CAPRICE

FOUR SEASONS HOTEL HONG KONG

MENUS

Lunch 12:00 noon – 2:00 pm · Dinner 6:30 pm – 8:30 pm · Tuesday – Sunday

SET LUNCH

FOUR COURSES · PER PERSON	FIVE COURSES · PER PERSON
1288	1338

APPETIZERS

Marinated Japanese Sea Bream with Haddock Panna Cotta
Citrus Gel and Fresh Herbs

Wild Duck and Foie Gras Royal Tart
Pear and Vanilla Condiment

Alaskan King Crab — Supplement + HKD 650
Crustacean Jelly, Gillardeau Oyster and Royal Osciètre Caviar

Land and Sea Tartare — Supplement + HKD 550
Australian Wagyu Beef, Gillardeau Oyster, Kristal Caviar

SOUPS

My Hot and Cold Onion Soup

Prawn « Timbale » and Bisque Soup from the Heads

FISH

Daily Wild Caught Fish
Fennel Confit, Black Olives and Red Fruits Sauce

Soft Seafood Cushion — Add Kristal Caviar + HKD 350
with Champagne Sauce

Brittany Blue Lobster — Supplement + HKD 650
Figs Marmalade and Ruby Sauce

All prices are in HKD and subject to 10% service charge.
All items and prices are subject to change without further notice.

SET LUNCH

MEAT

Braised Iberico Pork Cheek
Ratatouille and Madeira Sauce

Roasted Veal Saddle
Baby Artichoke, Tapenade and Veal Juice

Roasted Lamb from « La Maison Greffeuille » — Supplement + HKD 450
Yoghurt Gel and Mint Condiment

Japanese Saga Beef — Supplement + HKD 750
Pumpkin and Pecan Tartlet, Madeira Sauce

White Truffle — + HKD 888

DESSERT

Caprice Cheese Cellar — Supplement + HKD 128

Apple Tart Tatin
Sudachi-Vanilla Chantilly and Granny Smith Compote

Valrhona Chocolate Cream
Piedmont Hazelnut Praline and Passionfruit Sorbet

Seasonal Soufflé — Supplement + HKD 150

Coffee or Tea
We use Rainforest Alliance Certified coffee beans, served with your choice of milk: whole, skimmed, soy, almond or oat.

Four Courses: Appetizer, Soup, Fish or Meat and Dessert. Five Courses: Appetizer, Soup, Fish, Meat and Dessert.

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MENU CONNAISSEUR

For complete table only

PER PERSON

4228

THE MENU

Crabe Royal d'Alaska Gelée de Crustacés, Huître Gillardeau et Caviar Osciètre Royale
Alaskan King Crab Crustacean Jelly, Gillardeau Oyster and Royal Osciètre Caviar

Royale de Courge et d'Oursin, Mangue Fraîche et Émulsion au Wasabi
Pumpkin and Sea Urchin Royale, Fresh Mango and Wasabi Emulsion

Soupe de Lièvre de La Vallée de La Loire, Biscotti au Bleu et Purée de Coing
Loire Valley Hare Soup, Blue Cheese Biscotti and Quince Puree
— (Supplément Truffe Blanche HKD 888)
— (Add White Truffle HKD 888)

Homard Bleu Breton, Marmelade de Figues et Sauce Ruby
Brittany Blue Lobster, Figs Marmalade and Ruby Sauce

OR

Pigeon de Bretagne et Foie Gras, Betterave, Emulsion de Persil et Sauce Cacao
Pigeon from Brittany with Foie Gras, Beetroot, Parsley Emulsion and Cocoa Sauce

Boeuf de Saga Japonais avec une Tartelette de Courge et Noix de Pécan, Sauce au Madère
Japanese Saga Beef with Pumpkin and Pecan Tartlet, Madeira Sauce
— (Supplément HKD 500) (Supplément Truffe Blanche HKD 888)
— (Supplement HKD 500) (Add White Truffle HKD 888)

Sélection de Fromages Affinés
Caprice Cheese Cellar

Soufflé au Chocolat, Glace Vanille et Menthe
Chocolate Souffle, Vanilla and Mint Ice Cream

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MENU CONNAISSEUR

THE MENU · CONTINUED

Café et Mignardises
Coffee and Petit Fours

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MENU SIGNATURE

For complete table only

PER PERSON

3228

THE MENU

Tartare Terre et Mer Bœuf Wagyu Australien et Huître Gillardeau, Caviar Kristal
Land and Sea Tartare Australian Wagyu Beef, Gillardeau Oyster and Kristal Caviar

Saint-Jacques de Bretagne Marinées, Crème de Concombre et Caviar Osciètre
Marinated Brittany Scallop, Cucumber Cream Sauce and Osciètre Caviar

Pêche « Petit Bateau » Consommé de Fruits de Mer, Poivre Timut
Daily Wild Caught Fish, Light Seafood Consommé and Timut Pepper

Agneau Rôti de « La Maison Greffeuille », Gel de Yaourt, Condiment à La Menthe
Roasted Lamb from « La Maison Greffeuille », Yoghurt Gel and Mint Condiment

OR

Boeuf de Saga Japonais avec une Tartelette de Courge et Noix de Pécan, Sauce au Madère
Japanese Saga Beef with Pumpkin and Pecan Tartlet, Madeira Sauce
- (Supplément HKD 500) (Supplément Truffe Blanche HKD 888)
- (Supplement HKD 500) (Add White Truffle HKD 888)

Sélection de Fromages Affinés
Caprice Cheese Cellar

MillefeuilleChocolat Banane, Sorbet Cacao
Banana Chocolate Millefeuille, Cocoa Sorbet

Café et Mignardises
Coffee and Petit Fours

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MENU DÉCOUVERTE

For complete table only

PER PERSON

2980

THE MENU

Tartare Terre et Mer Boeuf Wagyu Australien et Huître Gillardeau, Caviar Kristal
Land and Sea Tartare Australian Wagyu Beef, Gillardeau Oyster and Kristal Caviar

Purée de Pomme de Terre à La Française Caviar Kristal et Sauce Champagne
Mashed Potatoes with Kristal Caviar, Champagne Sauce

Sole de Bretagne, Pomme de Terre Cuite au Jus de Coquillages, Sauce Aneth et Champagne
Brittany Sole, Potato Cooked in Shellfish Jus, Dill and Champagne Sauce

Sélection de Fromages Affinés (Supplément HKD 250)
Caprice Cheese Cellar (Supplement HKD 250)

Tarte Tatin aux Pommes, Chantilly Sudachi-Vanille et Compotée de Granny Smith
Apple Tart Tatin, Sudachi-Vanilla Chantilly and Granny Smith Compote

Café et Mignardises
Café et Mignardises

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