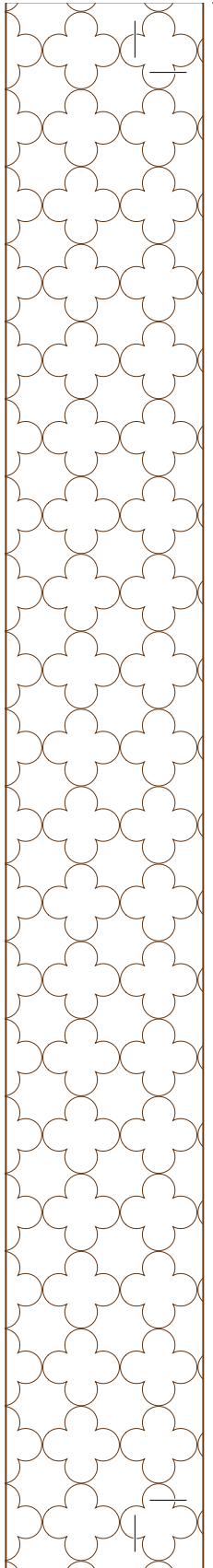




SET MENUS



健康素食套餐
HEALTHY VEGETARIAN SET MENU



健康素食三拼

三丝春卷, 野菌饺, 蜜汁素鳕

Healthy Vegetarian Combination Platter
Vegetarian Spring Rolls, Vegetarian Dumplings,
Crispy Fried Mushrooms with Honey Sauce

松茸竹笙炖菜胆

Double-boiled Cabbage with Matsutake and Bamboo Pith

栗子烧素鸡

Braised Vegetarian Chicken with Chestnut

蘑菇汁烧自制绿豆腐

Braised Edamame Beancurd with Mushroom Sauce

金菇焖银丝面

Stewed "Sliver" 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



喜悦三小品

黄金鱼皮，蜜汁叉烧酥，水晶野菌饺

Blossom Combination Platter

Crispy Fish Skin with Salted Egg Yolk, Honey Crispy BBQ Pork Puffs,
Steamed Vegetarian Dumpling with Truffle Oil

蟹肉花胶丝羹

Braised Shredded Fish Maw with Crab Meat Broth

荷香肉丝蒸海斑片

Steamed Sliced Garoupa with Shredded Meat served in Lotus Leaf

杞子百合浸菜苗

Poached Seasonal Vegetables with Wolfberry and Lily Bulbs

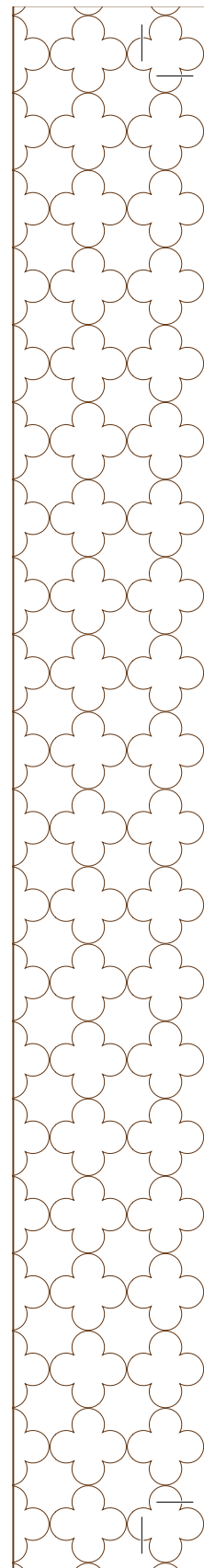
姜葱鸡丝捞面

Braised Noodles and Shredded Chicken 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, 爽口干层峰

Blossom Combination Platter

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

鱼骨汤炖三宝 (干贝, 花胶, 菜胆)

Double-boiled Fish Maw, Conpoy and Cabbage with Fish Cartilage

三文鱼籽西施炒蟹肉

Fried Crab Meat with Egg White topped with Salmon Roe

蚝皇日本花菇伴鹅掌

Braised Goose Web with Shiitake Mushroom in Oyster Sauce

星洲蟹汁配花卷

Singapore Chilli Crab Meat Sauce served with Bun

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, 青芒果鲍鱼, 黄金虾丸)

Blossom Combination Platter

BBQ Iberico Pork Char Siew, Chilled Sliced Abalone with Shredded Green Mango, Deep-fried Prawn Ball with Salted Egg Yolk

京汤石锅海参

Braised Sea Cucumber in Thick Broth served in Hot Stone

芥末酱鹿儿岛豚肉

Pan-fried Kagoshima Kurobuta with Wasabi Sauce

蒜香豆根蒸海鲈鱼

Steamed Chilean Cod with Garlic and Beancurd Stick

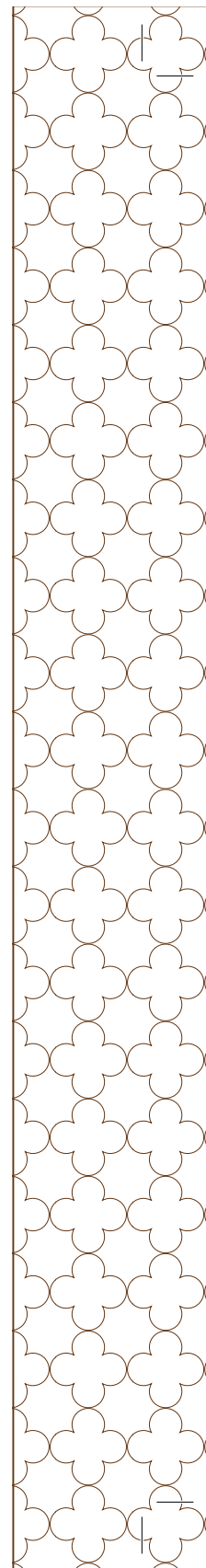
菜远云吞汤面

Wonton Soup Noodles with Vegetables

焦糖炖蛋配雪花杏仁条

Chilled Caramel Custard served with Crispy Almond Stick

\$128++ (Per Person/每位)



喜悦套餐三
BLOSSOM SET MENU 3



喜悦片皮烤鸭
BLOSSOM Signature Peking Duck

滋润养颜炖汤
Double-boiled Nourishing Soup

X.O酱羊肚耳芦笋炒带子
Sautéed Scallops with "Yang Du"
Fungus and Asparagus in X.O Sauce

清蒸白苏丹
Steamed Sultan Fish

姜葱龙虾鱼茸面
Fried Fish Noodles with Lobster in Spring Onion and Ginger

雪蛤杏仁露
Double-boiled Hashima with Almond Cream

\$988++ (10 Persons/10位)

喜悦套餐四 BLOSSOM SET MENU 4



喜悦四小品

泰式煎虾饼, 鸡肉松淮山条, 爽口千层峰, 蟹肉水晶冻
Blossom Combination Platter

"Thai" style Pan-fried Prawns Paste, Deep-fried Fresh "Huai Shan"
topped with Chicken Floss, Chilled Crystal Crab Meat

京汤石锅花胶

Braised Fish Maw in Thick Broth served in Hot Stone

清蒸东星斑

Steamed Coral Trout with Supreme Soy Sauce

蚝皇南非四头鲜鲍鱼伴青蔬

Braised African 4 Head Abalone and Vegetables with Oyster Sauce

风胎带子伴面线

Steamed Mee Sua and Scallop with Egg White

黑枸杞子炖桃胶

Double-boiled Peach Gum with Black Wolfberries

\$1388⁺⁺ (10 Persons/10位)

