



Authentic Chinese Wedding Menu

Price: C\$130.00

Four Seasons signature cold cut platter (choice of four):

- Roasted pork
- Cold spinach with sesame oil
- Cold jelly fish with sesame oil
- Deep fried mashed taro & banana wrapped with bean curd roll
- Mixed shredded celery, edamame & dried bean curd
- Mixed diced seafood in bean curd
- Minced spinach wrapped with bean curd sheet
- Chopped pickled cabbage & cuttlefish
- Fresh fruit wrapped with chicken

Second course (choose 1)

- deep fried mixed mushrooms with mashed taro
- sautéed chicken & squid with seasonal vegetable

Third course (choose 1):

- Sautéed jumbo prawn with onion & chili sauce
- Sautéed jumbo prawn with sweet beans

Fourth course (choose 1):

- Bamboo piths, scallops & prawns in soup
- Shredded chicken & cream corn soup
- Fresh seafood and mashed winter melon in soup
- Fresh seafood & mashed japanese pumpkin in soup
- Hot & sour soup with assorted seafood
- Conpoy, dried seafood & bamboo piths in soup

Fifth course (choose style):

- Lobster

Four Seasons Hotel Vancouver

Choice of cooking : superior broth, green onion & ginger, black bean sauce, onion & chili sauce, special dry sauce

Sixth course (choose 1):

Mixed mushroom wrapped in bamboo piths with abalone sauce
Sautéed three kind of fresh mushrooms with seasonal vegetables
Sautéed abalone mushroom with seasonal vegetables

Seventh course (choose 1):

Wok fried & deep fried sole filet

Eighth course (choose 1):

Roasted crispy chicken
Specialty steamed chicken
Braised pig belly in brown sauce

To finish:

Assorted fresh seafood fried rice
Shredded dried scallop & egg white fried rice
Assorted fresh vegetables fried rice
Braised e-fu noodle with abalone sauce
Braised e-fu noodle with chive & bean sprouts