

CASSIA  
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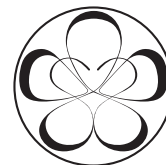
## SELECTION OF HOMEMADE DIM SUM

### 自制粤式点心

雪蛤竹笙灌汤饺 * Double-Boiled Hasma and Seafood Dumpling with Bamboo Pith in Superior Broth	\$22 per person
虾球花胶鲜贝松菇粥 Porridge with Fish Maw, Scallop, Prawn and Pine Mushroom	\$10.8 per person
瑶柱皮蛋鸡丝松菇粥 Porridge with Dried Scallop, Shredded Chicken, Century Egg and Pine Mushroom	\$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 for 2 persons
鲍鱼烧卖皇 (两件) * Steamed Prawn and Chicken Siew Mai topped with Abalone	\$10 for 2 pieces
荷香瑶柱珍珠鸡 (两件) Steamed Glutinous Rice with Dried Scallop, Prawn, Chicken, Dried Shrimp and Mushroom wrapped in Lotus Leaf	\$9 for 2 pieces
黑炭松露蚝皇欧米加3黑毛猪叉烧包 (两件) * Steamed Charcoal Powder Bun with Barbecued Avinyó Omega 3 Pork and Black Truffle	\$7 for 2 pieces
松露鲜菌水晶饺 (两件) 🌿 * Steamed Crystal Dumpling with Black Truffle and Fresh Mushroom	\$6 for 2 pieces
芹香瑶柱鲜虾饺 (两件) Steamed Prawn Dumpling with Dried Scallop and Parsley	\$6 for 2 pieces
潮式家乡蒸粉粿 (两件) Steamed Teochew Dumpling with Prawn, Chicken, Dried Shrimp and Peanut	\$6 for 2 pieces
金菇蚝皇鲜竹卷 (两件) Steamed Bean Curd Roll with Prawn and Chicken in Oyster Sauce topped with Fried Golden Mushroom	\$6 for 2 pieces
鲜虾沙律米网卷 (两件) Deep-Fried Vietnamese Roll with Prawn Salad, Bacon and Apple	\$6 for 2 pieces
家乡芋丝炸春卷 (两件) Deep-Fried Spring Roll with Prawn, Chicken, Mushroom, Yam and Vegetarian Ham	\$6 for 2 pieces
香芒焗白汁海鲜挞 (两件) Baked Seafood Tart with Mango and Cream Sauce	\$7 for 2 pieces
鲍粒香煎筍粿 (两件) Pan-Fried Diced Abalone Dumpling with Prawn, Bamboo Shoot and Carrot	\$7 for 2 pieces

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## NOURISHING SET LUNCH 精选午餐

\$59 | PER PERSON

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### 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，鲜虾沙律米网卷

#### DIM SUM PLATTER

Steamed Siew Mai topped with Abalone

Steamed Charcoal Powder Bun with Barbecued Avinyó Omega 3 Pork and Black Truffle

Deep-Fried Vietnamese Roll with Prawn Salad, Bacon and Apple

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### 当日滋补炖汤

Double-Boiled Nourishing Soup of the Day

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### 上汤焗大虾皇

Baked King Prawn with Superior Broth

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### 海鲜菜丝蛋焖水晶粉

Stewed Crystal Noodle with Seafood, Egg and Vegetable

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### 凯嘉三式甜品

Cassia Trilogy Dessert



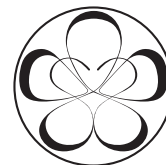
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## APPETISER 前菜

香芒脆炸龙虾芝士卷，樱桃鳕鱼球，香茅蜜汁烧欧米加3黑毛猪颈肉 *	\$20 per person
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	
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，鲜虾沙律米网卷	\$16 per person
Combination of Crispy Cod Fish coated with Cherry Sauce, Five Spice Roasted Yorkshire Avinyó Omega 3 Pork Pork Belly, Deep-Fried Vietnamese Roll with Prawn Salad, Bacon and Apple	
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	\$14 per person
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	
港式片皮鸭（半只或一只）*	\$78 whole
Hong Kong-Style Peking Duck	\$40 half
Second Serving:	
Sauteed Minced Duck, served with Lettuce, Sang Choi Bao	12 per serving
Wok-Fried Shredded Duck with Asparagus	12 per serving
Wok-Fried Shredded Duck with Noodle	3 per person
Fried Rice with Diced Duck	3 per person
西班牙黑毛乳猪皮	\$32 for 2 persons
Crispy Suckling Pig Skin (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)	
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	
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	

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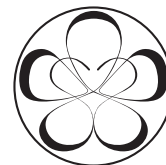
## SOUP 汤, 羹

招牌浓鸡汤 SIGNATURE DOUBLE-BOILED THICK CHICKEN BROTH  
Specialty soup by Cassia's Executive Chef Lee Hiu Ngai, prepared with fresh and premium collagen-rich ingredients and slow-cooked for over eight hours.

官燕炖浓鸡汤 Double-Boiled Rich Chicken Broth with Imperial Bird's Nest	\$78 per person
花胶花菇鸳鸯贝炖浓鸡汤 * Double-Boiled Rich Chicken Broth with Fish Maw, Scallop and Flower Mushroom	\$36 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	\$24 per person
野菌炖浓鸡汤 Double-Boiled Rich Chicken Broth with Assorted Wild Mushroom	\$20 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

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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（四百五十克起） Young Lobster (minimum 450g)

\$16 per 100g

厨师介绍 Chef Lee recommends the following cooking styles:

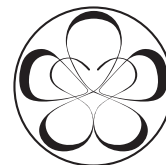
- 港式开边蒸 Steamed with Light Soya Sauce
- 上汤开边焗 Baked with Superior Stock
- 芝士蒜茸开边焗 Baked with Cheese and Garlic

东星斑（五百克起） East Spotted Groupa

\$18 per 100g

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
- 蒜子火腩焖 Stewed, Roasted Pork Belly, Bean Curd and Garlic



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## 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
原只五头澳洲鲍烩鲜鱼肚 Braised Whole Australian 5 Heads Abalone with Fresh Fish Maw	\$68 per person
木鱼花汁焗鳕鱼 * Baked Cod Fish with Bonito Sauce and Seasonal Greens	\$24 per person
糖心黑蒜蒸鳕鱼 Steamed Cod Fish with Black Garlic and Light Soya Sauce	\$24 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	\$138 for 2 persons
蒜子火腩豆腐焖海参煲 Stewed Sea Cucumber with Roasted Pork Belly, Bean Curd 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	\$34 for 2 persons
柚子咕噜明虾球 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

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 Lotus Root, Water Chestnut, Honey Bean, Black Fungus and Crispy Dough Fritter	\$28 for 2 persons
香煎莲藕饼 Pan-Fried Lotus Root Stuffed 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 pieces
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
姜葱欧米加3黑毛猪肉片 Wok-Fried Avinyó Omega 3 Pork with Ginger and Spring Onion	\$24 for 2 persons
肉碎麻婆滑豆腐 Spicy Mapo Tofu with Minced Pork	\$22 for 2 persons
咸鱼鸡粒豆腐煲 Braised Chicken with Salted Fish and Bean Curd in Claypot	\$24 for 2 persons
辣子炒鸡丁 Fried Spicy Chicken with Dried Chilli	\$22 for 2 persons
宫保酱爆鸡球 Wok-Fried Chicken with Gong Bo Sauce, Dried Chilli and Bell Pepper	\$22 for 2 persons

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## VEGETABLE 蔬菜

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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, Black Fungus and Crispy 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	
蒜茸炒时蔬 🌿	\$20 for 2 persons
Wok-Fried Seasonal Greens with Garlic (V)	

## RICE AND NOODLE 饭，面

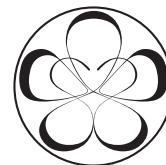
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上汤龙虾焖伊面	\$38 per person
Stewed Ee-Fu Noodle with Lobster in Superior Stock	
上汤大虾皇伴手拉面	\$18 per person
Stewed Handmade Noodle with King Prawn in Superior Stock	
海鲜汤面	\$16 per person
Soup Noodle with Seafood in Superior Broth	
香茅九层塔海鲜炒面线	\$14 per person
Wok-Fried "Min Sin" with Seafood, Lemongrass and Basil	
香煎带子腊味饭	\$16 per person
Steamed Glutinous and Jasmine Rice with Preserved Chinese Sausage Topped with Pan-Fried Scallop	
XO 酱扬州炒饭	\$14 per person
Yeung Chow Fried Rice with Homemade XO Chilli Sauce	
橄榄菜素炒饭 🌿	\$10 per person
Fried Rice with Preserved Olive Vegetable	

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## DESSERT 甜品

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椰皇炖官燕 * Double-Boiled Imperial Bird's Nest in Thai Coconut	\$78 per person
龙皇雪蛤蛋白杏仁茶 Homemade Almond Cream with Hasma and Egg White	\$28 per person
燕窝养生莲子露 Homemade Cream of Lotus Seed with Bird's Nest and Lily Bulb	\$24 per person
凯嘉三式甜品 Cassia Trilogy Dessert	\$14 per person
芦荟酸奶酪伴绿茶冻 Chilled Green Tea Jelly with Homemade Aloe Vera Yogurt	\$14 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
香滑流沙奶皇包 (两粒) Steamed Creamy Salted Egg Yolk Bun	\$6 per person
桂花红豆煎软糍 (两件) Pan-Fried Glutinous Rice Cake with Red Bean and Osmanthus Paste	\$6 per person

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