

喜悦
BLOSSOM

wishes you a
Happy Lunar New Year

2025



喜 悦
气 心
贺 迎
年 春



2025 新春贺岁佳肴

Prosperity Yu Sheng & Peng Cai



	Small	Large
1. 聚宝鱼生捞起 Prosperity Salmon 'Yu Sheng'	\$88	\$118
2. 包您捞起 Prosperity Abalone 'Yu Sheng'	\$118	\$188
3. 翔龙舞起 Prosperity Live Australian Lobster 'Yu Sheng'	时价 Seasonal Price	

Additional Portions for Yu Sheng

- 酥炸鱼皮 Deep-Fried Fish Skin \$18 per plate
- 三文鱼 Salmon \$20 per plate
- 鲍鱼 Abalone \$108 per plate

4. 盆满钵满富贵盆菜（共8位享用，只于外带需预订）
Auspicious Treasure Pot \$888
(serves 8 pax, for takeaway and advance orders only)
鲍鱼、海参、花胶、蚝干、大虾、瑶柱、花菇、猪脚筋、
烧鸭、鸡肉、腊味、发菜、竹笙、芋头、白萝卜、蔬菜
Abalone, Sea Cucumber, Fish Maw, Dried Oyster, Prawn, Dried Scallop, Dried Mushroom,
Pig's Tendon, Roast Duck, Chicken, Waxed Meat, Fatt Choi, Bamboo Pith, Yam, Radish, Vegetables

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.
Prices are subject to 10% service charge and 9% GST

餐前小吃

Appetiser



- | | |
|--|------|
| 1. 味淋花螺
Chilled Sea Whelk | \$42 |
| 2. 香脆鲜鱿鱼
Crispy-fried Squid | \$48 |
| 3. 麻辣口水鸡
Poached Chicken with Spicy Sauce | \$20 |
| 4. 冰烧三层肉
Crispy Pork Belly | \$32 |
| 5. 虾酱鸡翅
Deep-fried Chicken Wings with Shrimp Paste | \$20 |
| 6. 葱油海蜇头
Chilled Jelly Fish Head in Shallot Oil | \$30 |
| 7. 拍蒜日本青瓜
Marinated Chilled Cucumber with Garlic | \$16 |
| 8. 黄金鱼皮
Crispy Fish Skin with Salted Egg Yolk | \$22 |
| 9. 黄金白饭鱼
Crispy Silver Bait with Salted Egg Yolk | \$22 |
| 10. 麻辣凉拌秋耳
Chilled Mala Mountain Jelly Vegetables with Black Fungus | \$16 |

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

明炉烧烤

Roast & Grill



- | | |
|--|--------------------------------|
| 1. 鸿运片皮乳猪 (需预订)
BLOSSOM Signature Roasted Suckling Pig
(Advance Order Required) | \$438 Whole/每只 |
| 2. 蜜汁腩叉
BBQ Pork Char Siew | \$58 Regular/例 |
| 3. 宫廷秘制樟茶鸭
Royal Secret Recipe Smoked Duck | \$78 Half/半只
\$138 Whole/每只 |
| 4. 招牌北京片皮烤鸭
BLOSSOM Peking Duck | \$88 Half/半只
\$168 Whole/每只 |
| • 鸭肉烩伊面 Duck Meat Braised Ee-Mian | +\$30 |
| • 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 |
| 5. 富贵鸡
Fortune Chicken | \$48 Half/半只
\$88 Whole/每只 |
| 6. 烧味三拼
BBQ Meat Trio Combination Platter
(冰烧三层肉、脆皮烤鸭、富贵鸡)
(Crispy Pork Belly, Roasted Duck, Fortune Chicken) | \$68 Per Portion/份 |
| 7. 卤水三拼
Braised Trio Combination Platter
(豆腐、鸭舌、大肠头)
(Tofu, Duck Tongue, Pig Intestine) | \$42 |

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

官燕与汤品

Bird's Nest & Soup



	Per Person/每位
1. 喜悦经典佛跳墙 Buddha Jumps Over the Wall with 6-Head Abalone 6头鲍、海参、猪脚筋、日本瑶柱、日本花菇、冬虫草 6-Head Abalone, Fish Maw, Sea Cucumber, Pork Tendon, Japanese Conpoy, Japanese Dried Mushroom, Cordyceps	\$298
2. 生拆鲜蟹肉扒官燕 Braised Supreme Bird's Nest with Fresh Crab Meat	\$168
3. 浓鸡汤炖花胶 Double-boiled Fish Maw in Thick Chicken Stock	\$118
4. 浓鸡汤炖花胶王 Double-boiled Superior Fish Maw in Thick Chicken Stock	\$218
5. 潮式北海花胶丝 Braised Pakhoi Shredded Fish Maw in Teochew Style	\$288
6. 螺头花胶汤 Double-boiled Conch Broth with Fish Maw	\$98
7. 螺头花胶王汤 Double-boiled Conch Broth with Superior Fish Maw	\$218
8. 松茸炖螺头汤 Double-boiled Matsutake Fungus in Conch Broth	\$52
9. 生拆鲜蟹肉花胶魚鰾羹 Braised Fresh Crab Meat and Fish Maw Broth	\$30
10. 竹笙羊肚菌菜胆汤 Double-boiled Morel Mushroom and Bamboo Pith Soup	\$28

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

海味

Treasures of the Sea



- | | |
|--|-------------------|
| 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. 发财海味盘 (共4位享用)
Fortune Seafood Platter (serves 4 persons)
鲍鱼, 蚝豉, 刺参, 花胶, 冬菇, 发菜
Abalone, Dried Oyster, Sea Cucumber, Fish Maw,
Dried Mushroom, Black Moss | \$388 Regular/例 |
| 3. 蚝皇南非3头野生干鲍
Braised 3 Head South African Wild Whole Dried Abalone | \$1,080 |
| 4. 蚝皇南非6头野生干鲍
Braised 6 Head South African Wild Whole Dried Abalone | \$780 |
| 5. 日本10头野生干鲍
Braised 10 Head Japanese Whole Dried Abalone | \$1380 |
| 6. 秘制鲍鱼汁扣花胶件
Braised Fish Maw in Chef Abalone Sauce | \$198 |
| 7. 蚝皇澳洲3头鲜鲍鱼
Braised 3 Head Australian Wild Whole Abalone | \$118 |
| 8. 鲍汁北海道刺参伴青蔬
Braised Hokkaido Sea Cucumber with Seasonal Vegetables in Abalone Sauce | \$108 |

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

游水海鲜

Live Seafood



- | | |
|---|-----------|
| 1. 阿拉斯加蟹
Alaskan King Crab | \$38/100g |
| 2. 澳洲龙虾
Australian Lobster | \$56/100g |
| 3. 加拿大象拔蚌
Canadian Geoduck Clam | \$42/100g |
| 4. 西澳龙虾
West Australian Lobster | \$128/一只 |
| 5. 老虎虾 (至少两只)
Tiger Prawn (Min. Order of 2 pieces) | \$36/一只 |
| 6. 苏格兰竹蚌
Scotland Bamboo Clam | \$28/一只 |
| 7. 斯里兰卡大肉蟹
Sri Lankan Crab | \$26/100g |

煮法 Choice of Cooking Method

- 白灼 Poached
- 黑胡椒 Sautéed in Black Kampot Pepper Sauce
- 黄金焗 Baked with Salted Egg Yolk
- 上汤焗 Baked in Superior Stock
- 姜葱焗 Baked with Spring Onion and Ginger
- 星洲辣椒 Singapore Style Chilli Sauce
- 花雕风胎蒸 Steamed with Egg White and 'Hua Tiao Wine'

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

游水海鲜

Live Seafood



8. 忘不了 Empurau	\$180/100g
9. 野生红瓜子斑 Wild-caught Red Marbled Grouper	\$58/100g
10. 老鼠斑 Humpback Grouper	\$78/100g
11. 东星斑 Coral Trout	\$37/100g
12. 多宝鱼 Turbot	\$23/100g
13. 笋壳鱼 Marble Goby	\$23/100g

煮法 Choice of Cooking Method

- 油浸 Deep-fried with Supreme Soya Sauce
- 港式清蒸 Steamed with Supreme Soya Sauce
- 剁椒蒸 Steamed with Sichuan Chopped Chilli
- 川式水煮 Poached in Sichuan Style (+\$50)

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

海鲜, 煲饭

Seafood



	Regular/例
1. 鳕鱼 Chilean Cod	\$42 Per Person/每位
煮法 Choice of Cooking Method	
• 港式清蒸 Steamed with Supreme Soya Sauce	
• 酱汁香煎 Pan-fried with Superior Sauce	
2. 碧绿炒带子虾球 Sautéed Scallops and Prawns with Vegetables	\$78
3. XO酱芦笋炒澳洲带子 Sautéed Australian Scallops with Asparagus in X.O. Sauce	\$72
4. 锦绣碧绿炒虾球 Prosperous Sautéed Prawns with Vegetables	\$48
5. 黄金焗大虾球 Sautéed Prawns with Salted Egg Yolk	\$48
6. 新加坡辣椒虾球 Sautéed Prawns in Singapore Chilli Sauce	\$52
7. 宫保腰果虾球 Sautéed Prawns and Cashews with Dried Chilli in Sichuan Style	\$48
8. 虾子海参豆腐煲 Stewed Beancurd in Shrimp Roe Sauce with Sea Cucumber served in Claypot	\$68
9. 松露海鲜豆腐煲 Seafood and Beancurd Stew with Truffle in Claypot	\$52
10. 酸菜鱼 (星斑球) Slow-cooked Fish Slices (Trout Fillet) with Salted Vegetables and Sichuan Peppercorn	\$88

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

牛肉, 羊肉

Beef and Lamb



	Regular/例
1. 松露盐香煎日本A5和牛 Pan-fried Japanese A5 Wagyu Steak with Truffle Salt	\$108 Per Person/每位
2. 孜然焗羊架 (至少兩位) Baked Lamb Rack with Cumin (min. 2 pax)	\$42 Per Person/每位
3. 水煮美国牛肉 Poached US Sliced Beef in Sichuan Pepper Sauce	\$68
4. 文火牛肉 Slow Braised Beef	\$168
5. 顶级头抽香煎日本A5和牛 Pan-fried Japanese A5 Wagyu Steak with Premium Soya Sauce	\$148
6. 滋味美国牛尾煲 Braised US Beef Oxtail in Brown Sauce	\$56
7. 蒜片牛柳粒 Sautéed Beef Cubes with Crispy-fried Garlic Slices	\$68
8. 鲜洋菇炒美国牛肉片 Sautéed Angus Beef Slices with White Button Mushroom	\$48

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

猪肉, 鸡肉

Pork and Chicken



	Regular/例
1. 鲜鲍菇煎黑豚肉 (至少兩位) Pan-fried Kurobuta with Fresh Trumpet Mushroom (min. 2 pax)	\$32 Per Person/每位
2. 红烧肉 Braised Pork Belly	\$42
3. 烧汁猪颈肉 Pork Jowl in Brown Sauce	\$40
4. 香脆咕噜肉 (伊比利亚黑猪肉) Sweet and Sour Black Iberico Pork	\$68
5. 辣子爆鸡丁 (带骨) Chong Qing" Diced Chicken with Dried Chilli and Peppercorn (contains bones)	\$38
6. 菠萝咕咾鸡球 Pineapple Sweet & Sour Chicken	\$38
7. 宫保腰果鸡球 Sautéed Chicken with Dried Chili and Cashew Nuts	\$36
8. 密汁元蹄 Braised Pig Trotters (Whole Leg)	\$98

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

蔬菜

Vegetables



	Regular/例
1. XO酱虾干炒韭菜花 Stir-fried Garlic Chives in XO Sauce	\$42
2. 双肠炒香港芥兰 Sautéed Hong Kong Kai Lan with Chinese Sausage	\$46
3. 杞子虫草花浸菜苗 Poached Seasonal Vegetables with Cordycep Flower and Wolfberry in Superior Stock	\$36
4. 金银蛋浸苋菜 Spinach with Salted Egg and Preserved Egg in Superior Stock	\$36
5. 清炒蔬菜类 Stir-fried Vegetables 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	\$32

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

新春素食

Vegetarian Delights



- | | |
|--|--------|
| 1. 松茸竹笙炖菜胆
Double-boiled Matsutake Fungus and Bamboo Pith Soup with Cabbage | \$26/位 |
| 2. 四川酸辣素汤
Vegetarian Hot and Sour Soup | \$22/位 |
| 3. 碧绿百合炒羊肚耳
Sautéed "Yang Du" Fungus with Lily Bulbs and Vegetables | \$36/例 |
| 4. 咕嚕鸡腿菇
Sautéed Mushroom with Sweet and Sour Sauce | \$36/例 |
| 5. 冬菇甘栗焖素鸡
Stewed Vegetarian Chicken with Chestnut and Mushrooms | \$33/例 |
| 6. 虫草花百合浸苋菜
Poached Baby Spinach with Cordyceps Flower and Lily Bulb | \$36/例 |
| 7. 日本花菇扒菠菜
Braised Shiitake Mushroom with Arrowhead Spinach | \$40/例 |

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

新春素食

Vegetarian Delights



- | | |
|---|--------|
| 8. 黄面酱野菌焖日本拉面
Stewed Japanese "La Mian" with Special Sauce | \$36/份 |
| 9. 素粒炒饭
Fried Rice with Diced Assorted Vegetables and Mushroom | \$36/份 |
| 10. 黑胡椒板栗豆根
Stir-fry Chestnut and Beancurd Stick in Black Pepper Sauce | \$36/例 |
| 11. 南乳素斋煲
Braised Vegetables with Red Beancurd served in Claypot
豆根, 冬菇, 茄子, 粉丝, 木耳, 草菇, 时蔬
Beancurd Stick, Mushroom, Eggplant, Vermicelli, Fungus,
Straw Mushroom and Vegetables | \$40/例 |
| 12. 竹笙罗汉斋豆腐
Braised Vegetables with Bamboo Pith and Beancurd
竹笙, 冬菇, 黄耳, 雪耳, 云耳, 豆腐, 时蔬
Bamboo Pith, Mushroom, Assorted Fungus, Beancurd and Vegetables | \$42/例 |

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

新春饭

Rice



	Regular/例
1. 金汤海鲜泡饭 (共4位享用) Poached Rice with Seafood in Superior Stock (serves 4 persons)	\$138
2. 富贵腊味煲仔饭 (共4位享用) Prosperity Claypot Waxed Meat Rice (serves 4 persons)	\$148
3. 生炒腊味糯米饭 Stir-fried Glutinous Rice with Chinese Sausage and Waxed Meat	\$38
4. 生拆蟹肉瑶柱蛋白炒饭 Fried Rice with Fresh Crab Meat, Conpoy and Egg White	\$48
5. 蟹籽海鲜炒饭 Fried Rice with Diced Seafood Topped with Mentaiko	\$42
6. 砂锅和牛炒饭 Fried Rice with Wagyu Beef	\$52
7. 鲍鱼粒福建炒饭 Hokkien Fried Rice with Diced Abalone	\$48
8. 榄菜金蚝肉松炒饭 Olive Vegetables Fried Rice with Dried Oyster and Pork Floss	\$42

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

新春面

Noodles



	Regular/例
1. 豉油皇鲜魷炒面 Fried Noodles with Cuttlefish	\$42
2. 家乡炒面线 Traditional Stir-fried Wheat Vermicelli	\$40
3. 滑蛋海鲜炒河粉 Stir-fried Rice Noodles with Seafood in Egg Gravy	\$48
4. 海鲜焖伊面 Braised 'Ee Fu' Noodles with Seafood	\$48
5. 驰名干炒牛河粉 Stir-fried Rice Noodles with US Sliced Beef	\$42

Additional surcharges apply, \$4.50 per person for main dining area and \$6.80 per person for private rooms.

Prices are subject to 10% service charge and 9% GST

新春甜品

Desserts



	Per Person/位
1. 步步高升(炸年糕) Deep-fried Glutinous Rice Cake (Nian Gao)	\$24/6 pieces 6件
2. 冰糖炖官燕 Double-boiled Bird's Nest with Rock Sugar	\$88
3. 杏仁露官燕 Almond Cream with Swiftlet Nest	\$98
4. 莲子红豆沙汤圆 Lotus Seeds in Red Bean Paste with Glutinous Rice Balls	\$18
5. 杏仁露汤圆 Almond Cream with Glutinous Rice Balls	\$18
6. 杨枝甘露 Chilled Cream Mango Sago and Pomelo	\$16
7. 红枣皇炖桃胶 Double-boiled Peach Resin with Red Dates	\$18
8. 双色雪糕球 Ice-Cream Delight	\$16
9. 水果拼盘 Assorted Fruits Platter	\$15/per pax 每位
10. 寿桃包 Peach Birthday Buns	\$12/3 pieces 3件
11. 流沙包 Steamed Lava Salted Egg Yolk Bun	\$12/3 pieces 3件
12. 芒果小玉兔 Chilled Mango Milk Rabbit	\$12/3 pieces 3件



喜悦
BLOSSOM

wishes you a
Happy Lunar New Year



Find out more at:
www.blossomrestaurant.com.sg



blossomrestaurant.sg



[@blossomrestaurant.sg](https://www.instagram.com/blossomrestaurant.sg)

Marina Bay Sands, Hotel Tower 2
Tel: 6688 7799 | www.blossomrestaurant.com.sg