THE LOUNGE

FOUR SEASONS HOTEL HONG KONG

MENUS

BREAKFAST

AMERICAN BREAKFAST *(D)(E)(GF)(P)(SO2)(G)(HA)(N)(S)(VG)(V)* 360
Mini Fruit Salad | Two Eggs Any Style with Choice of Bacon, Ham or Sausage | Bakery Items | Fresh Juice | Coffee or Tea

HONG KONG BREAKFAST *(AL)(E)(G)(P)(S)(SE)(SO2)(L)(B)(HA)(SF)(CT)(F)* 340
Wok-Fried Noodles | Rice Congee with Beef, Chicken, Fish or Seafood | Dim Sum | Fresh Juice | Coffee or Tea

JAPANESE BREAKFAST *(F)(GF)(SU)(G)(S)(V)(A)(E)(VG)(SO2)* 340
Seared Salmon or Broiled Cod | Steamed Rice or Congee | Egg Custard | Pickles | Miso Soup | Fresh Juice | Coffee or Tea

BALANCE BY FOUR SEASONS SET *(D)(E)(GF)(VG)(G)(V)* 380
Organic Free Range Egg White Frittata | Asparagus, Zucchini, Tomatoes, Ricotta, Basil | Sour Dough Toast | Mini Fruit Salad | Organic Yoghurt | Fresh Juice | Coffee or Tea

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À LA CARTE

EGGS

Two Eggs Any Style *(E)(GF)(VG)(P)(SO2)(G)(HA)(V)* 185
Bacon, Ham or Sausage, Hash Brown, Cherry Tomatoes

Corned Beef Hash *(B)(D)(E)(GF)* 185
Poached or Fried Eggs

Organic Free-Range Egg White Omelette *(E)(GF)(VG)* 185
Spinach, Steamed Asparagus, Avocado, Extra Virgin Olive Oil

Add on One Egg *(E)* 50

MORNING FAVOURITES

Bruschetta *(D)(E)(G)(VG)* 185
Scrambled Eggs, Tomatoes, Basil, Capers, Rocket Lettuce

Scrambled Eggs on English Muffin *(D)(E)(G)(VG)(F)(GF)(P)(SO2)(AL)(V)* 210
Salmon and Asparagus, Ham and Spinach, Bacon and Avocado or Tomato and Mushrooms

Organic Free-Range Eggs Benedict *(A)(D)(E)(G)(GF)(P)(SO2)(F)(V)* 210
English Muffin, Hollandaise Sauce Choice of Ham, Salmon or Spinach

Avocado Toast *(G)(V)* 170

BALANCE BY FOUR SEASONS ALTERNATIVES

Sliced Fruit Platter *(V)(GF)* 170

Mixed Berries *(D)(VG)* 180
Low-Fat Yoghurt or Cottage Cheese

Organic Yoghurt *(D)(GF)(VG)(G)(V)* 120
Natural, Vegan, Low Fat or Fruit

Homemade Granola *(G)(N)(VG)* 150
Mixed Berries, Yoghurt or Milk

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BALANCE BY FOUR SEASONS ALTERNATIVES · CONTINUED

Bircher muesli *(D)(G)(N)(VG)* 150
Mixed Fruit, Natural Honey

Oatmeal *(G)(VG)* 150
Dried Fruit, Brown Cane Sugar

BREAKFAST SPECIALTIES

Smoked Salmon and Bagel *(AL)(D)(G)(F)(SU)* 200
Sliced Tomatoes, Capers, Cipollini Onion

Grilled Wagyu Hanger Steak *(AL)(A)(B)(D)(GF)(HA)* 250
Sautéed Mushrooms, Hash Brown

Conpoy Ginger Pumpkin Rice Congee with Crab Meat *(SF)(SU)* 200

Turnip Pudding *(S)(SF)* 150
(Three pieces)

BREAD & PASTRY

Homemade Pastries *(D)(G)(N)(S)(VG)* 130
Croissant, Chocolate Croissant, Danish, Daily Muffin

Selection of Toast *(D)(G)(VG)* 100
White, Wheat, Multigrain, Rye, Raisin, Cinnamon

Waffle *(D)(E)(G)(VG)* 150
Mixed Berries, Apple and Cinnamon

Ricotta Pancakes *(D)(N)(E)(G)(VG)* 150
Blueberries or Banana or Chocolate Chips and Toasted Hazelnuts

French Toast *(D)(E)(G)(VG)* 170
Apple and Cinnamon, Mixed Berries, Mascarpone Cheese

Homemade Breads and Pastries made by our Executive Pastry Chef Ringo

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À LA CARTE

HEALTHY MORNING BOOST

Mango-Pineapple Lassi Berries Smoothies Spinach & Pineapple Detox Smoothies 150

All Smoothies are made with 150 organic yoghurt and local honey (D) (VG)

FRESHLY SQUEEZED JUICE

Mixed Greens | Mixed Berries | Orange | Apple Ginger Juice 100

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LUNCH

SNACKS

Crispy Calamari *(AL)(D)(E)(G)(SF)(S)(SM)* 250
Togarashi Pepper, Lemon Mayonnaise

King Crab Tacos *(AL)(CT)(D)(G)(F)(S)(SU)* 290
Citrus and Mango Slaw, Red Cabbage, Chipotle Sauce

Korean Fried Chicken *(AL)(D)(G)(M)(S)(SO2)* 300
Barbecue Sauce, Honey Mustard Dip, Garlic Soy Sauce

Thai Finger Spring Rolls *(G)(VG)* 250
Asian Pickled Vegetables, Plum Sauce

Spicy Pulled Braised Prime Beef Cheek Bun *(AL)(B)(A)(G)(D)(E)* 210
Onion, Pickles, Spicy Barbecue Sauce

SALADS

"Burrata e Pomodori" *(D)(GF)(SO2)(VG)* 280
Heirloom Tomatoes, Lemon Gel, Basil Oil, Aged Balsamic Dressing

Traditional Niçoise Salad *(AL)(C)(E)(F)(GF)(SO2)* 400
Tuna Ventresca, Mixed Chicory, Celery, Heirloom Tomatoes, Red Radish, Taggiasca Olives, Anchovies, Boiled Eggs, Barolo Vinegar Vinaigrette

Alaskan King Crab Salad *(CT)(GF)(SU)* 580
Cherry Tomatoes, Mango, Avocado, Watermelon-Mango-Ginger Dressing

Baby Romaine Caesar Salad *(AL)(CT)(D)(E)(F)(G)(P)(S)(SU)* 310
Blue Prawns, Crispy Pancetta, Olive Crisps, 36 Months Aged Parmigiano Cheese

Buddha Bowl *(G)(S)(SM)(V)* 280
Brown Rice, Red Cabbage, Chickpeas, Mango, Lettuce, Sweet Potatoes, Cherry Tomatoes, Seeds, Ponzu-Sesame Dressing

Lobster Cocktail and Kristal Caviar *(D)(CT)(SU)(F)(A)(S)(E)* 540
Kristal Caviar, Grapefruit, Smoked Paprika Sauce

Add 100g Red Tuna Sashimi *(F)(GF)(SU)* 100

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LUNCH

SALADS · CONTINUED

Add 100g Grilled US Beef Tenderloin *(B)(D)(GF)(HA)* 150

SOUPS

Minestrone *(AL)(D)(G)(N)(S)(VG)* 200
Seasonal Vegetables, Borlotti Beans, Basil Pesto, Tomato Bruschetta

Classic Onion Soup *(AL)(A)(B)(D)(G)* 200
Raclette Cheese "au Gratin"

Pork and Shrimp Wonton Noodle Soup *(AL)(CT)(E)(F)(G)(P)(SM)(SU)* 240
Chinese Greens

Double-Boiled Chicken Soup *(G)(HA)(SF)* 230
Matsutake Mushroom, White Fungus and Sea Conch Meat

Heirloom Tomato and Musk Melon Gazpacho *(V)(AL)(GF)(SO2)* 180
Cucumber | Datterino Tomato | Basil

SANDWICHES

Ruben Sandwich *(AL)(B)(D)(G)(P)(S)(E)(M)(SO2)* 310
Country Bread, Pastrami, Garlic Butter, Sauerkraut, Swiss Cheese, Horseradish Mayonnaise

The Lounge "Croque Monsieur" *(D)(G)(P)* 340
Comté Cheese, Mornay Sauce, Parisian Ham, White Bread, Mixed Lettuce

Peking Duck Wrap *(AL)(G)(S)(PN)(SM)(SO2)* 310
Flour Tortilla, Cucumber, Spring Onion, Romaine Lettuce, Pickled Radish, Coriander, Hoisin Sauce

Lobster Roll *(AL)(CT)(D)(E)(G)(S)(SU)* 360
Brioche Bun, Lettuce, Citrus Mayonnaise, Sweet Potatoes Fries, Jalapeno-Cheese Dip

Wagyu Beef Burger *(AL)(A)(B)(D)(E)(G)(M)* 380
Monterey Jack Cheese, Lettuce, Port Wine, Onion, Tomatoes, Gherkin Relish, Homemade Barbecue Ketchup

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LUNCH

SANDWICHES · CONTINUED

Impossible Burger *(AL)(D)(E)(G)(VG)* 310
Forest Mushrooms, Avocado, Iceberg Lettuce, Homemade Bell Pepper & Sour Cream Dip

Eating undercooked ground beef products can present a risk to food safety

PASTA AND RISOTTO

Spaghetti "Alla Chitarra" *(A)(AL)(C)(CT)(D)(F)(G)(SU)(SO2)* 420
Sicilian Red Prawn | Crustacean Jus | Bottarga | Rosella Tomato | Lemon Zest

Summer Green Risotto *(VG)(AL)(D)(GF)* 280
Zucchini | Sorrel | Asparagus | Pak Choi Sprout | Summer Truffle | Mint

MAIN COURSES

Grilled Tuna Steak Riviera Style *(AL)(F)(SF)(GF)(N)(SU)* 460
Tomato, Anchovy, Cod Maw, Calamari, Capers, Olives, Amandine Potato, Baked Pepper

Seafood Cocotte *(AL)(C)(D)(SF)(CT)(G)(F)(A)(SU)* 590
Hokkaido Scallops, Atlantic Sea Bass, Blue Prawns, Riesling Wine Fumet, Mushroom, Seasonal Vegetables, Seaweed Coulis

Pan-Seared Chilean Seabass *(AL)(A)(D)(GF)(F)(SU)(SO2)(C)* 640
Trumpet Zucchini | Artichoke | Forest Mushroom | Wild Garlic Velouté Sauce

Grilled Australian M4 Wagyu Beef Ribeye *(AL)(A)(B)(C)(D)(GF)(SO2)* 780
Tropea Onion | Morel | Smoked Aubergine | Romanesco | Balsamic Beef Jus

FROM THE GRILL

Boston Lobster *(CT)(G)(SU)* 580

Roasted Spring Chicken *(D)(GF)(HA)* 420

Australian Rack of Lamb *(D)(GF)(HA)* 530

US Prime Beef Tenderloin 200g *(B)(D)(GF)(HA)* 680

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LUNCH

FROM THE GRILL · CONTINUED

Grilled US Prime Beef Rib-eye 280g *(B)(D)(GF)(HA)* 720

King Salmon *(F)(GF)(SU)(D)* 500

All items from the grill are served with your choice of two side dishes and a sauce.

SIDE DISHES

Steamed Choy Sum *(GF)(V)*

Roasted Baby Potatoes *(AL)(GF)(V)*

(WF) Wok-Fried Seasonal Vegetables *(GF)(V)*

Sautéed Mushrooms *(AL)(GF)(V)*

Mashed Potatoes with Truffle Oil *(D)(GF)(VG)*

French Fries or Sweet Potato French Fries *(G)(V)*

(WF) Sautéed Young Spinach with Garlic and Olive Oil *(AL)(GF)(V)*

(WF) Grilled Seasonal Vegetables *(GF)(V)*

(WF) Steamed Broccoli with Crispy Garlic Flakes *(AL)(GF)(V)*

(WF) Sautéed Green Asparagus with Parmigiano *(D)(GF)(VG)*

SAUCE

Béarnaise *(AL)(A)(D)(E)(GF)(VG)*

Natural Beef Jus *(AL)(A)(B)(C)(D)(GF)*

Peppercorn Jus *(AL)(A)(B)(C)(D)(GF)*

Lemon Butter *(AL)(D)(A)(GF)(VG)*

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LUNCH

ASIAN FLAVOURS

Udon in Laksa Soup *(AL)(CT)(D)(E)(G)(SF)(N)(S)(SU)* 390
Alaskan King Crab Leg, Blue Prawns, Scallops

Char Kway Teow *(AL)(CT)(E)(G)(N)(P)(PN)(S)(SM)* 390
Prawns, Barbecued Pork, Chilli Paste

Pad Thai *(AL)(CT)(E)(G)(SF)(PN)(S)(SU)* 390
Blue Prawns, Squid, Bean Curd, Egg, Tamarind

Wagyu Beef Cubes *(AL)(B)(N)(G)(S)(SF)(A)* 460
Kale, Mushroom, Walnut, Black Pepper Sauce

Steamed or Deep-Fried Chilean Sea Bass *(AL)(F)(G)(S)(SU)* 410
Yakiniku Sauce or Soy Sauce

Wok-Fried Rice Noodles *(AL)(B)(G)(HA)(S)(SM)* 390
Beef Tenderloin, Bean Sprout, Soy Sauce

Hainanese Chicken *(AL)(G)(HA)(S)(SM)* 390
Fragrant Rice, Traditional Condiments
— (Only available from 12:00 noon to 9:00 pm)

(WF) Classic Indian Butter Chicken *(AL)(D)(G)(HA)* 390
Cumin Rice, Mango Chutney, Raita Sauce

(WF) Thai Blue Prawn Curry *(AL)(A)(C)(CT)(D)(E)(G)(N)(S)(SU)* 410
Eggplant, Chinese Celery, Red Onion

Vegan Indian Style Biryani *(AL)(D)(G)(N)(S)(VG)* 390
Spiced Tempeh, Curry Vegetables, Basmati Rice, Mint Chutney, Papadum

Classic Indian Lamb Curry and Paratha *(AL)(D)(G)(HA)* 420
Cumin Rice, Mango Chutney, Raita Sauce

All wok-fried items come with a choice of brown rice or white rice.

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LUNCH

CHEESE AND DESSERTS

(WF) Fine Cheese Selection *(D)* — 280
Fruit Mustard and Grilled Nut Bread

"La Chouquette Profiterole" *(D)* — 180
Ice Cream (Salted Caramel, Banana-Passion Fruit or Vanilla), Warm Chocolate Sauce

Classic Tiramisù *(D)(N)(S)* — 160
Chiacchiere

House Selection of Gelato (V) and Sorbets (VG) — 60 / 110 / 160
1 scoop / 2 scoops / 3 scoops

Black Forest *(D)(N)(S)* — 180
Vanilla Bavarois, 68% Ghana Beans Chocolate Cream, Cherry Compote

Choco-Nut and Hokey Pokey Ice Cream Coupe *(G)(D)(E)(N)(S)(P)* — 208
Chocolate Ice Cream | Cashew Nut | Stroopwafel | Chocolate Sauce

Cherry Clafoutis *(G)(A)(D)(E)(VG)(S)* — 160
Madagascar Vanilla Ice Cream | Kirsch Anglaise Sauce

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CHILDREN'S MENU

BREAKFAST MENU (6:30 AM – 11:30 AM)

Miso Soup, Nori, Tofu and Steamed Rice *(AL)(F)(G)(S)(V)*	80
Rice Congee with Beef, Chicken or Fish *(L)(B)(G)(HA)(SF)(F)*	90
Hot Organic Oatmeal with Dried Fruits or Cereals with milk *(G)(V)(D)(S)(VG)*	105
Selection of Organic Yoghurts: Natural or Fruit *(D)(GF)(VG)*	80
Fried Noodles with Bean Sprouts and Soy Sauce *(AL)(E)(G)(P)(S)(SM)(SO2)*	120
One Egg Any Style with Smoked Bacon or Pork Sausage or Chicken Sausage and Toast *(E)(GF)(VG)(P)(SO2)(G)(D)(S)(HA)*	115
Two Eggs Any Style with Tomatoes, Smoked Bacon or Pork Sausage or Chicken Sausage and Toast *(E)(GF)(VG)(P)(SO2)(G)(HA)(D)(S)*	140
Mini Waffle with Apple Compote and Whipped Cream *(D)(E)(G)(VG)*	120
Chocolate Chip Pancake with Whipped Cream and Strawberries *(D)(E)(G)(VG)*	130
French Toast with Fresh Berries and Pure Maple Syrup *(D)(E)(G)(VG)*	140

ALL DAY MENU (11:00 AM – 11:00 PM)

Steamed Salmon Steak, Grilled Vegetables, Sautee Potatoes and Pesto *(D)(F)(GF)(HA)(N)*	210
Mixed Vegetable Purée (Carrot, Pumpkin, Cauliflower, Potatoes) *(GF)(V)*	110
Creamy Pumpkin Soup, Pumpkin Seed, Soft Cream *(D)(GF)(VG)*	120
Toasted Ham and Cheese Sandwich *(D)(G)(P)(SO2)*	120
Hot Dog with Homemade Fruit Ketchup and Emmental Cheese Gratin *(AL)(D)(G)(P)(SO2)*	120
Wonton Noodle Soup *(AL)(CT)(E)(F)(G)(P)(SM)(SU)*	115
Maccheroncini with Parmesan Cheese Sauce *(D)(G)(VG)*	140

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CHILDREN'S MENU

ALL DAY MENU (11:00 AM – 11:00 PM) · CONTINUED

Spaghetti or Penne: Choice of Bolognese Sauce or Tomato sauce *(G)(AL)(A)(B)(C)(D)(E)(V)*	140
Wok Fried Chicken with Broccoli and Steamed Rice *(AL)(G)(HA)(S)*	130
Fried Rice with Chicken, Shrimp or Vegetable *(AL)(G)(E)(S)(HA)(CT)(VG)*	135
Homemade Chicken or Fish Fingers and French Fries *(AL)(D)(G)(HA)(M)(F)*	140
Chicken Paillard with Arugula and Lemon Vinaigrette, Cherry Tomato, Parmesan Cheese *(D)(E)(G)*	260
Pizza Margherita	155
Duo of Mini Cheese Burger *(B)(D)(E)(G)(S)(SM)*	130
Grilled Chicken Breast, Sautéed Baby Carrot and Asparagus, Creamy Mushroom Sauce	220

KID'S DESSERTS

Mr. Bear Stroopwafel Ice Cream Sandwiches *(D)(E)(G)(S)(VG)* Caramel Ice Cream, Stroopwafel, Warm Chocolate Sauce	95
Custard Pudding with Fresh Forest Berries, Flower Cookies *(D)(E)(G)(N)(S)(VG)*	95
Classic Banana Spilt	95
House Selection of Gelato or Sorbets	60/scoop

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HONG KONG SIZZLE

SNACKS

Salt and Pepper Sweet Corn *(AL)(D)(GF)(VG)* 250
Chilli, Fried Garlic, Spring Onion

SOUP

Hot and Sour Soup with Seafood *(AL)(CT)(E)(G)(L)(S)(SF)(SM)(SU)* 240
Prawn, Scallop

Pork and Shrimp Wonton Noodle Soup *(AL)(CT)(E)(F)(G)(P)(SM)(SU)* 240
Chinese Greens

Double-Boiled Chicken Soup *(G)(HA)(SF)* 230
Matsutake Mushroom, White Fungus and Sea Conch Meat

MAIN

Wok-Fried Lobster *(AL)(A)(G)(CT)(S)(SU)* 590
Black Bean, Chilli, Spring Onion, Fried Garlic

Sweet and Sour Pork *(AL)(E)(G)(P)* 390
Iberico Pork, Pineapple, Bell Pepper, Spring Onion

Braised Beef Brisket in Clear Broth *(AL)(A)(B)(C)(G)(SO2)* 395
Turnip, Preserved Vegetables, Chinese Celery, Ginger

Wagyu Beef Cube *(AL)(A)(B)(G)(N)(S)* 460
Kale, Mushroom, Walnut, Black Pepper Sauce

Wok Fried Garoupa *(AL)(A)(F)(G)(P)(S)(SU)(CT)(SF)* 490
Asparagus, Lily Bulb, Fungus, Chilli, X.O. Sauce

Crispy Soft- Shell Crab *(AL)(C)(CT)(D)(E)(F)(G)(SU)* 410
Fried Garlic, Chilli, Homemade Curry Sauce, Steamed Rice

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HONG KONG SIZZLE

NOODLES AND RICE

Char Kway Teow *(AL)(CT)(E)(G)(P)(PN)(S)(SM)* 390
Prawns, Barbecued Pork, Chilli Paste

Wok-Fried Rice Noodles *(AL)(B)(G)(HA)(S)(SM)* 390
Beef Tenderloin, Bean Sprouts, Soy Sauce

Yeung Chow Fried Rice *(AL)(CT)(E)(G)(P)(PN)(S)* 420
Barbecued Pork, Blue Prawn, Lettuce, Spring Onion

Wok Fried Egg Noodles with Squid Tentacles *(AL)(E)(G)(P)(S)(SF)(SM)(SU)* 360
Bean Sprout, Soya Sauce, Spring Onion, Chinese Preserved Ham

DESSERT

Golden "Mantou" *(D)(E)(G)(VG)* 160
Steamed and Fried Bun, Condensed Milk

Coconut Ice Cream *(D)(E)(G)(VG)* 160
Red Bean Topping and Hong Kong Egg Roll

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