



## 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

Prices are subject to Service Charge and prevailing Government Tax



# 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

Prices are subject to Service Charge and prevailing Government Tax



# 燕窝和汤品

## BIRD'S NEST & SOUP

Per Person/位

- |                                                                                                                                         |        |
|-----------------------------------------------------------------------------------------------------------------------------------------|--------|
| 7. 是日滋润养颜炖汤<br>Nourishing Double-boiled Soup of The Day                                                                                 | \$15/位 |
| 8. 白玉干瑶柱炖螺头汤<br>Stewed Conch Broth with Conpoy                                                                                          | \$45/位 |
| 9. 生拆蟹肉粟米羹<br>Braised Fresh Crab Meat and Sweet Corn Broth                                                                              | \$13/位 |
| 10. 四川海鲜酸辣羹 <br>Sichuan Hot and Sour Soup with Seafood | \$15/位 |
| 11. 鲜蟹肉鱼鳔花胶羹<br>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)<br>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

Prices are subject to Service Charge and prevailing Government Tax



# 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

Prices are subject to Service Charge and prevailing Government Tax



# 明炉烧烤

## ROAST & GRILL

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

### Regular/例

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



Chef Recommendations



Spicy

Prices are subject to Service Charge and prevailing Government Tax



# 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

Prices are subject to Service Charge and prevailing Government Tax



# 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

Prices are subject to Service Charge and prevailing Government Tax






# 生猛游水鱼 LIVE FISH

- |                            |           |
|----------------------------|-----------|
| 1. 老鼠斑<br>Humpback Grouper | \$40/100g |
| 2. 东星斑<br>Coral Trout      | \$22/100g |
| 3. 白苏丹<br>Sultan Fish      | \$20/100g |
| 4. 多宝鱼<br>Turbot           | \$13/100g |
| 5. 笋壳鱼<br>Marble Goby      | \$10/100g |
| 6. 金目鲈<br>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

Prices are subject to Service Charge and prevailing Government Tax




# 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

Prices are subject to Service Charge and prevailing Government Tax



# 海鲜 SEAFOOD

- 
- |                                                                                             |        |
|---------------------------------------------------------------------------------------------|--------|
| 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



Spicy

Prices are subject to Service Charge and prevailing Government Tax



# 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



Spicy

Prices are subject to Service Charge and prevailing Government Tax



## 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



Spicy

Prices are subject to Service Charge and prevailing Government Tax



# 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

Prices are subject to Service Charge and prevailing Government Tax



# 蔬菜豆腐 VEGETABLES & BEANCURD

Regular/例

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



Chef Recommendations



Spicy

Prices are subject to Service Charge and prevailing Government Tax



# 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

Prices are subject to Service Charge and prevailing Government Tax





# 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

Prices are subject to Service Charge and prevailing Government Tax



# 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



Spicy

Prices are subject to Service Charge and prevailing Government Tax



## 甜品 DESSERT

Per Person/位

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



Chef Recommendations



Spicy

Prices are subject to Service Charge and prevailing Government Tax





## SET MENUS

# 健康素食套餐

## HEALTHY VEGETARIAN SET MENU



**健康素食三拼**  
**三丝春卷，野菌饺，三色如意素卷**  
Healthy Vegetarian Combination Platter  
Vegetarian Spring Roll, Vegetarian Dumpling, Vegetarian Roll

**羊肚菌松茸炖竹笙**  
Double-boiled Morel Mushroom with Matsutake and Bamboo Pith Soup

**咕嚕猴头菇**  
Sautéed Mushroom with Sweet and Sour Sauce

**腰果淮山百合炒羊肚耳**  
Sautéed Honeycomb Morels with Fresh Huai Shan, Lily Bulbs  
and Cashew Nuts

**野菌烩珍珠米**  
Braised Pearl Rice with Wild Mushroom

**香兰千层糕**  
Pandan Layer Cake

**\$58<sup>++</sup> (Per Person/每位)**

# 商务特惠午餐

## BUSINESS LUNCH SET MENU



### 喜悦点心精品

水晶松露饺，鱼籽烧卖，沙律明虾角  
BLOSSOM Dim Sum Combination Platter  
Steamed Vegetarian Dumpling with Truffle Oil,  
Steamed 'Siew Mai' with Roe,  
Deep-Fried Shrimp Dumpling with Mayonnaise Sauce

### 厨师老火汤

Daily Supreme Double-boiled Soup

### 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

### 瑶柱海螺丝焖银丝面

Braised 'Silver' Noodles and Shredded Sea Whelk with Conpoy

### 精美甜品

Dessert of the Day

\$58<sup>++</sup> (Per Person/每位)

# 喜悦套餐 一

## BLOSSOM SET MENU 1



**喜悦三小品**  
香芒虾球, 冰烧脆皮三层肉, 三色如意卷  
BLOSSOM Combination Platter  
Deep-fried Prawn with Mango Sauce,  
Crispy Pork Belly, Vegetarian Roll

**金汤龙皇羹**  
Braised Seafood with Pumpkin Broth

**一口鳕鱼粒**  
Deep-fried Cod Fish and Vegetable

**蚝皇日本花菇伴海参**  
Braised Sea Cucumber with Shiitake Mushroom in Oyster Sauce

**鹿儿岛豚肉汤日本拉面**  
Japanese Noodles with Kagoshima Kurobuta Pork in Soup

**杨枝甘露**  
Chilled Mango Pomelo Sago Cream

**\$88<sup>++</sup> (Per Person/每位)**



# 喜悦套餐 二

## BLOSSOM SET MENU 2



### 喜悦小品

清酒鲍鱼, 黄金虾球

BLOSSOM Combination Platter

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

### 樱花虾汁煎日本天皇元贝伴珍珠米

Pan-fried Japanese Scallop with Sakura Shrimps Sauce and Pearl Rice

### 木瓜银耳炖桃胶

Double-boiled Peach Resin with Papaya and Snow Fungus

**\$128<sup>++</sup> (Per Person/每位)**