CASSIA
凯嘉

APPETISERS 前菜

凯嘉四宝捞起（四至六人份） Cassia Premium Lou Hei, Tossed Salad with Abalone, Lobster, Kawahagi, Sweet Prawn and Kumquat Sauce	388 STANDARD SERVING (FOUR-SIX PERSON)
锦绣前程捞起（二至四人份） Prosperity Lou Hei, Tossed Salad with Salmon and Kumquat Sauce	88 STANDARD SERVING (TWO-FOUR PERSON)

Additional:

Abalone 鲍鱼	128 PER SERVING
Lobster 龙虾	88 PER SERVING
Japanese Kawahagi 日本皮剥鱼	68 PER SERVING
Japanese Sweet Prawn 日本甜虾	38 PER SERVING
Salmon 三文鱼	38 PER SERVING

鲍鱼百花酿芦笋，金桔虾球，金牌炭烧约克黑猪腩烧肉（位） Combination of Abalone Stuffed with Minced Shrimp and Asparagus Sautéed Prawn with Kumquat Sauce Five Spice Roasted Yorkshire Pork Belly	24 PER PERSON
花开富贵，香煎鹅肝挂炉鸭，沙汁龙虾角（位） Combination of Wok-Fried Broccoli Stuffed with Minced Shrimp Pan-Fried Goose Liver with Roasted Duck Deep-Fried Lobster Dumpling with Mayonnaise	22 PER PERSON
金桔鳕鱼粒，千丝香芒虾卷，山楂北海道黑猪肉叉烧（位） Combination of Deep-Fried Cod Fish with Kumquat Sauce Deep-Fried Kataifi Prawn Roll with Mango Honey-Glazed Barbecued Hokkaido Pork with Hawthorn Sauce	16 PER PERSON
中西乳猪件（二人份） Duo of Suckling Pig Experience (Hunan-China & Iberico-Spain)	36 FOR 2 PERSONS
港式烧味拼盘（二人份） Hong Kong Style Barbecued Platter	32 FOR 2 PERSONS
金牌炭烧约克猪腩（二人份） Five Spice Roasted Australian Yorkshire Pork Belly	24 FOR 2 PERSONS
香芒西柠鸭脯（二人份） Boneless Roasted Duck with Fresh Mango in Lemon Sauce	20 FOR 2 PERSONS
金沙软壳蟹（二人份） Wok-Fried Softshell Crab Coated with Salted Egg Yolk	20 FOR 2 PERSONS
山楂北海道黑猪肉叉烧（二人份） Honey-Glazed Barbecued Hokkaido Pork with Hawthorn	18 FOR 2 PERSONS
青芒果泰式白反鱼（二人份） Crispy White Bait with Mango Salad in Thai Style	16 FOR 2 PERSONS

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SOUPS 汤，羹

高汤红烧官燕（位） — 88 PER PERSON
Braised Imperial Bird's Nest in Supreme Broth

红烧蟹肉燕窝（位） — 78 PER PERSON
Braised Bird's Nest with Crabmeat

鲍鱼双参干贝响螺炖鸡汤（位） — 48 PER PERSON
Double-Boiled Chicken Soup with Abalone, Sea Cucumber, Dried Scallop and Sea Whelk

花胶花菇鸳鸯贝炖浓鸡汤（位） — 38 PER PERSON
Double-Boiled Thick Chicken Broth with Fish Maw, Duo of Scallops and Flower Mushroom

发菜韭黄瑶柱海味羹（位） — 24 PER PERSON
Braised Dried Seafood Soup with Chives and Black Moss

酸辣海鲜羹（位） — 18 PER PERSON
Braised Seafood Hot and Sour Soup

羊肚菌菜胆花菇竹笙素汤（位） — 16 PER PERSON
Double-Boiled Soup with French Morel, Chinese Cabbage, Flower Mushroom and Bamboo Pith (V)

新春滋补炖汤（位） — 16 PER PERSON
Double-Boiled Nourishing Soup of The Day

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LIVE SEAFOOD 游水海鲜

游水生虾（三百克起） 14 PER 100g
Live Prawn (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） 18 PER 100g
Young Lobster (minimum 350g)

厨师介绍:
Chef Lee Recommends the Following Cooking Styles:

- 港式开边蒸 Steamed, Hong Kong-Style
- 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） 18 PER 100g
East Spotted Garoupa (minimum 500g)

笋壳（五百克起） 16 PER 100g
Soon Hock (minimum 500g)

厨师介绍:
Chef Lee Recommends the Following Cooking Styles:

- 清蒸 Steamed, Hong Kong-Style
- 油浸 Deep-Fried, Light Soya Sauce
- 泰式炸 Deep-Fried, Thai Chilli Sauce

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SEAFOOD 海鲜

黑松露原只三头澳洲鲍（位） 88 PER PERSON
Stewed Whole Australian 3 Heads Abalone with Black Truffle

红烧福州佛跳墙（位） 68 PER PERSON
Stewed Abalone, Sea Cucumber, Fresh Fish Maw and Dried Oyster with Brown Sauce

黑松露五头鲍鱼烩鲜鱼肚（位） 58 PER PERSON
Stewed Whole 5 Heads Abalone, Fresh Fish Maw with Black Truffle

糖心黑蒜蒸鳕鱼（位） 26 PER PERSON
Steamed Cod Fish with Black Garlic in Light Soya Sauce

烧汁大虾皇（位） 18 PER PERSON
Wok-Fried King Prawn with Barbecue Sauce

避风塘虾中虾（位） 16 PER PERSON
Wok-Fried Prawn stuffed with Minced Shrimp and Crispy Garlic, Bi Fong Tong Style

大红大紫明虾球（位） 16 PER PERSON
Sautéed Sweet and Sour Prawn with Bell Pepper and Pomelo

沙茶冬粉生虾煲（二人份） 38 FOR 2 PERSONS
★ Wok-Fried Prawn with Glass Noodles and Sacha Sauce in Claypot

碧绿鼓汁煎酿带子（二人份） 38 FOR 2 PERSONS
Wok-fried Scallop stuffed with Minced Shrimp in Black Bean Sauce

红红火火辣汁软壳蟹（二人份） 28 FOR 2 PERSONS
Wok-Fried Softshell Crab with Chilli Sauce

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MEAT 肉类

港式烧鸭（半只或一只） Roasted Duck, Hong Kong-Style	80 WHOLE 42 HALF
香蒜风沙鸡（半只或一只） Roasted Chicken with Crispy Garlic	68 WHOLE 36 HALF
黑椒汁香煎澳洲和牛粒（位） ★Signature Wok-Fried Australian M9 Wagyu Beef with Black Pepper Sauce	36 PER PERSON
黑椒汁香煎澳洲袋鼠腿肉（位） ★Wok-Fried Australian Kangaroo Meat with Black Pepper Sauce	30 PER PERSON
芝麻酱韭菜汁煎一枝独秀羊排（位） Pan-Fried Lamb Rack with Sesame and Chives Sauce	28 PER PERSON
蒜香德国烤排骨 （位） ★Slow-Roasted Pork Rib with Garlic	16 PER PERSON
姜葱炒袋鼠肉（二人份） Wok-Fried Kangaroo Striploin with Spring Onion and Ginger	32 FOR 2 PERSONS
碧绿蚝油炒牛肉片（二人份） Wok-Fried Sliced Beef with Seasonal Greens in Oyster Sauce	30 FOR 2 PERSONS
九层塔和牛松茄子煲（二人份） Braised Minced Wagyu Beef with Eggplant and Basil in Claypot	28 FOR 2 PERSONS
柚子咕噜美国黑猪肉（二人份） Wok-Fried Sweet and Sour Crispy Pork with Bell Pepper and Pomelo	26 FOR 2 PERSONS
辣子炒鸡丁（二人份） Sichuan Style Wok-Fried Spicy Chicken with Dried Chilli	26 FOR 2 PERSONS
麻婆滑豆腐（二人份） Spicy Mapo Tofu with Minced Pork	22 FOR 2 PERSONS

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VEGETABLES 蔬菜

蟹肉扒西兰花（二人份） — 28 FOR 2 PERSONS
Braised Broccoli with Crabmeat

老少平安好市（二人份） — 24 FOR 2 PERSONS
Wok-Fried Homemade Pipa Tofu with Dried Oyster

三皇蛋泡时疏（二人份） — 22 FOR 2 PERSONS
Poached Vegetable with Assorted Egg in Superior Stock

红烧野山菌素豆腐（二人份） — 22 FOR 2 PERSONS
Braised Tofu with Wild Mushroom in Brown Sauce (V)

黑松露灵芝菇扒自制豆腐（二人份） — 24 FOR 2 PERSONS
★Stewed Homemade Tofu with Bai Ling Mushroom, Black Truffle and Vegetable

XO 酱松子炒芥兰（二人份） — 24 FOR 2 PERSONS
Wok-Fried Kailan with Pine Nut in X.O. Chilli Sauce

蒜香炒时蔬（二人份） — 22 FOR 2 PERSONS
Wok-Fried Seasonal Greens with Minced Garlic

RICE AND NOODLES 饭，面

上汤龙虾焖伊面（位） — 36 PER PERSON
Stewed Ee-Fu Noodles with Lobster in Superior Stock

十三香大虾焖稻庭面（位） — 20 PER PERSON
Stewed Inaniwa Udon with King Prawn in Superior Stock

潮式干炒海鲜自制河粉（位） — 16 PER PERSON
★Wok-Fried Seafood Hor Fun in Teochew Style

姜芽和牛松炒丝苗（位） — 14 PER PERSON
Fried Rice with Minced Wagyu Beef and Ginger

香煎带子腊味饭（位） — 14 PER PERSON
Pan-Fried Scallops and Fried Rice with Chinese Sausages

X.O. 酱扬州炒饭（位） — 12 PER PERSON
Yeung Chow Fried Rice with Homemade X.O. Chilli Sauce

松子菜粒榄菜素炒饭（位） — 10 PER PERSON
Fried Rice with Pine Nut and Preserved Olive Vegetables (V)

添福元宝（四粒） — 12 PER PERSON (FOUR PIECES)
Poached Homemade Pork and Vegetable Dumpling