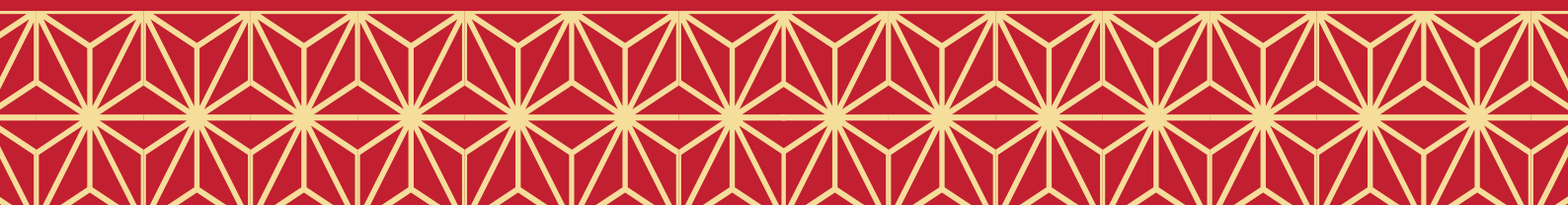




喜悦
BLOSSOM

wishes you a
Happy Lunar New Year
2021





喜 悦
气 心
贺 迎
年 春



喜悦五福

Showered Blessings



聚宝鱼生捞起
Prosperity Salmon "Yu Sheng"

日本干贝螺头汤
Stewed Conch Broth with Japan Dried Scallop

X.O.酱芦笋虾球
Sautéed Prawns with Asparagus in X.O. Sauce

蒜香蒸鲈鱼
Steamed Chilean Cod with Minced Garlic

发财好市扣南非8头鲜鲍鱼
Braised South African 8-Head Abalone with Dried Oyster and Black Moss

生炒腊味糯米饭
Stir-fried Glutinous Rice with Chinese Sausage and Waxed Meat

OR

金瑶蟹肉银丝面
Braised 'Silver' Noodles with Crab Meat and Conpoy

步步高升
Deep-fried Glutinous Rice Cake (Nian Gao)

OR

法式马卡龙
French Macaron

杨枝甘露
Chilled Cream Mango Sago with Pomelo

OR

咖啡
Coffee

\$138++ per person

Minimum 2 to dine

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

百花齐放

Joyful Celebration



聚宝鱼生捞起
Prosperity Salmon "Yu Sheng"

红枣鲍鱼炖樱花鸡汤
Double-boiled Abalone, Chicken with Red Dates Soup

清蒸翡翠鲈鱼
Steamed Jade Perch with Supreme Soya Sauce

脆皮烧米鸭
Roasted Crispy Duck

发财花菇花胶海参伴青蔬
Braised Sea Cucumber with Fish Maw, Mushrooms, Black Moss and Vegetables

生炒腊味糯米饭
Stir-fried Glutinous Rice with Chinese Sausage and Waxed Meat

步步高升
Deep-fried Glutinous Rice Cake (Nian Gao)

杨枝甘露
Chilled Cream Mango Sago with Pomelo

\$1080⁺⁺

(For 8 persons)

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

财源亨通

Prosperous Wealth



聚宝鱼生捞起
Prosperity Salmon "Yu Sheng"

虫草花炖花胶汤
Double-boiled Cordyceps Flower with Fish Maw Soup

碧绿松菇炒带子
Sautéed Scallops and Mushroom with Vegetables

清蒸东星斑
Steamed Coral Trout with Supreme Soya Sauce

发财南非4头鲜鲍扣海参伴青蔬
Braised South African 4-Head Abalone with Sea Cucumber, Black Moss and Vegetables

金瑶蟹肉银丝面
Braised 'Silver' Noodles with Crab Meat and Conpoy

步步高升
Deep-fried Glutinous Rice Cake (Nian Gao)

OR
法式马卡龙
French Macaron

木瓜银耳炖燕窝
Double-boiled Bird Nest with Papaya and White Fungus

\$1680⁺⁺

(For 8 persons)

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

福星高照

Flourishing Luck



聚宝鱼生捞起
Prosperity Salmon "Yu Sheng"

虫草花炖花胶汤
Double-boiled Cordyceps Flower with Fish Maw Soup

碧绿百合炒虾球带子
Sautéed Scallops and Prawn with Lily Bulbs

清蒸东星斑
Steamed Coral Trout with Supreme Soya Sauce

蚝皇焗20头中东干鲍扣海参伴法国蓝菇青蔬
Braised 20 Head Whole Middle Eastern Dried Abalone,
Sea Cucumber with French Mushroom in Oyster Sauce and Vegetables

生炒腊味糯米饭
Stir-fried Glutinous Rice with Chinese Sausage and Waxed Meat

OR

金瑶蟹肉银丝面
Braised 'Silver' Noodles with Crab Meat and Conpoy

步步高升
Deep-fried Glutinous Rice Cake (Nian Gao)

泡参炖官燕
Double-boiled Swiftlet Nest with Ginseng

\$2280⁺⁺

(For 8 persons)

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

新年素食套

Vegetarian Set Menu



禅院捞起
Prosperity Vegetarian "Yu Sheng"

竹笙羊肚菌菜胆汤
Double-boiled Morel Mushroom and Bamboo Pith Soup with Cabbage

腰果淮山炒榆耳
Sautéed "Huai Shan" with Cashew Nuts and Fungus

白灵菇豆腐扒菜苗
Braised Seasonal Vegetables with "Bai Ling" Mushrooms and Beancurd

野菌焖日本拉面
Braised Japanese Noodles with Wild Mushroom

步步高升配雪燕杏仁茶
Deep-fried Glutinous Rice Cake (Nian Gao) and
Almond Cream with Snow Swallow

\$88⁺⁺ per person

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

2021 新春发财鱼生

Prosperity Yu Sheng



	Small	Large
1. 聚宝鱼生捞起 Prosperity Salmon 'Yu Sheng'	\$58	\$78
2. 包您捞起 Prosperity Abalone 'Yu Sheng'	\$88	\$128
3. 翔龙舞起 Prosperity Live Australian Lobster 'Yu Sheng'		\$48 (per 100gm)
4. 禅院捞起 Prosperity Vegetarian 'Yu Sheng'	\$48	\$68

Additional Accompaniments for Yu Sheng

- Salmon \$15 Per Plate
- Abalone \$58 Per Plate
- Deep-fried Fish Skin \$12 Per Plate

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

餐前小吃

Appetiser



1. 麻辣口水鸡 \$16
Poached Chicken with Spicy Sauce
2. 冰烧三层肉 \$16
Crispy Roast Pork Belly
3. 卤水鸭翼伴豆腐 \$16
Marinated Duck Wings and Beandcurd in Spiced Soya Sauce
4. 爽口千层峰 \$15
Chilled Layered Pig's Ear with Spicy Sauce
5. 虾酱鸡翅 \$14
Deep-fried Chicken Wings with Shrimps Paste
6. 老陈醋海蜇头 \$13
Chilled Jelly Fish Head with Vintage Vinegar Sauce
7. 四喜烤麸 \$13
Roasted Wheat Gluten with Black Fungus and Shitake Mushroom

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

餐前小吃

Appetiser



- | | | |
|-----|---|------|
| 8. | 黄金鱼皮
Crispy Fish Skin with Salted Egg Yolk | \$13 |
| 9. | 椒盐白饭鱼
Crispy Silver Bait with Salt and Pepper | \$13 |
| 10. | 琥珀核桃
Deep-fried walnuts with Maltose and Sesame | \$13 |
| 11. | 沙爹海螺肉
Sea Whelk Meat with Satay Sauce | \$13 |
| 12. | 凉伴贡菜秋耳
Chilled Mountain Jelly Vegetables with Black Fungus | \$12 |
| 13. | 大湾刀拍黄瓜
Marinated Chilled Cucumber with Dried Chilli | \$10 |
| 14. | 油炸花生米
Fried Peanuts | \$10 |

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

明炉烧烤

Roast & Grill



1. 伊比利亚黑毛猪叉烧 **\$45 Regular/例**
BBQ Iberico Pork Char Siew
2. 菊花十五年普洱茶皇鸡 Halved/半只 **\$30**
Smoked Chicken with 15-years Pu-Er Whole/一只 **\$58**
Tea Leaves and Chrysanthemum
3. 蒜香脆皮吊烧鸡 Halved/半只 **\$30**
Roasted Crispy Chicken with Garlic Whole/一只 **\$58**
4. 鹅肝酱脆皮烧鸭 Halved/半只 **\$45**
Roasted Crispy Duck with Foie Gras Sauce Whole/一只 **\$88**
5. 葱油参芭鸡 Halved/半只 **\$30**
Scallion Oil Chicken Whole/一只 **\$58**
6. 北京片皮鸭 Halved/半只 **\$48**
Peking Duck Whole/一只 **\$90**
7. 烧味双拼 **\$42 Per Portion/份**
BBQ Meat Duo Combination Platter **(任选两款)**
(伊比利亚黑毛猪叉烧, 冰烧三层肉, 烧鸭, 豉油鸡)
(BBQ Iberico Pork Char Siew, Crispy Pork Belly,
Roasted Duck, Soy Chicken)

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

官燕与汤品

Bird's Nest & Soup



	每位/Per Person
1. 足料佛跳墙 Buddha Jumps Over the Wall *六头汤鲍, 花胶, 海参, 蹄筋, 瑶柱, 花菇, 云腿, 甘榜鸡 *6 Head Abalone, Fish Maw, Sea Cucumber, Deer Tendon, Conpoy, Mushroom, Chinese Ham & Kampung Chicken	\$78
2. 生拆鲜蟹肉扒官燕 Braised Supreme Bird's Nest with Fresh Crab Meat	\$128
3. 浓鸡汤厚花胶 Braised Fish Maw served in Thick Chicken Stock	\$68
4. 日本干贝螺头汤 Stewed Conch Broth with Japanese Dried Scallop	\$45
5. 红枣炖樱花鸡汤 Double-boiled Chicken Soup and Red Dates	\$16
6. 莲藕章鱼排骨汤 Double-boiled Pork Ribs Soup and Lotus Root	\$16
7. 海鲜酸辣羹 Sichuan Hot and Sour Soup with Seafood	\$15
8. 生拆蟹肉粟米羹 Braised Fresh Crab Meat and Sweet Corn Broth	\$15
9. 竹笙羊肚菌菜胆汤 Double-boiled Morel Mushroom and Bamboo Pith Soup	\$16

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

海味

Treasures of the Sea



	每位/Per Person
1. 蚝皇野生南非2头干鲍 Braised 2 Head African Wild Dried Abalone	\$668
2. 蚝皇野生南非6头干鲍 Braised 6 Head African Wild Dried Abalone	\$388
3. 鲍汁焖中东16头溏心干鲍 Braised 16 Head Middle Eastern Dried Abalone	\$158
4. 秘制鲍鱼汁扣3头花胶扒 Braised Superior Fish Maw with Chef's Abalone Sauce	\$688 per pc/每件
5. 秘制鲍鱼汁扣花胶件 Braised Fish Maw with Chef's Abalone Sauce	\$168
6. 蚝皇焖南非四头鲜鲍 Braised 4 Head South Africa Abalone	\$58
7. 鲍汁北海道刺参伴青蔬 Braised Hokkaido Sea Cucumber with Seasonal Vegetable in Abalone Sauce	\$78
8. 发财海味盘 (供4位用) Fortune Seafood Platter (serves 4 persons) *蚝豉, 海参, 花胶, 冬菇, 发菜 *Dried Oyster, Sea Cucumber, Fish Maw, Mushroom and Fat Choy	\$128 Regular/例

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

游水海鲜

Live Seafood



1. 澳洲龙虾 Live Australian Lobster	\$42/100g
2. 加拿大象拔蚌 Canadian Geoduck Clam	\$28/100g
3. 斯里兰卡肉蟹 Sri Lankan Crab	\$14/100g
4. 本地龙虾 Local Lobster	\$68/只
5. 海生虾 Live Prawn	\$12/100g
6. 苏格兰竹蚌 Scotland Bamboo Clam	\$16/只

煮法 Choice of Cooking Method

- 白灼 Poached
- 黑胡椒 Sauteed Black Pepper Sauce
- 黄金焗 Baked with Salted Egg Yolk
- 上汤焗 Baked with 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, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

游水海鲜

Live Seafood



7. 老鼠斑 Humpback Grouper	\$40/100g
8. 东星斑 Coral Trout	\$22/100g
9. 白苏丹 Sultan Fish	\$18/100g
10. 笋壳鱼 Marble Goby	\$12/100g
11. 多宝鱼 Turbot	\$14/100g
12. 澳洲翡翠鲈鱼 Australian Jade Perch	\$12/100g

煮法 Choice of Cooking Method

- 清蒸 Steamed with Supreme Soya Sauce
- 油浸 Deep-fried with Supreme Soya Sauce
- 蒜香蒸 Steamed with Minced Garlic
- 古法蒸 Steamed Traditional Style
- 剁椒蒸 Steamed with Sichuan Chopped Chilli

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

新春厨师推荐佳肴

New Year Chef's Recommendations



每位/Per Person

- 1. 松露盐香煎日本和牛**
Pan-fried Japanese Wagyu Steak with Truffle Salt
 - Choice of A4 Wagyu **\$48**
 - Choice of A5 Wagyu **\$78**
 - 2. 鲜孢菇煎黑豚肉** **\$18**
Pan-fried Kurobuta Pork with Wild Fungus in Mushroom Sauce
 - 3. 海鲈鱼** **\$26**
Chilean Cod
- 煮法 Choice of Cooking Method**
- 酱汁焗 Chef Recipe
 - 蒜香豆根蒸 Steamed with Garlic and Beancurd Stick
- 4. 鱼子酱香煎龙虾扒** **\$32**
Pan-fried Lobster Steak with Caviar

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

新春厨师推荐佳肴

New Year Chef's Recommendations



	例/Regular
5. 碧绿炒带子珊瑚蚌 Sautéed Scallops and Coral Clams with Vegetables	\$68
6. X.O酱芦笋炒澳洲带子 Sautéed Australian Scallops with Asparagus in X.O Sauce	\$46
7. 腰果碧绿炒虾球 Sautéed Prawns with Cashew Nuts and Vegetables	\$36
8. 大虾球 Prawns	\$33
煮法 Choice of Cooking Method	
<ul style="list-style-type: none">• 芥末 Stir-fried with Wasabi Mayonnaise• 咸蛋黄焗 Stir-fried with Salted Egg Yolk• 香芒沙律 Stir-fried with Mango Sauces	
9. 宫保腰果鸡球 Sautéed Chicken with Dried Chilli and Cashew Nuts	\$28
10. 辣子软壳蟹 Deep-fried Soft-Shell Crab with Dried Chilli and Peppercorn	\$25

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

新春厨师推荐佳肴

New Year Chef's Recommendations



	例/Regular
11. 特级头抽皇煎生虾 Pan-fried Prawns with Premium Soy Sauce	\$38
12. 蒜片鹅肝酱牛柳粒 Sautéed Beef Cubes with Foie Gras Sauce and Crispy Sliced Garlic	\$42
13. 鲜蘑菇炒美国牛肉 Sautéed US Sliced Beef with Mushroom Sauce	\$42
14. 水煮美国牛肉 Poached US Sliced Beef in Sichuan Pepper Sauce	\$42
15. 滋味美国牛尾煲 Braised US Beef Oxtail with Brown Sauce	\$38
16. 萝卜牛筋腩煲 Braised Beef Brisket with radish	\$38
17. 咖喱牛肉煲 Curry Beef served in Claypot	\$30
18. 梅菜扣肉煲 Braised Pork with Preserved Vegetable served in Claypot	\$28
19. 川味麻婆豆腐 Braised Beancurd with Minced Pork in Sichuan Spicy Sauce	\$28

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新春厨师推荐佳肴

New Year Chef's Recommendations



	例/Regular
20. 姜丝爆田鸡 Deep-fried Frog with Shredded Ginger	\$30
21. 花开富贵 Sautéed Broccoli topped with Fresh Crab Meat	\$38
22. 鱼汤鲜腐竹竹笙浸津白 Poached Chinese Cabbage, Bamboo Pith and Fresh Beancurd in Fish Broth	\$32
23. 杞子虫草花浸菜苗 Poached Seasonal Vegetables with Cordyceps Flower and Wolfberry in Superior Stock	\$28
24. 双肠炒香港芥兰 Sautéed Hong Kong Kai Lan with Chinese Sausage	\$36
25. 金银蛋浸苋菜 Salted Egg and Preserved Egg in Superior Stock	\$24
26. 清炒蔬菜类 Stir-fried Vegetables 香港菜心, 香港芥兰, 青龙菜, 西兰花, 大白菜, 苋菜, 菠菜 Choice of Vegetables: Hong Kong Cai Xin, Hong Kong Kai Lan, Royale Chives, Broccoli, Chinese Cabbage, Baby Spinach, Arrowhead Spinach	\$22

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.

Prices are subject to 10% service charge and prevailing GST

新春饭面

Rice & Noodles



	例/Regular
1. 鲍汁瑶柱焖银丝面 Braised 'Silver' Noodles with Conpoy in Abalone Sauce	\$28
2. 赛螃蟹焖米粉 Braised Vermicelli with Shredded Fish, Scallops and Egg White	\$32
3. 滑蛋海鲜炒河粉 Braised Rice Noodles with Seafood in Egg Gravy	\$32
4. 海鲜焖伊面 Braised 'Ee Fu' Noodles with Seafood	\$32
5. 生炒腊味糯米饭 Fried Glutinous Rice with Chinese Sausage and Waxed Meat	\$28
6. 瑶柱生拆蟹肉蛋白炒饭 Fried Rice with Fresh Crab Meat, Conpoy and Egg White	\$30

Take note all the main dishes come in Regular, Medium and Large sizes.
以上价格为例份，可选中份或大份。

Additional surcharges apply, \$3.50 per person for main dining area and \$5 per person for private rooms.
Prices are subject to 10% service charge and prevailing GST

新春饭面

Rice & Noodles



	例/Regular
7. 海鲜炒饭 Fried Rice with Diced Seafood Topped with Mentaiko	\$30
8. 香辣日本和牛炒饭 Spicy Fried Rice with Wagyu Beef and Vegetables	\$30
9. 驰名干炒牛河粉 Hong Kong Stir-fried US Sliced Beef Rice Noodles	\$28
10. 福建炒饭 Hokkien Fried Rice	\$28
	每位/Per Person
11. 皮蛋瘦肉粥 Century Egg Porridge	\$7.8/碗
12. 滑海斑片粥 Sliced Fish Porridge	\$8.8/碗
13. 鲍鱼鸡粥 Abalone and Chicken Porridge	\$12/碗

Take note all the main dishes come in Regular, Medium and Large sizes.
以上价格为例份，可选中份或大份。

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新春甜品

Desserts



	每位/Per Person
1. 步步高升(炸年糕) (3 Pieces/3粒) Deep-fried Glutinous Rice Cake (Nian Gao)	\$9/3件
2. 泡参冰花炖金丝官燕 Double-boiled Imperial Golden Bird's Nest with Rock Sugar and Ginseng	\$78
3. 雪莲枣皇炖雪蛤 Double-boiled Hashima with Red Dates and Lotus	\$20
4. 雪燕杏仁露 Almond Cream with Snow Swallow	\$16
5. 生磨杏仁露汤丸 Almond Cream with Glutinous Rice Balls	\$12
6. 杨枝甘露 Chilled Cream Mango Sago with Pomelo	\$12
7. 红枣皇炖桃胶 Double-boiled Peach Resin with Red Dates	\$18
8. 芒果布甸 Chilled Mango Pudding	\$8
9. 原个椰皇黑糯米雪糕球 Chilled Glutinous Rice with Ice-Cream served in Coconut	\$18
10. 意式浓缩咖啡冰激凌 Affogato	\$15



喜悦
BLOSSOM

wishes you a
Happy Lunar New Year



Find out more at:
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