

PRESS RELEASE

IMMEDIATE USE

CASSIA REINVIGORATES HAUTE CANTONESE CUISINE WITH SOPHISTICATED WINTER MENU*Capella Singapore's Cantonese restaurant delivers authentic dishes with a modern, 'fresh' twist**Oriental Dim Sum Afternoon Tea*

(Singapore, August 2019) Celebrating a renaissance in Chinese fine dining, Cassia unveils their winter menu, available from 1 Sep 2019 until 29 Feb 2020. The new menu channels the restaurant's culinary philosophy of respecting refined traditional Cantonese flavours, while simultaneously injecting elements from other regional cuisine and contemporary inspiration. Designed by world-renowned architect André Fu, the sophisticated dining destination transports guests to the age-old spice routes in Southern and Western China.

This season, Executive Chef Lee Hiu Ngai deconstructs '鲜' - the Chinese character for 'fresh' - by incorporating a selection of light fish dishes, drawing from the '鱼' symbol, which forms the left part of the character and symbolises 'fish', as well as heartwarming lamb delicacies, from the '羊' symbol on the

right side of the character, which symbolises lamb. Using different spices and cooking techniques, Chef Lee elevates the lamb element of his dishes, which is not often seen in Chinese cuisine.

Available daily for lunch and dinner, the à la carte menu features an elegant selection of delightful appetisers, speciality soups, live seafood, meat and vegetable dishes. Diners can begin their meal with the signature **Double-Boiled Thick Chicken Soup with Ginseng, Dried Scallop and Sea Whelk**, a heartwarming ode to the Cantonese tradition of double boiling for maximum extraction of flavour and nutrients. Using fresh and premium collagen-rich chicken, Chef Lee slow-cooks the soup in a ceramic pot for over eight hours to create a rich and flavourful broth.

Epicureans will delight in the sea-inspired dishes such as the **Baked Cod Fish with Bonito Sauce and Seasonal Greens** and the **Braised Fresh Fish Maw with Whole Japanese Flower Mushroom, Broccoli and Wolfberries**.

Aligning with Capella Singapore's sustainable philosophy, the fish maw is sourced from a local barramundi farm within 5 km of the property, ensuring the fresh, tender texture of the fish maw. Another of Chef Lee's new signature culinary creations is the **Deep-Fried Spiced Lamb Chop stuffed with Fish Paste in Barbecue Sauce**, which champions the season's key ingredient. Blending 13 different spices including cardamom, nutmeg and cinnamon, the sauce complements the dish's succulent lamb meat and fish paste. Vegetarian options include **Braised Tofu with Wild Mushroom and Seasonal Greens**, and **Double-Boiled Soup with French Morel, Chinese Cabbage, Flower Mushroom and Bamboo Pith**. Rounding



off the meal on a sweet note, the Winter desserts range from the refreshing **Chilled Mango Pudding with Fresh Fruit** to the traditional **Double-Boiled Peach Resin with Snow Fungus Lotus Seed and Dried Longan**.

Cassia also offers several set menus, including the **Seasonal Set Menu** priced at SGD 99+ per person, the **Weekend Set Lunch Experience** priced at SGD 59++ per person, and the **Oriental Dim Sum Afternoon Tea** priced at SGD 45++ per person. Chef Lee's homemade dim sum offering, available on the weekends and for afternoon tea, is a medley of reinvented local favourites, with highlights such as the fragrant

Deep-Fried Scallops with Yam Paste and Wasabi Mayonnaise, as well as the **Poached Lamb Dumpling with Shi San Xiang**.

Through his seasonal culinary creations, Chef Lee Hiu Ngai champions fresh quality ingredients and continues to bring a breath of fresh air to the traditional Cantonese fine-dining scene. Named after an Asian spice in the cinnamon family, Cassia creates an ethereal dining setting through the use of lilac, mineral grey and dark Chinese lacquer.

Cassia is open for lunch from 12pm to 2pm and dinner from 6.30pm to 10pm. The restaurant also serves Oriental Afternoon Tea on Saturdays, Sundays and public holidays from 3pm to 5pm. For bookings, diners can visit <https://www.capellahotels.com/en/capella-singapore/dining/cassia> or contact Cassia at +65 6591 5045 or cassia.singapore@capellahotels.com

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ABOUT CASSIA

Cassia invites guests to celebrate the Renaissance in Chinese fine dining, taking inspiration from the age-old spice routes in Southern and Western China and the seas around Singapore. Classics are prepared with full respect towards tradition, where the freshest local ingredients are used to create a feast for the senses. Recipes are based upon traditional, regional cooking and blended with haute Cantonese technique.

Diners can enjoy the elegant selection of Chinese food, with each dish carefully designed to reflect the refined traditional Cantonese flavours. Interior designer André Fu has masterfully transformed the

restaurant's 1880s era Colonial building to reflect a modern, sophisticated interior with lush fabrics and a unique blend of colours, creating a warm and inviting dining room.

Opening Hours

Lunch: 12pm - 2pm

Dinner: 6.30pm - 10pm

Oriental Afternoon Tea: 3pm - 5pm (Saturdays, Sundays and public holidays)

For bookings, diners can visit <https://www.capellahotels.com/en/capella-singapore/dining/cassia> or call +65 6591 5045.

ABOUT CAPELLA SINGAPORE

Located within 30-acres of lush rainforest on Sentosa island, Capella Singapore has cemented itself as one of the most luxurious hotels in the region over the last decade. Inspired by Tanah Merah's Malay translation red earth, architects Foster + Partners, led by Sir Lord Norman Foster, designed the resort to sit in harmony with surrounding nature, combining old-world colonial charm with contemporary chic.

Capella Singapore offers some of the most spacious accommodation options in Singapore – the 112 guestrooms include two Colonial Manors, complete with private pools. Capella Singapore also offers the opportunity for extended stays with full access to the hotel's facilities via Capella The Club Residences Singapore. These long stay offerings include 72 sea-facing suites and duplexes and 9 manors with private pools.

Website: www.capellahotels.com/singapore

Instagram: @capellasingapore