

CASSIA

DINING ROOM

午餐 **Lunch Menu** 每位 **\$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

GARDEN LOUNGE

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。

CASSIA

DINING ROOM

時令晚餐 **Seasonal Dinner Menu** 每位 **\$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

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DINING ROOM

尊尚晚餐 **Premium Dinner Menu** 每位 **\$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, Grapefruit Granita,
Pomelo, Bird Nest, Custard

GARDEN LOUNGE

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