



喜悦  
BLOSSOM

wishes you a  
Happy Lunar New Year

2026



喜 悦  
气 心  
贺 迎  
年 春



# 马年大吉

## Joyful Celebration



聚宝鱼生捞起  
Prosperity Salmon 'Yu Sheng'

富贵鸡  
Fortune Chicken

松茸炖北海花胶  
Stewed Pakhoi Fish Maw with Matsutake Fungus

翡翠炒虾球带子  
Sautéed Scallops and Prawn with Seasonal Vegetables

清蒸笋壳鱼  
Steamed Marble Goby in Supreme Soy Sauce

发财元蹄六头鲜鲍  
Braised 6-Head Abalone with Pig Trotters

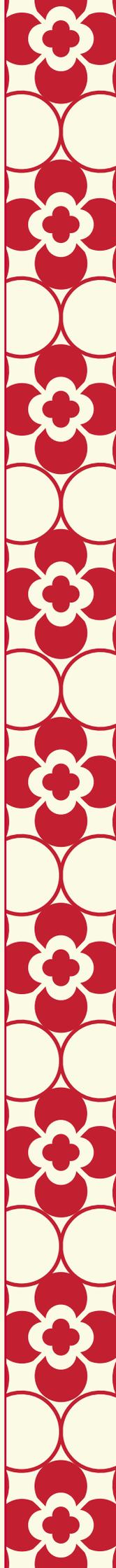
生炒腊味糯米饭  
Stir-fried Glutinous Rice with Chinese Sausage and Waxed Meat

红豆沙  
Red Bean Paste

春节赠送：汤圆 & 步步高升(炸年糕)  
Chinese New Year Compliments:  
Glutinous Rice Ball & Deep-fried Nian Gao

**\$1,080<sup>++</sup>**  
(for 4 persons)

Surcharge applies for additional guests.



# 马到成功

## Showers of Blessings



聚宝鱼生捞起  
Prosperity Salmon "Yu Sheng"

脆皮烧鸭  
Roasted Crispy Duck

浓鸡汤炖花胶  
Double-boiled Fish Maw in Thick Chicken Stock

X.O酱炒带子虾球  
Sautéed Scallops and Prawns in X.O Sauce

清蒸东星斑  
Steamed Coral Trout in Supreme Soy Sauce

发财好市六头鲜鲍鱼  
Braised 6-Head Abalone with Black Moss and Dried Oyster

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

红豆沙  
Red Bean Paste

春节赠送：汤圆 & 步步高升(炸年糕)  
Chinese New Year Compliments:  
Glutinous Rice Ball & Deep-fried Nian Gao

**\$1,488<sup>++</sup>**  
(for 4 persons)

Surcharge applies for additional guests.

# 福马运财

## Prosperous Wealth



聚宝鱼生捞起  
Prosperity Salmon "Yu Sheng"

当红脆皮炸子鸡  
Roasted Crispy Chicken

鲜螺头炖花胶  
Stewed Conch Broth with Fish Maw

干烧虾碌  
Sautéed Prawns in Gourmet Sauce

清蒸东星斑  
Steamed Coral Trout in Supreme Soy Sauce

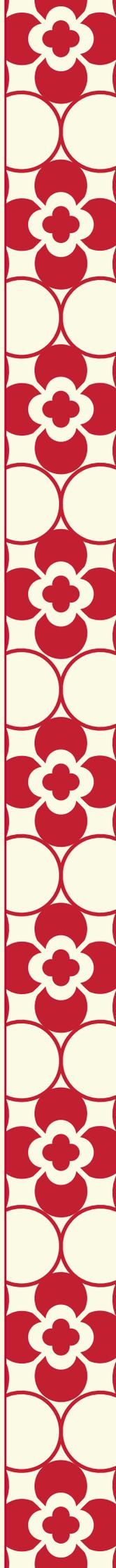
发财好市日本干贝鲍甫  
Sliced Abalone and Japanese Dried Conpoy with Black Moss and Dried Oyster

金銀蒜蚧肉炒飯  
Fried Rice with Crab Meat

红豆沙  
Red Bean Paste

春节赠送：汤圆 & 步步高升(炸年糕)  
Chinese New Year Compliments:  
Glutinous Rice Ball & Deep-fried Nian Gao

**\$1,888<sup>++</sup>**  
(for 4 persons)  
Surcharge applies for additional guests.



# 骏马奔腾 Flourishing Luck



聚宝鱼生捞起  
Prosperity Salmon "Yu Sheng"

富贵鸡  
Fortune Chicken

日本元贝北海花胶湯  
Japanese Dried Conpoy with Pakhoi Fish Maw Soup

金银蒜蒸西澳龙虾  
Steamed West Australian Lobster in Superior Stock

清蒸东星斑  
Steamed Coral Trout in Supreme Soy Sauce

发财元蹄扣澳洲三头鲜鲍  
Braised Australian 3-Head Abalone with Pig Trotters

蟹肉瑶柱焖伊面  
Braised 'Ee Fu' Noodles with Crab Meat and Conpoy

杨枝甘露  
Chilled Cream Mango Sago and Pomelo

春节赠送：汤圆 & 步步高升(炸年糕)  
Chinese New Year Compliments:  
Glutinous Rice Ball & Deep-fried Nian Gao

**\$2,688<sup>++</sup>**  
(for 4 persons)  
Surcharge applies for additional guests.

# 龙马精神 Glowing Vitality



包您捞起  
Prosperity Abalone 'Yu Sheng'

鸿运片皮乳猪  
BLOSSOM Signature Roasted Suckling Pig

喜悦佛跳墙  
Buddha Jumps Over the Wall

金汤澳洲龙虾  
Golden Whole Australian Lobster Soup

清蒸东星斑  
Steamed Coral Trout in Supreme Soy Sauce

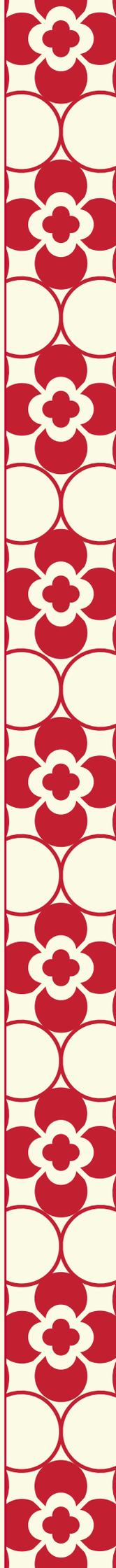
米酒煮桂花蚌  
Osmanthus Clam Simmered in Rice Wine

鲍汁荷叶饭  
Lotus Leaf Glutinous Rice in Abalone Sauce

杏仁茶  
Almond Tea

春节赠送：汤圆 & 步步高升(炸年糕)  
Chinese New Year Compliments:  
Glutinous Rice Ball & Deep-fried Nian Gao

**\$3,288<sup>++</sup>**  
(for 4 persons)  
Surcharge applies for additional guests.



# 一马当先

## Bountiful Fortune



翔龙舞起  
Prosperity Live Australian Lobster 'Yu Sheng'

鸿运片皮乳猪  
BLOSSOM Signature Roasted Suckling Pig

冬虫草花胶皇汤  
Cordyceps and Superior Fish Maw Soup

X.O酱炒桂花蚌带子  
Sautéed Osmanthus Clam and Scallops in X.O Sauce

清蒸老鼠斑  
Steamed Humpback Grouper in Supreme Soy Sauce

蚝皇南非6头野生干鲍(每位半只)  
Braised 6 Head African Wild Whole Dried Abalone (Half portion)

富贵腊味煲仔饭  
Prosperity Waxed Meat Rice served in Claypot

冰花官燕  
Double-boiled Bird's Nest

春节赠送：汤圆 & 步步高升(炸年糕)  
Chinese New Year Compliments:  
Glutinous Rice Ball & Deep-fried Nian Gao

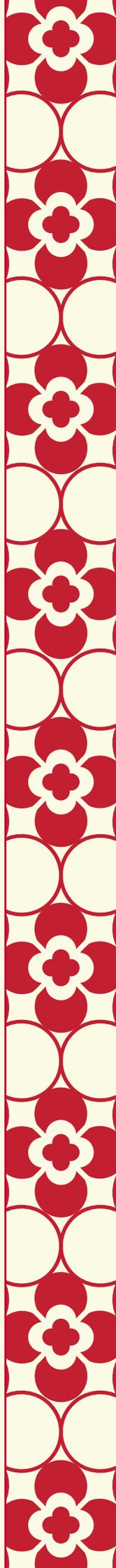
**\$3,988<sup>++</sup>**  
(for 4 persons)  
Surcharge applies for additional guests.

# 2026 新春贺岁佳肴

## Prosperity Yu Sheng & Auspicious Treasure Pot



	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'	Seasonal Price 时价	
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) Auspicious Treasure Pot (serves 8 pax, for takeaway 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, Vegetable	\$888	



# 餐前小食

## Appetiser



1. 味淋花螺  
Chilled Sea Whelk \$48
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. 意大利黑醋鳕鱼粒  
Cod-fish Cubes with Balsamic Vinegar \$62
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

# 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)   | \$468 Whole/每只                 |
| 2. 黑毛猪叉烧<br>Iberico Pork Char Siew  | \$68 Regular/例                 |
| 3. 宫廷秘制樟茶鸭<br>Royal Secret Recipe Smoked Duck   | \$78 Half/半只<br>\$138 Whole/每只 |
| 4. 招牌北京片皮烤鸭<br>BLOSSOM Peking Duck  | \$88 Half/半只<br>\$168 Whole/每只 |
| <ul style="list-style-type: none"><li>• 鸭肉烩伊面 Duck Meat Braised Ee-Mian</li><li>• 椒盐鸭肉 Stir-fried Duck Meat with Salt &amp; Pepper</li><li>• 姜葱爆炒鸭肉 Stir-fried Duck Meat with Spring Onion &amp; Ginger</li></ul> | \$30<br>\$30<br>\$30           |
| 5. 富贵鸡<br>Fortune Chicken   | \$48 Half/半只<br>\$88 Whole/每只  |
| 6. 烧味三拼<br>BBQ Meat Trio Combination Platter<br>冰烧三层肉、脆皮烤鸭、富贵鸡<br>Crispy Pork Belly, Roasted Duck, Fortune Chicken  | \$68 Per Portion/份             |
| 7. 卤水三拼<br>Braised Trio Combination Platter<br>豆腐、鸭舌、大肠头<br>Beancurd, Duck Tongue, Pig Intestine  | \$42                           |

# 官燕与汤品

## Bird's Nest & Soup



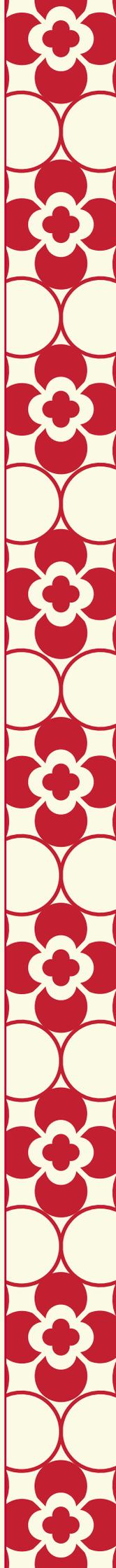
	Per Person/每位
1. 喜悦经典佛跳墙 Buddha Jumps Over the Wall with 6-Head Abalone 6头鲍、花胶、海参、猪脚筋、日本瑶柱、日本花菇、冬虫草、花胶 6-Head Abalone, Fish Maw, Sea Cucumber, Pork Tendon, Japanese Conpoy, Japanese Dried Mushroom, Cordyceps, Fish Maw	\$328
2. 冬虫草炖北海花胶 Braised Pakhoi Fish Maw with Cordyceps	\$438
3. 生拆鲜蟹肉扒官燕 Braised Supreme Bird's Nest with Fresh Crab Meat	\$168
4. 浓鸡汤炖花胶 Double-boiled Fish Maw in Thick Chicken Stock	\$118
5. 浓鸡汤炖花胶王 Double-boiled Superior Fish Maw in Thick Chicken Stock	\$218
6. 螺头花胶汤 Stewed Conch Broth with Fish Maw	\$98
7. 螺头花胶王汤 Stewed Conch Broth with Superior Fish Maw	\$218
8. 松茸炖螺头汤 Double-boiled Matsutake Fungus in Conch Broth	\$68
9. 生拆鲜蟹肉花胶鱼鳔羹 Braised Fresh Crab Meat and Fish Maw Broth	\$30
10. 松茸羊肚菌竹笙汤 Double-boiled Matsutake Fungus and Morel Mushroom with Bamboo Pith Soup	\$30

# 海味

## Treasures of the Sea



	Per Person/每位
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 原件
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头野生网鲍 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



# 游水海鲜

## Live Seafood



- |   |           |
|---|-----------|
| 1. 阿拉斯加蟹<br>Alaskan King Crab                         | \$38/100g |
| 2. 澳洲龙虾<br>Australian Lobster                         | \$56/100g |
| 3. 加拿大象拔蚌<br>Canadian Geoduck Clam                    | \$42/100g |
| 4. 西澳龙虾<br>West Australian Lobster                    | \$128/一只  |
| 5. 老虎虾 (至少两只)<br>Tiger Prawn (min. order of 2 pieces) | \$36/一只   |
| 6. 苏格兰竹蚌<br>Scotland Bamboo Clam                      | \$28/一只   |
| 7. 斯里兰卡大肉蟹<br>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'
- 泡饭或面 Poached Rice or Noodles

Per Person/每位 +\$20

# 游水海鲜

## Live Seafood

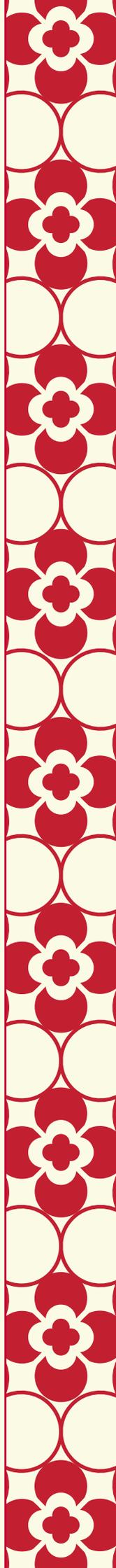


8. 忘不了 Empurau	\$180/100g
9. 野生红瓜子斑 Wild-caught Red Marbled Grouper	\$58/100g
10. 老鼠斑 Humpback Grouper	\$78/100g
11. 东星斑 Coral Trout	\$37/100g
12. 多宝鱼 Turbot	\$23/100g
13. 笋壳鱼 Marble Goby	\$23/100g

### 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



# 海鮮 Seafood

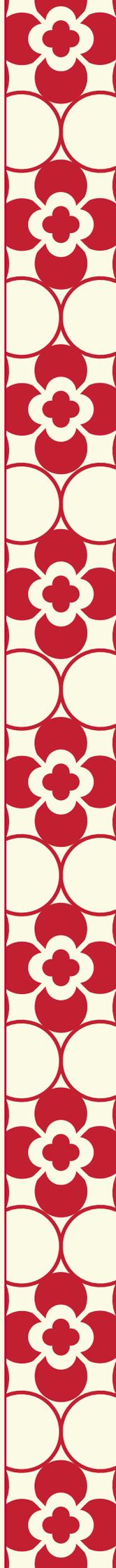


- |   | Regular/例             |
|---|-----------------------|
| 1. 米酒煮桂花蚌<br>Osmanthus Clam Simmered in Rice Wine   | \$98                  |
| 2. 姜葱炒星斑球<br>Stir-fried Trout Fillet with Ginger and Spring Onion   | \$78                  |
| 3. 鱈魚<br>Chilean Cod  | \$42<br>Per Person/每位 |
| 煮法 Choice of Cooking Method<br>港式清蒸 Steamed with Supreme Soya Sauce<br>醬汁香煎 Pan-fried with Superior Sauce |                       |
| 4. XO醬炒帶子桂花蚌<br>Sautéed Scallops and Osmanthus Clam in X.O. Sauce   | \$98                  |
| 5. 芦笋炒澳洲帶子<br>Sautéed Australian Scallops with Asparagus  | \$72                  |
| 6. 锦绣碧绿炒虾球<br>Prosperous Sautéed Prawns with Vegetables   | \$52                  |

# 海鲜 Seafood



	Regular/例
7. 黄金焗大虾球 Sautéed Prawns with Salted Egg Yolk	\$52
8. 新加坡辣椒虾球 Sautéed Prawns in Singapore Chilli Sauce	\$56
9. 宫保腰果虾球 Sautéed Prawns and Cashews with Dried Chilli in Sichuan Style	\$52
10. 虾子海参豆腐煲 Stewed Beancurd with Sea Cucumber in Shrimp Roe Sauce served in Claypot	\$68
11. 松露海鲜豆腐煲 Seafood and Beancurd Stew with Truffle	\$56
12. 酸菜鱼 (星斑球) Slow-cooked Trout Fillet with Salted Vegetables and Sichuan Peppercorn	\$88



# 牛肉、羊肉

## Beef, Lamb



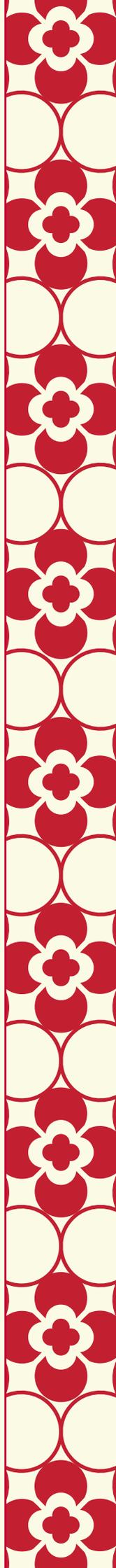
	Regular/例
1. 松露盐香煎日本A5和牛 Pan-fried Japanese A5 Wagyu Steak with Truffle Salt	\$108 Per Person/每位
2. 孜然烧羊架 (至少兩位) Baked Lamb Rack with Cumin (min. 2 pax)	\$42 Per Person/每位
3. 水煮美国牛肉 Poached US Sliced Beef in Sichuan Pepper Sauce	\$68
4. 陈皮文火A5和牛 Slow-Braised A5 Wagyu Beef with Aged Orange Peel in Savoury Brown Sauce	\$288
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. 川式青椒牛肉 Stir-fried Beef with Green Peppers in Sichuan Style	\$48

# 猪肉、鸡肉

## Pork, 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. 香脆咕嚕肉 (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	\$38
8. 密汁元蹄 (一只) Braised Pig Trotters (Whole Leg)	\$98
9. 孜然炒黑毛猪柳 Stir-fried Iberico Pork Tenderloin in Cumin Sauce	\$68



# 新春素食

## Vegetarian Delights



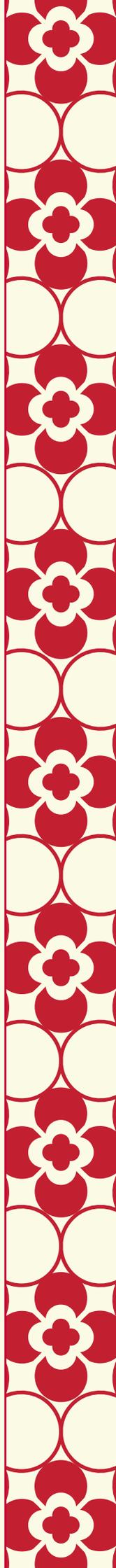
1. 松茸竹笙炖菜胆 \$30/位  
Double-boiled Matsutake Fungus and Bamboo Pith Soup with Cabbage
2. 四川酸辣素汤 \$26/位  
Vegetarian Hot and Sour Soup
3. 碧绿百合炒羊肚耳 \$36/例  
Sautéed "Yang Du" Fungus with Lily Bulbs and Vegetables
4. 咕嚕鸡腿菇 \$36/例  
Sautéed Mushroom with Sweet and Sour Sauce
5. 冬菇红烧豆腐 \$36/例  
Braised Tofu with Mushrooms
6. 虫草花百合浸苋菜 \$36/例  
Poached Baby Spinach with Cordyceps Flower and Lily Bulb
7. 日本花菇扒菠菜 \$42/例  
Braised Shiitake Mushroom with Arrowhead Spinach

# 新春素食

## Vegetarian Delights



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



# 蔬菜

## Vegetables



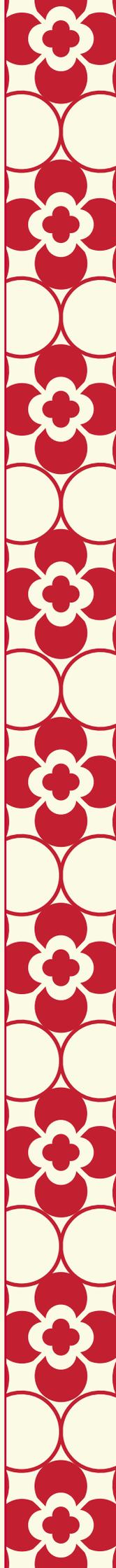
	Regular/例
1. XO酱虾干炒韭菜花 Stir-fried Garlic Chives in XO Sauce	\$42
2. 双肠炒香港菜心 Sautéed Hong Kong Cai Xin with Chinese Sausage	\$46
3. 杞子上汤浸菜苗 Poached Seasonal Vegetables with Wolfberry in Superior Stock	\$36
4. 金银蛋浸苋菜 Spinach with Salted Egg and Preserved Egg in Superior Stock	\$36
5. 清炒蔬菜类 Stir-fried Vegetables 菠菜, 苋菜, 白菜苗, 香港菜心, 青龙菜 Arrowhead Spinach, Baby Spinach, Young Cabbage, Hong Kong Cai Xin, Royale Chives	\$32
6. 松茸玉子豆腐 Braised Matsutake and Egg Tofu	\$48

# 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	\$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. 榄菜金蚝肉松炒饭 Olive Fried Rice with Dried Oyster and Pork Floss	\$42



# 新春面

## Noodles



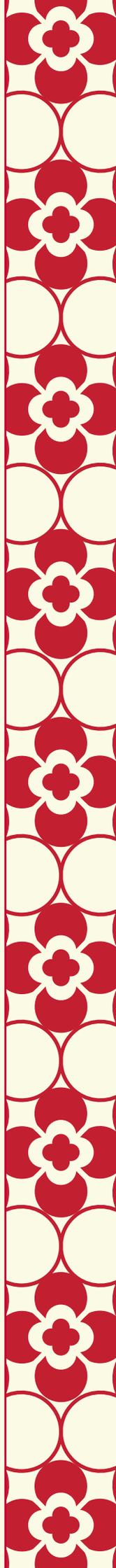
	Regular/例
1. 豉油皇鲜魷炒面 Fried Noodles with Cuttlefish	\$42
2. 家乡炒面线 Traditional Stir-fried Wheat Vermicelli	\$40
3. 滑蛋海鲜炒河粉 Stir-fried Rice Noodles with Seafood in Egg Gravy	\$48
4. 海鲜焖伊面 Braised 'Ee Fu' Noodles with Seafood	\$48
5. 驰名干炒牛河粉 Stir-fried Rice Noodles with US Sliced Beef	\$46
6. 姜葱叉烧捞面 Tossed Noodles in Ginger and Spring Onion Sauce topped with Char Siew	\$48
7. 金汤海鲜拉面 (每位) Seafood La Mian in Golden Soup (per pax)	\$30

# 新春甜品

## Desserts



	Per Person/每位
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	\$18
7. 红枣桂圆炖桃胶 Double-boiled Peach Resin with Red Dates and Dried Longan	\$18
8. 双色雪糕球 Ice-Cream Delight	\$16
9. 寿桃包 Peach Birthday Buns	\$12/3 pieces 3件
10. 流沙包 Steamed Lava Salted Egg Yolk Bun	\$12/3 pieces 3件
11. 水果拼盘 Assorted Fruits Platter	\$15
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



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