce and Broccoli Florets*  
c. 清蒸海上鲜  
*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**  
*With dried Scallop Sauce and Bean Sprouts on a bed of green Asparagus*
29. 烧汁比目鱼 30.00  
**Pan-roasted Filet of Halibut**  
*Topped with diced Scallops, served with Unagi Sauce on a bed of sautéed Snow Peas and sweet Peppers*



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

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

b. 豉汁什菇龙虾

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

c. 三葱爆龙虾

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

d. 蒜茸鲜藕蒸龙虾

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



## 主菜 *MAIN COURSES*

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- |   |       |
|---|-------|
| 31. 水煮牛柳  | 21.00 |
| <b>Traditional Water cooked Beef</b><br><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 |
| <b>Beef Tenderloin Cubes</b><br><i>With sweet Soya Brown Sauce and Almond Prawn Cake</i>  |       |
| 33. 中式牛柳条   | 21.00 |
| <b>Beef Tenderloin Strips</b><br><i>With caramelized Onions, Star Anise and black Pepper Sauce</i>  |       |
| 34. 招牌西柠鸡   | 14.50 |
| <b>Aromatic Lemon Chicken</b><br><i>Deep-fried in Chinese Batter, sweet Lemon Sauce</i>   |       |
| 35. 荔枝咕嚕鸡   | 14.50 |
| <b>Sweet and Sour Chicken</b><br><i>With Guangdong sweet Lychees, fresh assorted Peppers and Onions</i>   |       |
| 36. 香辣腰果鸡球  | 15.50 |
| <b>Sichuan Style sautéed Chicken Filet</b><br><i>With fresh Chili, Garlic, Ginger, Cashew Nuts and Rice Vinegar</i>                               |       |
| 37. 花雕鸡   | 16.50 |
| <b>Braised Boneless Chicken</b><br><i>With Ginger, Shallots and Garlic, flavoured with Chinese Rice Wine served in a clay pot</i>                 |       |
| 38. 薰香蜜黑椒骨  | 15.00 |
| <b>Sesame Barbeque Pork Spare Ribs</b><br><i>With Honey, crushed black Pepper, Star Anise and a touch of Garlic</i>                               |       |
| 39. 香橙猪颈肉   | 13.50 |
| <b>Deep-fried crispy Pork Neck</b><br><i>With Rock Sugar brown Sauce, homemade Orange Marmalade on a bed of shredded Iceberg</i>                  |       |
| 40. 古法菠萝咕嚕肉   | 14.00 |
| <b>Cantonese style Sweet and Sour Pork</b><br><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   | 10.00 |
| <b>Sautéed fresh Lotus Roots</b>   |       |
| <i>With Sha Cha Sauce, Snow Peas, Straw Mushrooms and Asparagus</i>          |       |
| 42. 蚝皇小棠菜  | 11.50 |
| <b>Sautéed Baby Pak Choi</b>   |       |
| <i>Topped with assorted Mushrooms and Oyster Sauce</i>                       |       |
| 43. 金菇扒菠菜  | 11.50 |
| <b>Braised Enoki Mushrooms</b>   |       |
| <i>On sautéed Spinach Leaves, Abalone Sauce</i>                              |       |
| 44. 清炒八时蔬  | 10.00 |
| <b>Quick-fried crispy seasonal Vegetables</b>                                |       |
| <i>With black Fungus and young Corn</i>                                      |       |
| 45. 四川麻婆豆腐   | 15.00 |
| <b>Braised Ma Po Tofu</b>  |       |
| <i>With minced Beef, Garlic and Chili Oil, served with spicy Ma Po Sauce</i> |       |



## 饭、粉、面 *RICE AND NOODLES*

€

46. 头抽牛柳条炒乌冬 12.50  
**Sautéed Udon Noodles**  
*With Beef, premium Soy Sauce, Sesame Seeds and Vegetables*
47. 星洲炒米 11.50  
**Singapore fried Rice Noodles**  
*With River Prawns, Eggs, BBQ Pork Neck, Bell Peppers, Onions, Curry Spices and Chilies*
48. 时菜鲜菇炒面 11.50  
**Sautéed Egg Noodles**  
*With mixed Vegetables, assorted Mushrooms and Spring Onions*
49. 丝苗白饭 4.50  
**Steamed Jasmine Rice**
50. 农村什菜饭 11.00  
**Vegetable fried Rice**  
*With Egg, diced Vegetables, Asparagus and Bean Sprouts*
51. 东方季节厅炒饭 12.50  
**Seasons Oriental fried Rice**  
*With sliced BBQ Pork, River Prawns, shredded Lettuce and homemade XO Sauce*
52. 干炒牛河 12.50  
**Hong Kong style fried thick Rice Noodles**  
*With sliced Beef Tenderloin, sweet Onions, Spring Onions and Bean Sprouts*
53. 太极炒饭 13.50  
**Tai Chi fried Rice**  
*Half with diced Prawns in a light Crab Meat Sauce and half with diced Chicken in a Mushroom Oyster Sauce*

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54. 东方季节厅套餐  
**SEASONS ORIENTAL MENU**

€  
110.00

*Menu Price for 2 persons*

*Deep-fried Vegetable Spring Rolls*

*Honey glazed Garlic Pork Spare Ribs with crushed black Pepper Corn*

*Deep-fried minced Prawn Balls coated with Rice Noodles*

*Black Tiger Prawn coated with Oriental Batter*

*Dipping Sauces*



*Beef Tenderloin Strips*

*With caramelized Onions, Star Anise and black Pepper Sauce*

*Crispy Tiger Prawns*

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

*Deep-fried crispy Pork Neck*

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

*Singapore fried Rice Noodles*

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

*Or*

*Vegetable fried Rice*



*Tonka Crème Brulée*

*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  
With Bean Thread Noodles, Bamboo Fungus and assorted Seafood*



*Steamed Sea Scallops  
On a bed of Rice Noodles, topped with sautéed Bean Sprouts and dried Scallop Sauce*

*Steamed Lobster Dumplings  
Filled with Crab Meat and Spinach on a bed of Enoki Mushrooms and Abalone Sauce*

*Sesame Char Siu Rolls  
Filled with Barbeque Honey Pork and diced Pineapple*



*Roasted Peking Duck served with Condiments and Pancakes*



*Wok-fried Beef Tenderloin Cubes with Ginger, white, red and Spring Onions served in a Clay Pot*

*Curry Tiger Prawns  
With Coconut milk, Turmeric Sauce and Snow Peas*

*Braised Boneless Chicken  
With Ginger, Shallots and Garlic, flavoured with Chinese Rice Wine, served in a clay pot*

*Seasons Oriental fried Rice*

*Or*

*Sautéed Egg Noodles with Bean Sprouts and Onions*



*Crunchy Meringue  
Filled with bergamot cream, red fruits and strawberry soup*



DESSERT MENU  
ΜΕΝΟΥ ΓΛΥΚΩΝ





**SEASONS ORIENTAL DESSERTS**  
**ΓΑΥΚΑ SEASONS ORIENTAL**

€  
8.00

1. ***Crispy deep-fried banana and pineapple, vanilla ice cream, sesame seeds and honey***  
*Τηγαμητή μπανάνα και ανανάς, παγωτό βανίλιας, σπόρια σισαμιού και μέλι*
2. ***Crunchy Meringue***  
***Filled with bergamont cream, red fruits and strawberry soup***  
*Τραγανή Μαρέγκα*  
*Γεμιστή με κρέμα περγαμόντου, κόκκινα φρούτα και σούπα φράουλας*
3. ***Chocolate Ginger Tart***  
***Caramelized bananas, banoffee gelato and passion fruit***  
*Τάρτα Σοκολάτας με Τζίντζερ*  
*Καραμελωμένες μπανάνες, παγωτό μπανάνα toffee και passion fruit*
4. ***Tonka Crème Brulée***  
***Hazelnut crumble biscuit, green apple gelato, marinated apple confit***  
*Κρέμα Μπρουλέ αρωματισμένη με Tonka*  
*Μπισκότο φουντουκιού, παγωτό από πράσινα μήλα και μήλα κονφί*
5. ***Seasonal fresh fruit in pineapple shell, mixed berries on a bed of crushed ice***  
*Φρέσκα φρούτα εποχής σε κοχύλι ανανά, μούρα*



## **ICE CREAM SELECTION** **ΕΠΙΛΟΓΗ ΑΠΟ ΠΑΓΩΤΑ**

€

**Per scoop / Μία μπαλίτσα**

**2.00**

*minimum order two scoops of your choice per portion*  
ελάχιστη παραγγελία δύο μπαλίτσες της επιλογής σας

6. ***Blood Orange***  
*Κόκκινο Πορτοκάλι*
7. ***Strawberry***  
*Φράουλα*
8. ***Lemon***  
*Λεμόνι*
9. ***Chocolate Velvet***  
*Σοκολάτα*
10. ***Banoffee***  
*Μπανάνα Toffee*
11. ***Yoghurt with Forest Fruits***  
*Γιαούρτι με Φρούτα του Δάσους*
12. ***Biscotti Profiterole***  
*Προφιτερόλ με Μπισκότο*
13. ***Salted Caramel***  
*Καραμέλα*
14. ***Mascarpone Tiramisu***  
*Τιραμισού*
15. ***Vanilla Premium***  
*Βανίλια Μαδαγασκάρης*
16. ***Green Tea***  
*Πράσινο Τσάι*

Prices are in Euro and include 10% Service Charge and VAT  
Όλες οι τιμές που αναγράφονται είναι σε Ευρώ και περιλαμβάνουν  
10% χρέωση υπηρεσιών και Φ.Π.Α





**COFFEES**  
**ΚΑΦΕΛΕΣ**

€

**SPECIAL COFFEES**  
**ΕΙΔΙΚΟΙ ΚΑΦΕΛΕΣ**

- |  |       |
|--|-------|
| 17. <b>Irish</b><br><i>Jameson's Irish whiskey</i> | 10.00 |
| 18. <b>Calypso</b><br><i>Tia Maria</i>             | 10.00 |
| 19. <b>Royal</b><br><i>Martel 3 star</i>           | 12.50 |
| 20. <b>Baileys</b>                                 | 10.00 |



**COFFEES**  
**ΚΑΦΕΛΕΣ**

€

**ESPRESSO LAND**  
**ΕΣΠΡΕΣΣΟ**

- |  |      |
|--|------|
| 21. <b>Espresso Origin India</b><br><i>powerful character and note of spices</i><br>δυνατός χαρακτήρας με πικάντικες νότες   | 4.50 |
| 22. <b>Espresso Volluto</b><br><i>round body with hints of biscuit and fruit</i><br>καφές με αρώματα από μπισκότο και φρούτα   | 4.50 |
| 23. <b>Espresso Decaffeinated</b><br><i>Espresso Ντεκαφεϊνέ</i>  | 4.50 |
| 24. <b>Doppio</b><br><i>double espresso</i><br>διπλό εσπρέσσο  | 6.00 |
| 25. <b>Cappuccino / Καπουτσίνο</b><br><i>espresso topped with frothy steamed milk</i><br>εσπρέσσο με αφρόγαλα  | 6.00 |
| 26. <b>Macchiato</b><br><i>mini cappuccino strong in aroma</i><br>μικρό καπουτσίνο με δυνατό άρωμα   | 5.00 |
| 27. <b>Americano</b><br><i>a shot of espresso served with hot water and milk on the side</i><br>εσπρέσσο σερβιρισμένο με ζεστό νερό και γάλα                                 | 5.00 |
| 28. <b>Café Latte</b><br><i>espresso mixed with hot frothy milk</i><br>εσπρέσσο με ζεστό αφρόγαλα  | 6.00 |
| 29. <b>Café Viennois</b><br><i>espresso mixed with milk and topped with whipped cream</i><br>εσπρέσσο με γάλα και φρέσκα κρέμα   | 6.00 |
| 30. <b>Choco Espresso</b><br><i>a combination of espresso and milky chocolate topped with whipped cream</i><br>συνδυασμός από εσπρέσσο και σοκολάτα γαλακτος με φρέσκα κρέμα | 6.50 |



**COFFEES**  
**ΚΑΦΕΛΕΣ**

€

**OTHER COFFEES AND HOT BEVERAGES**  
**ΑΛΛΟΙ ΚΑΦΕΛΕΣ & ΖΕΣΤΑ ΡΟΦΗΜΑΤΑ**

- |   |      |
|---|------|
| 31. <b>Cyprus Coffee / Κυπριακός Καφές</b>  | 4.50 |
| 32. <b>Instant Coffee / Στηγμιαίος Καφές</b><br><i>Nescafé</i>  | 5.50 |
| 33. <b>Instant Coffee Decaffeinated</b><br><i>Στηγμιαίος Καφές Ντεκαφεϊνέ</i><br><i>Nescafé</i>   | 5.50 |
| 34. <b>Filter Coffee / Καφές Φίλτρου</b><br><i>100% dark arabica roasted beans</i><br><i>διπλό εσπρέσσο</i>   | 5.50 |
| 35. <b>Hot Chocolate / Ζεστή Σοκολάτα</b><br><i>homemade with 49% cocoa milk from Latin America</i><br><i>σπιτική με 49% σοκολάτα γάλακτος από την Λατινική Αμερική</i> | 6.50 |
| 36. <b>Chocolate Viennois</b><br><i>hot chocolate topped with whipped cream</i><br><i>ζεστή σοκολάτα με φρέσκα κρέμα</i>  | 6.50 |



## **COFFEES** **ΚΑΦΕΛΕΣ**

€

### **ICED COFFEES** **ΠΑΓΩΜΕΝΟΙ ΚΑΦΕΛΕΣ**

- |  |      |
|--|------|
| 37. <b>Café Frappe / Φραπέ</b>   | 6.50 |
| <i>iced instant coffee with optional milk or sugar addition</i><br><i>παγωμένος καφές με γάλα ή ζάχαρη - προαιρετικά</i>               |      |
| 38. <b>Café Frappe with Ice Cream</b>  | 7.00 |
| <b>Φραπέ με παγωτό</b><br><i>vanilla, chocolate or dolce latte</i><br><i>βανίλια, σοκολάτα ή dolce latte</i>                           |      |
| 39. <b>Fredo Espresso</b>  | 6.50 |
| <i>espresso served over crushed ice</i><br><i>εσπρέσσο σεβρισιμένο πάνω σε θρυμματισμένο πάγο</i>                                      |      |
| 40. <b>Fredo Cappuccino</b>  | 6.50 |
| <i>espresso served over crushed ice topped with frothy milk</i><br><i>εσπρέσσο σεβρισιμένο πάνω σε θρυμματισμένο πάγο και αφρόγαλα</i> |      |
| 41. <b>Iced Café Latte</b>   | 6.00 |
| <b>Παγωμένο Café Latte</b>   |      |



**TEA SELECTION**  
**ΣΥΛΛΟΓΗ ΑΠΟ ΤΣΑΓΙΑ**

€

**BLACK AND GREEN TEAS**  
**ΜΑΥΡΑ ΚΑΙ ΠΡΑΣΙΝΑ ΤΣΑΓΙΑ**

5.50

**42. Quatre Fruits Rouge**

*black tea, strawberry bits, red currants, raspberry and cherry*  
μαύρο τσάι, κόκκινα φρούτα

**43. Jasmine Green Tea**

*a green and strongly perfumed jasmine tea enriched with jasmine flowers*  
πράσινο τσάι με άρωμα γιασεμιού

**44. Earl Grey Yin Zhen**

*black tea, bergamot essential oil, flower petals*  
μαύρο τσάι, έλαια από περγαμόντο, ροδοπέταλα

**45. Mint Tea Touareg**

*green tea, spearmint leaves, peppermint leaves*  
πράσινο τσάι, φύλλα δούσιμου και μέντας

**46. Breakfast**

*Ceylon, Darjeeling and Asian teas with a drop of milk*  
Ceylon, Darjeeling και Ασιατικά τσάγια με γάλα

**47. Darjeeling**

*a well-balanced blend of almond and ripe peach*  
ένα ισορροπημένο μείγμα από αμύγδαλο και ροδάκινα

**48. Bali**

*jasmine green tea, lychee, grapefruit, peach and rose*  
πράσινο τσάι γιασεμιού, γκρέιπφρουτ, ροδάκινο και τριαντάφυλλο

**49. Fragola Decaffeinated**

*wild strawberry, rosehip petals and hibiscus flowers*  
άγρια φράουλα, πέταλα άγριας τριανταφυλλιάς και λουλούδια ιβίσκου

**50. L' Oriental**

*green tea, pineapple bits, passion fruit and peach*  
πράσινο τσάι με ανανά, φρούτο του πάθους  
και ροδάκινο

**51. Oolong Tea**

*salted butter caramel and flower petals*  
αλατισμένο βούτυρο καραμέλας και ροδοπέταλα

Prices are in Euro and include 10% Service Charge and VAT  
Όλες οι τιμές που αναγράφονται είναι σε Ευρώ και περιλαμβάνουν  
10% χρέωση υπηρεσιών και Φ.Π.Α



**TEA SELECTION**  
**ΣΥΛΛΟΓΗ ΑΠΟ ΤΣΑΓΙΑ**

€

**SPECIAL TEAS / ΕΙΔΙΚΑ ΤΣΑΓΙΑ**

6.00

- 52. **Fresh Mint** / *Φρέσκα Μέντα*
- 53. **Cyprus Mountain mixed Herbals**  
*Κυπριακά Βότανα του Βουνού*
- 54. **Chamomile Flowers** / *Χαμομήλι*
- 55. **Fresh Ginger** / *Φρέσκο Τζίντζερ*





FOUR  
SEASONS  
HOTEL

*the finest on the island*  
CYPRUS