FAR & EAST

FOUR SEASONS HOTEL BENGALURU AT EMBASSY ONE

LUNCH & DINNER

At Far & East, our chefs craft authentic Asian flavours with fresh ingredients and modern techniques. From dim sum and sushi to curries and wok-tossed specialties, enjoy a curated Pan-Asian lunch and dinner menu in one of Bangalore's most sophisticated settings.

Lunch 12:30 pm – 3:00 pm. Dinner Sunday to Thursday 6:00 pm – 11:00 pm, Friday and Saturday 6:00 pm – 11:30 pm

LUNCH & DINNER

SIGNATURES

Peking Duck *(G)(A)(N)*
Half – 450 g / 275 kcal | Full – 900 g / 550 kcal
Chinese Pancakes, Cucumber, Leek, Bengaluru Farm Leaves, Sweet Duck Sauce, Tableside Appointed Dressing Ritual

Malaysian Lamb Shank Rendang *(G)*
441 g / 176 kcal
Coconut Milk, Asian Spices

Peppered Lamb Chop *(G)(A)(D)(C)(E)*
405 g / 135 kcal
Onion, Mushrooms, Capsicum Trio, Mongolian Sauce

Hokkaido Carpaccio *(S)(C)(G)*
130 g / 120 kcal
Salmon, Hotate, Ikura, Onion, Lemon, Ponzu Sauce

Robatayaki Lobster *(S)(E)(G)(C)*
500 g / 1055 kcal
Lemon, Kikkoman, Ponzu, Hajikami

SOUPS

Hot and Sour Sichuan (120 g)
Vegetarian (G) – 28 kcal | Chicken (G) – 34 kcal | Prawns (G, C) – 40 kcal
Tangy Peppery Broth, Pickled Mustard, Tofu, Mushrooms, Bamboo Shoots

Cantonese Wonton (120 g)
Asian Vegetable (V) (110 kcal) | Water Chestnut, Spring Onion And Chicken Essence (G) (140.2 kcal)

Tom Yam or Tom Kha (120 g)
Asian Vegetable (V) – 28 kcal | Chicken (G, S) – 32 kcal | Seafood (G, C) – 23 kcal
Lemongrass, Makrut Lime, Bird's Eye Chilli

Braised Crabmeat *(G)(C)(A)(E)*
120 g / 21 kcal
Shiitake Mushrooms, Bamboo Shoots, Egg

VEGETARIAN

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LUNCH & DINNER

SOUPS · CONTINUED

Yu Pian Tang *(S)(A)(G)(D)*
136 g / 309 kcal
Fried Sea Bass Fillet, Tomato, Ginger, Onion, Coriander, Milk, Chinese Wine

Classic Miso (120 g)
Asian Vegetable (V) – 85 kcal | Chicken (G) – 93 kcal | Prawn (G, C) – 97 kcal
Miso, Wakame, Silken Tofu, Spring Onion

STARTERS

⊡ Edamame
120 g / 43 kcal
with Cracked Sea Salt

⊡ Stir-Fried String Beans *(G)*
180 g / 107 kcal
Dried Chilli, Tofu, Garlic

⊡ Vegetable Spring Roll *(G)*
120 g / 103 kcal
with Chilli Plum Sauce

⊡ Pomelo Salad *(G)(N)*
180 g / 174 kcal
Onion, Chilli, Coriander, Cashews, Tamarind Dressing

Som Tam (180 g)
Vegetarian Tofu (V, G, N) – 119 kcal | Prawns (G, C, N) – 150 kcal
Green Papaya, Peanuts, Tomato, Lime, Bird's Eye Chilli

Burnt Chilli Tofu *(A)(G)*
200 g / 201 kcal
Capsicum, Dried Red Chilli, Chilli Beans

⊡ Spicy Wild Mushrooms *(A)(G)*
238 g / 109 kcal
Asparagus, Sichuan Pepper Sauce

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LUNCH & DINNER

STARTERS · CONTINUED

La Zhi Ji *(G)(A)(N)*
300 g / 667 kcal
Sesame Fried Chicken, Dried Chilli, Sichuan Peppercorns

Black Pepper Chicken *(G)(A)(D)*
280 g / 329 kcal
Coorg Black Pepper, Capsicum, Coriander

Crispy Kaisen Salad *(S)(G)(C)*
180 g / 172 kcal
Mixed Seafood, Tempura Crunch, Spicy Sauce

Crispy Beijing Lamb *(G)(A)*
180 g / 471 kcal
Chilli, CapsicumTrio, Onion, Spicy Sauce

Crispy Sea bass *(A)(S)(G)*
330 g / 336 kcal
Red Chilli, Capsicum, Onion, Sichuan Spicy Sauce

Wasabi Fried Prawns *(G)(D)(C)*
200 g / 380 kcal
Jackfruit, Rice Paper, Wasabi Mayonnaise

Jiao Yan Xia *(C)(G)(A)(D)*
195 g / 180 kcal
Fried Prawn, Onion, Capsicum, Black Pepper, Butter

DIM SUM

⊡ Yin Yang Dumpling *(G)*
150 g / 234 kcal
White and Green Asparagus, Glass Noodles

⊡ Chinese Chive & Vegetable Jiaozi *(G)*
150 g / 330 kcal
Chives, Water Chestnuts, Asparagus, Carrot

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LUNCH & DINNER

DIM SUM · CONTINUED

- Sichuan Chilli Mixed Vegetable Dumpling *(G)*
  150 g / 480 kcal
  Carrot, Beans, Asparagus, Lotus Root, Baby Corn

- Wild Mushroom and Water Chestnut Dumpling *(G)*
  150 g / 337 kcal
  with Truffle Oil

- Truffle and Edamame Dumpling *(G)*
  150 g / 466 kcal

Lohan Crystal Vegetable Dumpling (V, GF)
200 g / 463 kcal
with Seasonal Vegetables

Chicken and Truffle Shumai *(G)*
150 g / 274 kcal
Black Truffle, Shiitake Mushrooms

Sichuan Spicy Chicken Dumpling *(G)*
150 g / 206 kcal
Coriander, Onion, Ginger, Red Chilli

Pan-Fried Chicken Pot Stickers *(G)*
150 g / 196 kcal
Spring Onion, Ginger, Shiitake Mushrooms, Carrot

Charcoal Seafood Dumpling *(G)(C)(S)*
150 g / 196 kcal
Prawn, Crabmeat, Tobiko

Belgian Pork Dumpling *(G)*
150 g / 176 kcal
with Homemade Black Bean Sauce

Prawn and Scallop Dumpling *(G)(C)(S)*
150 g / 196 kcal
with Tobiko

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DIM SUM · CONTINUED

Crispy Duck Spring Roll *(G)*
150 g / 196 kcal
Roast Duck, Leek, Carrot, Chilli Plum Sauce

SUSHI ROLLS

Spicy Tempura Maki *(G)(D)*
150 g / 287 kcal
Yasai Kakiage, Shichimi Togarashi, Edamame

Tenkasu Kinoko Maki *(G)(D)*
150 g / 210 kcal
Assorted Mushrooms, Tempura Crunch

Garden Green Roll *(G)*
160 g / 320 kcal
Asparagus, Avocado, Iceberg Lettuce, Shiso, Kyuri, Mamenori

Avocado and Cream Cheese Maki *(D)*
160 g / 320 kcal
Avocado, Lettuce, Cream Cheese, Fried Tanuki

Truffle and Avocado Maki Roll *(D)*
160 g / 320 kcal
with Edamame

Unagi and Kyuri Maki *(S)(D)(G)*
150 g / 210 kcal
Cream Cheese, Cucumber

Prawn Killer Maki *(C)(D)(G)*
150 g / 321 kcal
Ebi Tempura, Togarashi, Tobiko, Roasted Sesame

Aburi Salmon Toro Maki *(S)(D)(G)*
150 g / 315 kcal
Torched Salmon Toro, Avocado, Tobiko

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SUSHI ROLLS · CONTINUED

Rainbow Maki *(C)(S)(D)(G)*
150 g / 320 kcal
Salmon, Maguro, Hamachi, Avocado, Crabstick, Mayonnaise, Black Tobiko

Spicy Maguro Maki *(S)(D)(G)*
150 g / 285 kcal
Bluefin Tuna, Kyuri, Black Tobiko, Togarashi

Kanikama and Ikura Maki *(S)(C)(D)(G)*
150 g / 244 kcal
Ikura, Crabstick, Avocado, Mayonnaise, Shiso

Chef's Selected Sushi Platter *(G)(D)(S)(C)*
Small – 380 g / 625 kcal | Large – 1850 g / 1250 kcal

NIGIRI
80 g

Hamachi *(S)*
114 kcal

Salmon *(S)*
143 kcal

Maguro *(S)*
134 kcal

Hotate *(C)*
139 kcal

Unagi *(G)(S)*
126 kcal

SASHIMI
90 g

Salmon *(S)*
153 kcal

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SASHIMI · CONTINUED

Hamachi *(S)*
95 kcal

Maguro *(S)*
109 kcal

Hotate *(S)*
109 kcal

WOK

Gold and Silver Seasonal Vegetables *(G)(A)*
250 g / 124 kcal
Seasonal Vegetables, Garlic

Di San Xian *(G)(A)*
180 g / 225 kcal
Fried Potato, Aubergine, Green Capsicum

Mapo-Style Silken Tofu *(A)(G)*
200 g / 392 kcal
Sichuan Peppercorn, Mushrooms, Chilli

Braised Tofu Hot Pot *(G)(A)*
200 g / 161 kcal
Tofu, Leeks, Garlic, Mushroom, Coriander, Sichuan Sauce

Stir-Fried Lotus and Asparagus *(G)(A)*
200 g / 192 kcal
with Laoganma Chilli

Lai Yao Kai *(G)(D)*
200 g / 995 kcal
Fried Boneless Chicken, Milk, Butter, Bird's Eye Chilli, Curry Leaves

Gai Phad Krapow *(G)(D)(C)*
180 g / 368 kcal
Chicken Mince, Bird's Eye Chilli, Onion, Garlic, Thai Basil

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LUNCH & DINNER

WOK · CONTINUED

Gulai Ayam Padang *(G)*
235 g / 353 kcal
Boneless Chicken, Coconut Cream, Indonesian Curry

Traditional Thai Curry (250 g)
Vegetarian (V) – 300 kcal | Chicken – 331 kcal | Prawns (C) – 372 kcal
Green or Red Curry, Coconut Cream

Sichuan Hot Pot Chicken *(G)(A)*
250 g / 325 kcal
Bamboo Shoots, Shiitake Mushrooms, Laoganma Chilli Paste

Kung Pao Chicken *(G)(A)(N)*
280 g / 428 kcal
Dried Chilli, Spring Onion, Ginger, Garlic, Onion, Cashews

Black Pepper Tenderloin *(D)(A)(G)*
300 g / 537 kcal
Buffalo, Coorg Black Pepper, Asparagus, Onion, Mushrooms

Hunan Hot and Spicy Prawns *(G)(C)(A)*
160 g / 220 kcal
Chilli, Capsicum Trio, Onion, Chilli Garlic Sauce

Steamed Red Snapper *(G)(C)(S)*
200 g / 224 kcal
Homemade XO Sauce, Superior Soy Sauce, Coriander

Hui Guo Rou *(G)(A)*
150 g / 510 kcal
Pork Belly, Leeks, Spring Onion, Garlic, Ginger, Sichuan Sauce, Black Beans

Singapore Chilli Prawns *(E)(G)(C)*
180 g / 185 kcal
Tiger Prawns, Homemade Chilli Sauce

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LUNCH & DINNER

RICE AND NOODLES

Jasmine Rice
250 g / 241 kcal

Singapore-Style Fried Rice Noodles (V) *(G)*
300 g / 315 kcal
Chilli Powder, Curry Powder, Vegetables

Burnt Garlic Fried Rice *(G)*
300 g / 297 kcal
Baby Corn, Carrots, French Beans

Cantonese-Style Crispy Rice Vermicelli (300 g)
Vegetarian (V, A, G) – 368 kcal | Chicken (A, G) – 389 kcal
Thin Rice Noodles, Seasonal Vegetables

Pad Thai (300 g)
Vegetarian (V, G, N) – 360 kcal | Chicken and Egg (G, N, E) – 400 kcal | Prawn (G, C, N, E) – 416 kcal
Peanuts, Beansprouts, Dried Beancurd, Tamarind Sauce

Black Pepper Udon Noodles *(G)(A)(C)*
300 g / 339 kcal
Prawns, Chicken, Onion, Garlic, Capsicum

Hainanese Chicken Rice *(G)(D)(S)*
280 g / 343 kcal
Poached Chicken, Seasoned Rice, Cucumber, Coriander

Yongzhou-Style Rice *(C)(E)(G)*
300 g / 333 kcal
Egg, Char Siu Pork, Prawns

TEPPANYAKI SKEWERS

Tofu Steak *(G)(D)*
160 g / 408 kcal
Leeks, Vegetarian Oyster Sauce

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LUNCH & DINNER

TEPPANYAKI SKEWERS · CONTINUED

- Mikkusu Yasai Kushi *(G)(D)*
  160 g / 112 kcal
  Skewered Assorted Vegetables in Tonkatsu Sauce

- Wild Mushroom Skewer *(G)(D)*
  100 g / 120 kcal
  with Soy Butter Sauce

Boneless Chicken Skewer *(G)(D)*
160 g / 269 kcal
with Herb Marinade

Buffalo Tenderloin *(G)(D)*
160 g / 141 kcal
with Black Pepper

New Zealand Lamb Chop *(G)(D)*
160 g / 420 kcal
Coriander, Onion, Soy Butter Sauce

Teriyaki-Style Salmon Skewer *(G)(D)(S)*
180 g / 380 kcal

Tiger Prawn Skewer *(G)(D)(C)*
180 g / 160 kcal
in Butter Garlic Sauce

Cochin Lobster *(G)(D)(C)*
180 g / 196 kcal
with Soy Garlic

ROBOTAYAKI

- Yaki Tomorokoshi *(D)(G)*
  110 g / 172 kcal
  Grilled Corn, Chilli Butter

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ROBOTAYAKI · CONTINUED

- Chef's Selected Yaki Yasai Set *(D)(G)(A)*
  280 g / 343 kcal

Grilled Spicy Chicken Teriyaki *(A)(G)*
200 g / 264 kcal
Japanese Seven-Spice, Lemon, Teriyaki Sauce

Yaki Ushi Ebi *(S)(C)(G)(D)(A)*
180 g / 207 kcal
Tiger Prawns, Yuzu Ponzu, Chilli Garlic

Sweet Miso Lamb Chop *(A)(G)*
250 g / 430 kcal
with Hajikami Ginger

Gindara Saikyoyaki *(S)(A)(G)*
200 g / 346 kcal
Black Cod, Saikyo Miso, Hajikami Ginger

Chef's Selected Seafood Yaki Set *(S)(G)(C)(A)(D)*
200 g / 293 kcal

DESSERT

- Ice Cream And Sorbet *(D)*
  Ice Cream: Tender coconut, matcha, roasted seasame | Sorbet: Ginger–Passion fruit | 148 g / 316 kcal

- Tub Tim Krob
  150 g / 146 kcal
  Jellied Water Chestnuts, Palm Sugar Syrup, Coconut

- Chocolate Pear *(D)*
  165 g / 446 kcal
  Dark Chocolate, Chinese Five-Spice

Salted Caramel Cheesecake *(D)(G)(E)*
130 g / 388 kcal
with Ginger–Passion Fruit Sorbet

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DESSERT · CONTINUED

Chocolate Indulgence *(D)(G)(N)(E)*
130 g / 317 kcal
Hazelnut Ice Cream, Chocolate Crunch, Strawberry, Compote, Tanariva Chocolate Sauce

Tender Coconut Tres Leches *(D)(G)(E)*
140 g / 160 kcal
Coconut Milk–Soaked Sponge, Silk Whipped Ganache, Passion Fruit and Raspberry Gel, Tender Coconut Flesh

BEVERAGES

STILL WATER
VEEN (660 ml) | VEDICA (750 ml) | EVIAN (750 ml)

SPARKLING WATER
PERRIER (330 ml) | VEEN (660 ml) | PERRIER (750 ml) | EVIAN (750 ml)

OTHERS
AERATED BEVERAGES | ENERGY DRINKS

MOCKTAILS

Jade Breeze
Melon, Kiwi, Mint Leaves, Ginger Ale

Mizo Hana
Peach, Cranberry Juice, Lime, Soda

Tropical Zest
Pineapple, Litchi, Makrut Lime, Tonic

ICED TEA

Pomegranate

Classic Lemon

Peach

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ICED TEA · CONTINUED

Passion Fruit

SELECTION OF TEA

Ginseng Oolong

Jasmine

Lemongrass Ginger

Gooty Second Flush Darjeeling

Deccan Delight Four Seasons Blend

Early Spring Chamaraj

Chamomile

Earl Grey

COCKTAILS

Shochu Blossom
Gari – Shochu, Gari Vinaigrette | Momo – Peach Shochu, Campari | Bud – Grape Shochu, Grapefruit Juice
Lime Juice, Tonic Water

Sawan Sa
Sparkling Wine, Makrut Lime, Pomelo Shrub

Lady Yang
Perry Road Peru Gin, Vodka, Pandan

Horapha Mule
Gin, Fresh Basil, Homemade Passion Fruit Purée

Zero Eight Zero
Gin, Thyme, Pomegranate, Lime, Simple Syrup

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COCKTAILS · CONTINUED

Feast From East
Japanese Whisky, Yuzu, Vinegar, Sichuan Pepper, Foam

Asian Toddy
Dark Rum, Asian Spices, Maple, Homemade Jasmine Tea Extract

Kanpai
Tequila, Triple Sec, Pineapple Juice, Asian Spice Mix

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