



Cassia

STARTERS

Oven roasted plum tomato and basil soup, salted ricotta and whole-wheat grissini

65

Turkish lamb icli kofte, sumac and jalapeno haydari, air-dried tomato and lime

75

Malay style curried vegetable spring roll, pineapple coriander salsa and minted yoghurt

70

Smoked mussel and pancetta Mediterranean risotto with pancetta crisp

75

Venison Carpaccio, parsnip puree, pickled radish, sweet & sour seasonal berries topped with pecorino shavings

80

Italian marinated beef fillet on toasted focaccia, red onion marmalade, giardiniera, fresh basil and capers

80

Mangetout, nectarine and pumpkin seed popcorn salad with zesty cottage cheese dressing

85/115

Zucchini, pulled chicken and grilled corn salad, brandied cranberries, olive and apple cider vinaigrette

90/120

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RESTAURANT • BAR • VENUE

MAIN COURSE

Malay spiced coconut crusted line fish, curried carrot puree, fragrant cous cous, tenderstem broccoli

185

Traditional Fish 'n chips, hand cut chips, sauce tartar and a green salad

140

Slow roasted Pork belly topped with yurinchi sweet sour salsa, soba noodle street salad, sesame and buttered pak choi

180

Grilled beef fillet, smoked tomato relish, new potatoes, king oyster mushroom and red onion, topped with parmesan crisps and rocket

220

Jamaican chicken and creamed corn curry, served with Caribbean savoury rice

165

Grilled sirloin served with hummus mashed potato and a black olive parmesan briami

185

Merguez style pulled venison wellington, cumin and sun-dried tomato crushed sweet potato, seasonal baby vegetables

215

Spinach, basil, tomato walnut vegan arancini, tomato fondue, rocket (V)

135

Wagyu beef burger topped with bacon and smoked gouda, with honey mustard aioli, salad and homemade chips

150

Chef selection pasta (please ask your waitron)

130

Mixed platter for 2: selection of cheese, local cured meats, pickles, chutney and preserves served with fresh bread of the day

295

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DESSERTS

Chai tea crème brûlée

60

Oatmeal oreo crunchie, coffee mascarpone, black cherry compote, chocolate cigars

70

Molten butterscotch centered baked vanilla sponge pudding, with current sherbet

70

Vegan tuille layered with a citrus crème and vegan chocolate mousse (vegan)

65

Passion fruit semifreddo with pistachio basil crumble

65

Cheese platter with chutney and preserves

135

Traditional home baked cheesecake

65

