



APPETISER 前菜

金沙牛油果金枪鱼卷, 金桔蜜汁虾球, 话梅山楂烧蜜猪颈肉	20 PER PERSON
★ Fried Tuna Roll with Avocado and Salted Egg Wok-Fried Prawn with Kumquat Sauce Honey-Glazed Barbecued Kagoshima Pork with Hawthorn and Plum Sauce	
金沙牛油果金枪鱼卷, 百香果汁虾球, 港式烧鸭 Fried Tuna Roll with Avocado and Salted Egg Wok-Fried Prawn with Passion Fruit Sauce Hong Kong-Style Roasted Duck	18 PER PERSON
金桔蜜汁虾球, 金牌碳烧黑猪腩, 潮州蒸粉粿 Wok-Fried Prawn with Kumquat Sauce Five Spice Roasted Yorkshire Pork Belly Steamed Prawn and Chicken Dumpling with Vegetable, Peanut and Dried Shrimp	16 PER PERSON
话梅山楂烧蜜猪颈肉, 百香果汁鳕鱼粒, 松露鲜菌水晶饺 Honey-Glazed Barbecued Kagoshima Pork with Hawthorn and Plum Sauce Fried Cod Fish Cube coated with Passion Fruit Sauce Steamed Crystal Dumpling with Black Truffle and Fresh Mushroom (V)	14 PER PERSON
港式片皮鸭 (半只或一只)	78 WHOLE 40 HALF
★ Hong Kong-Style Peking Duck	
中西乳猪件 Suckling Pig Platter (Hunan, China and Iberico, Spain)	32 FOR 2 PERSONS
港式烧味拼盘 (金牌碳烧黑猪腩, 蜜汁烧鹿儿岛猪梅肉, 烧鸭, 海蜇) Hong Kong-Style Barbecue Platter (Five Spice Roasted Yorkshire Pork Belly, Honey-Glazed Barbecued Kagoshima Pork Char Siew, Roasted Duck and Chilled Jellyfish)	28 FOR 2 PERSONS
金牌碳烧黑猪腩	20 FOR 2 PERSONS
★ Five Spice Roasted Yorkshire Pork Belly	
香芒西柠鸭脯 Boneless Roasted Duck with Fresh Mango and Lemon Sauce	18 FOR 2 PERSONS
金沙软壳蟹 Wok-Fried Soft Shell Crab coated with Salted Egg Yolk	18 FOR 2 PERSONS
蜜汁烧鹿儿岛猪梅肉 Honey-Glazed Barbecued Kagoshima Pork Char Siew	16 FOR 2 PERSONS
凉拌卤猪耳 (二人份) Chilled Simmered Pig's Ear with Vinegar and Garlic Sauce	14 FOR 2 PERSONS

★ 招牌 Signature (V) 素 Vegetarian

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

2nd Quarter 2019



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 Thick Chicken Broth with Imperial Bird's Nest	68 PER PERSON
花胶花菇鸳鸯贝炖浓鸡汤 ★ Double-Boiled Thick 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 Thick 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 Thick Chicken Broth with Live Prawn, Scallop Bamboo Pith and Shredded Yam	20 PER PERSON
野菌炖浓鸡汤 Double-Boiled Thick Chicken Broth with Assorted Wild Mushroom	14 PER PERSON
红烧蟹肉燕窝 Braised Bird's Nest with Crabmeat	68 PER PERSON
海参干贝响螺炖松茸菇汤 Double-Boiled Matsutake Mushroom Soup with Sea Cucumber 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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2nd Quarter 2019



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)

Garoupa

18 PER 100g
(minimum 500g)

笋壳 (五百克起)

Marble Goby

16 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	
原只五头澳鲍烩海参	68 PER PERSON
Braised Whole Australian 5 Heads Abalone with Sea Cucumber	
黑松露野菌纸包焗紅斑柳	24 PER PERSON
★ Baked Fillet of Red Garoupa with Black Truffle and Wild Mushroom	
糖心黑蒜蒸鱈鱼	22 PER PERSON
Steamed Cod Fish with Black Garlic and Light Soya Sauce	
虾籽花菇烩海参	18 PER PERSON
★ Braised Sea Cucumber with Flower Mushroom and Shrimp Roe	
姜葱白胡椒炒软壳蟹	18 PER PERSON
Wok-Fried Soft Shell Crab with White Pepper Sauce, Spring Onion and Ginger	
百香果汁明虾球	14 PER PERSON
Wok-Fried Prawn with Passion Fruit Sauce	
上汤焗大虾皇	14 PER PERSON
Baked King Prawn in Superior Stock	
蒜子火腩豆腐焗海参煲	48 FOR 2 PERSONS
Stewed Sea Cucumber with Roasted Pork Belly and Garlic in Claypot	
碧綠沙茶酱炒紅斑柳	28 FOR 2 PERSONS
Fried Fillet of Red Garoupa with Sacha Sauce and Seasonal Green	
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	

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2nd Quarter 2019



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	34 PER PERSON
★Wok-Fried Australian Wagyu Beef with Black Pepper Sauce	
水煮澳洲顶级和牛片 Sichuan-Style Poached Australian Wagyu Beef	32 PER PERSON
碧绿烧汁排骨 Baked Spare Rib with Seasonal Green and Barbecue Sauce	18 PER PERSON
笼仔荷叶蒸鸡 Steamed Chicken with Flower Mushroom and Chinese Sausage, on Lotus Leaf	28 FOR 2 PERSONS
姜葱黑椒炒纽西兰鹿肉 Wok-Fried Venison with Black Pepper Sauce, Ginger and Spring Onion	28 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
海参花菇鵝掌煲 Braised Goose Web with Sea Cucumber and Flower Mushroom in Claypot	24 FOR 2 PERSONS
咸鱼鸡粒豆腐煲 Braised Chicken with Salted Fish and Beancurd in Claypot	24 FOR 2 PERSONS
柚子咕嚕鹿儿岛黑猪肉	20 FOR 2 PERSONS
★Sweet and Sour Crispy Kagoshima Pork with Bell Pepper and Pomelo	
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	
黄金三宝蔬	24 FOR 2 PERSONS
Wok-Fried Crispy Eggplant, Pumpkin and Fresh Mushroom, coated with Salted Egg Yolk	
鬼马炒爽菜	24 FOR 2 PERSONS
Wok-Fried Lotus Root, Water Chestnut, Honey Bean and Dough Fritter	
海味扒自制豆腐	24 FOR 2 PERSONS
★ Braised Homemade Tofu with Dried Seafood and Seasonal Green	
蒜茸炒时蔬	20 FOR 2 PERSONS
Wok-Fried Seasonal Green with Garlic	
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 Green in Brown Sauce (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	
潮式海鲜自制墨鱼汁河粉	18 PER PERSON
★ Teochew-Style Wok-Fried Seafood Hor Fun with Homemade Squid Ink Sauce	
香茅九层塔海鲜炒面线	12 PER PERSON
Wok-Fried Flour Vermicelli with Seafood, Lemongrass and Basil	
咸鱼鸡粒炒饭	12 PER PERSON
Fried Rice with Diced Chicken and Salted Fish	
橄榄菜素炒饭	8 PER PERSON
Fried Rice with Preserved Olive Vegetable (V)	