



DIM SUM MENU

**AVAILABLE FOR LUNCH AND
HIGH TEA SESSIONS ONLY.**

Prices are subjected to Service Charge and Prevailing Government Tax





喜悦经典点心三小品
BLOSSOM Signature
Dim Sum Trio



中式点心
Dim Sum Assortment





点心 DIM SUM

Per Serving/每份

1. 喜悦经典点心三小品  **\$28.80**
BLOSSOM Signature Dim Sum Trio 一位 per Pax
鹅肝天鹅酥、松茸冬菇包、荔枝球
Swan Pastry, Steamed Mushroom Bun, Prawn & Chicken Lychee Ball
2. 经典灌汤饺  **\$16.80**
BLOSSOM Signature Dumpling Soup 一盅 per bowl
3. 笋尖鲜虾饺皇 **\$13.80**
BLOSSOM Signature Steamed Prawn Dumpling 三粒 3 pcs
4. 鱼子酱烧卖 **\$9.80**
Steamed Pork & Prawn Dumpling with Caviar (Siew Mai) 四粒 4 pcs
5. 水晶松露饺 **\$8.80**
Steamed Vegetarian Dumpling with Truffle 三粒 3 pcs
6. 苋菜带子饺 **\$9.80**
Baby Spinach Dumpling with Scallop 三粒 3 pcs
7. 鲜肉小笼包 **\$9.80**
Steamed Minced Pork Soup Dumpling 三粒 3 pcs
8. 酱皇蒸凤爪 **\$7.80**
Steamed Chicken Claw in Special Sauce 一碟 per plate
9. 豉蒜蒸排骨 **\$9.80**
Steamed Pork Ribs with Black Bean and Garlic 一碟 per plate
10. 红油抄手 **\$8.80**
Sichuan Dumpling with Pork and Chives 五粒 5 pcs
11. 三色肠粉 **\$11.80**
Steamed Rice Rolls 一碟 per plate
12. 脆皮红米鲜虾带子肠 **\$12.80**
Steamed Red Rice Roll with 一碟 per plate
Crispy Rice, Scallops & Shrimps
13. XO酱煎萝卜糕 **\$11.80**
Pan-fried Turnip Cake in XO Sauce 一碟 per plate



Chef Recommendations



Spicy

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点心 DIM SUM

Per Serving/每份

- | | |
|--|----------------------------------|
| 14. 虾米酱炒萝卜糕 (含有猪肉)
Stir-fried Turnip Cake in Dried Shrimp Sauce | \$12.80
一碟 per plate |
| 15. 沙律明虾饺
Deep-fried Shrimp Dumpling with Mayonnaise | \$8.80
三粒 3 pcs |
| 16. 脆香腐皮卷
Crispy Beancurd Roll | \$8.80
三条 3 pcs |
| 17. 素春卷
Deep-fried Vegetarian Spring Roll | \$7.80
三条 3 pcs |
| 18. 蘑菇鸡粒酥
Diced Chicken and Mushroom Pastry | \$8.80
三粒 3 pcs |
| 19. 经典叉烧包
Classic Roast Pork Bun | \$7.80
三粒 3 pcs |
| 20. 和牛生煎包
Wagyu Pan Fried Buns | \$13.80
三粒 3 pcs |
| 21. 荷叶珍珠鸡
Chicken and Glutinous Rice Steamed in Lotus Leaf | \$12.80
一份 per serving |
| 22. 萝卜形咸水角
Carrot Shaped Deep-fried Meat Dumplings | \$8.80
三粒 3 pcs |
| 23. 皮蛋瘦肉粥
Century Egg and Lean Pork Porridge | \$10
一碗 per bowl |
| 24. 生滚斑片粥
Sliced Fish Porridge | \$12
一碗 per bowl |
| 25. 生滚海鲜粥
Seafood Porridge | \$14
一碗 per bowl |
| 26. 特色流沙包
Steamed Lava Salted Egg Yolk Bun | \$8.80
三粒 3 pcs |
| 27. 酥皮蛋挞
Crispy Egg Tart | \$7.80
三粒 3 pcs |
| 28. 擂沙汤圆
Glutinous Rice Balls coated in Crushed Peanuts | \$6.80
三粒 3 pcs |



Chef Recommendations



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ALA CARTE MENU

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味淋花螺
Chilled Sea Whelk





前餐精选

APPETISERS & COLD DISHES

	Per Serving/每份
1. 香脆鲜鱿鱼 Crispy-fried Squid	\$48
2. 味淋花螺 Chilled Sea Whelk	\$38
3. 葱油海蜇头 Chilled Jellyfish Head in Shallot Oil	\$22
4. 飘雪小排骨 Crispy-fried Pork Ribs with Special Sauce	\$18
5. 麻辣凉拌秋耳 Chilled Mala Mountain Jelly Vegetables with Black Fungus	\$15
6. 黄金鱼皮 Crispy Fish Skin with Salted Egg Yolk	\$18
7. 泰式白饭鱼 "Thai" Style Crispy Silver Bait	\$16
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



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生拆鲜蟹肉扒官燕
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 **\$398**
Double-boiled Cordyceps with Fish Maw
2. 喜悦经典佛跳墙  **\$298**
BLOSSOM's Buddha Jumps Over the Wall
3. 浓鸡汤炖花胶王 **\$198**
Double-boiled Superior Fish Maw in Supreme Chicken Stock
4. 螺头花胶王汤 **\$198**
Stewed Conch Broth with Superior Fish Maw
5. 生拆鲜蟹肉扒官燕 **\$148**
Braised Supreme Bird's Nest with Fresh Crab Meat
6. 红烧官燕 **\$138**
Braised Bird's Nest with Brown Sauce
7. 高汤炖官燕 **\$138**
Double-boiled Supreme Bird's Nest in Superior Stock
8. 浓鸡汤炖花胶  **\$108**
Double-boiled Fish Maw in Supreme Chicken Stock
9. 螺头花胶汤 **\$78**
Stewed Conch Broth with Fish Maw
10. 海鲜花胶金钱包 (至少两位) **\$48**
Golden Dumpling with Seafood and Fish Maw in Chicken Broth (min. 2 pax)
11. 鲜蟹肉鱼鳔花胶羹 **\$28**
Braised Fresh Crab Meat and Shredded Fish Maw Broth
12. 是日滋润养颜炖汤 **\$20**
Nourishing Double-boiled Soup of The Day
13. 生拆蟹肉粟米羹 **\$22**
Braised Fresh Crab Meat and Sweet Corn Broth
14. 四川海鲜酸辣羹  **\$26**
Sichuan Hot and Sour Soup with Seafood



Chef Recommendations



Spicy

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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)
BLOSSOM Signature Roasted Suckling Pig
(Advance Order Required) | \$268/半只
\$438/每只 |
| 2. 招牌北京片皮烤鸭 🍗
BLOSSOM Peking Duck
煮法 Choice of Cooking Method <ul style="list-style-type: none">• 鸭肉烩伊面 Duck Meat Braised Ee-Mian +\$25• 椒盐鸭肉 Stir-fried Duck Meat with Salt & Pepper +\$30• 姜葱爆炒鸭肉 Stir-fried Duck Meat with Spring Onion & Ginger +\$30 | \$72/半只
\$138/每只 |
| 3. 宫廷秘制樟茶鸭 🍗
Royal Secret Recipe Smoked Duck | \$58/半只
\$108/每只 |
| 4. 富贵鸡
Fortune Chicken | \$42/半只
\$78/每只 |
| 5. 脆皮吊烧鸡
Roasted Crispy Chicken | \$36/半只
\$68/每只 |

Regular/例

- | | |
|---|------|
| 6. 冰烧三层肉
Crispy Pork Belly | \$32 |
| 7. 卤水三拼
(鸭舌、豆腐、大肠)
Braised Delights Trio Combination Platter
(Tofu, Duck Tongue, Pig's Intestine) | \$38 |
| 8. 蜜汁腩叉
BBQ Pork Char Siew | \$42 |
| 9. 烧味三拼 (四选三)
(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) | \$62 |



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. 秘制鲍鱼汁扣2头花胶扒 **\$2,988/per piece**
Braised Superior 2 Head Fish Maw "Steak"
(Whole) in Chef Special Sauce
2. 蚝皇南非3头野生干鲍 **\$988/只**
Braised 3 Head African Wild Whole Dried Abalone
3. 蚝皇塔斯马尼亚6头野生干鲍 **\$688/只**
Braised 6 Head Tasmanian Wild Whole Dried Abalone
4. 蚝皇南非6头野生干鲍 **\$688/只**
Braised 6 Head African Wild Whole Dried Abalone
5. 蚝皇南非12头野生干鲍 **\$398/位**
Braised 12 Head African Wild Whole Abalone
6. 鲍鱼汁焖花胶伴青蔬 **\$188/位** 
Braised Superior Fish Maw in Abalone Sauce
7. 蚝皇澳洲3头鲜鲍鱼 **\$108/只** 
Braised 3 Head Australian Wild Whole Abalone
8. 鲍汁扣日本北海道刺参 **\$98/位**
Braised Hokkaido Sea Cucumber
9. 京爆刺参 **\$98/位**
Hokkaido Sea Cucumber Stewed with Chives



Chef Recommendations



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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) \$36/一只
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

2. 澳洲龙虾 Seasonal Price/时价
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 **+\$10/一位**
- 姜葱炒 Sautéed Spring Onion and Ginger
- 咸蛋黄焗 Stir-fried with Salted Egg Yolk

3. 西澳龙虾 Seasonal Price/时价
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 **+\$10/一位**
- 姜葱炒 Sautéed Spring Onion and Ginger
- 咸蛋黄焗 Stir-fried with Salted Egg Yolk



Chef Recommendations



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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) Seasonal Price/时价 Australian King Crab (Advance Order Required)

煮法 Choice of Cooking Method

- 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 Seasonal Price/时价 Alaskan King Crab

煮法 Choice of Cooking Method

- 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

3. 斯里兰卡大肉蟹 \$22/100g Sri Lankan Crab

煮法 Choice of Cooking Method

- 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



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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 \$40/100g
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) \$25/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 | Seasonal Price/时价 |
| 2. 老鼠斑 (需预订)
Humpback Grouper (Advance Order Required) | Seasonal Price/时价 |
| 3. 野生黄皮老虎斑
Wild-caught Brown Marbled Grouper | \$48/100g |
| 4. 红瓜子斑 (需预订)
Red Coral Grouper (Advance Order Required) | Seasonal Price/时价 |
| 5. 东星斑
Coral Trout | \$35/100g |
| 6. 多宝鱼
Turbot | \$22/100g |
| 7. 笋壳鱼
Marble Goby | \$20/100g |

煮法 Choice of Cooking Method

- 港式清蒸 Steamed with Supreme Soya Sauce
- 油浸 Deep-fried with Supreme Soya Sauce
- 蒜香火腩生焗 Stewed with Pork Belly and Minced Garlic in Casserole
- 砂煲豆酱生焗 Stewed with Bean Sauce in Casserole **+\$30**
- 川式水煮 Sichuan Style with Chopped Red Chilli and Minced Garlic **+\$30**
- 潮式蒸 Teochew Style Steam with Tofu, Tomato, Plum and Mustard Greens **+\$30**



Chef Recommendations



Spicy

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咸蛋黄焗大虾球
Stir-fried Prawns in Salted Egg Yolk





海鲜 SEAFOOD

-
1. 荔茸凤尾虾 \$42/4只
Fried Fantail Prawns Wrapped in Taro

 2. 鳕鱼 \$32/位
Chilean Cod

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 \$42/6只
Prawns 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 \$48/例
Sautéed Scallops and Asparagus in X.O Sauce



Chef Recommendations



Spicy

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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. 川味麻婆豆腐配虾球  \$88
Sichuan Mapo Tofu with Prawn Paste
4. 酸菜鱼 (星斑球)  \$78
Slow-cooked Fish Slices (Trout Fillet) with
Salted Vegetables in Sichuan Pepper Sauce
5. 水煮鱼(星斑球)  \$78
Poached Fish Slices (Trout Fillet) in Sichuan Pepper Sauce
6. 花胶土豆丝  \$38
Stir-fried Shredded Potato with Fish Maw in Sichuan Style
7. 辣子爆鸡丁 (带骨)  \$32
"Chong Qing" Diced Chicken with Dried Chilli
and Peppercorn (contains bones)
8. 椒盐软壳蟹 \$38
Salt and Pepper Soft Shell Crab
9. 小炒肉  \$30
Stir-fried Spicy Pork in Sichuan Style



Chef Recommendations



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顶级头抽香煎日本A5和牛
Pan-fried Japanese A5 Wagyu Steak with
Premium Soya Sauce



子然焗羊架
Baked Lamb Chop in Cumin Sauce



牛肉， 羊肉

BEEF, LAMB

1. 顶级头抽香煎日本A5和牛 **\$138/例**
Pan-fried Japanese A5 Wagyu Steak
with Premium Soya Sauce 120gm
2. 松露盐香煎日本A5和牛 🍄 **\$98/位**
Pan-fried Japanese A5 Wagyu Steak with Truffle Salt 80gm
3. 香煎鹅肝 (至少两位) **\$32/位**
Pan-fried Foie Gras (Min. Order of 2 Pieces)
4. 孜然焗羊架 (至少两位) **\$32/位**
Baked Lamb Chop in Cumin Sauce (Min. Order of 2 Pieces)
5. 脆皮牛肋肉 🍖 **\$68/8片**
Crispy Roasted Beef Ribs 8 pieces
6. 蒜片牛柳粒 **\$58/例**
Sautéed Beef Cubes with Crispy-fried Garlic Slices
7. 三椒牛柳粒 **\$58/例**
Sautéed Beef Cubes in Peppercorn Sauce
8. 滋味美国牛尾 **\$46/例**
Braised US Beef Oxtail in Brown Sauce
9. 沙爹金菇肥牛煲 **\$42/例**
Satay Beef with Mushrooms Stew



Chef Recommendations



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红烧肉
Braised Pork Belly



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





猪肉，鸡肉

PORK, CHICKEN

Regular/例

1. 黄酒走地鸡焖花胶 \$128/半只
Stewed Free-range Chicken with Fish Maw and Black Fungus in Yellow Wine
2. 鲜孢菇煎黑豚肉 (至少两位) \$26/位
Pan-fried Kurobuta Pork with Wild Fungus in Mushroom Sauce (Min. Order of 2 Pieces)
3. 红烧肉 \$38/例
Braised Pork Belly
4. 烧汁爆猪颈肉 \$38/例
Stir-fried Pork Jowl with BBQ Sauce
5. 梅香马友咸鱼蒸肉饼 \$36/例
Steamed Minced Pork with Salted Fish
6. X.O酱爆猪颈肉 \$32/例
Stir-fried Pork Collar with X.O Sauce
7. 荔枝香脆咕嚕肉 \$32/例
Sweet and Sour Pork with Lychee
8. 冰梅骨 \$32/例
Baked Pork Ribs in Sour Plum Sauce
9. 果仁宫保鸡球 \$32/例
Sautéed Diced Chicken with Dried Chilli and Cashew Nuts
10. 凉瓜豆根焖鸡煲 \$32/例
Stewed Chicken with Bitter Gourd and Beancurd Stick served in Claypot
11. 波罗咕嚕鸡球 \$32/例
Sweet and Sour Chicken
12. 田鸡 \$48/3只
Frogs

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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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 in Shrimp Roe Sauce with 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 \$36
Stewed Beancurd with Diced Chicken and Salted Fish served in Claypot
5. 麻婆滑豆腐 \$30
Beancurd in Spicy Minced Meat Sauce
6. 蔬菜类 \$30
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  \$30
Stir-fried Spicy French Bean with Minced Pork and Salted Olives
8. 鱼香茄子煲 \$30
Stewed Eggplant with Salted Fish served in Claypot
9. 有机番茄鲜百合浸时蔬 \$32
Poached Seasonal Vegetables with Organic Tomatoes and Fresh Lily Bulb
10. 海味什菜煲 \$36
Assorted Sea Delicacies & Vegetables Stew
11. 生拆鲜蟹肉扒西兰花 \$38
Braised Broccoli with Fresh Crab Meat
12. 小炒王 \$40
Stir-fried Vegetables in Dried Shrimp X.O Sauce



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 \$20/位
Double-boiled Matsutake Fungus and
Bamboo Pith Soup with Cabbage
2. 四川酸辣素汤 \$18/位
Vegetarian Hot and Sour Soup
3. 竹笙罗汉斋豆腐 \$36/例
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
4. 南乳素斋煲 \$32/例
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
5. 碧绿百合炒羊肚耳 \$32/例
Sautéed "Yang Du" Fungus with Lily Bulbs and Vegetables
6. 咕嚕鸡腿菇 \$30/例
Sautéed Mushroom with Sweet and Sour Sauce
7. 冬菇甘栗焖素鸡 \$30/例
Stewed Vegetarian Chicken with Chestnut and Mushrooms
8. 黑胡椒板栗豆根 \$30/例
Stir-fry Chestnut and Beancurd Stick in Black Pepper Sauce
9. 日本花菇扒菠菜 \$32/例
Braised Japanese Mushroom with Arrowhead Spinach
10. 虫草花百合浸苋菜 \$32/例
Poached Baby Spinach with Cordyceps Flower and Lily Bulb
11. 黄面酱野菌焖日本拉面 \$32/份
Stewed Japanese "La Mian" with Special Sauce
12. 素粒炒饭 \$28/份
Fried Rice with Diced Assorted Vegetables and Mushroom



Chef Recommendations



Spicy

Prices are subjected to Service Charge and prevailing Government Tax



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 **\$23**
Poached Fish Noodles with Seafood in Lobster Stock

Sharing Portion/例

2. 海鲜焖伊面 **\$40**
Braised 'Ee Fu' Noodles with Seafood
3. 滑蛋海鲜炒河粉 **\$40**
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



Spicy

Prices are subjected to Service Charge and prevailing Government Tax



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 \$18/碗
2. 皮蛋瘦肉粥
Century Egg Porridge \$10/碗
3. 瑶柱田鸡粥
Frog and Conpoy Porridge \$14/碗
4. 生滚斑片粥
Sliced Fish Porridge \$12/碗
5. 生滚海鲜粥
Seafood Porridge \$14/碗
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  \$42
Fried Rice in Asparagus Extract with Diced Scallops
8. 砂锅和牛炒饭 \$42
Fried Rice with Wagyu Beef
9. 鲍鱼粒福建炒饭 \$42
Hokkien Fried Rice with Diced Abalone
10. 生拆蟹肉瑶柱蛋白炒饭  \$40
Fried Rice with Fresh Crab Meat, Conpoy and Egg White
11. 蟹籽海鲜炒饭 \$38
Fried Rice with Diced Seafood and Topped with Mentaiko
12. 虾头油双虾炒饭 \$42
Fried Rice with Shrimp in Shrimp Head Oil
13. 扬州炒饭 \$36
"Yang Zhou" Fried Rice

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



Chef Recommendations



Spicy

Prices are subjected to Service Charge and prevailing Government Tax



甜品 DESSERT

Per Person/位

1. 冰花炖官燕 **\$78**
Double-boiled Swiftlet Nest with Rock Sugar
2. 燕窝芝士挞 **\$78/三粒**
Baked Cheese Tart with Bird's Nest 3 pieces
3. 雪燕杏仁露配汤圆 **\$16**
Almond Cream with Glutinous Rice Balls
4. 椰皇黑糯米雪糕球 **\$16**
Chilled Glutinous Rice with Ice-Cream served in Coconut
5. 龟苓膏 **\$12**
Chilled Herbal Jelly
6. 杨枝甘露 **\$13**
Chilled Cream Mango Sago and Pomelo
7. 黑枸杞子炖桃胶 **\$10**
Double-boiled Peach Resin with Black Wolfberries
8. 流沙包 **\$8.80/三粒**
Steamed Lava Salted Egg Yolk Bun 3 pieces
9. 寿桃包 (至少六粒) **\$3/粒**
Peach Birthday Buns (Min. Order of 6 Pieces)
10. 双色雪糕球 **\$15**
Double-Scoop Ice-Cream
11. 芒果小玉兔 **\$12/三粒**
Chilled Mango Milk Rabbit 3 pieces



Chef Recommendations



Spicy

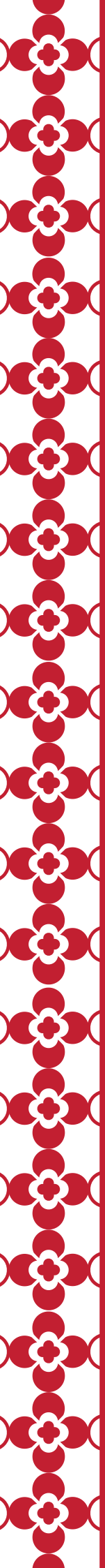
Prices are subjected to Service Charge and prevailing Government Tax



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

BLOSSOM Trio Platter

香脆鳕鱼、凉拌麻辣秋耳、烧鸭

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头鲍鱼伴花菇

Braised 6 Head African Abalone with Japanese Mushroom

生煎黑豚肉

Pan-fried Kurobuta Pork

龙虾汤虾球拉面

Poached Japanese Ramen with Prawn in Lobster Stock

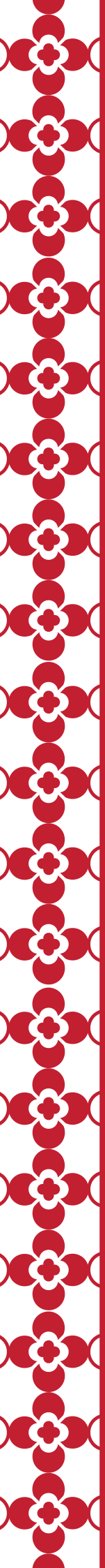
杏仁露

Almond Cream

\$198⁺⁺ (Per Person/每位)

*minimum of 2 persons to order

至少两人用餐



喜悦套餐二

BLOSSOM SET MENU 2



喜悦三小品

BLOSSOM Trio Platter

荔枝球、海蜇头、富贵鸡

Prawn & Chicken Lychee Ball, Chilled Jelly Fish Head, Fortune Chicken

松茸炖螺头汤

Stewed Conch Broth with Matsutake

蚝皇澳洲3头鲜鲍鱼伴刺参

Braised 3 Head Australian Wild Whole Abalone with Sea Cucumber

椒盐软壳蟹

Salt and Pepper Soft Shell Crab

虾头油双虾炒饭

Fried Rice with Shrimp in Shrimp Head Oil

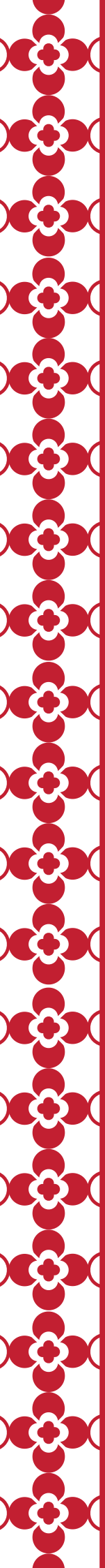
杨枝甘露

Chilled Cream Mango Sago and Pomelo

\$268⁺⁺ (Per Person/每位)

*minimum of 2 persons to order

至少两人用餐



喜悦套餐三

BLOSSOM SET MENU 3



喜悦三小品

BLOSSOM Trio Platter

荔茸凤尾虾、味淋花螺、蜜汁腩叉

Fried Fantail Prawns Wrapped in Taro, Chilled Sea Whelk, Pork Char Siew

高汤炖官燕

Double-boiled Supreme Bird's Nest in Superior Stock

蚝皇澳洲3头鲜鲍鱼伴花胶

Braised 3 Head Australian Wild Whole Abalone with Fish Maw

酸汤鳕鱼

Chilean Cod Slices in Savoury 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