

PRESS RELEASE

IMMEDIATE USE

CASSIA'S REFINED SUMMER MENU CELEBRATES THE SEASON'S FINEST

Capella Singapore's elegant Cantonese restaurant delivers light, authentic dishes with a focus on seafood and an innovative Dim Sum selection



Dim Sum Summer Menu

(Singapore, February 2020) With the unveiling of their summer menu, available from 1st March to 31st August 2020, Cassia continues to rejuvenate Cantonese fine dining. The new menu presents sophisticated seafood and meat dishes, as well as a unique Dim Sum offering, channelling Cassia's culinary philosophy of respecting traditional Cantonese flavours, while drawing inspiration from contemporary gastronomy. Designed by world-renowned architect André Fu, the restaurant transports guests to the age-old spice routes in Southern and Western China, delivering an unforgettable epicurean experience.

In [Cassia's Signature Set - Summer](#) (SGD 129++), Chef Lee Hiu Ngai highlights fresh quality ingredients and lighter flavours with a penchant towards seafood. The six-course experience starts with a flavourful platter of **Deep-Fried Lobster Roll with Mango and Cheese**, **Wok-Fried Codfish Coated with Cherry Sauce** and **Honey-Glazed Barbecued Arvinyó Omega 3 Pork Char Siew with Lemongrass**. The lobster and codfish are deftly

paired with fruit, enhancing the natural sweetness of the seafood, while the pork char siew is elevated with the citrus tang of the lemongrass.

The signature set continues with a nourishing **Double-Boiled Rich Chicken Broth with Fish Maw, Dried Scallop and Flower Mushroom**, the **Wok-Fried Lobster with White Pepper, Ginger and Spring Onion** and **Wok-Fried Australian Wagyu Beef with Black Pepper Sauce**. Both wok-fried dishes are cooked through the Wok Hei method, which enhances the ingredients to achieve a complex smoky flavour. The final savoury course features the **Fried Rice with**



Fried Rice with Preserved Chinese Sausages and Pan-Fried Scallop

Preserved Chinese Sausages and Pan-Fried Scallop, where the iconic dish is heightened through the buttery taste of the scallops. The meal ends with the **Chilled Avocado Cream with Vanilla Ice Cream**, which includes a rotating selection of Chef Lee's signature sweet treats.

Wine pairing is available at an additional SGD 99, with highlights including **Billecart-Salmon Brut Réserve NV**, **Fritz Haag Riesling Feinherb** and **Chateau Haut Pognan Rouge**, whilst a tea pairing featuring blends such as **Pai Mu Tan & Melon (白牡丹)** and **Rain Flower Tea (南京雨花)** is available for SGD 29.

The menu refresh also includes a [Dim Sum Summer Menu](#) offering, which is available for lunch from 12pm to 2pm. The selection of delicately crafted Dim Sum showcases well-loved delicacies innovatively reinterpreted. New additions include **Steamed Prawn Dumpling with Asparagus**, and **Steamed Charcoal Barbecued Arvinyo Omega 3 Pork Bun with Black Truffle**. With a range of steamed, baked or fried delights, Chef Lee's reimagining and refining of the bite-sized dishes is sure to tantalise.

Available for lunch and dinner, the [À La Carte Summer Menu](#) features a tasteful selection of delightful appetisers, speciality soups, live seafood, meat and vegetable dishes. Diners can begin their meal with the heart-warming **Double-Boiled Rich Chicken Broth with Lobster Medallion Scallop, Bamboo Pith and Shredded**

Yam, an ode to the Cantonese tradition of double boiling for maximum extraction of flavour and nutrients. Seafood is once again placed in the spotlight with dishes such as the **Wok-Fried Prawn with Glass Noodle and Sacha Sauce in Claypot** and the **Wok-Fried Scallop and with Pine Nut with Thai Kailan in XO Chili Sauce**. Vegetarian options include **Braised Homemade Tofu with Bai Ling Mushroom and Black Truffle**.

Cassia also offers several other set menus, including the five-course [Nourishing Set Lunch](#) priced at SGD 59++ per person and the six-course [Treasures Set](#) priced at SGD 189++ per person.

Cassia is open for lunch from 12pm to 2pm and dinner from 6.30pm to 10pm. 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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For more information, please contact:

Olivia Burton

olivia@vimandvigourpr.com

+65 9083 0364

Or

Tiffany Hung

tiffany@vimandvigourpr.com

+65 9753 0600

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

***Closed on Mondays and Tuesdays**

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