



GARDEN LOUNGE

Cassia Dining Room Lunch Menu \$888 per person

前菜 APPETIZER

帕瑪森黑毛豬叉燒

Barbecued Iberico Pork with Parmesan Cheese

魚籽醬潮式凍鱸魚

Poached Seabass, Yellow Beans Paste, Amur Caviar

黑松露手撕走地雞

Shredded Free-range Chicken with Black Truffle

百香果脆素鱈

Crispy Mushroom with Passionfruit in Sweet and Sour Sauce

湯 SOUP

羊肚菌竹筍燉螺頭

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

魚香黑虎蝦球

Stir Fried Tiger Prawn with Sweet, Sour and Spicy Sauce

魚湯竹筍浸菜苗

Fish Soup with Bamboo Fungus and Seasonal Vegetables

干巴菌醬腊肉炒絲苗

Fried Rice with Preserved Meat and Yunnan Mushrooms

甜品 DESSERT

燕窩芒果布甸、椰汁西米、柚子

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



Prices are in HKD and subject to 10% service charge.

所有價目以港幣計算及另加一服務費。



GARDEN LOUNGE

Cassia Dining Room Seasonal Dinner Menu \$1,288 per person

前菜 APPETIZER

黑毛豬叉燒配青檸、夏威夷果仁
Iberico Char Siu, Lime & Macadamia Nut

酥薑蔥油走地雞
Poached Chicken, Ginger & Scallion

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

酸甜開胃百香果
Chilled Poached Passion Fruit

湯 SOUP

十年陳皮棗皇燉鴿皇
Double Boiled Aged King Pigeon with Red Dates and Aged Mandarin Peel

主菜 MAIN COURSES

海南黃椒蒸東星斑
Steamed Eastern Star Garoupa with Hainan Yellow Chili Sauce

玫瑰鹽脆皮燒雞
Crispy Roster Chicken with Rose Salt

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

龍蝦湯海皇泡飯
Crispy Rice with Assorted Seafood in Lobster Broth

甜品 DESSERT

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



GARDEN LOUNGE

Cassia Dining Room Premium Dinner Menu \$1,488 per person

前菜 APPETIZER

黑毛豬叉燒配青檸、夏威夷果仁
Iberico Char Siu, Lime & Macadamia Nut

加拿大海膽蜂巢玉帶
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

湯 SOUP

石斛花膠響螺燉老雞湯
Double-Boiled Chicken Soup with Fish Maw,
Sea Whelk & Chinese Herb

主菜 MAIN COURSES

魚湯過橋東星斑球
Poached Red Spotted Garoupa with Black Fungus and Luffa

惹味醬焗龍蝦球
Baked Lobster with Spicy Garlic Sauce

手拆龍蝦肉蒸蛋
Steamed Lobster with Egg White

馬拉盞豚肉炒椰菜苗
Wok-fried Baby Cabbage with Spanish Pork and Shrimp Paste

羅勒脆米和牛炒絲苗
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



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