**SELECTION OF HOMEMADE DIM SUM**
自制粤式点心

- **虾球花胶鲜贝粥**
  Porridge with Fish Maw, Dried Scallop and Prawn
  $10.8 per person

- **瑶柱皮蛋鸡丝粥**
  Shredded Chicken Porridge with Dried Scallop and Century Egg
  $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 Siew Mai topped with Abalone
  $10 for 2 pieces

- **黑炭松露蚝皇欧米加3黑毛猪叉烧包（两件）**
  Steamed Charcoal Barbecued Avinyó Omega 3 Pork Bun with 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

- **鲜芦筍蒸虾饺（两件）**
  Steamed Prawn Dumpling with Asparagus
  $6 for 2 pieces

- **芥末酱荔茸炸帶子（两件）**
  Deep-Fried Scallop with Yam Paste and Wasabi Mayonnaise
  $7 for 2 pieces

- **香炸芝士鳕鱼卷（两件）**
  Deep-Fried Cod Fish Roll with Mango and Cheese
  $7 for 2 pieces

Vegetarian  Signature

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NOURISHING SET LUNCH 精选午餐
$59 | PER PERSON

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，香炸芝士鳕鱼卷
DIM SUM PLATTER
Steamed Siew Mai topped with Abalone
Steamed Charcoal Barbecued Avinyó Omega 3 Pork Bun with Black Truffle
Deep-Fried Cod Fish Roll with Mango and Cheese

当日滋补炖汤
Double-Boiled Nourishing Soup of the Day

上汤焗大虾皇
Baked King Prawn with Superior Broth

海鲜菜丝蛋焖水晶粉
Stewed Crystal Noodle with Seafood, Egg and Vegetable

牛油果香草雪糕
Chilled Avocado Cream with Vanilla Ice Cream

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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  ✯
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

$20 per person

香芒脆炸龙虾芝士卷，金桔汁虾球，港式烧鸭
Combination of Deep-Fried Lobster Roll with Mango and Cheese, Wok-Fried Prawn with Kumquat Sauce, Hong Kong-Style Roasted Duck

$18 per person

樱桃鳕鱼球，金牌碳烧欧米加3黑毛猪腩，芥末酱荔枝炸帶子
Combination of Crispy Cod Fish Coated with Cherry Sauce, Five Spice Roasted Yorkshire Avinyó Omega 3 Pork Pork Belly, Deep-Fried Scallop with Yam Paste and Wasabi Mayonnaise

$16 per person

香芒蜜汁烧欧米加3黑毛猪頸肉，金桔汁鳕鱼粒，松露鲜菌水晶饺
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

$14 per person

港式片皮鸭（半只或一只）✯
Hong Kong-Style Peking Duck

$78 whole
$40 half

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)

$28 for 2 persons

香茅蜜汁烧欧米加3黑毛猪梅肉
Honey-Glazed Barbecued Avinyó Omega 3 Pork Char Siew with Lemongrass

$24 for 2 persons

金牌碳烧欧米加3黑毛猪腩 ✯
Five Spice Roasted Yorkshire Avinyó Omega 3 Pork Pork Belly

$26 for 2 persons

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

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<table>
<thead>
<tr>
<th>SOUP 汤，羹</th>
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| **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 Rich Chicken Broth with Imperial Bird’s Nest | $68 per person |
| **花胶花菇鸳鸯贝炖浓鸡汤 ✪**  
Double-Boiled Rich 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 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 | $20 per person |
| **野菌炖浓鸡汤**  
Double-Boiled Rich Chicken Broth with Assorted Wild Mushroom | $14 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

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（三百五十克起）Young Lobster (minimum 350g)  $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 Garoupa  $18 per 100g

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 ★**
  Braised Whole Australian 3 Heads Abalone with Black Truffle
  $88 per person

- **原只五头澳鲍烩鲜鱼肚**
  Braised Whole Australian 5 Heads Abalone with Fresh Fish Maw
  $68 per person

- **木魚花汁焗鱈魚 ★**
  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
  $22 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
  $128 for 2 persons

- **蒜子火腩豆腐焖海参煲**
  Stewed Sea Cucumber with Roasted Pork Belly 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
  $32 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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VEGETARIAN

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MEAT 肉类

香煎鹅肝配清酒黑鱼子芦笋 ★
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 and 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

咸鱼鸡粒豆腐煲
Braised Chicken with Salted Fish and Beancurd in Claypot $24 for 2 persons

柚子咕噜欧米加3黑毛猪 ★
Sweet and Sour Crispy Avinyó Omega 3 Pork with Bell Pepper and Pomelo $24 for 2 persons

辣子炒鸡丁
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

Vegetarian  Signature
VEGETABLE 蔬菜

海味扒时蔬 ★
Braised Seasonal Vegetable with Dried Seafood $26 for 2 persons

鬼马炒爽菜
Wok-Fried Lotus Root, Water Chestnut, Honey Bean and Dough Fritter $24 for 2 persons

黑松露白灵菇扒自制豆腐 ★
Braised Homemade Tofu with Bai Ling Mushroom and Black Truffle $24 for 2 persons

麻婆滑豆腐
Spicy Mapo Tofu with Minced Pork $20 for 2 persons

红烧野山菌素豆腐 ❁
Braised Tofu with Wild Mushroom and Seasonal Greens in Brown Sauce $20 for 2 persons

蒜茸炒时蔬 ❁
Wok-Fried Seasonal Greens with Garlic (V) $20 for 2 persons

RICE AND NOODLE 饭，面

上汤龙虾焖伊面
Stewed Ee-Fu Noodle with Lobster in Superior Stock $36 per person

上汤大虾皇伴手拉面
Stewed Handmade Noodle with King Prawn in Superior Stock $18 per person

香茅九层塔海鲜炒面线
Wok-Fried Flour Vermicelli with Seafood, Lemongrass and Basil $12 per person

香煎带子腊味饭
Steamed Glutinous and Jasmine Rice with Preserved Chinese Sausage Top with Pan-Fried Scallop $16 per person

XO 酱扬州炒饭
Yang Zhou Fried Rice with homemade XO Chilli Sauce $12 per person

橄榄菜素炒饭 ❁
Fried Rice with Preserved Olive Vegetable $8 per person

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DESSERT  甜品

椰皇炖官燕  ⭐
Double-Boiled Imperial Bird’s Nest in Thai Coconut $68 per person

雪蛤蛋白杏仁茶
Homemade Almond Cream with Hasma and Egg White $28 per person

香草雪糕拌牛油果凍
Chilled Avocado Cream with Vanilla Ice Cream $12 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

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