



SELECTION OF HOMEMADE DIM SUM - FOR LUNCH ONLY 自制粵式點心 - 只供午餐享用

虾球花胶鲜贝粥 Porridge with Fish Maw, Dried Scallop and Prawn	10.8 PER PERSON
瑶柱皮蛋鸡丝粥 Shredded Chicken Porridge with Dried Scallop and Century Egg	8.8 PER PERSON
XO 酱海鲜炒萝卜糕 (二人份) ★ Wok-Fried Carrot Cake with Chinese Sausage, Prawn and Scallop in XO Chilli Sauce	12 PER PERSON
鲍鱼烧卖皇 (两件) ★ Steamed Siew Mai topped with Abalone	10 FOR 2 PIECES
黑炭松露蚝皇欧米加3黑毛猪叉烧包 (两件) ★ Steamed Charcoal Barbecued Avinyó Omega 3 Pork Bun with Black Truffle	7 FOR 2 PIECES
松露鲜菌水晶饺 (两件) ★ Steamed Crystal Dumpling with Black Truffle and Fresh Mushroom (V)	6 FOR 2 PIECES
鲜芦笋蒸虾饺 (两件) Steamed Prawn Dumpling with Asparagus	6 FOR 2 PIECES
芥末酱荔茸炸帶子 (两件) Deep-Fried Scallop with Yam Paste and Wasabi Mayonnaise	7 FOR 2 PIECES
香炸芝士鳕鱼卷 (两件) Deep-Fried Cod Fish Roll with Mango and Cheese	7 FOR 2 PIECES

★ 招牌 Signature (V) 素 Vegetarian

Prices are in SGD, subject to 10% service charge and 7% GST.

Summer 2020



精选午餐
Nourishing Set Lunch

点心拼盘

鲍鱼烧卖皇，黑炭松露蚝皇欧米加3黑毛猪叉烧包，香炸芝士鳕鱼卷

Dim Sum Platter

Steamed Siew Mai topped with Abalone

Steamed Charcoal Barbecued Avinyó Omega 3 Pork Bun with Black Truffle

Deep-Fried Cod Fish Roll with Mango and Cheese



当日滋补炖汤

Double-Boiled Nourishing Soup of the Day



上汤焗大虾皇

Baked King Prawn with Superior Broth



海鲜菜丝蛋焖水晶粉

Stewed Crystal Noodles with Seafood, Egg and Vegetables



牛油果香草雪糕

Chilled Avocado Cream with Vanilla Ice Cream

59 | PER PERSON



APPETISER 前菜

香芒脆炸龙虾芝士卷, 樱桃鳕鱼球, 香茅蜜汁烧欧米加 3 黑毛猪頸肉	20 PER PERSON
★ Combination of Deep-Fried Lobster Roll with Mango and Cheese Wok-Fried Cod Fish Coated with Cherry Sauce Honey-Glazed Barbecued Avinyó Omega 3 Pork Char Siew with Lemongrass	
香芒脆炸龙虾芝士卷, 金桔汁虾球, 港式烧鸭	18 PER PERSON
Combination of Deep-Fried Lobster Roll with Mango and Cheese Wok-Fried Prawn with Kumquat Sauce Hong Kong-Style Roasted Duck	
樱桃鳕鱼球, 金牌碳烧欧米加 3 黑毛猪腩, 芥末酱荔茸炸帶子	16 PER PERSON
Combination of Wok-Fried 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	
香茅蜜汁烧欧米加 3 黑毛猪頸肉, 金桔汁鳕鱼粒, 松露鲜菌水晶饺	14 PER PERSON
Combination of Honey-Glazed Barbecued Avinyó Omega 3 Pork Char Siew with Lemongrass Fried Cod Fish Cube Coated with Kumquat Sauce Steamed Crystal Dumpling with Black Truffle and Fresh Mushroom	
港式片皮鸭 (半只或一只)	78 WHOLE
★ Hong Kong-Style Peking Duck	40 HALF
中西乳猪件	32 FOR 2 PERSONS
Suckling Pig Platter (Hunan, China and Iberico, Spain)	
港式烧味拼盘	28 FOR 2 PERSONS
(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)	
Hong Kong-Style Barbecue Platter (Five Spice Roasted Yorkshire Avinyó Omega 3 Pork Pork Belly, Honey-Glazed Barbecued Avinyó Omega 3 Pork Char Siew, Roasted Duck and Chilled Jellyfish)	
香茅蜜汁烧欧米加 3 黑毛猪梅肉	24 FOR 2 PERSONS
Honey-Glazed Barbecued Avinyó Omega 3 Pork Char Siew with Lemongrass	
金牌碳烧欧米加 3 黑毛猪腩	26 FOR 2 PERSONS
★ Five Spice Roasted Yorkshire Avinyó Omega 3 Pork Belly	
香芒西柠鸭脯	18 FOR 2 PERSONS
Boneless Roasted Duck with Fresh Mango and Lemon Sauce	
金沙软壳蟹	18 FOR 2 PERSONS
Wok-Fried Soft Shell Crab coated with Salted Egg Yolk	



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 (V)	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 EIGHT PIECES

游水生虾 (三百克起)

Live Prawn

12 PER 100g
(minimum 300g)

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

16 PER 100g
(minimum 350g)

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
(minimum 500g)

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	88 PER PERSON
★ Braised Whole Australian 3 Heads Abalone with Black Truffle	
原只五头澳鲍烩鲜鱼肚	68 PER PERSON
Braised Whole Australian 5 Heads Abalone with Fresh Fish Maw	
木鱼花汁焗鳕鱼	24 PER PERSON
★ Baked Cod Fish with Bonito Sauce and Seasonal Greens	
糖心黑蒜蒸鳕鱼	22 PER PERSON
Steamed Cod Fish with Black Garlic and Light Soya Sauce	
姜葱白胡椒炒软壳蟹	18 PER PERSON
Wok-Fried Soft Shell Crab with White Pepper, Ginger and Spring Onion	
金桔汁明虾球	14 PER PERSON
Wok-Fried Prawn Coated with Kumquat Sauce	
海皇一品煲	128 FOR 2 PERSONS
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	
蒜子火腩豆腐焖海参煲	48 FOR 2 PERSONS
Stewed Sea Cucumber with Roasted Pork Belly and Garlic in Claypot	
黑松露日本花菇鲍汁烩鲜鱼肚	32 FOR 2 PERSONS
★ Braised Fresh Fish Maw, Whole Japanese Flower Mushroom and Black Truffle with Abalone Sauce	
XO 酱带子松子炒泰国芥兰	32 FOR 2 PERSONS
Wok-Fried Scallop and with Pine Nut with Thai Kailan in XO Chili Sauce	
柚子咕嚕明虾球	26 FOR 2 PERSONS
Sweet and Sour Crispy Prawn with Bell Pepper and Pomelo	
沙茶酱粉丝生虾煲	24 FOR 2 PERSONS
★ Wok-Fried Prawn with Glass Noodle and Sacha Sauce in Claypot	
避风塘虾中虾	24 FOR 2 PERSONS
Fried Crispy Garlic Prawn stuffed with Minced Shrimp, <i>Bi Fong Tong</i> Style	



MEAT 肉类

香煎鵝肝配清酒黑魚子蘆筍 ★Pan-Fried Foie Gras with Japanese Sake, Asparagus and Black Caviar	36 PER PERSON
黑椒汁香煎澳洲顶级和牛粒 ★Wok-Fried Australian Wagyu Beef with Black Pepper Sauce	34 PER PERSON
烧汁香煎澳洲顶级和牛粒 Wok-Fried Australian Wagyu Beef with Barbecued Sauce	34 PER PERSON
黑椒汁香煎澳洲袋鼠腿肉 Wok-Fried Australian Kangaroo Meat with Black Pepper Sauce	28 PER PERSON
鬼马炒牛肉 Wok-Fried Sliced Beef with Seasonal Greens	28 FOR 2 PERSONS
香煎莲藕饼 Pan-Fried Lotus with Minced Shrimp, Pork and Diced Mushroom	26 FOR 2 PERSONS
九层塔和牛松茄子煲 Braised Minced Wagyu Beef with Eggplant and Basil in Claypot	26 FOR 2 PERSONS
咸鱼鸡粒豆腐煲 Braised Chicken with Salted Fish and Beancurd in Claypot	24 FOR 2 PERSONS
柚子咕嚕欧米加 3 黑毛猪 ★Sweet and Sour Crispy Avinyó Omega 3 Pork with Bell Pepper and Pomelo	24 FOR 2 PERSONS
辣子炒鸡丁 Sichuan-Style Fried Spicy Chicken with Dried Chilli	20 FOR 2 PERSONS
宫保酱爆鸡球 Wok-Fried Chicken with Gong Bo Sauce, Dried Chilli and Bell Pepper	20 FOR 2 PERSONS



VEGETABLE 蔬菜

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

RICE AND NOODLE 饭, 面

- 上汤龙虾焖伊面 36 PER PERSON
★ Stewed Ee-Fu Noodle with Lobster in Superior Stock
- 上汤大虾皇伴手拉面 18 PER PERSON
Stewed Handmade Noodle with King Prawn in Superior Stock
- 香茅九层塔海鲜炒面线 12 PER PERSON
Wok-Fried Flour Vermicelli with Seafood, Lemongrass and Basil
- 香煎带子腊味饭 16 PER PERSON
Pan-Fried Scallop, Fried Rice with Preserved Chinese Sausages
- XO 酱扬州炒饭 12 PER PERSON
Yang Zhou Fried Rice with homemade XO Chilli Sauce
- 橄榄菜素炒饭 8 PER PERSON
Fried Rice with Preserved Olive Vegetable (V)



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

★ 招牌 Signature

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