



喜悦
BLOSSOM

wishes you a
happy lunar new year



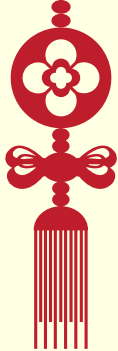
Marina Bay Sands, Hotel Tower 2
Tel: 6688 7799 | www.blossomrestaurant.com.sg

All prices are subject to 10% Service Charge and 7% Goods and Services Tax



喜 悦
气 心
贺 迎
年 春





喜悦五福

Showered Blessings



聚宝鱼生捞起

Prosperity "Yu Sheng" with Salmon

蟹黄烩花胶竹笙

Braised Fish Maw with Bamboo Pith in Crab Roe

X.O. 酱芦笋虾球

Sautéed Prawns with Asparagus in X.O. Sauce

蒜香豆根蒸鲈鱼

Steamed Chilean Cod with Garlic and Beancurd Stick

发财好市扣南非10头鲜鲍鱼

Braised South African 10-Head Abalone with
Dried Oyster and Black Moss

姜葱鸡丝炒鱼茸面

Stir-fried Fish Noodles with Shredded Chicken in
Ginger and Spring Onion Sauce

杨枝甘露

Chilled Mango Puree with Pomelo and Sago

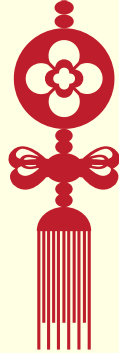
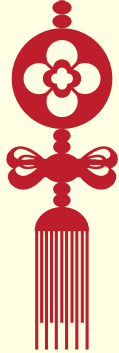
\$468⁺⁺

(4 persons)



\$698⁺⁺

(6 persons)



功成名就

Resounding Success



聚宝鱼生捞起
Prosperity "Yu Sheng" with Salmon

响螺花胶炖鸡汤
Double-boiled Chicken Soup with Fish Maw and Sea Whelk

发财南非8头鲜鲍鱼扣鹅掌青蔬
Braised African 8 Head Abalone with Goose Web,
Black Moss and Vegetables

黑菌酱脆皮鲈鱼
Crispy-fried Chilean Cod with Wild Fungus and Truffle Oil Sauce

姜葱大虾皇焖稻庭面
Braised Japanese Noodles with King Prawn
in Ginger and Spring Sauce

红枣皇炖雪蛤
Double-boiled Hashima with Red Dates

\$168⁺⁺ per person
(Min 4 persons)



百花齐放

Joyful Celebration



包您捞起

Prosperity "Yu Sheng" with Abalone

金汤生拆蟹肉烩燕窝

Braised Bird's Nest with Fresh Crab Meat in
Pumpkin Broth

发财花胶海参青蔬

Braised Sea Cucumber with Fish Maw,
Black Moss and Vegetables

榄菜蒸笋壳鱼

Steamed Marble Goby with Preserved Olives

脆皮烧米鸭

Roasted Crispy Duck

生炒腊味糯米饭

Stir-fried Glutinous Rice with Preserved Waxed Meat

杨枝甘露

Chilled Mango Puree with Pomelo and Sago

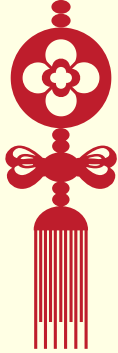
\$1028⁺⁺

(8 persons)



\$1288⁺⁺

(10 persons)



财源亨通

Prosperity Wealth



包您聚宝捞起

Prosperity "Yu Sheng" with Abalone and Salmon

京汤石锅海参花胶

Hot Plate Braised Fish Maw and Sea Cucumber
in Supreme Broth Served in Hot Stone Bowl

金柱碧绿松菇炒带子

Sautéed Scallops and Mushroom with Vegetables

发财南非8头鲜鲍鱼扣花菇青蔬

Braised South African 8-Head Abalone with Mushrooms,
Black Moss and Vegetables

清蒸野生白苏丹

Steamed Wild Sultan Fish with Supreme Soya Sauce

姜葱加拿大龙虾球焖日本拉面

Braised Japanese Noodles with Canadian Lobster Meat in
Ginger and Spring Onion Sauce

红枣皇炖雪蛤

Double-boiled Hashima with Red Dates

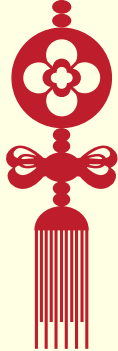
\$1508⁺⁺

(8 persons)



\$1888⁺⁺

(10 persons)



福星高照

Flourishing Luck



横财就手捞起

Prosperity "Yu Sheng" with Alaskan King Crab Meat

生拆蟹肉烩官燕

Braised Supreme Bird's Nest with Fresh Crab Meat

京酱碧绿野菌炒龙虾球

Sautéed Lobster Meat and Wild Mushrooms with
Vegetables in Special Sauce

发财南非4头鲜鲍鱼扣辽参青蔬

Braised South African 4-Head Abalone and
Sea Cucumber with Vegetables

清蒸海东星斑

Steamed Coral Trout with Supreme Soya Sauce

腊味荷叶饭

Steamed Fried Rice with Cured Meat wrapped
in Lotus Leaf

四宝炖雪蛤

Double-boiled Hashima, Snow Lotus Seed, Lily Bulbs,
Red Dates and Wolfberry

\$2388⁺⁺

(8 persons)



\$2988⁺⁺

(10 persons)



喜气盈门

Abundant Happiness



龙舞呈祥
Prosperity "Yu Sheng" with Alaskan King Crab Meat and Abalone

鸿运片皮乳猪全体
BLOSSOM Signature Roasted Suckling Pig

喜悦生拆蟹肉炒官燕
BLOSSOM Signature Stir-fried Bird's Nest
and Fresh Crab Meat

鲍汁3头澳洲青边鲍扣花菇青蔬
Braised Australian 3-Head Green Lip Abalone with Mushroom and Vegetables
in Abalone Sauce

清蒸野生丁加兰
Steamed Wild Tenggalan Fish with Supreme Soya Sauce

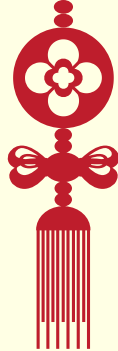
姜葱老虎虾皇捞日本拉面
Braised Japanese Noodles with Tiger King Prawn
in Ginger and Spring Onion Sauce

杏汁凤胎炖雪蛤
Double-boiled Hashima with Egg White
and Almond Cream

\$3188⁺⁺
(8 persons)



\$3988⁺⁺
(10 persons)



金玉满堂

Bountiful Treasures



包罗万有捞起
Prosperity "Yu Sheng" with Salmon, Abalone,
Australian Lobster

阿拉斯加蟹肉炒官燕
Stir-fried Bird's Nest and Alaskan King Crab Meat

清蒸野生忘不了
Steamed Wild Empurau Fish with Supreme Soya Sauce

鲍汁中东16头干鲍青蔬
Braised Middle Eastern 16-Head Dried Abalone
in Abalone Sauce

宫廷樟茶鸭
Royal Secret Recipe Smoked Duck

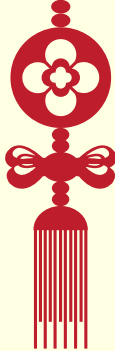
X.O酱带子皇焖稻庭面
Braised Japanese Homemade Noodles with Scallops
in X.O Sauce

龙皇杏汁炖花胶皇
Double-boiled Fish Maw with Almond Cream

\$5588⁺⁺
(8 persons)



\$6988⁺⁺
(10 persons)



新年素食套餐

Vegetarian Set Menu



禅院捞起
Prosperity Vegetarian “Yu Sheng”

碧绿云池玉液羹
Braised Morel Mushroom, Beancurd, Diced Mushroom
in Spinach Broth

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

淮山榆耳炒仙霞
Sautéed Asparagus with “Huai Shan” and Fungus

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

杏仁炖雪燕
Almond Cream with Snow Swallow

\$88⁺⁺ per person



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



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