

DUCK EXPERIENCE SET MENU 風味鴨套餐

99 | PER PERSON

精选三式拼盘

片皮鸭，菜片鸭松，梅酱鸭菜卷

PLATTER OF

Peking Duck Roll

Wok-Fried Minced Duck with Lettuce

Vietnamese Roll with Shredded Duck, Vegetable and Plum Sauce

鸭肉雲吞橄榄菜金银蛋汤

Double-Boiled Duck Dumpling Soup with Preserved Olive Vegetable and Egg

红烧鸭翅，鲍鱼，鲜肚

Braised Duck Wing with Abalone and Fresh Fish Maw

川菜鸭丝焖水晶粉

Stewed Crystal Noodle with Shredded Duck and Preserved Vegetable

杨枝甘露

Chilled Mango Cream with Pomelo and Sago

CHEF LEE'S SIGNATURE SET 李师傅精选套餐

129 | PER PERSON

ADDITIONAL 99 | WINE PAIRING 29 | TEA PAIRING

精选三式拼盘

香芒脆炸龙虾芝士卷，樱桃鳕鱼球，香茅蜜汁烧欧米加3黑毛猪颈肉

PLATTER OF

Deep-Fried Lobster Roll with Mango and Cheese

Crispy Cod Fish Coated with Cherry Sauce

Honey-Glazed Barbecued Avinyó Omega 3 Pork Char Siew with Lemongrass

Billecart-Salmon Brut Réserve NV, France • 雪菊 Snow Chrysanthemum

花胶花菇干贝海参炖浓鸡汤

Double-Boiled Rich Chicken Broth with Fish Maw, Dried Scallop, Sea Cucumber and Flower Mushroom

Mount Riley, Pinot Gris, Marlborough, New Zealand 2018

姜葱白胡椒龙虾

Wok-Fried Lobster with White Pepper, Ginger and Spring Onion

Hunky Dory, Sauvignon Blanc, Marlborough, New Zealand 2019 • 白牡丹 Pai Mu Tan & Melon

黑椒汁香煎澳洲顶级和牛粒

Wok-Fried Australian Wagyu Beef with Black Pepper Sauce

Tomero Reserva Melbec, Mendoza, Argentina 2016 • 南京雨花 Rain Flower Tea


香煎带子腊味饭

Steamed Glutinous and Jasmine Rice with Preserved Chinese Sausage

Top with Pan-Fried Scallop

牛油果香草雪糕

Chilled Avocado Cream with Vanilla Ice Cream • 东方美人 Eastern Beauty Handcrafted Tea

 Vegetarian ★ Signature

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TREASURES SET 龙飞凤舞套餐

189 | PER PERSON

精选三式拼盘

酿乳猪件，香芒脆炸龙虾芝士卷，樱桃鳕鱼球

PLATTER OF

Crispy Suckling Pig Skin stuffed with Minced Shrimp

Deep-Fried Lobster Roll with Cheese and Mango

Crispy Cod Fish coated with Cherry Sauce

红烧蟹肉干贝燕窝

Braised Bird's Nest with Crabmeat and Dried Scallops in Superior Broth

黑松露五头鲍鱼烩鲜鱼肚

Stewed Whole 5 Heads Abalone, Fresh Fish Maw and Black Truffle

黑椒汁香煎澳洲顶级和牛粒


Wok-Fried Australian Wagyu Beef with Black Pepper Sauce

上汤大虾皇伴稻庭面

Stewed Inaniwa Udon with King Prawn in Superior Stock

雪蛤蛋白杏仁茶

Homemade Almond Cream with Hasma and Egg White

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APPETISER 前菜

<p>香芒脆炸龙虾芝士卷，樱桃鳕鱼球，香茅蜜汁烧欧米加3黑毛猪颈肉 ★</p> <p>Combination of Deep-Fried Lobster Roll with Mango and Cheese, Crispy Cod Fish Coated with Cherry Sauce, Honey-Glazed Barbecued Avinyó Omega 3 Pork Char Siew with Lemongrass</p>	\$20 per person
<p>香芒脆炸龙虾芝士卷，金桔汁虾球，港式烧鸭</p> <p>Combination of Deep-Fried Lobster Roll with Mango and Cheese, Wok-Fried Prawn with Kumquat Sauce, Hong Kong-Style Roasted Duck</p>	\$18 per person
<p>樱桃鳕鱼球，金牌碳烧欧米加3黑毛猪腩，芥末酱荔茸炸带子</p> <p>Combination of Crispy Cod Fish Coated with Cherry Sauce, Five Spice Roasted Yorkshire Avinyó Omega 3 Pork Pork Belly, Deep-Fried Scallop with Yam Paste and Wasabi Mayonnaises</p>	\$16 per person
<p>香茅蜜汁烧欧米加3黑毛猪颈肉，金桔汁鳕鱼粒，松露鲜菌水晶饺</p> <p>Combination of Honey-Glazed Barbecued Avinyó Omega 3 Pork Char Siew with Lemongrass, Crispy Cod Fish Cube Coated with Kumquat Sauce, Steamed Crystal Dumpling with Black Truffle and Fresh Mushroom</p>	\$14 per person
<p>港式片皮鸭（半只或一只）★</p> <p>Hong Kong-Style Peking Duck</p>	<p>\$78 whole</p> <p>\$40 half</p>
<p>中西乳猪件</p> <p>Suckling Pig Platter (Hunan, China and Iberico, Spain)</p>	\$32 for 2 persons
<p>港式烧味拼盘</p> <p>（金牌碳烧欧米加3黑毛猪腩，蜜汁烧欧米加3黑毛猪梅肉，烧鸭，海蜇）</p> <p>HONG KONG-STYLE BARBECUE PLATTER</p> <p>(Five Spice Roasted Yorkshire Avinyó Omega 3 Pork Pork Belly, Honey-Glazed Barbecued Avinyó Omega 3 Pork Char Siew, Roasted Duck and Chilled Jellyfish)</p>	\$28 for 2 persons
<p>香茅蜜汁烧欧米加3黑毛猪梅肉</p> <p>Honey-Glazed Barbecued Avinyó Omega 3 Pork Char Siew with Lemongrass</p>	\$24 for 2 persons
<p>金牌碳烧欧米加3黑毛猪腩 ★</p> <p>Five Spice Roasted Yorkshire Avinyó Omega 3 Pork Belly</p>	\$26 for 2 persons
<p>香芒西柠鸭脯</p> <p>Boneless Roasted Duck with Fresh Mango and Lemon Sauce</p>	\$18 for 2 persons
<p>金沙软壳蟹</p> <p>Wok-Fried Soft Shell Crab coated with Salted Egg Yolk</p>	\$18 for 2 persons

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SOUP 汤，羹

招牌浓鸡汤 SIGNATURE DOUBLE-BOILED THICK CHICKEN BROTH

Specialty soups by Cassia's Executive Chef Lee Hiu Ngai, prepared with fresh and premium collagen-rich ingredient and slow cooked for over eight hours.

官燕炖浓鸡汤 Double-Boiled Rich Chicken Broth with Imperial Bird's Nest	\$68 per person
花胶花菇鸳鸯贝炖浓鸡汤 ★ Double-Boiled Rich Chicken Broth with Fish Maw Duo of Scallops and Flower Mushroom	\$33 per person
龙虾带子芋丝炖浓鸡汤 Double-Boiled Rich Chicken Broth with Lobster Medallion Scallop, Bamboo Pith and Shredded Yam	\$33 per person
生虾带子芋丝炖浓鸡汤 Double-Boiled Rich Chicken Broth with Live Prawn, Scallop Bamboo Pith and Shredded Yam	\$20 per person
野菌炖浓鸡汤 Double-Boiled Rich Chicken Broth with Assorted Wild Mushroom	\$14 per person
红烧蟹肉燕窝 Braised Bird's Nest with Crabmeat	\$68 per person
双参响螺干贝炖鸡汤 Double-Boiled Chicken Soup with Ginseng, Dried Scallop and Sea Whelk	\$26 per person
韭黄瑶柱海味羹 Braised Seafood Soup with Dried Scallop and Chives	\$16 per person
酸辣海鲜羹 Braised Seafood Hot and Sour Soup	\$16 per person
羊肚菌菜胆花菇竹笙素汤 🌿 Double-Boiled Soup with French Morel, Chinese Cabbage Flower Mushroom and Bamboo Pith	\$16 per person
当日滋补炖汤 ★ Double-Boiled Nourishing Soup of The Day	\$14 per person

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LIVE SEAFOOD 游水海鲜

贵妃醉生虾（八只） Live Drunken Prawn in Chinese Wine

\$48 / 8 piece

游水生虾（三百克起） Live Prawn (minimum 300g)

\$12 per 100g

厨师介绍 Chef Lee recommends the following cooking styles:

- 白灼 Poached
- 金银蒜开边蒸 Steamed with Garlic

小青龙虾（三百五十克起） Young Lobster (minimum 350g)

\$16 per 100g

厨师介绍 Chef Lee recommends the following cooking styles:

- 港式开边蒸 Steamed with Light Soya Sauce
- 上汤开边焗 Baked with Superior Stock
- 芝士蒜茸开边焗 Baked with Cheese and Garlic

东星斑（五百克起） East Spotted Garoupa

\$18 per 100g

厨师介绍 Chef Lee recommends the following cooking styles:

- 清蒸 Steamed, Hong Kong-Style
- 油浸 Fried with Light Soya Sauce
- 泰式炸 Fried with Thai Chilli Sauce
- 蒜子火腩焖 Stewed with Garlic and Roasted Pork Belly

SEAFOOD 海鲜

黑松露原只三头澳洲鲍 ★ Braised Whole Australian 3 Heads Abalone with Black Truffle	\$88 per person
原只五头澳鲍烩鲜鱼肚 Braised Whole Australian 5 Heads Abalone with Fresh Fish Maw	\$68 per person
木魚花汁焗鱈魚 ★ Baked Cod Fish with Bonito Sauce and Seasonal Greens	\$24 per person
糖心黑蒜蒸鱈魚 Steamed Cod Fish with Black Garlic and Light Soya Sauce	\$22 per person
姜葱白胡椒炒软壳蟹 Wok-Fried Soft Shell Crab with White Pepper, Ginger and Spring Onion	\$18 per person
金桔汁明虾球 Wok-Fried Prawn Coated with Kumquat Sauce	\$14 per person
海皇一品煲 Boston Lobster with Abalone, Dried Scallop, Sea Cucumber, Fresh Fish Maw, Mushroom and Vegetable in Rich Chicken Broth, served with Steamed Rice or Rice Vermicelli	\$128 for 2 persons
蒜子火腩豆腐焖海参煲 Stewed Sea Cucumber with Roasted Pork Belly and Garlic In Claypot	\$48 for 2 persons
黑松露日本花菇鲍汁烩鲜鱼肚 ★ Braised Fresh Fish Maw, Whole Japanese Flower Mushroom and Black Truffle with Abalone Sauce	\$32 for 2 persons
XO酱带子松子炒泰国芥兰 Wok-Fried Scallop with Thai Kailan in XO Chilli Sauce	\$32 for 2 persons
柚子咕嚕明虾球 Sweet and Sour Prawn with Bell Pepper and Pomelo	\$26 for 2 persons
沙茶酱粉丝生虾煲 ★ Wok-Fried Prawn with Glass Noodle and Sacha Sauce In Claypot	\$24 for 2 persons
避风塘虾中虾 Fried Crispy Garlic Prawn stuffed with Minced Shrimp, Bi Fong Tong Style	\$24 for 2 persons

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MEAT 肉类

<p>香煎鵝肝配清酒黑魚子蘆筍 ★</p> <p>Pan-Fried Foie Gras with Japanese Sake, Asparagus and Black Caviar</p>	\$36 per person
<p>黑椒汁香煎澳洲顶级和牛粒 ★</p> <p>Wok-Fried Australian Wagyu Beef with Black Pepper Sauce</p>	\$34 per person
<p>烧汁香煎澳洲顶级和牛粒</p> <p>Wok-Fried Australian Wagyu Beef with Barbecued Sauce</p>	\$34 per person
<p>黑椒汁香煎澳洲袋鼠腿肉</p> <p>Wok-Fried Australian Kangaroo Meat with Black Pepper Sauce</p>	\$28 per person
<p>鬼马炒牛肉</p> <p>Wok-Fried Sliced Beef with Lotus Root, Water Chestnut, Honey Bean and Dough Fritter</p>	\$28 for 2 persons
<p>香煎莲藕饼</p> <p>Pan-Fried Lotus Root Stuffed with Minced Shrimp, Pork and Diced Mushroom</p>	\$26 for 2 persons
<p>九层塔和牛松茄子煲</p> <p>Braised Minced Wagyu Beef with Eggplant and Basil in Claypot</p>	\$26 for 2 pieces
<p>咸鱼鸡粒豆腐煲</p> <p>Braised Chicken with Salted Fish and Beancurd in Claypot</p>	\$24 for 2 persons
<p>柚子咕噜欧米加3黑毛猪 ★</p> <p>Sweet and Sour Crispy Avinyó Omega 3 Pork with Bell Pepper and Pomelo</p>	\$24 for 2 persons
<p>辣子炒鸡丁</p> <p>Fried Spicy Chicken with Dried Chilli</p>	\$20 for 2 persons
<p>宫保酱爆鸡球</p> <p>Wok-Fried Chicken with Gong Bo Sauce, Dried Chilli and Bell Pepper</p>	\$20 for 2 persons

VEGETABLE 蔬菜

海味扒时蔬 ★ Braised Seasonal Vegetable with Dried Seafood	\$26 for 2 persons
鬼马炒爽菜 Wok-Fried Lotus Root, Water Chestnut, Honey Bean and Dough Fritter	\$24 for 2 persons
黑松露白灵菇扒自制豆腐 ★ Braised Homemade Tofu with Bai Ling Mushroom and Black Truffle	\$24 for 2 persons
麻婆滑豆腐 Spicy Mapo Tofu with Minced Pork	\$20 for 2 persons
红烧野山菌素豆腐 🌿 Braised Tofu with Wild Mushroom and Seasonal Greens in Brown Sauce	\$20 for 2 persons
蒜茸炒时蔬 🌿 Wok-Fried Seasonal Greens with Garlic (V)	\$20 for 2 persons

RICE AND NOODLE 饭，面

上汤龙虾焖伊面 Stewed Ee-Fu Noodle with Lobster in Superior Stock	\$36 per person
上汤大虾皇伴手拉面 Stewed Handmade Noodle with King Prawn in Superior Stock	\$18 per person
香茅九层塔海鲜炒面线 Wok-Fried Flour Vermicelli with Seafood, Lemongrass and Basil	\$14 per person
香煎带子腊味饭 Steamed Glutinous and Jasmine Rice with Preserved Chinese Sausage Top with Pan-Fried Scallop	\$16 per person
XO 酱扬州炒饭 Yang Zhou Fried Rice with homemade XO Chilli Sauce	\$14 per person
橄榄菜素炒饭 🌿 Fried Rice with Preserved Olive Vegetable	\$10 per person

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DESSERT 甜品

椰皇炖官燕 ★ Double-Boiled Imperial Bird's Nest in Thai Coconut	\$68 per person
雪蛤蛋白杏仁茶 Homemade Almond Cream with Hasma and Egg White	\$28 per person
香草雪糕拌牛油果凍 Chilled Avocado Cream with Vanilla Ice Cream	\$12 per person
陈皮炖津梨 ★ Double-Boiled Tianjin Pear infused with Tangerine Peel	\$10 per person
什果香芒冻布丁 Chilled Mango Pudding with Fresh Fruit	\$8 per person
杨枝甘露 Chilled Mango Cream with Pomelo and Sago	\$8 per person