



CASSIA

凯嘉

## APPETISER 前菜

1 - 15 February

### 凯嘉四宝捞起 (四至五人份) \*

Cassia Premium Lo Hei (Serves 4 - 5 persons)  
Abalone, Lobster, Kawahagi, Amaebi, Kiwi Dressing

\$388 standard serving

### 锦绣前程捞起 (二至四人份)

Prosperity Lo Hei (Serves 2 - 4 persons)  
Salmon, Kiwi Dressing

\$88 standard serving

Add-ons:

Abalone 鲍鱼

\$128 per serving

Lobster 龙虾

\$88 per serving

Japanese Kawahagi 日本皮剥鱼

\$68 per serving

Japanese Amaebi 日本甜虾

\$38 per serving

Salmon 三文鱼

\$28 per serving

### 竹笙酿芦笋, 奇异酱虾球, 金牌碳烧黑毛猪腩

Combination of Bamboo Pith Stuffed with Minced Shrimp, Asparagus  
Sautéed Prawn with Kiwi Sauce  
Five Spice Roasted Ral d'Avinyó Pork Belly

\$24 per person

### 花开富贵, 香煎鹅肝挂炉鸭, 金丝万缕卷

Combination of Steamed Broccoli Stuffed with Minced Shrimp  
Pan-Fried Goose Liver with Roasted Duck  
Crispy Crabmeat, Prawn Roll in Kataifi

\$22 per person

### 奇异酱碟鱼, 千丝香芒虾卷, 香茅蜜汁烧黑毛猪颈肉

Combination of Crispy Sole with Kiwi Sauce  
Deep-Fried Prawn Roll with Mango  
Honey-Glazed Barbecued Ral d'Avinyó Pork Char Siew with Lemongrass

\$16 per person

### 西班牙黑毛乳猪皮

Crispy Spanish Iberico Suckling Pig Skin

\$36 for 2 persons

### 港式烧味拼盘

Hong Kong Style Barbecue Platter

\$32 for 2 persons

### 金牌碳烧黑毛猪腩 \*

Five Spice Roasted Ral d'Avinyó Pork Belly

\$26 for 2 persons

### 香茅蜜汁烧黑毛猪颈肉

Honey-Glazed Barbecued Ral d'Avinyó Pork Char Siew with Lemongrass

\$24 for 2 persons

### 香芒西柠鸭脯

Boneless Roasted Duck with Fresh Mango in Lemon Sauce

\$22 for 2 persons

### 金沙脆鱼皮


Crispy Fish Skin with Salted Egg Yolk

\$20 for 2 persons

### 青芥酱猴头菇

Crispy Monkey Head Mushroom with Wasabi Mayonnaise

\$20 for 2 persons

 Vegetarian \* Signature

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



SOUP 汤，羹  
1 - 15 February

高汤红烧官燕 (位)  
Braised Imperial Bird's Nest with Supreme Broth \$88 per person

红烧蟹肉燕窝 (位)  
Braised Bird's Nest with Crabmeat \$78 per person

花胶花菇鸳鸯贝炖浓鸡汤 (位) \*  
Double-Boiled Thick Chicken Broth with Fish Maw,  
Duo of Scallops and Flower Mushroom \$38 per person

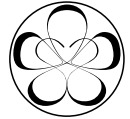
松茸菇干贝螺头炖鸡汤 (位)  
Double-Boiled Sea Whelk Soup with Dried Scallop,  
Matsutake Mushroom and Chicken \$36 per person

发菜韭黄瑶柱海味羹 (位)  
Braised Dried Seafood Soup with Chives and Black Moss \$18 per person

酸辣海鲜羹 (位)  
Braised Hot and Sour Seafood Soup \$18 per person

羊肚菌菜胆花菇竹笙素汤 (位)   
Double-Boiled Soup with French Morel, Chinese Cabbage,  
Flower Mushroom and Bamboo Pith \$16 per person

新春滋补炖汤 (位) \*  
Double-Boiled Nourishing Soup of The Day  
• Chicken 鸡  
• Pork Rib 排骨 \$16 per person



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## LIVE SEAFOOD 游水海鲜

1 - 15 February

### 游水生虾 (三百克起)

Live Prawn (minimum 300g)

\$14 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 (四百克起)

Young Lobster (minimum 400g)

\$18 per 100g

厨师介绍 Chef Lee recommends the following cooking styles:

- 港式开边蒸 Steamed, Hong Kong Style
- 上汤开边 Baked with Superior Stock
- 芝士蒜茸开边 Baked with Cheese and Garlic

东星斑 (五百克起) East Spotted Garoupa (minimum 500g)

\$18 per 100g

笋壳 (五百克起) Soon Hock (minimum 500g)

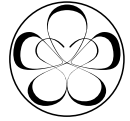
\$16 per 100g

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

 Vegetarian     Signature

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## SEAFOOD 海鲜

1 - 15 February

黑松露原只三头澳洲鲍 (位)

Stewed Whole Australian 3-Head Abalone with Black Truffle

\$88 per person

黑松露五头鲍鱼烩鲜鱼肚 (位) \*

Stewed Whole 5-Head Abalone, Fresh Fish Maw with Black Truffle

\$58 per person

木鱼花汁焗鳕鱼 (位)

Baked Cod with Bonito Sauce and Seasonal Greens

\$26 per person

糖心黑蒜蒸鳕鱼 (位)

Steamed Cod with Black Garlic in Light Soya Sauce

\$26 per person

辣汁大虾皇 (位)

Wok-Fried King Prawn with Spicy Sauce

\$20 per person

避风塘虾中虾 (位)

Wok-Fried Prawn Stuffed with Minced Shrimp, Crispy Garlic,  
Bei Fung Tong Style

\$16 per person

大红大紫明虾球 (位)

Sautéed Sweet and Sour Prawn with Bell Pepper and Pomelo

\$16 per person

豉汁碟鱼柳 (二人份)

Wok-Fried Sliced Sole with Seasonal Greens

\$38 for 2 persons

沙茶冬粉生虾煲 (二人份) \*

Stewed Prawn with Glass Noodles and Shacha Sauce in Claypot

\$38 for 2 persons

XO酱炒虾球带子 (二人份)

Sautéed Scallops and Prawn with Homemade XO Chili Sauce

\$38 for 2 persons

红红火火辣汁软壳蟹 (二人份)

Wok-Fried Softshell Crab with Chili Sauce


\$28 for 2 persons

翡翠鲈鱼 (六百五十克)

Jade Perch (650g)

- 清蒸 Steamed, Hong Kong Style
- 油浸 Deep-Fried, Light Soya Sauce

\$68 for 2 persons

 Vegetarian \* Signature

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## MEAT 肉类

1 - 15 February

港式烧鸭 (半只或一只) \*  
Roasted Duck, Hong Kong Style

\$88 whole  
\$48 half

香蒜风沙鸡 (半只或一只)  
Roasted Chicken with Crispy Garlic

\$68 whole  
\$38 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

碧绿竹笙东波肉 (位)  
Braised Dong Po Meat with Bamboo Pith and Seasonal Greens

\$20 per person

生财就手 (西生菜红烧猪手) (位)  
Braised Trotter with Lettuce

\$18 per person

香芋排骨腊味煲 (二人份)  
Classic Spare Rib with Yam and Preserved Sausage in Claypot

\$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

柚子咕嚕黑毛猪肉 (二人份) \*  
Sweet and Sour Crispy Ral d'Avinyó Pork with Bell Pepper and Pomelo

\$26 for 2 persons

碧绿豉椒腰果炒鸡丁 (二人份)  
Wok-Fried Chicken with Black Bean, Chestnut and Seasonal Greens

\$26 for 2 persons

肉碎麻婆滑豆腐 (二人份)  
Spicy Mapo Tofu with Minced Pork

\$22 for 2 persons

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## VEGETABLE 蔬菜

1 - 15 February

蟹肉扒西兰花 (二人份) Braised Broccoli with Crabmeat	\$28 for 2 persons
金菇炒爽菜 (二人份) Wok-Fried Honey Bean, Enoki Mushroom	\$24 for 2 persons
黑松露灵芝菇扒自制豆腐 (二人份) * Homemade Tofu with Bai Ling Mushroom, Black Truffle and Vegetable	\$24 for 2 persons
红烧野山菌素豆腐 (二人份)  Braised Tofu with Wild Mushroom and Brown Sauce	\$22 for 2 persons
三皇蛋泡时蔬 (二人份) Poached Vegetable with Egg in Superior Stock	\$22 for 2 persons
蒜香炒时蔬 (二人份) Wok-Fried Seasonal Greens with Garlic	\$22 for 2 persons

## RICE AND NOODLES 饭, 面

上汤龙虾焖伊面 (位) * Stewed Ee-Fu Noodles with Lobster in Superior Stock	\$38 per person
上汤大虾皇焖稻庭面 (位) Stewed Inaniwa Udon with King Prawn in Superior Stock	\$22 per person
生虾滑蛋河粉 (位) Wok-Fried Hor Fun with Live Prawn and Egg Gravy	\$18 per person
东坡肉虫草花丝苗 (位) * Steamed Fragrance Rice with Dong Po Meat and Cordycep Flower	\$16 per person
金银蛋银鱼炒丝苗 (位) Egg Fried Rice with Whitebait	\$14 per person
XO 酱扬州炒饭 (位) Yang Chow Fried Rice with Homemade XO Chili Sauce	\$12 per person
松子菜粒榄菜素炒饭 (位) Fried Rice with Pine Nut and Preserved Olive Vegetable	\$10 per person
添福元宝 (四粒) Poached Homemade Pork and Vegetable Dumpling (Four Pieces)	\$12 per person

## DESSERT 甜品，糖水

1 - 15 February

原只椰皇炖官燕 (位) Double-Boiled Imperial Bird's Nest in Thai Coconut	\$88 per person
龙皇杏仁蛋白雪蛤 (位) Homemade Almond Cream with Hasma and Egg White	\$38 per person
燕窝陈皮炖津梨 (位) Double-Boiled Tianjin Pear, Bird's Nest and Infused with Tangerine Peel	\$22 per person
玉米马蹄露汤圆 (位) Homemade Sweetcorn, Water Chestnut Cream with Sesame Dumpling	\$16 per person
雪芭核桃珍珠香椰冻 (位) Chilled Coconut Jelly with Walnut, Black Pearl, Sorbet	\$16 per person
陈皮炖津梨 (位) Double-Boiled Tianjin Pear Infused with Tangerine Peel	\$12 per person
杨枝甘露 (位) Chilled Mango Cream with Pomelo and Sago	\$10 per person
什果香芒冻布丁 (位) Chilled Mango Pudding with Fresh Fruit	\$10 per person
贺年大福 (两件) Chilled Red Bean Mochi with Strawberry	\$8 for 2 pieces
红豆莲子花菇包 (两粒) Steamed Flower Mushroom Bun with Red Bean, Sweetened Lotus Seed	\$6 for 2 pieces