



ALA CARTE MENU



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 | \$42 |
| 3. 酥炸鲛鱼球
Deep-fried Dace Fish Ball | \$38 |
| 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 | \$18 |
| 8. 川味口水鸡
Poached Chicken with Spicy Sauce | \$20 |
| 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 |
| 11. 尖椒皮蛋豆腐
Century Egg with Hot Pepper on Chilled Tofu | \$22 |
| 12. 意大利黑醋猪耳冻
Chilled Pork Ear Jelly with Balsamic Vinegar | \$26 |



Chef Recommendations



Spicy

Prices are subjected to Service Charge and prevailing Government Tax



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





汤品 SOUP

Per Person/位

1. 喜悦特色冬虫草佛跳墙 (需预定) \$988
BLOSSOM's Signature Buddha Jumps Over the Wall
(Advance Order Required)
冬虫草、鲍鱼、刺参、花胶、瑶柱、冬菇、猪脚筋
Cordyceps, Abalone, Sea Cucumber,
Fish Maw, Dried Scallop, Dried Mushroom, Pig's Tendon
2. 喜悦经典佛跳墙 🍲 \$298
BLOSSOM's Buddha Jumps Over the Wall
3. 潮式官燕 \$238
Braised Bird's Nest in Teochew Style
4. 生拆鲜蟹肉扒官燕 \$148
Braised Supreme Bird's Nest with Fresh Crab Meat
5. 红烧官燕 \$138
Braised Bird's Nest with Brown Sauce
6. 高汤炖官燕 \$138
Double-boiled Supreme Bird's Nest in Superior Stock
7. 是日滋润养颜炖汤 \$22
Nourishing Double-boiled Soup of The Day
8. 生拆蟹肉粟米羹 \$26
Braised Fresh Crab Meat and Sweet Corn Broth
9. 四川海鲜酸辣羹 🌶️ \$26
Sichuan Hot and Sour Soup with Seafood



Chef Recommendations



Spicy

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





花胶 FISH MAW

Per Person/位

1. 冬虫夏草炖花胶王 \$398
Double-boiled Cordyceps with Fish Maw
2. 潮式北海花胶丝 \$238
Braised Pakhoi Shredded Fish Maw in Teochew Style
3. 日本干贝炖北海花胶 \$268
Braised Pakhoi Fish Maw with Japanese Conpoy
4. 螺头花胶王汤 \$198
Stewed Conch Broth with Superior Fish Maw
5. 浓鸡汤炖花胶王 \$198
Double-boiled Superior Fish Maw in Supreme Chicken Stock
6. 浓鸡汤炖花胶 🍲 \$108
Double-boiled Fish Maw in Supreme Chicken Stock
7. 螺头花胶汤 \$78
Stewed Conch Broth with Fish Maw
8. 鲜蟹肉鱼鳔花胶羹 \$28
Braised Fresh Crab Meat and Shredded Fish Maw Broth



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
Braised Superior 2 Head Fish Maw "Steak"
(Whole) in Chef Special Sauce | \$2,988/per piece |
| 2. 蚝皇日本10头网鲍
Braised 10 Head Japanese Whole Dried Abalone | \$1,280/只 |
| 3. 蚝皇南非3头野生干鲍
Braised 3 Head African Wild Whole Dried Abalone | \$988/只 |
| 4. 蚝皇南非6头野生干鲍
Braised 6 Head African Wild Whole Dried Abalone | \$688/只 |
| 5. 鲍鱼汁焖花胶伴青蔬 🍲
Braised Superior Fish Maw in Abalone Sauce | \$188/位 |
| 6. 蚝皇澳洲3头鲜鲍鱼 🍲
Braised 3 Head Australian Wild Whole Abalone | \$108/只 |
| 7. 鲍汁扣日本北海道刺参
Braised Hokkaido Sea Cucumber | \$98/位 |
| 8. 京爆刺参
Hokkaido Sea Cucumber Stewed with Chives | \$98/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. 澳洲龙虾

Australian Lobster

Seasonal Price/时价

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

2. 西澳龙虾

West Australian Lobster

\$118/一只

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



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

- 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

Seasonal Price/时价

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

Sri Lankan Crab

\$24/100g

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



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 **\$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

	Seasonal Price/时价
1. 忘不了 Empurau	
2. 老鼠斑 (需预订) Humpback Grouper (Advance Order Required)	\$78/100g
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)	\$56/100g
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 \$42/6只
Fried Fantail Prawns Wrapped in Taro

2. 鳕鱼 \$36/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





辛辣特色菜 SPICY SPECIALITIES

Regular/例

1. 水煮美国牛肉  \$60
Poached US Sliced Beef in Sichuan Pepper Sauce
2. 川味麻婆豆腐配虾球  \$88
Sichuan Mapo Tofu with Prawn Paste
3. 酸菜鱼 (星斑球)  \$78
Slow-cooked Fish Slices (Trout Fillet) with
Salted Vegetables in Sichuan Pepper Sauce
4. 水煮鱼(星斑球)  \$78
Poached Fish Slices (Trout Fillet) in Sichuan Pepper Sauce
5. 麻辣干锅(猪肉与鸡肉)  \$78
Griddle Cooked Mala Pork & Chicken
6. 川式青椒牛肉  \$42
Stir-fried Beef with Green Peppers in Sichuan Style
7. 避风塘茄子  \$42
Fried Golden Eggplant in "Bi Feng" Style
8. 花胶土豆丝  \$38
Stir-fried Shredded Potato with Fish Maw in Sichuan Style
9. 辣子爆鸡丁 (带骨)  \$32
"Chong Qing" Diced Chicken with Dried Chilli
and Peppercorn (contains bones)
10. 椒盐软壳蟹 \$38
Salt and Pepper Soft Shell Crab
11. 小炒肉  \$36
Stir-fried Spicy Pork in Sichuan Style
12. 小炒王  \$40
Stir-fried Vegetables in Dried Shrimp X.O Sauce
13. 干煸榄菜肉末四季豆  \$32
Stir-fried Spicy French Bean with Minced Pork and Salted Olives



Chef Recommendations

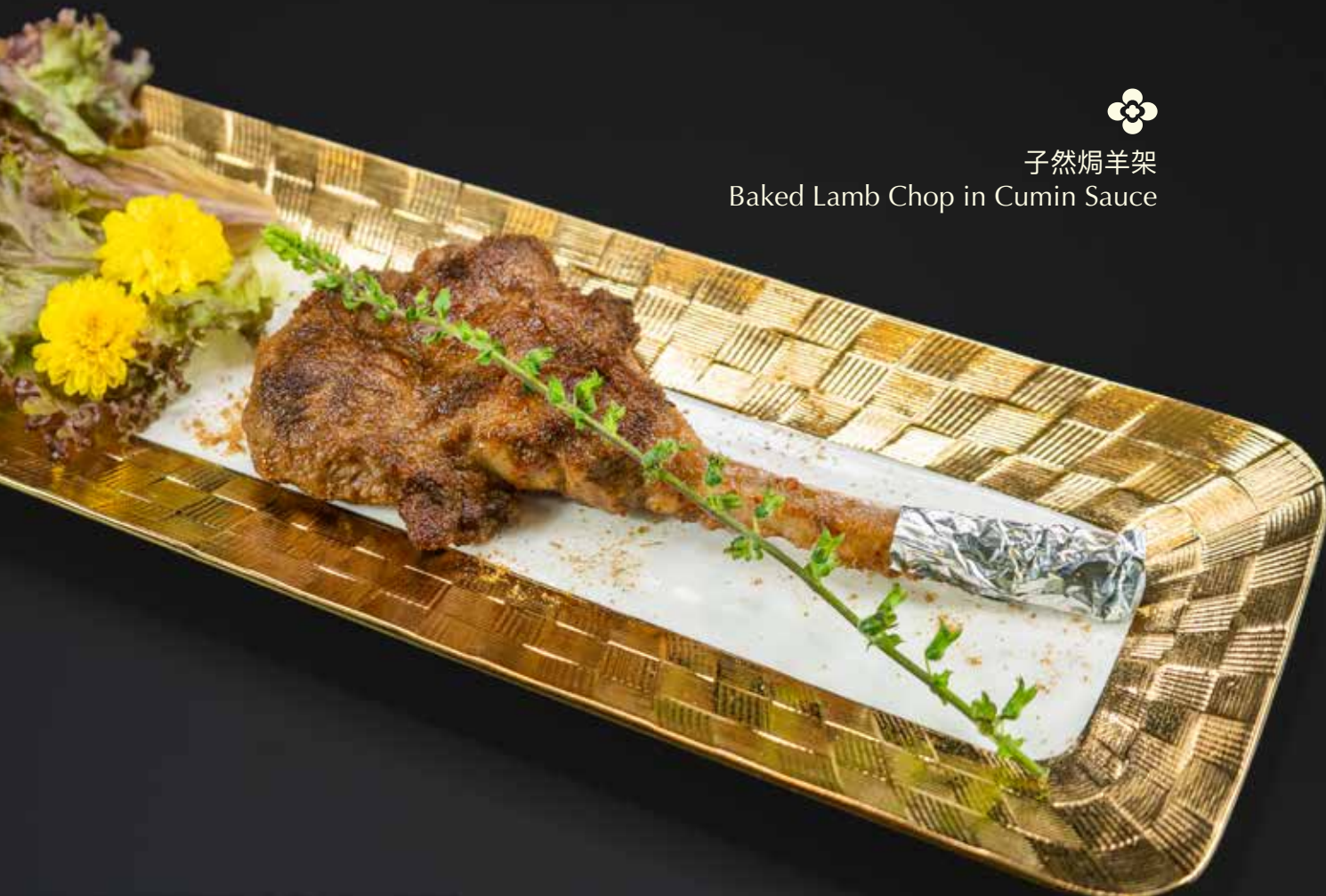


Spicy

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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. 文火牛肉
Slow-Braised Beef in Savoury Brown Sauce | \$148/例 |
| 2. 顶级头抽香煎日本A5和牛
Pan-fried Japanese A5 Wagyu Steak
with Premium Soya Sauce | \$138/例
120gm |
| 3. 松露盐香煎日本A5和牛 🍄
Pan-fried Japanese A5 Wagyu Steak with Truffle Salt | \$98/位
80gm |
| 4. 香煎鹅肝 (至少两位)
Pan-fried Foie Gras (Min. Order of 2 Pieces) | \$32/位 |
| 5. 孜然焗羊架 (至少两位)
Baked Lamb Chop in Cumin Sauce (Min. Order of 2 Pieces) | \$32/位 |
| 6. 蒜片牛柳粒
Sautéed Beef Cubes with Crispy-fried Garlic Slices | \$58/例 |
| 7. 三椒牛柳粒
Sautéed Beef Cubes in Peppercorn Sauce | \$58/例 |
| 8. 滋味美国牛尾
Braised US Beef Oxtail in Brown Sauce | \$48/例 |
| 9. 沙爹金菇肥牛煲
Satay Beef with Mushrooms Stew | \$42/例 |



Chef Recommendations



Spicy

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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 \$138/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 \$38/例
Stir-fried Pork Jowl with X.O Sauce
7. 香脆咕噜肉 (伊比利亚黑猪肉) \$68/例
Sweet and Sour Black Iberico Pork
8. 果仁宫保鸡球 \$32/例
Sautéed Diced Chicken with Dried Chilli and Cashew Nuts
9. 凉瓜豆根焖鸡煲 \$32/例
Stewed Chicken with Bitter Gourd
and Beancurd Stick served in Claypot
10. 波罗咕噜鸡球 \$36/例
Sweet and Sour Chicken
11. 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



Chef Recommendations



Spicy

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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. 松茸玉子豆腐 \$48
Braised Matsutake and Egg Tofu
7. 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
8. 鱼香茄子煲 \$32
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 \$42
Braised Broccoli with Fresh Crab Meat



Chef Recommendations



Spicy

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冬菇甘栗焖素鸡

Stewed Vegetarian Chicken with
Chestnut and Mushrooms





素食 VEGETARIAN

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|--|--------|
| 1. 松茸竹笙炖菜胆
Double-boiled Matsutake Fungus and
Bamboo Pith Soup with Cabbage | \$22/位 |
| 2. 四川酸辣素汤
Vegetarian Hot and Sour Soup | \$20/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 | \$32/例 |
| 5. 碧绿百合炒羊肚耳
Sautéed "Yang Du" Fungus with Lily Bulbs and Vegetables | \$32/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 | \$30/例 |
| 9. 日本花菇扒菠菜
Braised Japanese Mushroom with Arrowhead Spinach | \$32/例 |
| 10. 虫草花百合浸苋菜
Poached Baby Spinach with Cordyceps Flower and Lily Bulb | \$32/例 |
| 11. 黄面酱野菌焖日本拉面
Stewed Japanese "La Mian" with Special Sauce | \$32/份 |
| 12. 素粒炒饭
Fried Rice with Diced Assorted Vegetables and Mushroom | \$30/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 **\$23**
Poached Fish Noodles with Seafood in Lobster Stock

Sharing Portion/例

2. 海鲜焖伊面 **\$42**
Braised 'Ee Fu' Noodles with Seafood
3. 滑蛋海鲜炒河粉 **\$42**
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. 千丝焖米粉 **\$30**
Braised Rice Vermicelli
8. 豉油皇吊片炒面 **\$38**
Stir-fried Noodles with Dried Cuttlefish in Supreme Soy Sauce
9. 银芽韭黄肉丝两面黄 **\$40**
Stir-fried Pork Strips and Royal Chives on Crispy Noodles



Chef Recommendations



Spicy

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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	\$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 🍳 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	\$42
10. 生拆蟹肉瑶柱蛋白炒饭 🍳 Fried Rice with Fresh Crab Meat, Conpoy and Egg White	\$40
11. 蟹籽海鲜炒饭 Fried Rice with Diced Seafood and Topped with Mentaiko	\$38
12. 虾头油双虾炒饭 Fried Rice with Shrimp in Shrimp Head Oil	\$42
13. 扬州炒饭 "Yang Zhou" Fried Rice	\$36
14. 大蝦滑蛋叉燒蓋炒飯 Jumbo Prawns with BBQ Pork and Scrambled Eggs on Fried Rice	\$48

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

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. 姜茶汤圆 \$12
Glutinous Rice Balls in Ginger Tea
4. 杏仁茶 \$12
Apricot Kernel Tea
5. 椰皇黑糯米雪糕球 \$16
Chilled Glutinous Rice with Ice-Cream served in Coconut
6. 龟苓膏 \$12
Chilled Herbal Jelly
7. 杨枝甘露 \$13
Chilled Cream Mango Sago and Pomelo
8. 黑枸杞子炖桃胶 \$10
Double-boiled Peach Resin with Black Wolfberries
9. 流沙包 \$8.80/三粒
Steamed Lava Salted Egg Yolk Bun 3 pieces
10. 寿桃包 (至少六粒) \$3/粒
Peach Birthday Buns (Min. Order of 6 Pieces)
11. 双色雪糕球 \$15
Double-Scoop Ice-Cream
12. 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

荔茸凤尾虾、凉拌麻辣秋耳、富贵鸡

Fried Fantail Prawns Wrapped in Taro,
Chilled Mala Black Fungus, Fortune Chicken

竹笙羊肚菌花胶汤

Bamboo Pith and Morel Soup with Fish Maw

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

龙虾汤海鲜拉面

Poached Japanese Ramen with Seafood in Lobster Stock

杏仁露

Almond Cream

\$238⁺⁺ (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

BLOSSOM Trio Platter

荔枝球、海蜇头、蜜汁腩叉

Prawn & Chicken Lychee Ball, Chilled Jelly Fish Head, BBQ Pork Char Siew

花胶炖螺头汤

Stewed Fish Maw in Conch Broth

蚝皇澳洲3头鲜鲍鱼伴刺参

Braised 3 Head Australian Wild Whole Abalone with Sea Cucumber

古法蒸鳕鱼

Steamed Cod Fish in Oriental Style

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

\$298⁺⁺ (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

BLOSSOM Trio Platter

香酥鳕鱼、味淋花螺、烧鸭

Crispy Cod Fish, Chilled Sea Whelk, Roast Duck

蟹肉扒官燕

Supreme Bird's Nest with Crab Meat

蚝皇澳洲3头鲜鲍鱼伴花胶

Braised 3 Head Australian Wild Whole Abalone with Fish Maw

蒜蓉蒸澳洲龙虾 (半只)

Steamed Australian Lobster with Minced Garlic (Half)

上汤水饺生面

Supreme Dumpling and Noodles in Superior Broth

椰皇黑糯米雪糕

Chilled Glutinous Rice with Ice-Cream served in Coconut

\$348⁺⁺ (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