



ALA CARTE MENU

Prices are subjected to Service Charge and Prevailing Government Tax





前餐精选 APPETISERS & COLD DISHES

		Per Serving/每份
1.	味淋花螺 Chilled Sea Whelk	\$38
2.	葱油海蜇头 Chilled Jelly Fish Head in Shallot Oil	\$22
3.	飘雪小排骨 Crispy-fried Pork Ribs with Special Sauce	\$18
4.	麻辣凉拌秋耳 Chilled Mala Mountain Jelly Vegetables with Black Fungus	\$15
5.	香辣皮蛋拌灯笼椒 Century Egg with Bell Peppers in Hot Sauce	\$18
6.	黄金鱼皮 Crispy Fish Skin with Salted Egg Yolk	\$15
7.	泰式白饭鱼 "Thai" Style Crispy Silver Bait	\$15
8.	川味口水鸡 Poached Chicken with Spicy Sauce	\$18
9.	虾酱鸡翅 Deep-fried Chicken Wings with Shrimp Paste	\$18
10.	拍蒜日本青瓜 Marinated Chilled Cucumber with Garlic	\$12



Chef Recommendations



Spicy

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生拆蟹肉扒官燕
Braised Supreme Bird's Nest
with Fresh Crab Meat



浓鸡汤炖花胶王
Double-boiled Superior Fish Maw
in Supreme Chicken Stock





燕窝和汤品

BIRD'S NEST & SOUP

		Per Person/位
1.	冬虫夏草炖花胶 Double-boiled Cordyceps with Fish Maw	\$388
2.	喜悦经典佛跳墙 🍲 BLOSSOM's Buddha Jumps Over the Wall	\$188
3.	浓鸡汤炖花胶王 🍲 Double-boiled Superior Fish Maw in Supreme Chicken Stock	\$188
4.	螺头花胶王 Stewed Conch Broth with Superior Fish Maw	\$188
5.	生拆鲜蟹肉扒官燕 Braised Supreme Bird's Nest with Fresh Crab Meat	\$138
6.	红烧官燕 Braised Bird's Nest with Brown Sauce	\$138
7.	高汤炖官燕 Double-boiled Supreme Bird's Nest with Superior Stock	\$138
8.	浓鸡汤炖花胶 🍲 Double-boiled Fish Maw in Supreme Chicken Stock	\$98
9.	螺头花胶汤 Stewed Conch Broth with Fish Maw	\$78
10.	鲜蟹肉鱼鳔花胶羹 Braised Fresh Crab Meat and Shredded Fish Maw Broth	\$22
11.	是日滋润养颜炖汤 Nourishing Double-boiled Soup of The Day	\$20
12.	生拆蟹肉粟米羹 Braised Fresh Crab Meat and Sweet Corn Broth	\$20
13.	四川海鲜酸辣羹 🌶️ Sichuan Hot and Sour Soup with Seafood	\$20



Chef Recommendations



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招牌北京片皮烤鸭
BLOSSOM Peking Duck



宫廷秘制樟茶鸭
Royal Secret Recipe Smoked Duck



经典烧烤

BBQ SELECTIONS

- | | |
|--|----------|
| 1. 鸿运片皮乳猪 (需预订) | \$219/半只 |
| BLOSSOM Signature Roasted Suckling Pig
(Advance Order Required) | \$428/每只 |
| 2. 招牌北京片皮烤鸭 🍗 | \$68/半只 |
| BLOSSOM Peking Duck | \$118/每只 |
| 3. 宫廷秘制樟茶鸭 🍗 | \$58/半只 |
| Royal Secret Recipe Smoked Duck | \$108/每只 |
| 4. 富贵鸡 | \$42/半只 |
| Fortune Chicken | \$78/每只 |
| 5. 脆皮吊烧鸡 | \$36/半只 |
| Roasted Crispy Chicken | \$68/每只 |

Regular/例

- | | |
|--|------|
| 6. 冰烧三层肉 | \$26 |
| Crispy Pork Belly | |
| 7. 蜜汁腩叉 | \$42 |
| BBQ Pork Char Siew | |
| 8. 烧味三拼 (四选三) | \$62 |
| (蜜汁腩叉、冰烧三层肉、烧鸭、富贵鸡) | |
| BBQ Meat Trio Combination Platter (Choice of 3) | |
| (BBQ Pork Char Siew, Crispy Pork Belly, Roast Duck, Fortune Chicken) | |



Chef Recommendations



Spicy

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鲍汁扣日本北海道刺参
Braised Hokkaido Sea Cucumber





鲍鱼海味

TREASURES OF THE SEA AND STEWED DELICACIES

- | | |
|---|---------|
| 1. 蚝皇南非4头野生干鲍
Braised 4 Head African Wild Whole Dried Abalone | \$788/只 |
| 2. 蚝皇塔斯马尼亚6头野生干鲍
Braised 6 Head Tasmanian Wild Whole Dried Abalone | \$688/只 |
| 3. 蚝皇南非6头野生干鲍
Braised 6 Head African Wild Whole Dried Abalone | \$588/只 |
| 4. 鲍鱼汁焖花胶伴青蔬 🍲
Braised Superior Fish Maw in Abalone Sauce | \$188/位 |
| 5. 蚝皇澳洲2头鲜鲍鱼 🍲
Braised 2 Head Australian Wild Whole Abalone | \$108/只 |
| 6. 鲍汁扣日本北海道刺参
Braised Hokkaido Sea Cucumber | \$88/位 |
| 7. 京爆刺参
Hokkaido Sea Cucumber Stewed with Chives | \$88/位 |



Chef Recommendations



Spicy

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澳洲龙虾
Australian Lobster





生猛海鲜 (虾, 龙虾) LIVE SEAFOOD (PRAWNS AND LOBSTERS)

1. 4头老虎虾 (至少两只)

King Tiger Prawns (Min. Order of 2 Pieces)

煮法 Choice of Cooking Method

- 豉油皇焗 Stir-fried with Soy Sauce
 - 粤式西汁 Cantonese Sweet & Sour Sauce
 - 烧汁焗 Baked in Chef's Speciality Sauce

\$36/一只
2. 澳洲龙虾

Australian Lobster

煮法 Choice of Cooking Method

- 刺身 Sashimi
 - 上汤焗 Baked with Superior Stock
 - 蛋白花雕蒸 Steamed with Egg White and Chinese Wine
 - 金银蒜粉丝蒸 Steamed with Garlic and Vermicelli
 - 泡饭汤 Poached Rice
 - 姜葱炒 Sautéed Spring Onion and Ginger
 - 咸蛋黄焗 Stir-fried with Salted Egg Yolk

\$45/100g

+10/一位
3. 西澳龙虾

West Australian Lobster

煮法 Choice of Cooking Method

- 上汤焗 Baked with Superior Stock
 - 蛋白花雕蒸 Steamed with Egg White and Chinese Wine
 - 金银蒜粉丝蒸 Steamed with Garlic and Vermicelli
 - 泡饭汤 Poached Rice
 - 姜葱炒 Sautéed Spring Onion and Ginger
 - 咸蛋黄焗 Stir-fried with Salted Egg Yolk

\$118/一只

+10/一位



Chef Recommendations



Spicy

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斯里兰卡大肉蟹

Sri Lankan Crab in Singapore Chilli Sauce





生猛海鲜 (蟹) LIVE SEAFOOD (CRABS)

- | | |
|--|-------------------|
| 1. 皇帝蟹 (需预订)
Australian King Crab (Advance Order Required) | Seasonal Price/时价 |
| 煮法 Choice of Cooking Method | |
| <ul style="list-style-type: none">• 二十年花雕鸡油蒸 Steamed with 20-year "Hua Tiao" Wine• 上汤焗 Baked with Superior Stock• 星洲辣椒 Singapore Style Chilli Sauce• 黑胡椒 Sautéed in Black Kampot Pepper Sauce• 白胡椒 Sautéed in White Pepper Sauce | |
| 2. 阿拉斯加蟹
Alaskan King Crab | \$35/100g |
| 煮法 Choice of Cooking Method | |
| <ul style="list-style-type: none">• 二十年花雕酒蒸 Steamed with 20-year "Hua Tiao" Wine• 上汤焗 Baked with Superior Stock• 星洲辣椒 Singapore Style Chilli Sauce• 黑胡椒 Sautéed in Black Kampot Pepper Sauce• 豆酱生焗 Stewed in Bean Sauce | |
| 3. 斯里兰卡大肉蟹
Sri Lankan Crab | \$18/100g |
| 煮法 Choice of Cooking Method | |
| <ul style="list-style-type: none">• 星洲辣椒 Singapore Style Chilli Sauce• 黑胡椒 Sautéed in Black Kampot Pepper Sauce• 姜葱炒 Sautéed Spring Onion and Ginger• 三椒炒 Sautéed Peppercorn, Black and White Pepper• 粉丝砂锅煲 Claypot Vermicelli | |



Chef Recommendations



Spicy

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生猛海鲜 (贝类)

LIVE SEAFOOD

(CLAMS)

1. 法式焗蟹盖 (至少两只, 需预订) \$48/只
French Baked Stuffed Crab Shell
(Min. Order of 2 Pieces, Advance Order Required)

2. 加拿大象拔蚌 \$36/100g
Canadian Geoduck Clam

煮法 Choice of Cooking Method

- 刺身 Sashimi
- X.O酱炒 Sautéed in X.O Sauce
- 油泡 Splash-fried
- 金汤过桥 Blanched in Lobster Stock +\$30

3. 苏格兰竹蚌 (特大) \$23.80/只
Scotland Bamboo Clam (Extra-Large)

煮法 Choice of Cooking Method

- 金银蒜粉丝蒸 Steamed with Garlic and Vermicelli
- 豉汁蒸 Steamed with Black Bean Sauce



Chef Recommendations



Spicy

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生猛游水鱼 LIVE FISH

- | | |
|---|------------|
| 1. 忘不了
Empurau | \$148/100g |
| 2. 老鼠斑 (需预订)
Humpback Grouper (Advance Order Required) | \$68/100g |
| 3. 金吉罗
Golden Mahseer | \$52/100g |
| 4. 红瓜子斑 (需预订)
Red Grouper (Advance Order Required) | \$42/100g |
| 5. 东星斑
Coral Trout | \$30/100g |
| 6. 多宝鱼
Turbot | \$18/100g |
| 7. 笋壳鱼
Marble Goby | \$18/100g |

煮法 Choice of Cooking Method

- 港式清蒸 Steamed with Supreme Soya Sauce
- 油浸 Deep-fried with Supreme Soya Sauce
- 面酱生焗 Stewed with Bean Sauce in Casserole **+\$30**
- 川式水煮 Sichuan Style with Chopped Red Chilli and Minced Garlic **+\$30**
- 蒜香火腩生焗 Stewed with Pork Belly and Minced Garlic in Casserole



Chef Recommendations



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咸蛋黄焗大虾球

Stir-fried Prawns in Salted Egg Yolk





海鲜 SEAFOOD

1. 荔枝手工墨鱼球
Handmade Lychee Shaped Octopus Balls

\$68/6粒
6 pieces
2. 鳕鱼
Chilean Cod

\$32/位

煮法 Choice of Cooking Method
 - 港式清蒸 Steamed with Supreme Soya Sauce
 - 酱汁香煎 Pan-fried with Superior Sauce
3. 大虾球
Prawns

\$40/6只
6 pieces

煮法 Choice of Cooking Method
 - 咸蛋黄焗 Stir-fried with Salted Egg Yolk
 - 芥末 Stir-fried with Wasabi Mayonnaise
 - 香芒沙律 Stir-fried with Mango Sauce
 - 翡翠炒 Stir-fried with Vegetables
 - 宫保腰果 Sautéed with Dried Chilli and Cashew Nuts in Sichuan Style
4. X.O酱芦笋炒带子
Sautéed Scallops and Asparagus in X.O Sauce

\$48/例
5. 活田鸡
Frogs

\$48/3只

煮法 Choice of Cooking Method
 - 宫保 Sautéed with Dried Chilli
 - 姜葱炒 Sautéed Spring Onion and Ginger
 - 南乳炸 Deep-fried in Fermented Beancurd Sauce
 - 古法蒸 Steamed with Black Fungus and Cordyceps



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辣子爆鸡丁(带骨)

"Chong Qing" Diced Chicken with
Dried Chilli and Peppercorn





风味小菜 CLASSIC SPECIALITIES

Regular/例

- | | |
|--|------|
| 1. 麻香牛肋肉  | \$68 |
| Roasted Beef Ribs in Dry-rubbed Pepper | |
| 2. 水煮美国牛肉  | \$56 |
| Poached US Sliced Beef in Sichuan Pepper Sauce | |
| 3. 酸菜鱼  | \$56 |
| Slow-cooked Fish Slices with Salted Vegetables
in Sichuan Pepper Sauce | |
| 4. 水煮鱼  | \$56 |
| Poached Fish Slices in Sichuan Pepper Sauce | |
| 5. 花胶土豆丝  | \$38 |
| Stir-fried Shredded Potato with Fish Maw in Sichuan Style | |
| 6. 辣子爆鸡丁(带骨)  | \$30 |
| "Chong Qing" Diced Chicken with Dried Chilli
and Peppercorn (contains bones) | |
| 7. 椒盐软壳蟹 | \$38 |
| Salt and Pepper Soft Shell Crab | |
| 8. 小炒肉  | \$30 |
| Stir-fried Spicy Pork in Sichuan Style | |



Chef Recommendations



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子然焗羊架
Baked Lamb Chop in Cumin Sauce



蒜片牛柳粒
Sautéed Beef Cubes with Crispy-fried Garlic Slices



牛肉， 羊肉 BEEF, LAMB

- | | |
|---|-----------|
| 1. 松露盐香煎日本A5和牛 🍖 | \$98/80gm |
| Pan-fried Japanese A5 Wagyu Steak with Truffle Salt | |
| 2. 香煎鹅肝 (至少两位) | \$32/位 |
| Pan-fried Foie Gras (Min. Order of 2 Pieces) | |
| 3. 孜然焗羊架 (至少两位) | \$32/位 |
| Baked Lamb Chop in Cumin Sauce (Min. Order of 2 Pieces) | |
| 4. 脆皮牛肋肉 🍖 | \$68/8片 |
| Crispy Roasted Beef Ribs | |
| 5. 蒜片牛柳粒 | \$46/例 |
| Sautéed Beef Cubes with Crispy-fried Garlic Slices | |
| 6. 三椒牛柳粒 | \$46/例 |
| Sautéed Beef Cubes in Peppercorn Sauce | |
| 7. 滋味美国牛尾 | \$46/例 |
| Braised US Beef Oxtail in Brown Sauce | |
| 8. 古早味老油条生炒牛肉片 | \$42/例 |
| Stir-fried Beef Slices and Doughstick with Water Chestnut | |



Chef Recommendations



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红烧肉
Braised Pork Belly





猪肉，鸡肉 PORK, CHICKEN

Regular/例

- | | |
|--|-----------|
| 1. 黄酒走地鸡焖花胶
Stewed Free-range Chicken with Fish Maw
and Black Fungus in Yellow Wine | \$128/半只 |
| 2. 鲜孢菇煎黑豚肉（至少两位）
Pan-fried Kurobuta Pork with Wild Fungus
in Mushroom Sauce (Min. Order of 2 Pieces) | \$23.80/位 |
| 3. 红烧肉
Braised Pork Belly | \$38/例 |
| 4. 烧汁爆猪颈肉
Stir-fried Pork Jowl with BBQ Sauce | \$38/例 |
| 5. 梅香马友咸鱼蒸肉饼
Steamed Minced Pork with Salted Fish | \$36/例 |
| 6. X.O酱爆猪颈肉
Stir-fried Pork Collar with X.O Sauce | \$30/例 |
| 7. 荔枝香脆咕噜肉
Sweet and Sour Pork with Lychee | \$32/例 |
| 8. 冰梅骨
Baked Pork Ribs in Sour Plum Sauce | \$30/例 |
| 9. 果仁宫保鸡球
Sautéed Diced Chicken with Dried Chilli and Cashew Nuts | \$30/例 |
| 10. 凉瓜豆根焖鸡煲
Stewed Chicken with Bitter Gourd
and Beancurd stick served in Claypot | \$30/例 |
| 11. 菠萝咕噜鸡球
Sweet and Sour Chicken | \$32/例 |



Chef Recommendations



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有机番茄鲜百合浸时蔬
Poached Seasonal Vegetables with Organic Tomatoes
and Fresh Lily Bulb





蔬菜豆腐 VEGETABLES & BEANCURD

Regular/例

1. 豉汁澳洲带子蒸豆腐 \$38
Steamed Beancurd topped with Scallop in Black Bean Sauce
2. 虾子海参豆腐煲 \$68
Stewed Beancurd with Prawns and Sea Cucumber served in Claypot
3. 松露海鲜豆腐煲 \$46
Stewed Beancurd with Seafood and Black Truffle served in Claypot
4. 咸鱼鸡粒豆腐煲 \$32
Stewed Beancurd with Diced Chicken and Salted Fish served in Claypot
5. 麻婆滑豆腐 \$28
Beancurd in Spicy Minced Meat Sauce
6. 蔬菜类 \$27.80
菠菜, 苋菜, 白菜苗, 香港菜心, 香港芥兰, 青龙菜
Arrowhead Spinach, Baby Spinach, Young Cabbage,
Hong Kong Cai Xin, Hong Kong Kai Lan, Royale Chives
- 煮法 Choice of Cooking Method
 - 上汤浸 Poached
 - 清炒 Stir-fried
 - 蒜茸炒 Stir-fried with Garlic
 - 金银蛋浸 Salted Egg and Preserved Egg in Superior Stock
7. 干煸榄菜肉末四季豆苗 \$28 🌶️
Stir-fried Spicy French Bean with Minced Pork and Salted Olives
8. 鱼香茄子煲 \$28 🌶️
Stewed Eggplant with Salted Fish served in Claypot
9. 有机番茄鲜百合浸时蔬 \$30
Poached Seasonal Vegetables with Organic Tomatoes and Fresh Lily Bulb
10. 生拆鲜蟹肉扒西兰花 \$38
Braised Broccoli with Fresh Crab Meat
11. X.O酱小炒王 \$40
Stir-fried Vegetables in Dried Shrimp X.O Sauce



Chef Recommendations



Spicy

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冬菇甘栗焖素鸡
Stewed Vegetarian Chicken with
Chestnut and Mushrooms





素食 VEGETARIAN

- | | |
|--|--------|
| 1. 松茸竹笙炖菜胆
Double-boiled Matsutake Fungus and
Bamboo Pith Soup with Cabbage | \$18/位 |
| 2. 四川酸辣素汤
Vegetarian Hot and Sour Soup | \$18/位 |
| 3. 竹笙罗汉斋豆腐
竹笙, 冬菇, 黄耳, 雪耳, 云耳, 豆腐, 时蔬
Braised Vegetables with Bamboo Pith and Beancurd
Bamboo Pith, Mushroom, Assorted Fungus,
Beancurd and Vegetables | \$36/例 |
| 4. 南乳素斋煲
豆根, 冬菇, 茄子, 粉丝, 木耳, 草菇, 时蔬
Braised Vegetables with Red Beancurd served in Claypot
Beancurd Stick, Mushroom, Eggplant, Vermicelli, Fungus,
Straw Mushroom and Vegetables | \$30/例 |
| 5. 碧绿百合炒羊肚耳
Sautéed "Yang Du" Fungus with Lily Bulbs and Vegetables | \$28/例 |
| 6. 咕嚕鸡腿菇
Sautéed Mushroom with Sweet and Sour Sauce | \$30/例 |
| 7. 冬菇甘栗焖素鸡
Stewed Vegetarian Chicken with Chestnut and Mushrooms | \$30/例 |
| 8. 黑胡椒板栗豆根
Stir-fry Chestnut and Beancurd Stick in Black Pepper Sauce | \$28/例 |
| 9. 日本花菇扒菠菜
Braised Japanese Mushroom with Arrowhead Spinach | \$30/例 |
| 10. 虫草花百合浸苋菜
Poached Baby Spinach with Cordyceps Flower and Lily Bulb | \$28/例 |
| 11. 黄面酱野菌焖日本拉面
Stewed Japanese "La Mian" with Special Sauce | \$30/份 |
| 12. 素粒炒饭
Fried Rice with Diced Assorted Vegetables and Mushroom | \$28/份 |



Chef Recommendations



Spicy

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龙虾汤海鲜泡鱼茸面

Poached Fish Noodles with Seafood in Lobster Stock





面 NOODLES

Per Person/位

1. 龙虾汤海鲜泡鱼茸面 **\$22**
Poached Fish Noodles with Seafood in Lobster Stock

Sharing Portion/例

2. 海鲜焖伊面 **\$38**
Braised 'Ee Fu' Noodles with Seafood
3. 滑蛋海鲜炒河粉 **\$38**
Stir-fried Rice Noodles with Seafood in Egg Gravy
4. 豉汁肥牛炒河 **\$36**
Stir-fried Rice Noodles with Beef Slices in Black Bean Sauce
5. 驰名干炒牛河粉 **\$36**
Stir-fried Rice Noodles with Sliced Beef and Bean Sprout
6. 家乡炒面线  **\$32**
Traditional Stir-fried Wheat Vermicelli
7. 鲍汁瑶柱焖银丝面 **\$30**
Braised 'Silver' Noodles with Conpoy in Abalone Sauce
8. 千丝焖米粉 **\$30**
Braised Rice Vermicelli



Chef Recommendations



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翡翠明玉炒饭
Fried Rice in Asparagus Extract with
Diced Scallops





饭和粥

RICE & PORRIDGE

Per Person/位	
1. 鲍鱼鸡粥 Abalone and Chicken Porridge	\$16.80/碗
2. 皮蛋瘦肉粥 Century Egg Porridge	\$8.80/碗
3. 瑶柱田鸡粥 Frog and Conpoy Porridge	\$13.80/碗
4. 鱼片粥 Sliced Fish Porridge	\$9.80/碗
5. 膏蟹砂锅粥 Crabmeat and Crab Roe Porridge	Seasonal Price/时价
6. 龙虾汤海鲜泡饭 Poached Rice with Seafood in Lobster Stock	\$22

Sharing Portion/例	
7. 翡翠明玉炒饭 🍳 Fried Rice in Asparagus Extract with Diced Scallops	\$42
8. 砂锅和牛炒饭 Fried Rice with Wagyu Beef	\$42
9. 鲍鱼粒福建炒饭 Hokkien Fried Rice with Diced Abalone	\$38
10. 生拆蟹肉瑶柱蛋白炒饭 🍳 Fried Rice with Fresh Crab Meat, Conpoy and Egg White	\$38
11. 蟹籽海鲜炒饭 Fried Rice with Diced Seafood and Topped with Mentaiko	\$36
12. 咸鱼鸡粒炒饭 Fried Rice with Chicken Meat and Salted Fish	\$32
13. 扬州炒饭 "Yang Zhou" Fried Rice	\$30

*Porridge is only available during lunch service.
粥品限于午餐时段供应。



Chef Recommendations



Spicy

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甜品 DESSERT

Per Person/位

- | | |
|--|--------------------|
| 1. 冰花炖官燕
Double-boiled Swiftlet Nest with Rock Sugar | \$78 |
| 2. 杏仁露汤圆
Almond Cream with Glutinous Rice Balls | \$16 |
| 3. 雪燕杏仁露
Almond Cream with Snow Swallow | \$15 |
| 4. 椰皇黑糯米雪糕球
Chilled Glutinous Rice with Ice-Cream served in Coconut | \$15 |
| 5. 龟苓膏
Chilled Herbal Jelly | \$12 |
| 6. 黑枸杞子炖桃胶
Double-boiled Peach Resin with Black Wolfberries | \$10 |
| 7. 杨枝甘露
Chilled Cream Mango Sago and Pomelo | \$12 |
| 8. 流沙包
Steamed Lava Salted Egg Yolk Bun | \$7.80/三粒 |
| 9. 寿桃包 (至少六粒)
Peach Birthday Buns (min. 6 pieces) | \$3/粒 |
| 10. 雪糕球
Single-Scoop Ice-Cream | \$10 |
| 11. 芒果小玉兔
Chilled Mango Milk Rabbit | \$9/三粒
3 pieces |



Chef Recommendations



Spicy

Prices are subjected to Service Charge and prevailing Government Tax



SET MENUS

MINIMUM OF 2 PERSONS TO ORDER
至少两人用餐



喜悦套餐 一 BLOSSOM SET MENU 1



喜悦三小品

香脆鳕鱼、凉拌麻辣秋耳、烧鸭

BLOSSOM Trio Platter

Fragrant Cod Fish, Chilled Mala Black Fungus, Roast Duck

竹笙羊肚菌菜胆汤

Bamboo Pith and Morel Soup with Cabbage

南非6头鲍鱼伴花胶

Braised 6 Head African Abalone with Fish Maw

生煎黑豚肉

Pan-fried Kurobuta Pork

龙虾汤虾球拉面

Poached Japanese Ramen with Prawn in Lobster Stock

杏仁露

Almond Cream

\$198⁺⁺ (Per Person/每位)

*minimum of 2 persons to order

至少两人用餐

Prices are subjected to Service Charge and prevailing Government Tax



喜悦套餐二

BLOSSOM SET MENU 2



喜悦三小品

泰式白饭鱼、海蜇头、富贵鸡

BLOSSOM Trio Platter

"Thai" Style Crispy Silver Bait,
Chilled Jelly Fish Head, Fortune Chicken

松茸炖螺头汤

Stewed Conch Broth with Matsutake

蚝皇澳洲3头鲜鲍鱼伴花胶

Braised 3 Head Australian Wild Whole Abalone with Fish Maw

椒盐软壳蟹

Salt and Pepper Soft Shell Crab

上汤焗老虎虾焖伊面

Baked Tiger Prawn with 'Ee Fu' Noodles in Superior Stock

杨枝甘露

Chilled Cream Mango Sago and Pomelo

\$268⁺⁺ (Per Person/每位)

*minimum of 2 persons to order

至少两人用餐

Prices are subjected to Service Charge and prevailing Government Tax



喜悦套餐三

BLOSSOM SET MENU 3



喜悦三小品

荔枝手工墨鱼球、味淋花螺、蜜汁腩叉

BLOSSOM Trio Platter

Handmade Lychee Shaped Octopus Balls,
Chilled Sea Whelk, Pork Char Siew

红烧官燕

Braised Bird's Nest with Brown Sauce

蚝皇澳洲2头鲜鲍鱼

Braised 2 Head Australian Wild Whole Abalone

煎焗银鳕鱼

Pan-fried Chilean Cod with Superior Sauce

XO酱西澳龙虾焖面卜

Braised Noodles with West Australian Lobster in XO Sauce

椰皇黑糯米雪糕

Chilled Glutinous Rice with Ice-Cream served in Coconut

\$318⁺⁺ (Per Person/每位)

*minimum of 2 persons to order

至少两人用餐

Prices are subjected to Service Charge and prevailing Government Tax