



四季小馆·豐 | Four Seasons Pavilion

四季轮转, 风味长存。

「四季小馆·豐」以四时为韵, 以五味为诗,
撷取自然之馈赠, 烹制人间至味。

我们秉承“不时不食”的古训, 春鲜、夏润、秋馥、冬醇,
每一道菜品皆是对季节的礼赞。

在这里, 食不仅是味觉的享受, 更是心灵的修行——
一箸一看, 皆藏天地; 一茶一饭, 尽显风华。

The seasons revolve, yet flavor remains eternal.

"Four Seasons Pavilion" harmonizes nature's rhythm with culinary poetry, transforming the finest seasonal offerings into exquisite delicacies. Guided by the ancient wisdom of "eating what the season bears," we celebrate spring's freshness, summer's vitality, autumn's richness, and winter's depth.

Here, dining transcends taste—it is a meditation for the soul. Every dish whispers the secrets of heaven and earth; every sip and bite reveals timeless elegance.

以四季为名, 以丰饕致意

In the name of seasons, we present life's abundance

For parties of 6 or more,
a 10% gratuity will be kindly added to your check. Thank you

烧腊

Roasted &
Cold Dishes



明炉烧鸭

Signature Roast Duck from the Open-flame Oven
(GW, S, SE, P, E, N, L, C, MO, CR)

Succulent Silverhill duck, roasted in a traditional open flame oven until the skin crackles golden brown. A rich and juicy signature dish, perfectly balanced with a sweet plum sauce.

€14 (Solo)

€24 (Half)

€45 (Whole)

过敏原 · ALLERGEN

GW-GLUTEN WHEAT
F-FISH
CE-CELERY
MO-MOLLUSCS

GB-GLUTEN BARLEY
P-PEANUTS
M-MILK
SU-SULPHITES

C-CRUSTACEANS
S-SOYBEANS
SE-SESAME SEEDS
MU-MUSTARD

E-EGG
N-CASHEWNUITS
L-LUPIN
V-VEGETARIAN



蜜汁叉烧 €14.9

Char Siu BBQ Pork(GW, S, SE, P, E, N, L, C, MO, CR)
Tender pork in sweet and savory glaze

烧腊双拼 €22

Double Meat Platter(GW, S, SE, P, E, N, L, C, MO, CR)
Choice of two roast meats: duck, pork belly, or char siu.

脆皮烧肉 €14.9

Crispy Pork Belly(GW, S, SE, P, E, N, L, C, MO, CR)
Juicy pork belly with crackling skin.



汤羹类·Soups

云吞汤

Wonton Soup(C, GW, S)
Shrimp and pork wontons in clear broth.

€8

酸辣汤

Hot & Sour Soup(GW, E, C, S)
Tangy and spicy soup with egg, shrimp and char-sui

€8

鸡肉粟米羹

Chicken & Sweet Corn
Soup(GW, C, M, S, E)
Rich soup with chicken and sweet corn.

€8

鲈鱼狮子头汤

Sea Bass Meatball Soup(C, GW, S, F)
Classic Jiangnan delicacy: sea bass minced into succulent
pork meatballs, simmered in a clear, flavorful broth.

€9



冷菜 & 小食 · Appetizers & Cold Dishes



夫妻肺片 🌶️

Spicy Sliced Beef & Ox Tongue(GW, S)
Tender beef and tongue in a fiery chili sauce.

€10.5

虾多士

Prawn Toast(GW, SE, C, S, M)
Deep-fried toast filling with shrimp paste.

€9

红油抄手 🌶️

Red Oil Wontons(GW, S, SE, CR)
Delicate handmade wontons filled with fresh shrimp, served in a fragrant Sichuan-style chili oil sauce with aromatic spices.

€10

鸭肉春卷

Duck Spring Rolls (3pcs)(GW, SE)
Crispy rolls filled with shredded duck and veggies.

€9.5

蔬菜春卷

Vegan Spring Rolls (3pcs)(GW, SE, 🌱)
Vegetarian rolls with mixed vegetables.

€9



浇汁秋葵 🌶️

Soy Okra(GW, S, SE, 🌱)

Chilled okra tossed in savory soy dressing.

€9.5

椒盐鱿鱼 🌶️

Salt & Pepper Squid(GW, S, SE)
Lightly battered squid with spicy seasoning.

€10.5

椒盐豆腐 🌶️

Salt & Pepper Tofu(GW, S, SE, 🌱)
Crispy tofu cubes with salt and chili flakes.

€9

辣根黄瓜 🌶️

Wasabi Cucumber Salad
(GW, S, N, P, SE, 🌱)
Fresh cucumber with a kick of wasabi and sesame.

€8



荷叶包

Buns

Served with pickles,
dried onion and purple cabbage

烧鸭包

Roasted Duck Bao(GW, S, SE, P, E)
Steamed bun filled with roast duck and condiments.

€7.8

烧肉包

Crispy Pork Belly Bao
(GW, S, SE, P, E)
Bao filled with crisp pork belly and
purple cabbage.

€7.8

叉烧包

Honey Roasted Pork Bun
(GW, S, SE, P, E)
Sweet and savory char siu bun.

€7.8

水饺·Dumplings

Served with black vinegar and soy sauce, garlic sauce.

€10.5 (5 PIECES)

鸡肉水饺

Chicken Dumplings
(S,P,GW,C)

猪肉白菜水饺

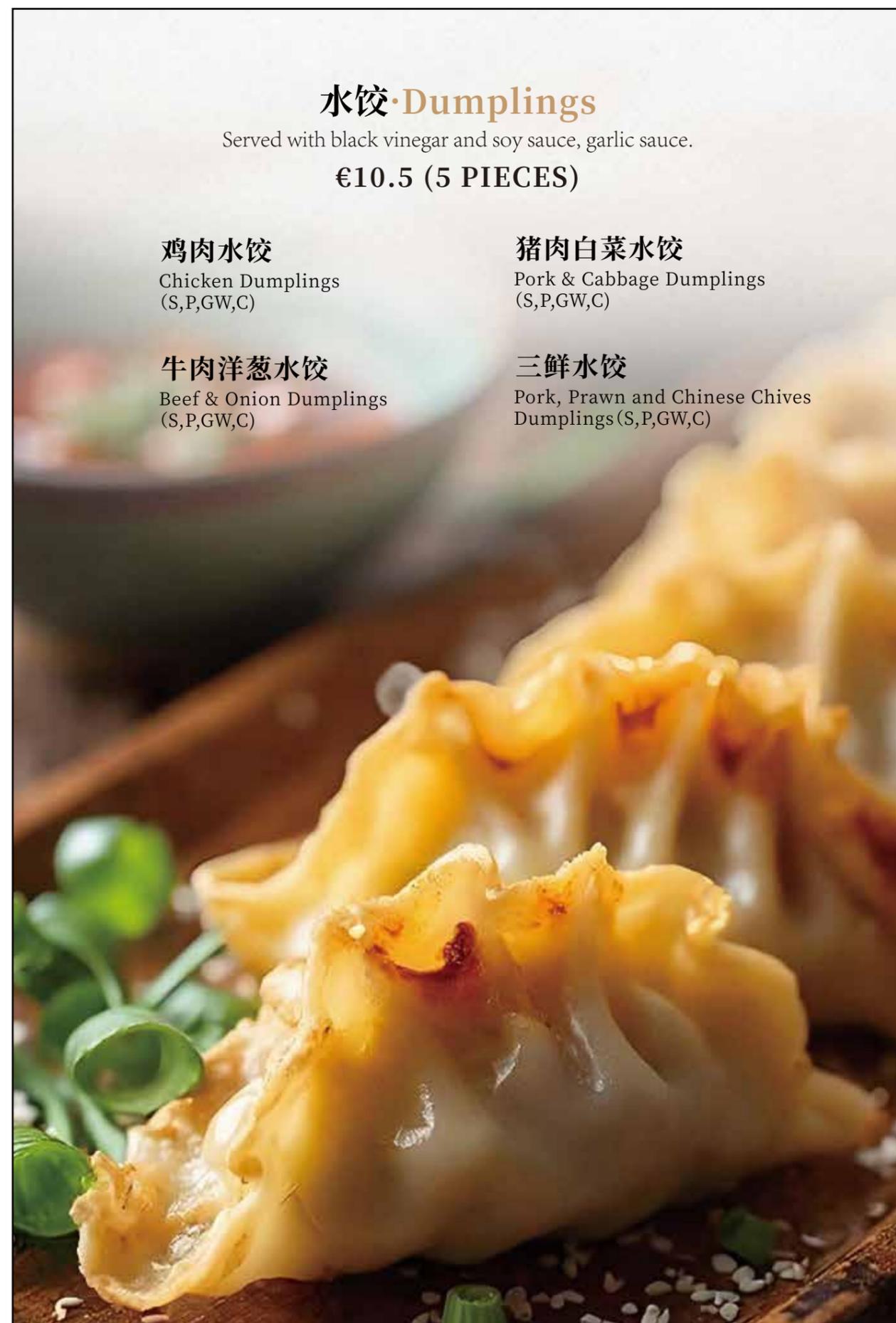
Pork & Cabbage Dumplings
(S,P,GW,C)

牛肉洋葱水饺

Beef & Onion Dumplings
(S,P,GW,C)

三鲜水饺

Pork, Prawn and Chinese Chives
Dumplings (S,P,GW,C)



厨师推荐
Chef-Recommendation

老式锅包肉

Sweet & Sour Pork(GW, S)

€15.6

Crispy pork slices in a sweet and sour glaze-a beloved traditional dish from NortheastChina.



四季小馆
Feng 豐

厨师推荐·Chef-Recommendation

淮阳小炒

Huaiyang Stir-Fry(GW,S,E)

Fluffy scrambled eggs tossed with fresh Chinese chives - a light and aromatic classic from Huaiyang cuisine.

€16

青柠脆皮小牛肉

Crispy Beef Rib(GW, S, L, CE, SE)

Tender veal strips fried to a crisp, enhanced with a refreshing lime flavor.

€15.5

黑椒小牛肉粒

Black Pepper Steak Cubes(GW, S, SE)

Saucy steak cubes with bold black pepper aroma.

€18.5

砂锅焗文昌鸡

Claypot Wen Chang Chicken(GW, C,S)

A slow-baked, free-range chicken from Hainan, finished in a traditional claypot for rich flavor.

€14.5

松鼠鱼

€22.5

Squirrel Fish(GW, F, S)

A visually stunning dish of whole fish expertly deboned, scored, and deep-fried to resemble a squirrel's bushy tail. Topped with a sweet and sour sauce, this Huaiyang specialty balances crispy texture with tangy flavor. A true showpiece of traditional Chinese culinary art.



四季小馆
Feng 豐



法芥大虾球
Wasabi Shrimp Balls(GW, P, MU, E, N, C)
Large prawn balls glazed in a tangy and creamy
Dijon-style mustard sauce.

€14.5

金丝虾球

Wasabi Shrimp Balls(GW, C, SE)
Large prawn balls glazed in a tangy and
creamy Dijon-style mustard sauce.

€14.5

蒜蓉粉丝蒸扇贝

Steamed Scallops (4pcs)
(GW,S,C,MO,SE)
Steamed Scallops, served with fragrant garlic
and vermicelli noodles, steamed to perfection.

€18



秘制红烧肉
Signature Braised Pork Belly(GW, S)
Succulent pork belly slow-cooked in soy-based sauce
until melt-in-mouth tender.

€14.5

咖喱羊肉煲

Claypot Curry Lamb(GW, S, M, SE)
Tender lamb stewed with potatoes and vegetables
in a rich, aromatic curry sauce.

€15.8

上汤时蔬

Vegetables in Supreme Broth(🌱)
Seasonal greens gently cooked in broth.

€10.8

川湘系列·Chef-Recommendation

湘辣小牛肉 🌶️

Wok-Fried Beef(GW, S,)
Stir-fried veal slices with green chilies and garlic,
bold Hunan-style heat.

€15.6

宫保鸡丁

Kung Pao Chicken(GW, L, P, N, S)
A Sichuan classic: diced chicken stir-fried with
peanuts, chilies, and a sweet-savory sauce.

€13.9

四川辣子鸡 🌶️

Spicy Chicken(GW, P, N, SE, S)
Crispy chicken cubes tossed with dried chilies
and Sichuan peppercorns.

€13.9

干煸四季豆 🌶️

Dry-Fried Green Beans(S, SE, 🌿)
Crisp green beans stir-fried with minced pork,
garlic, and preserved vegetables.

€11.5

川味水煮牛肉 🌶️

Sichuan Boiled Beef
(GW, S, E, SE)

Thinly sliced beef simmered in a
numbing chili oil broth with bean sprouts.

€14.5



川湘系列

Chef-Recommendation

湘嘴鱼片 🌶️

Wok-Fried Cod(GW, S, F)
Delicate fish fillets stir-fried with fragrant
Hunan-style chili sauce.

€14.5

老坛酸菜鱼 🌶️

Pickled Cabbage Fish Soup(F,S,GW)
Fish fillets simmered in a tangy broth with
pickled mustard greens.

€18.9

四川水煮鱼 🌶️

Sichuan Spicy Boiled Fish(F,SE,S,GW)
Spicy and numbing broth filled with fish slices,
chilies, and Sichuan pepper.

€18.9

毛血旺 🌶️

Blood & Offal Stew(GW,S,SE,L,MO)
A bold and spicy stew of beef, tripe, blood curd,
and tofu in chili oil.

€18

酸菜肥肠 🌶️

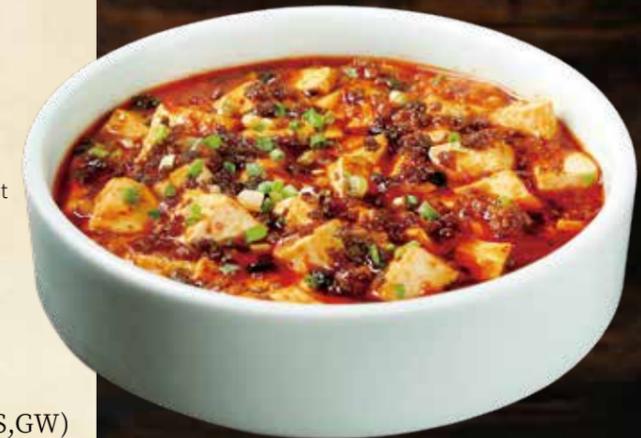
Pickled Cabbage Intestine(GW)
Pork intestine braised with pickled greens
in a slightly spicy sauce.

€16.5

麻婆豆腐 🌶️

Mapo Tofu(S,GW)
Silken tofu in a spicy, savory sauce with minced
pork and Sichuan pepper.

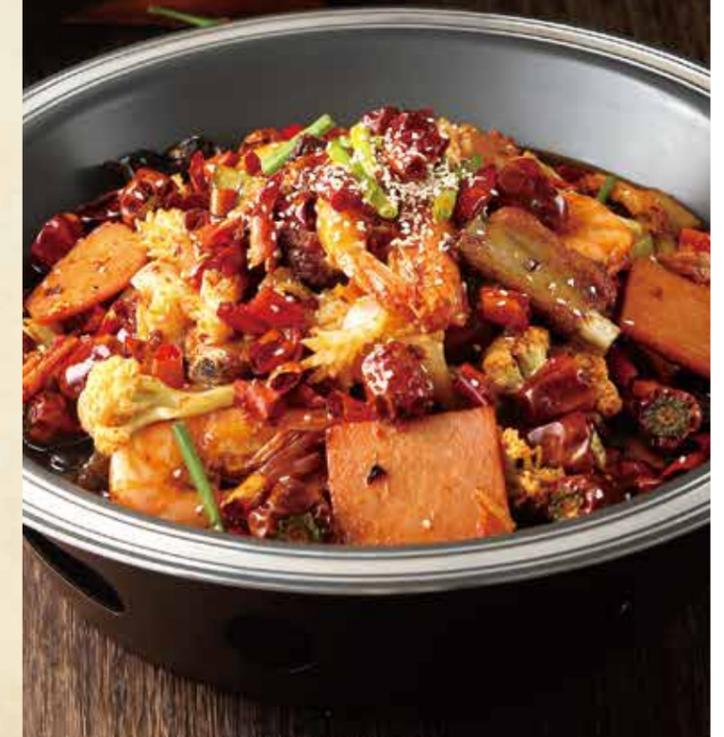
€12.5



麻辣香锅 🌶️

Spicy Dry Pot(SE,C,S,CE,MOP ,L,F)
A bold and flavorful dry-style stir-fry combining meats,
seafood, and vegetables in a rich, numbing chili sauce.
Infused with Sichuan peppercorns and dried chilies,
this dish delivers intense heat and deep umami.

€15.8



MAIN COURSE

宫保虾球

Kung Pao King Prawn (GW,P,TN,S,C)
Delicately stir-fried with peanuts, chilies, and a rich, spicy-sweet sauce.

€14.5



红酒汁牛仔骨

Beef Short Ribs (GW, S, L, SE, C)
Slow-braised veal ribs in a rich and aromatic red wine reduction.

€16.8

宫保虾球 & 鱿鱼

Kung Pao Prawn & Squid (GW, P, C, S)
Seafood twist on the classic Kung Pao with juicy prawns and tender squid.

€18

甜辣鸡块

Sweet & Spicy Chicken (GW, S, E)
Bite-sized fried chicken pieces tossed in a tangy sweet chili sauce.

€14.5

蒙古炒烤肉

Mongolian BBQ Meat (GW, S, SE)
Sliced beef seared with onions, leeks, and sweet-savory Mongolian sauce.

€16.8

柠檬鸡

Crispy Lemon Chicken (E, SW, SE)
Crispy battered chicken fillet served with a zesty lemon glaze.

€14.5

MAIN COURSE

豆豉香炒牛柳

Wok-Seared Beef in Black Bean Garlic Sauce (GW, S, C)
Tender beef strips with onions and peppers in a savory fermented black bean sauce.

€16

沙煲豆腐

Claypot Tofu (GW, S, SE)
Braised tofu with mushrooms and vegetables served bubbling in a clay pot.

€18.5

蒜蓉菜心

Stir-Fried Baby Choy Sum (GW, )
Stir-fried baby Choy Sum, with fragrant garlic for a simple yet flavourful dish.

€11.8

葱姜蒸鲈鱼

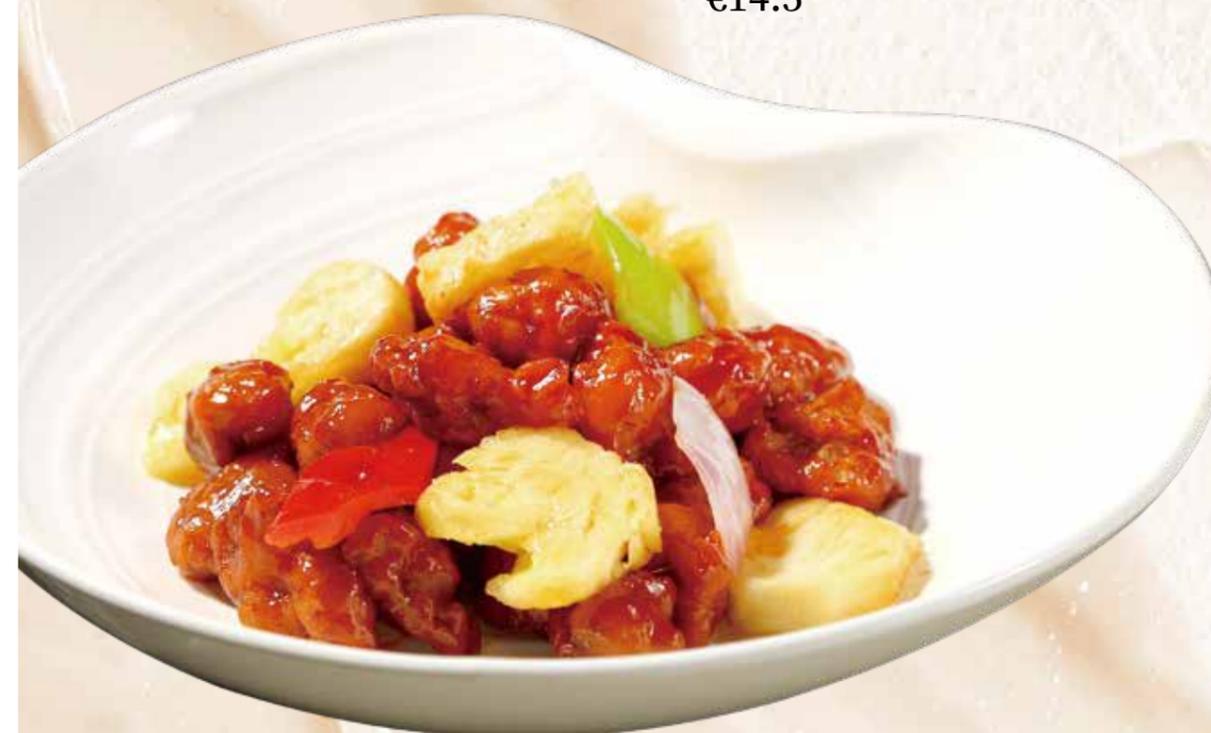
Steamed Seabass (GW, S, F)
Steamed SeaBass with Scallions and Ginger, delicately flavoured with aromatic herbs for a fresh, tender dish.

€18.9

菠萝咕嚕鸡

Sweet and Sour Chicken (GW, E)
Lightly Golden chicken pieces stir-fried with pineapple and bell peppers in sweet-sour sauce.

€14.5



主食类·Noodles & Rice

手工兰州拉面 €18.5

Lanzhou Hand-Pulled Noodles(GW)

A Northwest Chinese classic — silky ribbons of hand-pulled noodles floating in a clear, aromatic beef broth. Garnished simply with scallions and radish for a soulful, minimalist experience.

手工陕西油泼面 €16.5

Oil-Splashed Noodles(GW,S)

Bold and rustic, these chewy flat noodles are bathed in sizzling hot chili oil poured tableside, releasing a fragrant cloud of garlic, scallion, and spice. A simple yet sensational street food favorite from Shaanxi.

手工陕西Biangbiang面 €18.8

Biangbiang Noodles(GW,S)

Named after the sound of hand-slapping dough, these belt-wide noodles are stir-fried with chili flakes, soy, and garlic. A theatrical, tongue-tingling dish with deep cultural roots and serious flavor.

手工炸酱面 €16

Handmade Zhajiang Noodles

Freshly hand-pulled noodles served with a rich savory soybean paste sauce, stir-fried with minced pork and aromatics like garlic, scallions, and ginger. A classic Beijing street dish known for its deep umami flavor and satisfying texture.

担担面

Dan-Dan Noodle Soup
(GW, E, P, SE, S, M)

Hailing from Chengdu, this iconic noodle dish features a silky sesame-peanut broth crowned with spicy minced pork and fragrant chili oil. A balance of creamy, nutty, and savory notes in every slurp.

€13

扬州炒饭 €13

Yangzhou Fried Rice(GW, E, C)

A beloved staple of Huaiyang cuisine, this fragrant fried rice is a golden medley of juicy shrimp, sweet barbecued pork (char siu), and tender egg — each grain perfectly wok-tossed for a light yet satisfying finish.

重庆小面 €13

Chongqing Noodle Soup
(GW, E, P, SE, S, M)

A fiery signature from Sichuan's mountain city-springy noodles bathed in a vibrant chili broth, layered with roasted peanuts, pickled mustard greens, and umami-packed aromatics. Bold, addictive, and unapologetically spicy.

白米饭 €3

Boiled Rice

蛋炒饭 €3.6

Egg Fried Rice(GW, E)

炒面 €3.6

Fried Noodles(GW, E, S)

薯条 €3.5

Chips

四季炒面

Four Seasons Fried Noodle(GW, S, SE, C, E)

Wok-fried egg noodles with seasonal vegetables and your choice of meat or seafood. A savory and satisfying classic from Four Seasons Kitchen.

招牌 €16.8

Chef Special: Prawn, Chicken, Beef and Char SiuT(GW, S, SE, C, MO, E)

烧鸭 €16.8

Chef Roasted Duck(GW, S, SE, C, E)

牛柳 €15.8

Beef(GW, S, SE, E)



甜品·Desserts

杨枝甘露

Mango & Pomelo Purée
(GW, E, P, M)
Chilled mango with sago and pomelo.

€8.5

抹茶蛋糕

Matcha Cheesecake(E, MU)
Green tea flavored creamy cheesecake.

€9

冰淇淋

Ice Cream (Vanilla & Chocolate)
(GW, E, P, M, S, SU)
Classic scoop of vanilla or chocolate ice cream.

€5.5

红豆沙

Red Bean Soup
(GW, E, P, M)
Warm sweet red bean soup.

€7.5



四季小馆
four season pavilion
Fēng 豐
豆

四季之味 归家之暖

四方风味, 终将团圆于一席。
感谢您于此相聚, 让每一次品尝都成为一次温暖的归家之旅。
时令食材, 手工心意
一碗一筷, 皆不负匠心。
一滋一味, 皆源自真诚。

The Taste of the Seasons, The Warmth of Home

Flavors from every corner, gathered in harmony at your table.
Thank you for joining us. May every dish feel like a warm return home.
Seasonal Ingredients, Handmade with Care
In every bowl and every pair of chopsticks, you'll find our dedication.
In every flavor and every aroma, you'll taste our sincerity.

四季小馆, 敬候您的再次归来。
Seasons Bistro, We look forward to welcoming you back.