



CASSIA  
凯嘉

## 新年晚餐

### *New Year Eve and New Year Set Menu*

31 December 2021 and 1 January 2022  
\$168<sup>++</sup> per person | Additional \$99<sup>++</sup> for wine pairing

#### 精选三式拼盘

松露鲜菌水晶饺，香茅鹌鹑腿，金牌碳烧黑毛猪腩

#### COMBINATION OF

Steamed Crystal Dumpling with Black Truffle and Fresh Mushroom  
Deep-Fried Marinated Quail Leg with Lemongrass  
Five Spice Roasted Yorkshire "Ral d'Avinyó Pork" Belly

*Billecart-Salmon Brut Réserve NV, France*

#### 干贝螺头炖鲜鱼肚

#### DOUBLE-BOILED FISH MAW SOUP

sea whelk, dried scallop

*Albariño, Lagar De Fornelos, "Lagar de Cervera", Rias Baixas, Spain, 2018*

#### 黑松露原只五头鲍烩海参

#### BRAISED WHOLE AUSTRALIAN 5 HEADS ABALONE

black truffle, sea cucumber

*Sauvignon Blanc, Dog Point, Marlborough, New Zealand, 2019*

#### 野菌汁香煎澳洲顶级和牛粒

#### WOK-FRIED AUSTRALIAN WAGYU BEEF

mushroom sauce

*Shiraz, Tahbilk, Nagambie Lakes, Australia, 2017*

#### 香煎鹅肝伴蟹肉丝苗

#### COMBINATION OF

pan-fried foie gras | fragrant rice with crab meat

#### 凯嘉三式甜品

#### CASSIA TRILOGY DESSERT

All prices are subject to 10% service charge and 7% GST. | Please inform our restaurant staff of any food allergies or restrictions that you may have.  
Capella Singapore supports sustainable products and uses them for the preparation of this menu