



CASSIA
凯嘉

圣诞晚餐

Christmas Dinner Menu

24 and 25 December 2021

\$168⁺⁺ per person | additional \$99⁺⁺ for wine pairing

精选三式拼盘

片皮猪，糯米酿鸡翅，香茅鹌鹑腿

COMBINATION OF

Crispy Suckling Pig Skin

Chicken Wing Stuffed with Glutinous Rice

Deep-Fried Marinated Quail Leg with Lemongrass

Billecart-Salmon Brut Réserve NV, France

红烧鱼子绣球燕

BRAISED BIRD'S NEST

fish roe, superior sauce

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

芝士蒜香焗开边龙虾

BAKED LOBSTER

cheese, garlic sauce

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

牛油果布丁伴软糖

CHILLED AVOCADO PUDDING

marshmallow

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