



自助餐菜谱 Buffet Menu

精选菜肴 Menu selections

每位 RM16 Per Pax
 至少 100 位 Minimum 100 pax

1. 鱼片 Sliced Fish	酸甜/姜丝炸/芒果/印度咖喱 Sweet & Sour / Deep-fried with Ginger / Mango / Indian Curry
2. 鸡肉 (汁) Chicken With Gravy	咖喱/蜜糖/柠檬/甘香/封鸡 Curry / Honey / Lemon / "Kam Heong" / Local Stew Chicken "Hong"
3. 鸡肉 (干) Chicken	香料酥炸/烤 Deep-fried "Berempah" / Grilled
4. 苏东 Squids	酥炸/椒盐/宫保/叁崙/泰式 "Kerabu" Fritters / Salt & Pepper / Dry Chilli / "Tumis Sambal" / "Kerabu" Thai style
5. 菜类 Vegetables	什菜/沙律/叁崙长豆/四川四季豆/虾米包菜/罗汉斋 Mix vege / Salad / Long Bean with "Sambal" / String Beans In Sze Chuan Style / Cabbage with Dried shrimps / "Lo Han"
6. 豆腐 Beancurd	什锦/香港/咸鱼/蟹扒 Filament Stick / Hong Kong / Salted Fish / Crab meat
7. 粉面类 Noodles	星州米粉/印度炒面 "Bee Hoon" / Indian Mee
8. 饭 Rice	白饭 Plain white rice
9. 糕点 (任选3样) 3 Choices of desserts	咖喱泡芙/淇淋泡芙/ "Akak" 糕/ "Tako" 糕/锅饼/粟米糊 Curry Puff / Cream Puff / Kuih Akak / Kuih Tako / Chinese pancake / Creamy sweet corn soup
10. 水果 (任选3样) 3 Choices of Fruits	西瓜/蜜瓜/木瓜/黄梨 Water Melon / Honey Dew / Papaya / Pineapple
11. 饮料 Cordial	玫瑰露/橙汁 Rose Syrup / Orange Squash

额外添加 Additional (至少 100 位 Minimum 100 pax)

每位 RM20 Per Pax

虾 奶油 / 蜜椒 / 咸蛋黄
 Prawns Butter / Spicy Honey / Salted Egg Yolk

Or

每位 RM24 Per Pax

羊肉 焖 / 红烧 / 咖喱
 Lamb Braised / Stew / Curry

* Price quoted above not include 6% GST

09-743 6666



四季廳有限公司

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喜喜席

每席10位 Set Menu For 10 Persons

A
RM428



精选四季拼	<i>Four Seasons Combination</i>
蟹皇鱼翅	<i>Braised Shark's Fin Soup With Crab Meat</i>
当归莲子鸡	<i>Steamed Chicken With Lotus Seed & Chinese Herbs</i>
清蒸石甲鱼	<i>Steamed Sea-based With Soya Sauce</i>
香炸蒜头虾	<i>Deep-fried Prawns With Garlic</i>
佛钵飘香	<i>Yam Basket With Mix Vegetables</i>
荷叶香饭	<i>Steamed Rice In Lotus Leaf</i>
龙眼豆腐	<i>Chilled Longan With Tofu</i>

B
RM528



精选四季拼	<i>Four Seasons Combination</i>
蟹皇鱼翅	<i>Braised Shark's Fin Soup With Crab Meat</i>
富贵鸡	<i>Prosperous Chinese</i>
清蒸石甲鱼	<i>Steamed Sea-based With Soya Sauce</i>
冬菇海参烩西兰花	<i>Braised Mushroom With Sea Cucumber & Broccoli</i>
风味明虾	<i>Fried Prawns With Special Sauce</i>
鲍鱼汁炒香饭	<i>Fried Rice With Abalone Sauce</i>
蜜果珍珠露	<i>Honey Dew With Sago</i>

C
RM600



精选四季拼	<i>Four Seasons Combination</i>
竹笙蟹皇翅	<i>Braised Shark's Fin Soup With Crab Meat & Bamboo Fungus</i>
叫化鸡/人参鸡	<i>Beggar's Chicken / Ginseng Chicken</i>
清蒸斗昌鱼	<i>Steamed Fresh Pomfret Fish In Four Seasons Style</i>
冬菇海参烩鱼鳔	<i>Braised Mushroom With Sea Cucumber & Fish Maw</i>
鸳鸯虾	<i>Bouble Combinations Of Prawns</i>
白灵菇烩豆根	<i>Braised Bai-Ling Mushroom With Gluten</i>
锅饼及花生糊	<i>Pan Cake & Peanut Paste</i>