

健康素食套餐
HEALTHY VEGETARIAN SET MENU



健康素食三拼
(素春卷, 野菌饺, 素鹅)
Healthy Vegetarian Combination Platter

竹笙粟米羹
Braised Bamboo Pith and Sweet Corn Broth

白灵菌扒自制碧绿豆腐
Braised "Bai Ling" Mushroom with Housemade Edamame Beancurd

蘑菇松露菌油干烧伊面
Braised "Ee Fu" Noodles with Mushrooms and Truffle Oil

精美甜品
Dessert of the Day

\$48++ (Per Person/每位)

商务特惠午餐
BUSINESS SPECIAL LUNCH SET MENU



喜悦三小品
(黄金鱼皮, 冰烧三层肉, 樱花虾烧卖)
BLOSSOM Combination Platter

滋润养颜炖汤
Double-boiled Nourishing Soup

虾球两味
(芥末虾球拼芦笋虾球)
Deep-fried Prawn Prepared in Two Ways

*Wasabi-mayo Sauce
*Sautéed Prawn with Asparagus

鲍汁瑶柱焖银丝面
Braised "Sliver Noodles" with Conpoy in Abalone Sauce

精美甜品
Dessert of the Day

\$48++ (Per Person/每位)

喜悦套餐一
BLOSSOM SET MENU 1



喜悦三小品
(烧汁海螺海蜇头, 冰烧三层肉, 椒盐白饭鱼)
BLOSSOM Combination Platter

浓汤竹笙炖花胶
Double-boiled Fish Maw and Bamboo Pith Thick Broth

黑椒汁煎黑豚肉
Pan-fried Kurobuta Pork with Black Pepper Sauce

黑菌酱焗鲈鱼
Baked Chilean Cod with Wild Fungus and Truffle Oil

花雕鸡油带子蒸面线
Steamed Mee Sua with Scallop and Egg White

酸柑野梅香茅冻
Chilled Lemongrass Jelly and Sour Plum with Lime

\$88++ (Per Person/每位)

喜悦套餐二
BLOSSOM SET MENU 2



喜悦御前三小品
(香煎鹅肝, 肉松淮山条, 伊比利亚黑毛猪叉烧)
BLOSSOM Combination Platter

京汤石锅花胶海参
Braised Fish Maw and Sea Cucumber in Thick Broth
served in Hot Stone

松露西施带子皇伴青蔬
Sautéed Scallops with Egg White in Truffle Oil

蒜香豆根蒸斑球
Steamed Garoupa Fillet and Beancurd Stick with Garlic

姜葱开边龙虾焖稻庭面
Braised Japanese Homemade Noodles w/Local Lobster,
Spring Onion & Ginger

泡参红枣皇炖桃胶
Double-Boiled Peach Resin with Red Dates and Ginseng

\$118++ (Per Person/每位)

喜悦套餐三
BLOSSOM SET MENU 3



喜悦经典三小品
(烧汁海螺海蜇头, 黄金软壳蟹, 麻辣口水鸡卷)
BLOSSOM Combination Platter

鱼骨汤瑶柱炖花胶官燕
Double-boiled Bird's Nest and Fish Maw Soup with Fish Cartilage

鲍汁原条关东辽参扣鹅掌
Braised Hokkaido Sea Cucumber with Goose Web in Abalone Sauce

黑菌酱煎鲈鱼
Pan-fried Chilean Cod with Wild Fungus and Truffle Oil

波士頓龍蝦泡魚茸面
Poached Boston Lobster with Fish Noodles in Lobster Broth

雪莲红枣皇炖雪蛤
Double-boiled Hashima with Red Dates and Snow Lotus

\$198++ (Per Person/每位)

喜悦套餐四
BLOSSOM SET MENU 4



喜悦片皮烤鸭
BLOSSOM Signature Peking Duck

滋润养颜炖汤
Double-boiled Nourishing Soup

蟹肉扒自制绿豆腐
Braised Housemade Edamame Beancurd with Fresh Crab Meat

黑松露煎黑豚肉
Pan-fried Kurobuta Pork with Black Truffle

波士頓龍蝦泡魚茸面
Poached Boston Lobster with Fish Noodles in Lobster Broth

香芒布甸
Chilled Mango Pudding

\$268++ (For 4 Persons/4位)

喜悦套餐五

BLOSSOM SET MENU 5



喜悦片皮烤鸭
BLOSSOM Signature Peking Duck

浓汤竹笙瑶柱炖花胶
Double-boiled Fish Maw, Bamboo Pith and Conpoy in Thick Broth

X.O酱云彩芦笋带子
Sautéed Scallops with Asparagus in X.O Sauce

姜茸蒸水果鱼
Steamed Fruit Fish with Minced Ginger

生菜包鸭松
Fried Minced Duck Meat served in Lettuce

生拆蟹肉蛋白金柱炒饭
Fried Rice with Fresh Crab Meat, Egg White and Crispy Conpoy

牛油果伴提拉米苏雪糕
Chilled Avocado Puree topped with Tiramisu Ice-Cream

\$688++ (For 10 Persons/10位)

喜悦套餐六
BLOSSOM SET MENU 6



喜悦四小碟
(皮蛋冻豆腐, 伊比利亚黑毛猪叉烧, 红油鸡丝水晶粉皮, 肉松淮山条)
BLOSSOM Four Appetizer Platter

京汤石锅花胶
Braised Fish Maw in Supreme Broth served in Hot Stone

西施带子伴西兰花
Sautéed Scallops and Egg White with Broccoli

秘制酱汁焗鲈鱼
Baked Chilean Cod with Chef Special Recipe Sauce

鹅肝黑椒鸡粒炒饭
Fried Rice with Diced Chicken and Diced Foie Gras in
Black Pepper Sauce

雪燕杏仁露
Almond Cream with Snow Swallow

\$888++ (For 10 Persons/10位)

喜悦套餐七

BLOSSOM SET MENU 7



喜悦经典三小品

(烧汁海螺海蜇头, 黄金软壳蟹, 西班牙火腿伴青蔬)

BLOSSOM Combination Platter

喜悦石锅海岛官燕

BLOSSOM Braised Bird's Nest with Conpoy and Shredded Sea
Whelk in Supreme Broth served in Hot Stone

鹅肝酱香煎带子伴碧绿豆腐

Pan-fried Scallop and Housemade Edamame Beancurd with
Foie Gras Sauce

蘑菇酱煎黑豚肉

Pan-fried Kurobuta Pork with Mushroom Sauce

姜葱开边龙虾焖稻庭面

Braised Japanese Homemade Noodles w/Local Lobster,
Spring Onion & Ginger

雪莲红枣皇炖雪蛤

Double-boiled Hashima with Red Dates and Snow Lotus

\$1388++ (For 10 Persons/10位)

喜悦套餐八
BLOSSOM SET MENU 8



喜悦经典三小品
(糟卤冻鹅肝, 水晶蟹肉冻, 香煎带子皇)
BLOSSOM Combination Platter

淮杞响螺炖花胶
Double-boiled Fish Maw and Sea Whelk Soup

鱼子酱香煎波士顿龙虾
Pan-fried Boston Lobster with Caviar Sauce

清蒸东星斑
Steamed Coral Trout with Supreme Soya Sauce

鲍汁4头鲍鱼伴稻庭面
Braised Abalone with Japanese Homemade Noodles
in Abalone Sauce

生磨杏汁炖雪蛤
Double-boiled Hashima in Almond Cream

\$1988++ (For 10 Persons/10位)