Cassia

CLAY OVEN BREADS & SPREADS

Chickpea Curry *

Chickpea curry topped with coconut crème and chopped laksa leaf. Served with clay oven bread for dipping.

Scallion Butter *

Creamy scallion butter topped with fresh chopped scallions. Served with clay oven bread for dipping.

Clay Oven Bread *

Freshly baked clay bread prepared in a tandoor oven, and lightly brushed with butter, sea salt and fresh herbs.

SALADS

Green Papaya *

Fresh and herbaceous green papaya salad with watercress, herbs and spiced walnuts tossed in and herb vinaigrette.

Vietnamese Caesar *

Vietnamese caesar salad packed with flavor of white anchovies, dried figs, herbs, red onion and anchovy croutons.

APPETIZERS

Spicy Wontons

Flavorful wontons stuffed with pork, shrimp, country ham, and napa cabbage, served on a bed of Sichuan chili oil and topped with fried shallots and sesame seeds.

Cold Sesame Noodles *

Refreshing noodles tossed in a spicy Chenghu sauce, with crushed walnuts, edamame, and cucumber. Garnished with cilantro, scallions, sesame seeds and lime.

Lemongrass Chicken Satay

Chicken thighs marinated in lemongrass, coriander, cumin, and aromatics. Grilled over charcoal and served with peanut sauce and a side of pickled cabbage.

*Vegetarian or can be made Vegetarian

RICE & NOODLES

Kon Loh Me

Classic egg noodle dish tossed in a savory oyster sauce with pork belly char siu, ground pork and Chinese broccoli. Garnished with sambal and fresh chopped scallions.

Vegetarian Kon Loh Me

Classic egg noodle dish tossed in a savory mushroom sauce with Chinese broccoli. Garnished with sambal and fresh chopped scallions.

Vegetarian Fried Rice *

Wok-tossed vegetable fried rice with Chinese broccoli, chopped iceberg lettuce, peas and corn. Garnished with fresh cilantro sprigs.

Sichuan Shrimp Fried Rice

Shrimp fried rice with aromatic sichuan chili oil, balanced with corn, peas, and broccoli for a touch of sweetness. Garnished with fresh chopped scallions

Jasmine Rice *

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your

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MAINS

Grilled Sea Bass

Whole grilled sea bass marinated then grilled, and topped with fresh cilantro, mint, dill and lime. Primarily deboned with the exception of the head, collar bones and tail.

Grilled Creekstone Farms Steak Frites

Hanger steak that is marinated and topped with Phu Quoc black peppercorn sauce, shallot butter and watercress. Served with thick cut French fries and a mustard aioli for dipping.

Beef Rendang

Tender rendang served with a coconut curry sauce on a bed of jasmine rice, topped with anchovy peanuts and coconut sambal. Garnished with coconut crème and chopped lime leaf.

Spicy Lamb Breast

Sesame and cumin dry rub, grilled lamb cooked in onions, jasmine rice, caramelized onions, sambal, and cilantro. Served with a sesame sauce and lemon. Enjoy after thoroughly mixing all together.

Mapo Tofu *

Meiji tofu, wood ear mushrooms, cauliflower and Sichuan peppercorn in a thick flavorful vegetarian broth topped with fresh chopped scallions. Served with jasmine rice on the side.

VEGETABLES

Grilled Chinese Broccoli *

Chopped and served with a sweet and savory caramelized fish sauce and sweet and spicy vegetarian fish sauce.

Grilled Sweet Potato *

Savory sweet potatoes marinated and grilled topped with Sichuan sour cream, sesame seeds and fresh chopped scallions.

Wok Tossed Seasonal Vegetable *

Mixed with grilled avocado and tossed in a preserved turnips, ginger and chili oil. Garnished with fresh cilantro sprigs.

EXTRAS

French Fries *

Golden french fries served with ketchup and mustard aioli.

Lettuce Cups *

15-20 Bibb lettuce cups topped with a medley of fresh herbs.

Vietnamese Hot Sauce (16oz)

Spicy Walnuts (12.5oz) *

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