

PRESS RELEASE

IMMEDIATE USE

CASSIA CELEBRATES CHINESE NEW YEAR WITH AUSPICIOUS CANTONESE DISHES

Capella Singapore's Cantonese restaurant will offer two Reunion set menus, in addition to Dim Sum, Dessert, and À la Carte options



Double-Boiled Chicken Soup, Abalone, Sea Cucumber, Dried Scallop, Sea Whelk

(Singapore, December 2019) Located at Capella Singapore on Sentosa Island, Cassia invites guests to celebrate a renaissance in Chinese fine dining, taking inspiration from the age-old spice routes in Southern and Western China and the seas around Singapore. This Chinese New Year, the elegant dining destination will celebrate the holiday with a series of refined menus, including a special Dim Sum lunch menu and two Reunion Set Dinner options.

Chef Lee Hiu Ngai and his team kick off the Chinese New Year season on 24th January, offering two options for families to celebrate Reunion Dinners, which each feature **Cassia's Lou Hei**. Priced at S\$139++ per person, the **Prosperity Reunion Set Dinner** includes highlights such as **Double-boiled Thick Chicken Broth with Fish Maw, Duo of Scallops and Flower Mushroom** and **Stewed Abalone, Sea Cucumber, Fresh Fish Maw and Dried Oyster with Brown Sauce**. For S\$169++ per

person, families can opt for the **Fortune Reunion Set Dinner**, which offers **Stewed Ee-Fu Noodles with King Prawn in Superior Stock** and **Homemade Yam Paste with Bird's Nest, Lotus Seeds and Almond Cream**, amongst other highlights.

From 25th January – 8th February, Cassia will continue to embrace the year of the rat with a variety of special set menus, including a **Spring Menu** (S\$89++ per person), which will be available during lunchtime and the **Abundant Blessings Set** (S\$139++ per person), **Double Happiness Set** (S\$169++ per person), and **Deluxe Fortune Set** (S\$199++ per person). **Prosperity Lou Hei, Tossed Salad with Salmon and Kumquat Sauce** will be available at a special price of S\$48++ per serving (2-4 people) with each of these sets.

Throughout this period, a special Dim Sum lunch menu will also be offered, with highlights including **Steamed Crystal Dumpling with Black Truffle and Fresh Mushrooms** and **Steamed Kangaroo Meat Dumpling with Bitter Gourd in Black Bean Sauce**. For dinner, à la carte options include appetisers dishes such as **Duo of Suckling Pig Experience (Hunan-China & Iberico-Spain)**, fresh seafood including **Wok-fried Prawns stuffed with Minced Shrimp and Crispy Garlic Bi Fong Tong Style** and live seafood delights such as **Young Lobster**, which can be served steamed, Hong Kong style, baked with superior stock or cheese and garlic. For a sweet end to the meal, diners can enjoy classic Cantonese desserts, such as **Double-Boiled Imperial Bird's Nest in Thai Coconut** or **Homemade Almond Cream with Hasma and Egg White**.

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. Designed by world-renowned architect André Fu, the sophisticated dining destination transports guests to the age-old spice routes in Southern and Western China.

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