



ALA CARTE MENU

Prices are subjected to Service Charge and Prevailing Government Tax



餐前小食 APPETISERS

	Per Serving/每份
1. 鸡肉松淮山条 Deep-fried Fresh "Huai Shan" topped with Chicken Floss	\$10
2. 贡菜凉拌秋耳 Chilled Mountain Jelly Vegetables with Black Fungus	\$10
3. 尖椒皮蛋 Century Egg with Hot Pepper	\$10
4. 拍蒜日本青瓜 Marinated Chilled Cucumber with Garlic	\$10
5. 卤水鸭翼 Marinated Duck Wings in Spiced Soya Sauce	\$12
6. 黄金鱼皮 Crispy Fish Skin with Salted Egg Yolk	\$12
7. 陈醋海蜇头 Chilled Jelly Fish Head with Vintage Vinegar Sauce	\$12
8. 老上海烤麸 Kao Fu with Black Fungus and Shitake Mushroom	\$12
9. 泰式白饭鱼 "Thai" Style Crispy Silver Bait	\$13
10. 川味口水鸡 Poached Chicken with Spicy Sauce	\$13
11. 虾酱鸡翅 Deep-fried Chicken Wings with Shrimps Paste	\$13
12. 爽口千层峰 Chilled Layered Pig's Ear with Spicy Sauce	\$15
13. 飘雪小排骨 Crispy-fried Pork Ribs with Special Sauce	\$18
14. 清酒鲜鲍鱼 (2只起) Chilled Abalone with Sake (Minimum 2 pcs)	\$16



Chef Recommendations



Spicy

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燕窝和汤品

BIRD'S NEST & SOUP

Per Person/位

1. 冬虫夏草炖花胶 (需预订) \$168/位
Double-boiled Cordyceps with Fish Maw
(Advance Order Required)
2. 红烧石锅官燕 \$128/位
Braised Bird's Nest with Brown Sauce
served in Hot Stone Bowl
3. 生拆鲜蟹肉扒官燕 \$128/位
Braised Supreme Bird's Nest with Fresh Crab Meat
4. 高汤炖官燕 \$88/位
Double-boiled Supreme Bird's Nest with Superior Stock
5. 浓鸡汤炖花胶(供4-6位用) \$388/煲
Double-boiled Fish Maw in Thick Chicken Stock Pot for 4-6pax
Per serving \$68/位
6. 足料佛跳墙 \$68/位
*六头汤鲍, 花胶, 海参, 鹿筋, 瑶柱, 花菇, 云腿, 甘榜鸡
Buddha Jumps Over the Wall with 6 Head Abalone
*Fish Maw, Sea Cucumber, Deer's Tendon, Conpoy,
Mushroom, Chinese Ham & Kampung Chicken



Chef Recommendations



Spicy

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燕窝和汤品

BIRD'S NEST & SOUP

Per Person/位

- | | |
|---|--------|
| 7. 是日滋润养颜炖汤
Nourishing Double-boiled Soup of The Day | \$15/位 |
| 8. 白玉干瑶柱炖螺头汤
Stewed Conch Broth with Conpoy | \$45/位 |
| 9. 生拆蟹肉粟米羹
Braised Fresh Crab Meat and Sweet Corn Broth | \$13/位 |
| 10. 四川海鲜酸辣羹 
Sichuan Hot and Sour Soup with Seafood | \$15/位 |
| 11. 鲜蟹肉鱼鳔花胶羹
Braised Fresh Crab Meat and Shredded Fish Maw Broth | \$18/位 |
| 12. 天天老火滋补炖汤 (供2 – 3位用)
Daily Supreme Double-boiled Soup | \$98/顶 |
- 选一款 Choose one
- 川贝雪梨银耳炖排骨
Double-boiled Snow Pear Soup, Fritillaria Bulb and Fungus with Pork Ribs
 - 西洋菜南北杏炖腩排
Double-boiled Watercress Soup with Almond and Pork
 - 海马海竹炖樱花鸡
Double-boiled Sakura Chicken with Seahorse and Chinese Herbs



Chef Recommendations



Spicy

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鲍鱼海味

TREASURES OF THE SEA AND STEWED DELICACIES

1. 蚝皇日本6头网鲍 \$888/只
Braised 6 Head Japanese Whole Dried Abalone
2. 蚝皇南非2头野生干鲍 \$588/只
Braised 2 Head African Wild Whole Dried Abalone
3. 蚝皇南非6头野生干鲍 \$388/只
Braised 6 Head African Wild Whole Dried Abalone
4. 蚝皇溏心中东22头干鲍 \$168/只
Braised 22 Head Middle Eastern Whole Dried Abalone
5. 蚝皇南非4头鲜鲍鱼  \$58/只
Braised 4 Head African Wild Whole Abalone
6. 鲍汁日本北海道刺参伴青蔬 \$78/位
Braised Hokkaido Sea Cucumber in Abalone Sauce
7. 鲍鱼汁焖花胶伴青蔬 \$128/位
Braised Superior Fish Maw in Abalone Sauce
8. 鲍鱼汁焖四头花胶扒 \$588/原件
Braised Superior 4 Head Fish Maw
(Whole) in Abalone Sauce
9. 蚝皇焖黄油菌日本花菇伴青蔬 \$18/位
Braised Shitake Mushroom and Yellow Fungus in Oyster Sauce



Chef Recommendations



Spicy

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明炉烧烤

ROAST & GRILL

- | | |
|---|---------------------|
| 1. 鸿运片皮乳猪 (需预订)
BLOSSOM Signature Roasted Suckling Pig
(Advance Order Required) | \$168/半
\$298/每只 |
| 2. 招牌北京片皮烤鸭 🍗
BLOSSOM Peking Duck | \$45/半只
\$88/每只 |
| 3. 菊花十五年普洱茶皇鸡 🍗
Smoked Chicken with 15-year Pu-Er
Tea Leaves and Chrysanthemum | \$25/半只
\$50/每只 |
| 4. 宫廷秘制樟茶鸭 🍗
Royal Secret Recipe Smoked Duck | \$45/半只
\$88/每只 |
| 5. 脆皮吊烧鸡
Roasted Crispy Chicken | \$25/半只
\$50/每只 |

Regular/例

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|--|------|
| 6. 冰烧三层肉
Crispy Pork Belly | \$15 |
| 7. 伊比利亚黑毛猪叉烧
BBQ Iberico Pork Char Siew | \$42 |
| 8. 烧味双拼
(伊比利亚黑毛猪叉烧, 冰烧三层肉, 烧鸭, 豉油鸡)
任选两款
BBQ Meat Duo Combination Platter
(BBQ Iberico Pork Char Siew, Crispy Pork Belly,
Roasted Duck, Soy Chicken) (Choose Two) | \$32 |



Chef Recommendations



Spicy

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生猛海鲜

LIVE SEAFOOD

-
1. 游水生虾 \$10/100g
Prawns

煮法 Choice of Cooking Method

 - 白灼 Poached
 - 豉油皇焗 Stir Fried with Soy Sauce

 2. 澳洲龙虾 \$40/100g
Australian Lobster

煮法 Choice of Cooking Method

 - 刺身 Sashimi
 - 上汤焗 Baked with Superior Stock
 - 金银蒜粉丝蒸 Steamed with Garlic and Vermicelli

 3. 加拿大象拔蚌 \$28/100g
Canadian Geoduck Clam

煮法 Choice of Cooking Method

 - 刺身 Sashimi
 - X.O酱炒 Sautéed in X.O Sauce

 4. 阿拉斯加蟹 (需预订) \$28/100g
Alaskan 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
 - 星洲辣椒 Singapore Style Chilli Sauce
 - 黑胡椒 Sautéed in Black Kampot Pepper Sauce



Chef Recommendations



Spicy

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生猛海鲜 LIVE SEAFOOD

5. 斯里兰卡大肉蟹 \$13/100g
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

6. 日本扇贝 \$20/只
Japanese Scallop

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

7. 苏格兰竹蚌 \$16/只
Scotland Bamboo Clam

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

8. 加拿大北极贝 \$16/只
Canadian Clam

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. 老鼠斑
Humpback Grouper | \$40/100g |
| 2. 东星斑
Coral Trout | \$22/100g |
| 3. 白苏丹
Sultan Fish | \$20/100g |
| 4. 多宝鱼
Turbot | \$13/100g |
| 5. 笋壳鱼
Marble Goby | \$10/100g |
| 6. 金目鲈
Seabass | \$5/100g |

煮法 Choice of Cooking Method

- 清蒸 Steamed with Supreme Soya Sauce
- 油浸 Deep-fried with Supreme Soya Sauce
- 砂煲生焗 Stewed in Casserole
- 川式水煮 Sichuan Style with Chopped Red Chilli and Minced Garlic 



Chef Recommendations



Spicy

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海鲜 SEAFOOD


1. 鱼子酱香煎龙虾扒  \$38/位
Pan-fried Lobster with Caviar

2. 海鲈鱼 \$26/位
Chilean Cod

煮法 Choice of Cooking Method

- 酱汁焗 Chef Recipe
- 蒜香豆根蒸 Steamed with Garlic and Beancurd Stick

3. 酸菜煮海斑球  \$32/例
Slow-cooked Grouper Fillet with Salted Vegetables
in Sichuan Pepper Sauce

4. 水煮海斑片  \$32/例
Poached Sliced Grouper in Sichuan Pepper Sauce

5. 特级头抽皇煎生虾 \$28/例
Pan-fried Prawns with Premium Soy Sauce

6. 大虾球 \$32/例
Prawns

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



Chef Recommendations



Spicy

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海鲜 SEAFOOD

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- | | |
|---|--------|
| 7. 辣子爆软壳蟹  | \$22/例 |
| Deep-fried Soft Shell Crab with Dried Chilli | |
| 8. X.O酱芦笋百合炒带子 | \$42/例 |
| Sautéed Scallops with Lily Bulbs and Asparagus in X.O Sauce | |
| 9. 翡翠炒虾球 | \$32/例 |
| Stir-fried Prawn with Vegetables | |
| 10. 宫保腰果虾球 | \$32/例 |
| Sichuan-style Sautéed Prawns with Dried Chilli and Cashew Nuts | |
| 11. 黑松露生焗斑头腩煲 | \$38/例 |
| Stewed Grouper Head and Belly with Black Truffle served in Claypot | |
| 12. 姜丝爆田鸡 | \$24/例 |
| Deep-fried Frog with Shredded Ginger | |
| 13. 咸蛋黄苏东 | \$22/例 |
| Stir-fried Squid with Salted Egg Yolk | |



Chef Recommendations



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牛肉 BEEF

1. 松露盐香煎日本A5和牛 **\$78/80gm**
Pan-fried Japanese A5 Wagyu Steak with Truffle Salt
2. 蒜片鹅肝酱牛柳粒 **\$38/例**
Sautéed Beef Cubes with Foie Gras Sauce
and Crispy-fried Sliced Garlic
3. 野菌黑椒牛柳粒 **\$38/例**
Sautéed Beef Cubes with Wild Mushroom
in Black Pepper Sauce
4. 滋味美国牛尾 **\$38/例**
Braised US Beef Oxtail with Brown Sauce
5. 蚝皇草菇牛肉 **\$36/例**
Braised Beef with Mushroom
6. 萝卜牛筋腩煲 **\$32/例**
Braised Beef Brisket with radish
7. 咖喱牛肉煲  **\$36/例**
Curry Beef served in Claypot
8. 水煮美国牛肉  **\$38/例**
Poached US Sliced Beef in Sichuan Pepper Sauce



Chef Recommendations



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猪肉，鸡肉

PORK, CHICKEN

1. 鲜孢菇煎黑豚肉 \$16/位
Pan-fried Kurobuta Pork with Wild Fungus
in Mushroom Sauce
2. 芥末酱伴鹿儿岛豚肉 \$18/位
Pan-fried Kagoshima Kurobuta Pork with Wasabi Sauce
3. X.O酱爆猪颈肉 \$26/例
Stir-fried Pork Collar with X.O Sauce
4. 荔枝香脆咕嚕肉 \$26/例
Sweet and Sour Pork with Lychee
5. 果仁宫保鸡球 \$24/例
Sautéed Diced Chicken with Dried Chilli and Cashew Nuts
6. 凉瓜豆根焖鸡煲 \$24/例
Stewed Chicken with Bitter Gourd and
Beancurd stick served in Claypot
7. 波罗咕嚕鸡球 \$24/例
Sweet and Sour Chicken
8. 香港芥兰炒伊比利亚黑毛猪 \$26/例
Sautéed Sliced Iberico Pork with Hong Kong "Kai Lan"
9. 梅香马友咸鱼蒸肉饼 \$32/例
Steamed Minced Pork with Salted Fish
10. 黄酒参芭鸡 \$32/半只
Stewed Chicken and Black Fungus in Yellow Wine
11. 辣子爆鸡丁  \$25/例
"Chong Qing" Diced Chicken with Dried Chilli and Peppercorn



Chef Recommendations



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蔬菜豆腐 VEGETABLES & BEANCURD

Regular/例

1. 豉汁澳洲带子蒸豆腐 \$28/例
Steamed Beancurd topped with Scallop
in Black Bean Sauce
2. 咸鱼鸡粒豆腐煲 \$24/例
Stewed Beancurd with Diced Chicken and
Salted Fish served in Claypot
3. 麻婆滑豆腐 \$22/例
Beancurd in Spicy Minced Meat Sauce
4. 松露海鲜豆腐煲 \$28/例
Stewed Beancurd with Seafood and
Black Truffle served in Claypot
5. 鱼香茄子煲 \$22/例
Stewed Eggplant with Salted Fish served in Claypot
6. 蔬菜类 \$20/例
菠菜, 苋菜, 白菜苗, 香港菜心, 香港芥兰, 番薯叶, 青龙菜
Arrowhead Spinach, Baby Spinach, Young Cabbage, Hong Kong Cai Xin,
Hong Kong Kai Lan, Sweet Potato Leaf, Royale Chives

煮法 Choice of Cooking Method

- 上汤浸 Poached
- 清炒 Stir-fried
- 蒜茸炒 Stir-fried with Garlic

加 \$3/例

- 金银蛋浸 Salted Egg and Preserved Egg in Superior Stock
- 鱼汤浸 Stewed in Fish Broth



Chef Recommendations



Spicy

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蔬菜豆腐 VEGETABLES & BEANCURD

Regular/例

- | | |
|--|--------|
| 7. 酸辣土豆丝
Stir-fried Shredded Potato in Sichuan Style | \$16/例 |
| 8. 珍菌鱼腐浸奶白
Stewed Cabbage with Fungus and Fish Puff in Broth | \$26/例 |
| 9. 干煸榄菜肉末四季豆
Stir-fried Spicy French Bean with Minced Pork
and Salted Olives | \$22/例 |
| 10. 马来风光
Sambal KangKong | \$20/例 |
| 11. 樱花虾千张浸苋菜
Poached Baby Spinach with Shredded Beancurd
and Sakura Shrimps | \$24/例 |
| 12. 生拆鲜蟹肉扒西兰花
Braised Broccoli with Fresh Crab Meat | \$32/例 |



Chef Recommendations



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素食 VEGETARIAN



1. 松茸竹笙炖菜胆 \$12/位
Double-boiled Matsutake Fungus and Bamboo Pith Soup with Cabbage
2. 四川酸辣素汤 \$10/位
Vegetarian Hot and Sour Soup
3. 碧绿百合炒羊肚耳 \$24/例
Sautéed "Yang Du" Fungus with Lily Bulbs and Vegetables
4. 咕嚕猴头菇 \$24/例
Sautéed Mushroom with Sweet and Sour Sauce
5. 冬菇甘栗焖素鸡 \$24/例
Stewed Vegetarian Chicken with Chestnut and Mushrooms
6. 虫草花百合浸苋菜 \$24/例
Poached Baby Spinach with Cordyceps Flower and Lily Bulb
7. 百灵菇扒菠菜 \$24/例
Braised Mushroom with Arrowhead Spinach
8. 黄面酱野菌焖日本拉面 \$18/份
Stewed Japanese "La Mian" with Special Sauce
9. 素粒炒饭 \$18/份
Fried Rice with Diced Assorted Vegetables and Mushroom
10. 南乳素斋煲 \$26/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
11. 竹笙罗汉斋豆腐 \$28/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



Chef Recommendations



Spicy

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面 NOODLES

Per Person/位

1. 龙虾汤海鲜泡鱼茸面 **\$20/位**
Poached Fish Noodles with Seafood in Lobster Stock
2. 柱候牛腩汤河粉 **\$14/位**
Poached Rice Noodles with Beef Brisket
3. 咖喱鸡球汤生面 **\$12/位**
Poached Noodles with Curry Chicken

Sharing Portion/例

4. 赛螃蟹焖米粉 **\$28**
Braised Vermicelli with Conpoy, Fish Meat and Egg White
5. 滑蛋虾球带子炒河粉 **\$28**
Stir-fried Rice Noodles with Prawns and Scallops in Egg Gravy
6. 驰名干炒牛河粉 **\$22**
Stir-fried Rice Noodles with Sliced Beef and Bean Sprout
7. 鲍汁瑶柱焖银丝面 **\$24**
Braised 'Silver' Noodles with Conpoy in Abalone Sauce
8. 海鲜焖伊面 **\$28**
Braised 'Ee Fu' Noodles with Seafood



Chef Recommendations



Spicy

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饭和粥

RICE & PORRIDGE

Per Person/位

1. 鲍鱼鸡粥 **\$12/碗**
Abalone and Chicken Porridge
2. 皮蛋瘦肉粥 **\$7.8/碗**
Century Egg Porridge
3. 瑶柱田鸡粥 **\$9.8/碗**
Frog and Conpoy Porridge
4. 滑海斑片粥 **\$8.8/碗**
Sliced Fish Porridge

Sharing Portion/例

5. 生拆蟹肉瑶柱蛋白炒饭 **\$26**
Fried Rice with Fresh Crab Meat, Conpoy and Egg White
6. 蟹籽海鲜炒饭 **\$26**
Fried Rice with Diced Seafood and Topped with Mentaiko
7. 扬州炒饭 **\$22**
"Yang Zhou" Fried Rice
8. 香辣菜粒和牛炒饭 **\$26**
Spicy Fried Rice with Diced Wagyu Beef and Vegetables
9. 咸鱼鸡粒炒饭 **\$24**
Fried Rice with Chicken Meat and Salted Fish
10. 福建炒饭 **\$28**
Hokkien Fried Rice



Chef Recommendations



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甜品 DESSERT

Per Person/位

1. 泡参冰花炖金丝官燕 \$68
Double-boiled Imperial Golden Bird's Nest with
Rock Sugar and Ginseng
2. 冰花炖官燕 \$58
Double-boiled Swiftlet Nest with Rock Sugar
3. 雪燕杏仁露 \$12
Almond Cream with Snow Swallow
4. 椰皇黑糯米雪糕球 \$15
Chilled Glutinous Rice with Ice-Cream served in Coconut
5. 黑枸杞子炖桃胶 \$8
Double-boiled Peach Resin with Black Wolfberries
6. 杨枝甘露 \$9
Chilled Cream Mango Sago and Pomelo
7. 芒果布丁 \$8
Chilled Mango Pudding
8. 焦糖炖蛋 \$6
Crème Brûlée



Chef Recommendations



Spicy

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SET MENUS

健康素食套餐

HEALTH VEGETARIAN SET MENU



健康素食三拼

三丝春卷, 野菌饺, 榄仁千丝卷杂菜

Health Vegetarian Combination Platter
Vegetarian Spring Rolls, Vegetarian Dumplings,
Mixed Vegetables with Olive and Shredded Beancurd

松茸竹笙炖菜胆

Double-boiled Cabbage with Matsutake and Bamboo Pith

芥末猴头菇

Deep-fried Mushroom with Wasabi Mayonnaise

淮山百合炒羊肚耳

Sautéed "Yang Du" Fungus with Fresh Huai Shan and Lily Bulbs

金菇焖银丝面

Stewed "Silver" Noodles with Golden Mushrooms

精美甜品

Dessert of the Day

\$58⁺⁺ (Per Person/每位)

商务特惠午餐

BUSINESS LUNCH SET MENU



喜悦点心精品

罗汉素春卷, 水晶松露饺, 鱼籽烧卖, 沙律明虾角

Blossom Dim Sum Combination Platter
Vegetarian Spring Rolls, Steamed Vegetarian Dumpling with Truffle Oil,
Steamed 'Siew Mai' with Roe,
Deep-Fried Shrimp Dumpling with Mayonnaise Sauce

蘑菇鸡茸羹

Braised Minced Chicken with Mushroom Broth

日本滑豆腐蒸海斑片

Steamed Sliced Grouper with Japanese Beancurd

杞子百合浸菜苗

Poached Seasonal Vegetables with Wolfberry and Lily Bulbs

姜葱鸭丝焖伊面

Braised Ee-fu Noodles and Shredded Duck Meat
with Spring Onion and Ginger

精美甜品

Dessert of the Day

\$58⁺⁺ (Per Person/每位)

喜悦套餐 一

BLOSSOM SET MENU 1



喜悦三小品

百香果虾球, 冰烧脆皮烧肉, 爽口千层峰

Blossom Combination Platter

Deep-fried Prawn with Passion Fruit Sauce, Crispy Pork Belly, Chilled Layered Pig's Ear

清鸡汤炖三宝

干贝, 花胶, 鲜鲍鱼

Double-boiled Fresh Abalone, Fish Maw and Conpoy with Chicken Broth

三文鱼籽西施炒蟹肉

Fried Crab Meat with Egg White topped with Salmon Roe

蚝皇日本花菇伴海参

Braised Sea Cucumber with Shiitake Mushroom in Oyster Sauce

鹿儿岛豚肉汤生面

Poached Noodles with Kagoshima Kurobuta

杨枝甘露

Chilled Mango Pomelo Sago Cream

\$88⁺⁺ (Per Person/每位)

喜悦套餐 二

BLOSSOM SET MENU 2



喜悦三小品

伊比利亚黑毛猪叉烧, 清酒鲍鱼, 黄金虾球

Blossom Combination Platter

BBQ Iberico Pork Char Siew, Chilled Abalone with Sake,
Deep-fried Prawns with Salted Egg Yolk

白玉花胶螺头汤

Stewed Conch Broth with Fish Maw

蒜香豆根蒸海鲈鱼

Steamed Chilean Cod with Garlic and Beancurd Stick

芥末酱鹿儿岛豚肉

Pan-fried Kagoshima Kurobuta with Wasabi Sauce

瑶柱蟹肉蛋白炒五谷米

Fried Grain Rice with Crab Meat, Conpoy and Egg White

芒果奇遇

La Pannacotta

Silky Pannacotta of Coco, Marinated Mangoes, Nata Jelly,
Golden Pomelo, Alphonso Mango Sorbet, Crunchy Tuile

\$128⁺⁺ (Per Person/每位)