

YU TING YUAN

FOUR SEASONS BANGKOK

FOOD

FOUR SEASONS BANGKOK · CHAO PHRAYA RIVER · BANGKOK

A KISMET MENU · FOUR SEASONS BANGKOK

FOOD

BARBECUE & APPETIZERS

Traditional Peking duck	3500
Served as a second course: wok-fried minced duck on lettuce cups	
Barbecued suckling pig	Half 2800 / Whole 4500
with Chinese bun	
Chef's signature barbecue selection	780 per person
Barbecue Hokkaido pork	890
with Honey Sauce	
Roasted crispy pork belly	880
with Mustard	
Deep-fried whole pigeon	980
Deep-fried prawn paste custard	480
Pickled cucumber	380
with Soy Sauce	
Deep-fried sesame prawn toast	880
with Caviar	
Marinated pork ear	450
with Spicy Sauce	

SOUP

Double-boiled supreme fish maw	2500
Morel Mushrooms, American Ginseng	
Double-boiled black bone chicken	1650
Scallops, Abalone	
Double-boiled fish maw	1450
Sea Jade Bamboo, Conpoy	

Prices are in Thai baht, and subject to 10% service charge and applicable government tax.
For guests with dietary restrictions, a selection of vegan, gluten-free and lactose-free items can be prepared. Please inform your server of any dietary restrictions or allergies.

FOOD

SOUP • CONTINUED

Double-boiled sea whelk Baby Cabbage, Conpoy	950
Double-boiled matsutake mushroom with Bamboo Piths	550
Braised bird's nest soup with Supreme Broth	1200
Braised hot and sour fish maw with Crabmeat	780

ABALONE, SEA CUCUMBER AND FISH MAW

WHOLE 20-head DRIED YOSHIHAMA Japanese ABALONE	12800
WHOLE DRIED SOUTH AFRICAN six-head ABALONE	6400
WHOLE DRIED SOUTH AFRICAN four-head ABALONE	8600
WHOLE DRIED SOUTH AFRICAN 20-HEAD ABALONE	3800
30-head Japanese Sea cucumber – Supreme with Abalone Sauce – Supreme with Millet – Supreme with spring onion Sauce	2800
80-head Japanese Sea cucumber – Supreme with Abalone Sauce – Supreme with Millet – Supreme with spring onion Sauce	1850
Braised fish maw with Abalone Sauce	1650
Braised supreme fish maw with Abalone Sauce	2800

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ABALONE, SEA CUCUMBER AND FISH MAW · CONTINUED

BRAISED FISH MAW AND 80-head SEA CUCUMBER 2800
with Abalone Sauce

Known as the “emperor of shellfish,” abalones are extremely rare as skilled divers collect and harvest these oceanic gems by hand. Succulent and juicy, each abalone is carefully selected and prepared to ensure an excellent culinary experience.

LIVE SEAFOOD

RAINBOW LOBSTER 1150

- Steamed with Aged Rice Wine
- Braised with E-Fu Noodles in Supreme Broth
- Wok-Fried with Soy Sauce
- Wok-Fried with Crispy Garlic

CANADIAN LOBSTER 490

- Steamed with Aged Rice Wine
- Braised with E-Fu Noodles in Supreme Broth
- Wok-Fried with Soy Sauce
- Wok-Fried with Crispy Garlic

SPOT GROUPEr 625

- Steamed fillet with golden fungus
- Steamed fillet with capsicum sauce
- Deep-Fried with Soy Sauce
- Boiled Sichuan-style hot and sour Fillet

BLACK SEA GROUPEr 260

- Steamed Fillet with Golden Fungus
- Steamed fillet with capsicum sauce
- Deep-Fried with Soy Sauce
- Boiled Sichuan-style hot and sour Fillet

SAND GOBY 280

- Steamed Fillet with Golden Fungus
- Steamed fillet with capsicum sauce
- Deep-Fried with Soy Sauce
- Boiled Sichuan-style hot and sour Fillet

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LIVE SEAFOOD • CONTINUED

MANTIS PRAWN	980
– Poached with spring onion and soy sauce	
– Wok-Fried with Crispy Garlic	
ABALONE	880
– Steamed with glass noodles and garlic sauce	
– Steamed with capsicum sauce	
– Steamed with aged tangerine peel	

Priced per 100 grams live weight.

SEAFOOD

Deep-fried crabmeat in Crab Shell	650
Steamed Thai blue crab claw Egg White, Sea Urchin Sauce	880 per person
Stir-fried Hokkaido scallops with X.O. sauce	1800
Steamed grouper Dried Aged Tangerine Peel, Preserved Vegetables	850 per person
Stir-fried grouper Preserved Vegetables, Lily Bulbs	1800

MEAT AND POULTRY

Wok-fried pork belly Aged Black Olives, Vinegar Sauce	780
Stir-fried Australian M9 wagyu beef cubes with Spring Onion Sauce	2800
Braised Sichuan mapo tofu with Australian Wagyu Beef	1200

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MEAT AND POULTRY • CONTINUED

Clay pot Wok-fried chicken 680
Spring Onion, Fermented Black Beans

Wok-fried chicken 680
with Homemade Spicy Sauce

Braised foie gras 1580 per person
with Abalone Sauce

VEGETABLES

Poached baby cabbage 480
5J Ham, Supreme Broth

Poached bok choy 480
Lily Bulbs, Goji Berries, Supreme Fish Broth

Stir-fried choy sum with garlic 480

Braised spinach 580
Dried Scallop, Bamboo Pith, Abalone Sauce

Stir-fried string beans 580
Minced Pork, Dried Prawns

Wok-fried Hong Kong kale 380
with Ginger

Clay pot Braised tofu 580
Prawn Roe, Bamboo Pith

RICE & NOODLES

Imperial Fried Rice 980
Lobster, Crabmeat, Scallop, X.O. Sauce

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RICE & NOODLES • CONTINUED

Barbecue Hokkaido pork fried rice Prawns, Dried Scallop	680
Australian wagyu beef Fried Rice	880
Olive, lily bulb and asparagus Fried rice	420
Fried Noodles Prawns, Cabbage	550
Stir-fried E-fu noodles Prawn Roe, Dried Seafood	580
Braised lobster broth with Homemade Noodles	420 per person

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