

CASSIA

DINING ROOM

午餐 Lunch Menu 每位 \$888 per person

前菜 APPETIZER

帕玛森黑毛猪叉烧

Barbecued Iberico Pork with Parmesan Cheese

鱼籽酱潮式冻鲈鱼

Poached Seabass, Yellow Beans Paste, Amur Caviar

黑松露手撕走地鸡

Shredded Free-range Chicken with Black Truffle

百香果脆素鳝

Crispy Mushroom with Passionfruit in Sweet and Sour Sauce

汤 SOUP

羊肚菌竹笙炖螺头汤

Double-Boiled Sea Whelk with Morel Mushrooms and Bamboo Piths

主菜 MAIN COURSES

橙香脆皮牛面肉

Crispy Beef Cheek with Orange Sauce

鱼香黑虎虾球

Stir Fried Tiger Prawn with Sweet, Sour and Spicy Sauce

鱼汤竹笙浸菜苗

Fish Soup with Bamboo Fungus and Seasonal Vegetables

干巴菌酱腊肉炒丝苗

Fried Rice with Preserved Meat and Yunnan Mushrooms

甜品 DESSERT

燕窝芒果布甸、椰汁西米、柚子

Chilled Mango Pudding with Bird's Nest, Coconut Sago, Pomelo

GARDEN LOUNGE

Prices are in HKD and subject to 10% service charge.
所有价目以港币计算及另加一服务费。

CASSIA

DINING ROOM

时令晚餐 **Seasonal Dinner Menu** 每位 **\$1,288 per person**

前菜 **APPETIZER**

黑毛猪叉烧配青柠、夏威夷果仁
Iberico Char Siu, Lime & Macadamia Nut

酥姜葱油走地鸡
Poached Chicken, Ginger & Scallion

黑松露蟹肉牛油果
Crab Meat with Black Truffles and Avocado

酸甜开胃百香果
Chilled Poached Passion Fruit

汤 **SOUP**

十年陈皮枣皇炖鸽皇汤
Double Boiled Aged King Pigeon with Red Dates and
Aged Mandarin Peel

主菜 **MAIN COURSES**

海南黄椒蒸东星斑
Steamed Eastern Star Garoupa with Hainan Yellow Chili Sauce

玫瑰盐脆皮烧鸡
Crispy Roster Chicken with Rose Salt

松茸野菌石榴球
Braised Maisutake and Wild Mushrooms in Egg White Pocket

龙虾汤海皇泡饭
Crispy Rice with Assorted Seafood in Lobster Broth

甜品 **DESSERT**

燕窝芒果布甸、椰汁西米、柚子
Chilled Mango Pudding with Bird's Nest, Coconut Sago, Pomelo

GARDEN LOUNGE

Prices are in HKD and subject to 10% service charge.
所有价目以港币计算及另加一服务费。

CASSIA

DINING ROOM

尊尚晚餐 **Premium Dinner Menu** 每位 \$1,488 per person

前菜 **APPETIZER**

黑毛猪叉烧配青柠、夏威夷果仁
Iberico Char Siu, Lime & Macadamia Nut

加拿大海胆蜂巢玉带
Deep Fried Scallop with Sea Urchin

松露野菌福袋
Truffle & Wild Mushroom Rice Paper Pockets

流心蟹粉豆腐
Deep-fried Tofu stuffed with Crab Roe

汤 **SOUP**

石斛花胶响螺炖老鸡汤
Double-Boiled Chicken Soup with Fish Maw,
Sea Whelk & Chinese Herb

主菜 **MAIN COURSES**

鱼汤过桥东星斑球
Poached Red Spotted Garoupa with Black Fungus and Luffa

惹味酱焗龙虾球
Baked Lobster with Spicy Garlic Sauce

手拆龙虾肉蒸蛋
Steamed Lobster with Egg White

马拉盏豚肉炒椰菜苗
Wok-fried Baby Cabbage with Spanish Pork and Shrimp Paste

罗勒脆米和牛炒丝苗
Stir-fried Silky Rice with Beef and Crispy Basil

甜品 **DESSERT**

桂花煮白桃配柚子燕芒及西柚冰沙
White Peach Poached in Osmanthus Light Syrup, Grapfruit Granita,
Pomelo, Bird Nest, Custard

GARDEN LOUNGE

Prices are in HKD and subject to 10% service charge.
所有价目以港币计算及另加一服务费。