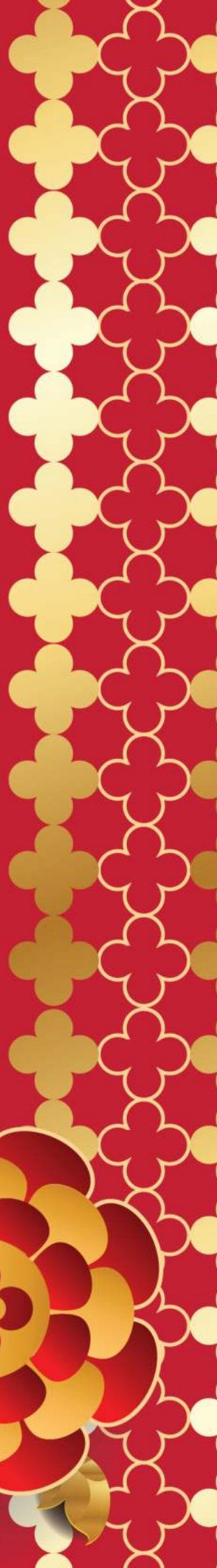
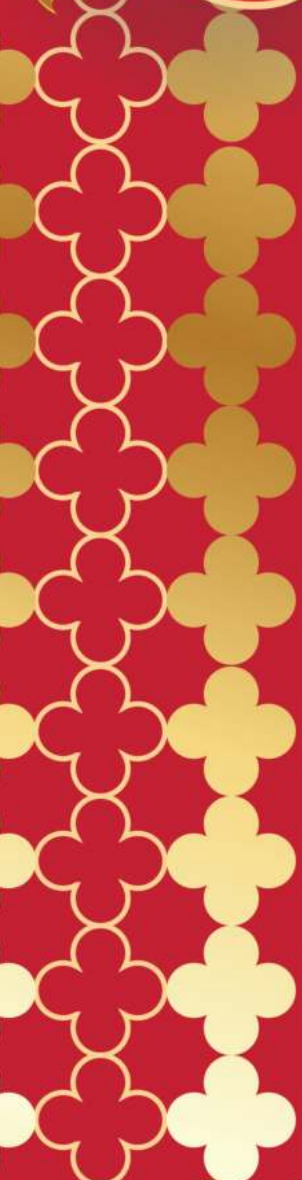




喜悦
BLOSSOM

wishes you a
Happy Lunar New Year

2023





喜 悦
气 心
贺 迎
年 春



百花齐放

Joyful Celebration



聚宝鱼生捞起
Prosperity Salmon "Yu Sheng"

富贵鸡
Fortune Chicken

松茸炖螺头鸡汤
Double-boiled Matsutake and Conch with Chicken Soup

锦绣虾球
Prosperous Prawns

清蒸笋壳鱼
Steamed Marble Goby in Supreme Soy Sauce

发财好市海参
Braised Sea Cucumber with Black Moss and Dried Oysters

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

红豆沙汤圆
Red Bean Paste with Glutinous Rice Balls

春节赠送：芒果小玉兔和步步高升(炸年糕)
Chinese New Year Gift Blessing: Chilled Mango Milk Rabbit and
Deep-fried Glutinous Rice Cake (Nian Gao)

\$888⁺⁺
(for 4 persons)

Surcharge applies for additional guests.

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

喜悦五福

Showers of Blessings



聚宝鱼生捞起
Prosperity Salmon "Yu Sheng"

脆皮烧鸭
Roasted Crispy Duck

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

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

清蒸多宝鱼
Steamed Turbot 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

红豆沙汤圆
Red Bean Paste with Glutinous Rice Balls

春节赠送：芒果小玉兔和步步高升(炸年糕)
Chinese New Year Gift Blessing: Chilled Mango Milk Rabbit and
Deep-fried Glutinous Rice Cake (Nian Gao)

\$1,288⁺⁺
(for 4 persons)

Surcharge applies for additional guests.

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

财运亨通

Prosperous Wealth



聚宝鱼生捞起
Prosperity Salmon "Yu Sheng"

脆皮烧鸭
Roasted Crispy Duck

菜胆竹笙炖花胶
Double-boiled Fish Maw with Bamboo Pith

西汁老虎虾
Tiger Prawns in Gourmet Sauce

清蒸东星斑
Steamed Coral Trout in Supreme Soy Sauce

发财玉环瑶柱甫
Stewed Conpoy in Wax Gourd Rings

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

杏仁露汤圆
Almond Cream with Glutinous Rice Balls

春节赠送：芒果小玉兔和步步高升(炸年糕)
Chinese New Year Gift Blessing: Chilled Mango Milk Rabbit and
Deep-fried Glutinous Rice Cake (Nian Gao)

\$1,688⁺⁺
(for 4 persons)

Surcharge applies for additional guests.

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"

富贵鸡
Fortune Chicken

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

金汤西澳龙虾
Braised West Australian Lobster in Superior Stock

清蒸东星斑
Steamed Coral Trout in Supreme Soy Sauce

发财瑶柱莆扣澳洲三头鲜鲍
Braised Australian 3-Head Abalone with Conpoy

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

杏仁露汤圆
Almond Cream with Glutinous Rice Balls

春节赠送：芒果小玉兔和步步高升(炸年糕)
Chinese New Year Gift Blessing: Chilled Mango Milk Rabbit and
Deep-fried Glutinous Rice Cake (Nian Gao)

\$1,988⁺⁺
(for 4 persons)

Surcharge applies for additional guests.

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

扬眉兔气

Glowing Vitality



翔龙舞起
Prosperity Live Australian Lobster 'Yu Sheng'

鸿运片皮乳猪
BLOSSOM Signature Roasted Suckling Pig

蟹肉海皇羹
Crab Meat and Seafood Chowder

豉油皇虎虾
Tiger Prawns in Superior Soy Sauce

清蒸东星斑
Steamed Coral Trout in Supreme Soy Sauce

发财海味盆
Auspicious Delicacy Stew

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

杏仁露桃胶
Almond Cream with Peach Resin

春节赠送：芒果小玉兔和步步高升(炸年糕)
Chinese New Year Gift Blessing: Chilled Mango Milk Rabbit and
Deep-fried Glutinous Rice Cake (Nian Gao)

\$2,688⁺⁺
(for 4 persons)

Surcharge applies for additional guests.

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

万事如意

Bountiful Fortune



翔龙舞起

Prosperity Live Australian Lobster 'Yu Sheng'

鸿运片皮乳猪

BLOSSOM Signature Roasted Suckling Pig

潮式海虎

Braised Delicacy in Teochew Style

蒜蓉竹蚌

Steamed Bamboo Clam with Minced Garlic

清蒸金吉罗

Steamed Golden Mahseer in Supreme Soy Sauce

澳洲二头鲜鲍鱼伴花胶

Braised Australian 2-Head Abalone with Fish Maw

生炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage and Waxed Meat

杏仁露官燕

Almond Cream with Swiftlet Nest

春节赠送：芒果小玉兔和步步高升(炸年糕)

Chinese New Year Gift Blessing: Chilled Mango Milk Rabbit and
Deep-fried Glutinous Rice Cake (Nian Gao)

\$3,288⁺⁺
(for 4 persons)

Surcharge applies for additional guests.

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

2023 新春贺岁佳肴

Prosperity Yu Sheng & Peng Cai



	Small	Large
1. 聚宝鱼生捞起 Prosperity Salmon ‘Yu Sheng’	\$78	\$98
2. 包您捞起 Prosperity Abalone ‘Yu Sheng’	\$98	\$138
3. 翔龙舞起 Prosperity Live Australian Lobster ‘Yu Sheng’	时价 Seasonal Price	
Additional Accompaniments for Yu Sheng		
• 酥炸鱼皮 Deep-Fried Fish Skin	\$16 per plate	
• 三文鱼 Salmon	\$18 per plate	
• 鲍鱼 Abalone	\$68 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)	\$888	

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
Poached Chicken with Spicy Sauce | \$18 |
| 2. 冰烧三层肉
Crispy Pork Belly | \$26 |
| 3. 虾酱鸡翅
Deep-fried Chicken Wings with Shrimp Paste | \$18 |
| 4. 葱油海蜇头
Chilled Jelly Fish Head in Shallot Oil | \$23 |
| 5. 拍蒜日本青瓜
Marinated Chilled Cucumber with Garlic | \$16 |
| 6. 黄金鱼皮
Crispy Fish Skin with Salted Egg Yolk | \$18 |
| 7. 黄金白饭鱼
Crispy Silver Bait with Salted Egg Yolk | \$18 |
| 8. 麻辣凉拌秋耳
Chilled Mala Mountain Jelly Vegetables with Black Fungus | \$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

明炉烧烤

Roast & Grill



- | | |
|---|--|
| 1. 鸿运片皮乳猪 (需预订)
BLOSSOM Signature Roasted Suckling Pig
(Advance Order Required) | \$398 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 | \$68 Half/半只
\$118 Whole/每只 |
| 4. 脆皮烧鸭
Roasted Crispy Duck | \$58 Half/半只
\$98 Whole/每只 |
| 5. 富贵鸡
Fortune Chicken | \$48 Half/半只
\$78 Whole/每只 |
| 6. 烧味三拼
BBQ Meat Trio Combination Platter
(冰烧三层肉, 脆皮烧鸭, 富贵鸡)
(Crispy Pork Belly, Roasted Crispy Duck, Fortune Chicken) | \$68 Per Portion/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

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-Head Abalone, Fish Maw, Sea Cucumber, Pork Tendon, Japanese Conpoy, Japanese Dried Mushroom	\$188
2. 生拆鲜蟹肉扒官燕 Braised Supreme Bird's Nest with Fresh Crab Meat	\$138
3. 浓鸡汤炖花胶 Double-boiled Fish Maw in Thick Chicken Stock	\$98
4. 浓鸡汤炖花胶王 Double-boiled Superior Fish Maw in Thick Chicken Stock	\$198
5. 螺头花胶汤 Stewed Conch Broth with Fish Maw	\$78
6. 螺头花胶王汤 Stewed Conch Broth with Superior Fish Maw	\$188
7. 松茸炖螺头汤 Double-boiled Matsutake Fungus in Conch Broth	\$48
8. 生拆鲜蟹肉魚鰾羹 Braised Fresh Crab Meat and Fish Maw Chowder	\$28
9. 竹笙羊肚菌菜胆汤 Double-boiled Morel Mushroom and Bamboo Pith Soup	\$20

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



- | | |
|--|---------------------------------|
| 1. 秘制鲍鱼汁扣3头花胶扒
Braised Superior 3 Head Fish Maw "Steak"
(Whole) in Chef Special Sauce | \$1,888/ per piece
原件 |
| 2. 发财海味盘 (共4位享用)
Fortune Seafood Platter (serves 4 persons)
蚝豉, 刺参, 花胶, 冬菇, 发菜
Dried Oyster, Sea Cucumber, Fish Maw, Dried Mushroom, Black Moss | \$268 Regular/例 |
| 3. 蚝皇南非2头野生干鲍
Braised 2 Head African Wild Whole Dried Abalone | \$1,080 |
| 4. 蚝皇南非6头野生干鲍
Braised 6 Head African Wild Whole Dried Abalone | \$588 |
| 5. 蚝皇塔斯马尼亚野生干鲍
Braised 6 Head Tasmania Dried Wild Abalone | \$688 |
| 6. 秘制鲍鱼汁扣花胶件
Braised Fish Maw in Chef Abalone Sauce | \$188 |
| 7. 蚝皇澳洲2头鲜鲍鱼
Braised 2 Head Australian Wild Whole Abalone | \$108 |
| 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, \$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. 阿拉斯加蟹 Alaskan King Crab	Seasonal Price 时价
2. 澳洲龙虾 Australian Lobster	Seasonal Price 时价
3. 加拿大象拔蚌 Canadian Geoduck Clam	Seasonal Price 时价
4. 西澳龙虾 West Australian Lobster	\$128/一只
5. 老虎虾 Tiger Prawn	\$36/一只
6. 苏格兰竹蚌 Scotland Bamboo Clam	\$25/一只
7. 斯里兰卡大肉蟹 Sri Lankan Crab	\$18/100g

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

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游水海鲜

Live Seafood



8. 忘不了 (需预定) Empurau (Advance Order Required)	\$160/100g
9. 金吉罗 Golden Mahseer	\$68/100g
10. 老鼠斑 Humpback Grouper	Seasonal Price 时价
11. 东星斑 Coral Trout	\$30/100g
12. 青衣 Green Wrasse	\$30/100g
13. 多宝鱼 Turbot	\$20/100g
14. 笋壳鱼 Marble Goby	\$20/100g

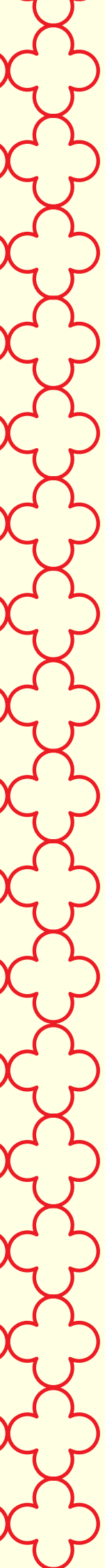
煮法 Choice of Cooking Method

- 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, \$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



	Regular/例
1. 松露盐香煎日本A5和牛 Pan-fried Japanese A5 Wagyu Steak with Truffle Salt	\$98 Per Person/每位
2. 鲜鲍菇煎黑豚肉 Pan-fried Kurobuta with Fresh Trumpet Mushroom	\$26 Per Person/每位
3. 碧绿炒带子虾球 Sautéed Scallops and Prawns with Vegetables	\$78
4. XO酱芦笋炒澳洲带子 Sautéed Australian Scallops with Asparagus in X.O. Sauce	\$48
5. 锦绣碧绿炒虾球 Prosperous Sautéed Prawns with Vegetables	\$40
6. 黄金焗大虾球 Salted Egg Yolk Baked Prawns	\$40
7. 虾子海参豆腐煲 Prawns and Sea Cucumber in Beancurd Stew	\$68
8. 松露海鲜豆腐煲 Seafood and Beancurd Stew with Truffle	\$48
9. 宫保腰果鸡球 Sautéed Chicken with Dried Chili and Cashew Nuts	\$32
10. 红烧肉 Braised Pork Belly	\$42
11. 烧汁猪颈肉 Pork Jowl in Brown Sauce	\$38
12. 菠萝咕咾肉 Pineapple Sweet & Sour Pork	\$38

新春厨师推荐佳肴

New Year Chef's Recommendations



	Regular/例
13. 水煮美国牛肉 Poached US Sliced Beef in Sichuan Pepper Sauce	\$68
14. 麻香牛肋肉 Roasted Beef Ribs in Dry-rubbed Pepper	\$68
15. 脆皮牛肋肉 Crispy Roasted Beef Ribs	\$68
16. 滋味美国牛尾煲 Braised US Beef Oxtail in Brown Sauce	\$46
17. 蒜片牛柳粒 Sautéed Beef Cubes with Crispy-fried Garlic Slices	\$46
18. 鲜洋菇炒美国牛肉片 Sautéed Angus Beef Slices with White Button Mushroom	\$42
19. XO酱虾干炒韭菜花 Stir-fried Garlic Chives in XO Sauce	\$42
20. 双肠炒香港芥兰 Sautéed Hong Kong Kai Lan with Chinese Sausage	\$42
21. 杞子虫草花浸菜苗 Poached Seasonal Vegetables with Cordyceps Flower and Wolfberry in Superior Stock	\$30
22. 金银蛋浸苋菜 Spinach with Salted Egg and Preserved Egg in Superior Stock	\$30
23. 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	\$28

新春素食

Vegetarian Delights



1. 松茸竹笙炖菜胆 **\$18/位**
Double-boiled Matsutake Fungus and Bamboo Pith Soup with Cabbage
2. 四川酸辣素汤 **\$18/位**
Vegetarian Hot and Sour Soup
3. 碧绿百合炒羊肚耳 **\$30/例**
Sautéed "Yang Du" Fungus with Lily Bulbs and Vegetables
4. 咕嚕鸡腿菇 **\$30/例**
Sautéed Mushroom with Sweet and Sour Sauce
5. 冬菇甘栗焖素鸡 **\$30/例**
Stewed Vegetarian Chicken with Chestnut and Mushrooms
6. 虫草花百合浸苋菜 **\$30/例**
Poached Baby Spinach with Cordyceps Flower and Lily Bulb
7. 日本花菇扒菠菜 **\$30/例**
Braised Shiitake Mushroom with Arrowhead Spinach

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

新春素食

Vegetarian Delights



- | | | |
|-----|--|--------|
| 8. | 黄面酱野菌焖日本拉面
Stewed Japanese "La Mian" with Special Sauce | \$32/份 |
| 9. | 素粒炒饭
Fried Rice with Diced Assorted Vegetables and Mushroom | \$32/份 |
| 10. | 黑胡椒板栗豆根
Stir-fry Chestnut and Beancurd Stick in Black Pepper Sauce | \$32/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 | \$38/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 | \$38/例 |

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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. 富贵腊味煲饭 (共4位享用) Prosperity Claypot Waxed Meat Rice	\$118
3. 生炒腊味糯米饭 Stir-fried Glutinous Rice with Chinese Sausage and Waxed Meat	\$36
4. 生拆蟹肉瑶柱蛋白炒饭 Fried Rice with Fresh Crab Meat, Conpoy and Egg White	\$38
5. 蟹籽海鲜炒饭 Fried Rice with Diced Seafood Topped with Mentaiko	\$36
6. 砂锅和牛炒饭 Fried Rice with Wagyu Beef	\$40
7. 鲍鱼粒福建炒饭 Hokkien Fried Rice with Diced Abalone	\$42

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

新春面

Noodles



	Regular/例
1. 鲍汁瑶柱焖银丝面 Braised 'Silver' Noodles with Conpoy in Abalone Sauce	\$36
2. 家乡炒面线 Traditional Stir-fried Wheat Vermicelli	\$36
3. 滑蛋海鲜炒河粉 Stir-fried Rice Noodles with Seafood in Egg Gravy	\$40
4. 海鲜焖伊面 Braised 'Ee Fu' Noodles with Seafood	\$40
5. 驰名干炒牛河粉 Stir-fried Rice Noodles with US Sliced Beef	\$36

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

新春甜品

Desserts



	Per Person/位
1. 步步高升(炸年糕) Deep-fried Glutinous Rice Cake (Nian Gao)	\$18/5 pieces 5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	\$88
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	\$13
7. 红枣皇炖桃胶 Double-boiled Peach Resin with Red Dates	\$18
8. 香草雪糕球 Vanilla Ice-Cream	\$10
9. 寿桃包 Peach Birthday Buns	\$9/3 pieces 3件
10. 流沙包 Steamed Lava Salted Egg Yolk Bun	\$9/3 pieces 3件
11. 芒果小玉兔 Chilled Mango Milk Rabbit	\$9/3 pieces 3件

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

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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)

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