



STARTERS

choose two selections of

- Green Papaya Salad (GF, V)** | Watercress, herbs, spiced walnuts
- Vietnamese Caesar Salad** | Anchovy croutons, dried Black Mission figs, herbs, red onion, white anchovies
- Organic Chickpea Curry (V)** | Coconut milk, cilantro, clay oven bread
- Scallion Butter (V)** | Scallion-garlic butter
- Kaya Toast (V)** | Coconut jam, butter, slow cooked egg
- Spicy Wontons** | Pork, shrimp, ham, napa cabbage, roasted chili oil
- Cold Sesame Noodles (VG)** | Edamame, cucumbers, crushed walnuts
- Lemongrass Chicken Satay** | Peanut sauce, pickled Chinese cabbage

MAINS

choose two selections of

**vegetarian option available*

- Whole Grilled Sea Bass (GF)** | Turmeric, dill, lime
- Hainanese Chicken** | Chicken leg confit, duck fat fried rice, ginger-scallion sauce, chili-lime sauce, sweet soy
- Mapo Tofu (VG)** | Meiji tofu, wood ear mushroom, cauliflower, sichuan peppercorn
- Grilled Creekstone Farms Steak Frites** | Hanger steak, Phu Quoc Island peppercorn sauce, shallot butter, french fries
additional \$5 per person for this selection
- *Spicy Minced Duck Dan Dan Noodles** | Sesame-leek sauce, roasted Sichuan chili oil, pickled mustard greens, scallions, cilantro
- Laksa** | Rice noodles, spicy coconut-seafood soup
- *Kon Loh Mee** | Egg noodles, Chinese broccoli, ground pork, pork belly char siu

SIDE

choose one selection of

- Sichuan Shrimp Fried Rice** | Sichuan chili, corn, peas, egg, masago
- Vegetable Fried Rice (VG, GF)** | Broccoli, corn, peas, lettuce, scallions
- Grilled Chinese Broccoli (VG, GF)** | Caramelized fish sauce
- Wok-tossed Seasonal Vegetable (VG)** | Preserved turnips, avocado, ginger, chili oil
- Grilled Sweet Potato** | Ginger-honey butter, roasted chili oil, Sichuan sour cream, scallions, Capelin roe

SHARED DESSERT

choose two selections of

- Bananas Foster Pudding (V)** | Vanilla whipped cream
- Lime Leaf Custard (GF)** | Lychee whipped cream
- Toasted Coconut Sorbet (VG)** | Cinnamon, toasted coconut
- Flourless Chocolate Cake (GF)** | Toasted sesame ice cream, black sesame brittle

V - vegetarian, VG - vegan, GF - gluten free

*A 20% service charge will automatically be applied to the final bill.
A 4% Health charge is added by the restaurant to help offer fully covered health care to our employees.*



SALADS

choose one selection of

- Green Papaya Salad (GF, V)** | Watercress, herbs, spiced walnuts
Vietnamese Caesar Salad | Anchovy croutons, dried Black Mission figs, herbs, red onion, white anchovies

CLAY OVEN BREADS & SPREADS

choose one selection of

- Organic Chickpea Curry (V)** | Coconut milk, cilantro, clay oven bread
Scallion Butter (V) | Scallion-garlic butter

add Caviar, additional \$5 per person

- Singaporean Chili Crab Dip** | Blue crab, egg, sesame
additional \$3 per person for this selection

APPETIZERS

choose two selections of

- Kaya Toast (V)** | Coconut jam, butter, slow cooked egg
Spicy Wontons | Pork, shrimp, ham, napa cabbage, roasted chili oil
Cereal Calamari | Salted egg yolk, curry leaves, Fresno chilis, toasted hazelnuts, lime, spicy aioli
Cold Sesame Noodles (VG) | Edamame, cucumbers, crushed walnuts
Mushroom Satay (VG) | Maitake mushroom, oyster mushroom, red chili sauce

MAINS

choose two selections of

- Whole Grilled Sea Bass (GF)** | Turmeric, dill, lime
Hainanese Chicken | Chicken leg confit, duck fat fried rice, ginger-scallion sauce, chili-lime sauce, sweet soy
Grilled Creekstone Farms Steak Frites | Hanger steak, Phu Quoc Island peppercorn sauce, shallot butter, french fries
additional \$5 per person for this selection

RICE AND NOODLES

choose one selection of

**vegetarian option available*

- *Spicy Minced Duck Dan Dan Noodles** | Sesame-leek sauce, roasted Sichuan chili oil, pickled mustard greens, scallions, cilantro
***Kon Loh Mee** | Egg noodles, Chinese broccoli, ground pork, pork belly char siu
Sichuan Shrimp Fried Rice | Sichuan chili, corn, peas, egg, masago
Vegetable Fried Rice (VG, GF) | Broccoli, corn, peas, lettuce, scallions
Jasmine Rice (VG, GF)

VEGETABLES

choose one selection of

- Grilled Chinese Broccoli (VG, GF)** | Caramelized fish sauce
Wok-tossed Seasonal Vegetable (VG) | Preserved turnips, avocado, ginger, chili oil
Grilled Sweet Potato | Ginger-honey butter, roasted chili oil, Sichuan sour cream, scallions, Capelin roe

DESSERT

choose one selection of

- Bananas Foster Pudding (V)** | Vanilla whipped cream
Lime Leaf Custard (GF) | Lychee whipped cream

V - vegetarian, VG - vegan, GF - gluten free

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SALADS

choose one selection of

- Green Papaya Salad (GF, V)** | Watercress, herbs, spiced walnuts
Vietnamese Caesar Salad | Anchovy croutons, dried Black Mission figs, herbs, red onion, white anchovies

CLAY OVEN BREADS & SPREADS

choose one selection of

- Organic Chickpea Curry (V)** | Coconut milk, cilantro, clay oven bread
Scallion Butter (V) | Scallion-garlic butter
add Caviar, additional \$5 per person
Singaporean Chili Crab Dip | Blue crab, egg, sesame
additional \$3 per person for this selection

APPETIZERS

choose two selections of

- Kaya Toast (V)** | Coconut jam, butter, slow cooked egg
Spicy Wontons | Pork, shrimp, ham, napa cabbage, roasted chili oil
Cereal Calamari | Salted egg yolk, curry leaves, Fresno chilis, toasted hazelnuts, lime, spicy aioli
Cold Sesame Noodles (VG) | Edamame, cucumbers, crushed walnuts
Mushroom Satay (VG) | Maitake mushroom, oyster mushroom, red chili sauce

MAINS

choose two selections of

- Whole Grilled Sea Bass (GF)** | Turmeric, dill, lime
Hainanese Chicken | Chicken leg confit, duck fat fried rice, ginger-scallion sauce, chili-lime sauce, sweet soy
Grilled Creekstone Farms Steak Frites | Hanger steak, Phu Quoc Island peppercorn sauce, shallot butter, french fries
Beef Rendang | Coconut curry, sambal, makrut lime, peanuts, Jasmine rice
Grilled Spicy Lamb Breast | Sichuan peppercorn, cumin, sambal, Jasmine rice, sesame sauce
Mapo Tofu (VG) | Meiji tofu, wood ear mushroom, cauliflower, sichuan peppercorn

RICE AND NOODLES

choose one selection of

**vegetarian option available*

- *Spicy Minced Duck Dan Dan Noodles** | Sesame-leek sauce, roasted Sichuan chili oil, pickled mustard greens, scallions, cilantro
***Kon Loh Mee** | Egg noodles, Chinese broccoli, ground pork, pork belly char siu
Sichuan Shrimp Fried Rice | Sichuan chili, corn, peas, egg, masago
Vegetable Fried Rice (VG, GF) | Broccoli, corn, peas, lettuce, scallions
Jasmine Rice (VG, GF)

VEGETABLES

choose two selections of

- Grilled Chinese Broccoli (VG, GF)** | Caramelized fish sauce
Wok-tossed Seasonal Vegetable (VG) | Preserved turnips, avocado, ginger, chili oil
Grilled Sweet Potato | Ginger-honey butter, roasted chili oil, Sichuan sour cream, scallions, Capelin roe

DESSERT

choose one selection of

- Bananas Foster Pudding (V)** | Vanilla whipped cream
Lime Leaf Custard (GF) | Lychee whipped cream

V - vegetarian, VG - vegan, GF - gluten free

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SALADS

choose one selection of

- Green Papaya Salad (GF, V)** | Watercress, herbs, spiced walnuts
Vietnamese Caesar Salad | Anchovy croutons, dried Black Mission figs, herbs, red onion, white anchovies

CLAY OVEN BREADS & SPREADS

choose one selection of

- Organic Chickpea Curry (V)** | Coconut milk, cilantro, clay oven bread
Scallion Butter (V) | Scallion-garlic butter
add Caviar, additional \$5 per person
Singaporean Chili Crab Dip | Blue crab, egg, sesame
additional \$3 per person for this selection

APPETIZERS

choose three selections of

- Kaya Toast (V)** | Coconut jam, butter, slow cooked egg
Spicy Wontons | Pork, shrimp, ham, napa cabbage, roasted chili oil
Cereal Calamari | Salted egg yolk, curry leaves, Fresno chilis, toasted hazelnuts, lime, spicy aioli
Cold Sesame Noodles (VG) | Edamame, cucumbers, crushed walnuts
Mushroom Satay (VG) | Maitake mushroom, oyster mushroom, red chili sauce

MAINS

choose three selections of

- Whole Grilled Sea Bass (GF)** | Turmeric, dill, lime
Hainanese Chicken | Chicken leg confit, duck fat fried rice, ginger-scallion sauce, chili-lime sauce, sweet soy
Grilled Creekstone Farms Steak Frites | Hanger steak, Phu Quoc Island peppercorn sauce, shallot butter, french fries
Beef Rendang | Coconut curry, sambal, makrut lime, peanuts, Jasmine rice
Grilled Spicy Lamb Breast | Sichuan peppercorn, cumin, sambal, Jasmine rice, sesame sauce
Mapo Tofu (VG) | Meiji tofu, wood ear mushroom, cauliflower, sichuan peppercorn

RICE AND NOODLES

choose one selection of

**vegetarian option available*

- *Spicy Minced Duck Dan Dan Noodles** | Sesame-leek sauce, roasted Sichuan chili oil, pickled mustard greens, scallions, cilantro
***Kon Loh Mee** | Egg noodles, Chinese broccoli, ground pork, pork belly char siu
Sichuan Shrimp Fried Rice | Sichuan chili, corn, peas, egg, masago
Vegetable Fried Rice (VG, GF) | Broccoli, corn, peas, lettuce, scallions
Jasmine Rice (VG, GF)

VEGETABLES

choose two selection of

- Grilled Chinese Broccoli (VG, GF)** | Caramelized fish sauce
Wok-tossed Seasonal Vegetable (VG) | Preserved turnips, avocado, ginger, chili oil
Grilled Sweet Potato | Ginger-honey butter, roasted chili oil, Sichuan sour cream, scallions, Capelin roe

DESSERT

choose one selection of

- Bananas Foster Pudding (V)** | Vanilla whipped cream
Lime Leaf Custard (GF) | Lychee whipped cream

V - vegetarian, VG - vegan, GF - gluten free



SALADS

Green Papaya Salad (GF, V) | Watercress, herbs, spiced walnuts
Vietnamese Caesar Salad | Anchovy croutons, dried Black Mission figs, herbs, red onion, white anchovies

CLAY OVEN BREADS & SPREADS

choose one selection of

Organic Chickpea Curry (V) | Coconut milk, cilantro, clay oven bread
Scallion Butter (V) | Scallion-garlic butter
add Caviar, additional \$5 per person

Singaporean Chili Crab Dip | Blue crab, egg, sesame
additional \$3 per person for this selection

APPETIZERS

choose three selections of

Kaya Toast (V) | Coconut jam, butter, slow cooked egg
Spicy Wontons | Pork, shrimp, ham, napa cabbage, roasted chili oil
Cereal Calamari | Salted egg yolk, curry leaves, Fresno chilis, toasted hazelnuts, lime, spicy aioli
Cold Sesame Noodles (VG) | Edamame, cucumbers, crushed walnuts
Mushroom Satay (VG) | Maitake mushroom, oyster mushroom, red chili sauce

MAINS

choose three selections of

Whole Grilled Sea Bass (GF) | Turmeric, dill, lime
Hainanese Chicken Confit | Chicken leg confit, duck fat fried rice, ginger-scallion sauce, chili-lime sauce, sweet soy
Grilled Creekstone Farms Steak Frites | Hanger steak, Phu Quoc Island peppercorn sauce, shallot butter, french fries
Beef Rendang | Coconut curry, sambal, makrut lime, peanuts, Jasmine rice
Grilled Spicy Lamb Breast | Sichuan peppercorn, cumin, sambal, Jasmine rice, sesame sauce
Mapo Tofu (VG) | Meiji tofu, wood ear mushroom, cauliflower, sichuan peppercorn

RICE AND NOODLES

choose two selection of

**vegetarian option available*

***Spicy Minced Duck Dan Dan Noodles** | Sesame-leek sauce, roasted Sichuan chili oil, pickled mustard greens, scallions, cilantro
***Kon Loh Mee** | Egg noodles, Chinese broccoli, ground pork, pork belly char siu
Sichuan Shrimp Fried Rice | Sichuan chili, corn, peas, egg, masago
Vegetable Fried Rice (VG, GF) | Broccoli, corn, peas, lettuce, scallions
Jasmine Rice (VG, GF)

VEGETABLES

choose two selection of

Grilled Chinese Broccoli (VG, GF) | Caramelized fish sauce
Wok-tossed Seasonal Vegetable (VG) | Preserved turnips, avocado, ginger, chili oil
Grilled Sweet Potato | Ginger-honey butter, roasted chili oil, Sichuan sour cream, scallions, Capelin roe

DESSERT

choose one selection of

Bananas Foster Pudding (V) | Vanilla whipped cream
Lime Leaf Custard (GF) | Lychee whipped cream

V - vegetarian, VG - vegan, GF - gluten free

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ADD-ONS

WINE PAIRINGS

\$75 per person | \$100 per person | \$125 per person

SEAFOOD TOWER \$198 PER TOWER

Raw Oysters | Served with lime-black pepper mignonette and sambal cocktail sauce

Snow Crab Claws | Charred tomato & almond sauce, Asian basil, grilled country bread

Chilled Vietnamese "Sunbathing" Prawns | Fresno chilies, garlic, Vietnamese hot sauce

Raw Scallops | Dried shrimp, ham, scallions, mint, chili oil

Osetra Caviar | Minced egg, crème fraise, chervil, shallots, shrimp chip

APPETIZER PLATTERS

serves 10-12 guests

Clay Oven Bread and Organic Chickpea Curry (V) | Coconut milk, cilantro

\$84

Clay Oven Bread and Scallion Butter (V) | Scallion-garlic butter

\$57, with Caviar \$137

Cereal Calamari | Salted egg yolk, curry leaves, Fresno chilis, toasted hazelnuts, lime, spicy aioli

\$63

Kaya Toast (V) | Coconut jam, butter

\$48

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FOOD STATIONS

CASSIA BITES+ **\$80 PER PERSON**

Organic Chickpea Curry (V) | Coconut milk, cilantro

Scallion Butter (V) | Scallion-garlic butter
add Caviar, additional \$12 per person

Cereal Calamari | Salted egg yolk, curry leaves, Fresno chilis, toasted hazelnuts, lime, spicy aioli

Kaya Toast (V) | Coconut jam, butter

Green Papaya Salad (GF, V) | Watercress, herbs, spiced walnuts

Grilled Mushroom (VG) | Maitake mushroom, oyster mushroom, red chili sauce

Grilled Chinese Broccoli (VG, GF) | Caramelized fish sauce

Vegetable Fried Rice (VG, GF) | Broccoli, corn, peas, lettuce, scallions

additional \$8 per person add on

Singaporean Chili Crab Dip | Blue crab, egg, sesame

additional \$13 per person add on

Sichuan Shrimp Fried Rice | Sichuan chili, corn, peas, egg, masago

additional \$14 per person add on

Hainanese Chicken | Grilled chicken, ginger-scallion sauce, chili-lime sauce, sweet soy

Duck Fat Fried Rice

additional \$15 per person add on

Grilled Creekstone Farms Steak Frites | Hanger steak, Phu Quoc Island peppercorn sauce, shallot butter

French Fries (VG, GF) | Ketchup, housemade aioli

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CASSIA EXPERIENCE \$155 PER PERSON

Organic Chickpea Curry (V) | Coconut milk, cilantro

Scallion Butter (V) | Scallion-garlic butter
add Caviar, additional \$10 per person

Cereal Calamari | Salted egg yolk, curry leaves, Fresno chilis, toasted hazelnuts, lime, spicy aioli

Kaya Toast (V) | Coconut jam, butter

Green Papaya Salad (GF, V) | Watercress, herbs, spiced walnuts

Caesar Salad | Little gem, radicchio, frisee, anchovy croutons, red onion, parmesan cheese

Grilled Mushroom (VG) | Maitake mushroom, oyster mushroom, red chili sauce

Hainanese Chicken | Grilled chicken, ginger-scallion sauce, chili-lime sauce, sweet soy

Grilled Creekstone Farms Steak Frites | Hanger steak, Phu Quoc Island peppercorn sauce, shallot butter

Sichuan Shrimp Fried Rice | Sichuan chili, corn, peas, egg, masago

Vegetable Fried Rice (VG, GF) | Broccoli, corn, peas, lettuce, scallions

Grilled Chinese Broccoli | Caramelized fish sauce

Seasonal Wok-Tossed Vegetable (VG)

French Fries (VG, GF) | Ketchup, housemade aioli

Duck Fat Fried Rice

additional \$8 per person add on

Singaporean Chili Crab Dip | Blue crab, egg, sesame

additional \$15 per person add on

Beef Rendang | Coconut curry, sambal, makrut lime, peanuts, Jasmine rice

DESSERT STATION \$25 PER PERSON

Bananas Foster Pudding (V) | Vanilla whipped cream

Lime Leaf Custard (GF) | Lychee whipped cream

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