

喜悦
BLOSSOM



TAKEAWAY MENU

供应时间: 11.30am to 7.30pm
Daily from 11.30am to 7.30pm

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

点心 DIM SUM



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| 1. 酱皇蒸风爪
Steamed Chicken Claw with Special Sauce | \$5.80/一碟
1 Plate |
| 2. 豉汁蒸排骨
Steamed Pork Ribs with Black Bean Sauce | \$5.80/一碟
1 Plate |
| 3. 特色流沙包
Steamed Lava Salted Egg Yolk Bun | \$5.80/三粒
3 Pieces |
| 4. 沙律明虾角
Deep Fried Shrimp Dumpling with Mayonnaise Sauce | \$6.80/三粒
3 Pieces |
| 5. 京川滑饺子
Sichuan Style Steamed Pork Dumplings | \$6.80/五粒
5 Pieces |
| 6. 健康紫薯包
Healthy Purple Sweet Potato Bun | \$6.80/三粒
3 Pieces |
| 7. 蟹籽烧卖
Steamed 'Siew Mai' with Crab Roe | \$7.80/四粒
4 Pieces |
| 8. 黑椒牛仔骨
Black Pepper Beef Rib | \$8.80/一笼
1 Basket |
| 9. 皮蛋瘦肉粥
Century Egg Porridge | \$7.80/一碗
1 Bowl |
| 10. 生滚鱼片粥
Fish Porridge | \$8.80/一碗
1 Bowl |
| 11. 油条
Deep-Fried Dough Sticks | \$3/条
Per Piece |

明炉烧烤

ROAST & GRILL



1. 招牌北京片皮烤鸭
BLOSSOM Peking Duck \$45 半只/Half
\$88 每只/Whole
2. 烧味双拼
伊比利亚黑毛猪叉烧, 冰烧三层肉
BBQ Meat Duo Combination Platter
(BBQ Iberico Pork Char Siew, Crispy Pork Belly) \$32 例
Regular

汤品

SOUPS



1. 浓鸡汤炖花胶
Double-boiled Fish Maw in Thick Chicken Stock \$68/位
Per Person
2. 白玉干瑶柱炖螺头汤
Stewed Conch Broth with Conpoy \$45/位
Per Person
3. 是日滋润养颜炖汤
Nourishing Double-boiled Soup of The Day \$15/位
Per Person
4. 足料佛跳墙
六头汤鲍, 花胶, 海参, 鹿筋, 瑶柱, 花菇, 云腿, 甘榜鸡
Buddha Jumps Over the Wall
with 6 Head Abalone, Fish Maw, Sea Cucumber, Deer's Tendon, Conpoy, Mushroom,
Chinese Ham & Kampung Chicken \$68/位
Per Person
5. 西洋菜南北杏炖腩排 (供2 - 3位用)
Double-boiled Watercress Soup with Almond and Pork \$98/顶
Serves 2 to 3 Persons

主食 MAINS



1. 滑蛋带子虾球炒河粉
Stir-fried Rice Noodles with Scallops and Prawns in Egg Gravy \$28/份
Regular
2. 鲍汁瑶柱焖银丝面
Braised 'Silver' Noodles with Conpoy in Abalone Sauce \$24/份
Regular
3. 生拆蟹肉瑶柱蛋白炒饭
Fried Rice with Fresh Crab Meat, Conpoy and Egg White \$26/份
Regular
4. 扬州炒饭
"Yang Zhou" Fried Rice \$22/份
Regular
5. 驰名干炒牛肉河粉
Stir-fried Rice Noodles with Sliced Beef \$22/份
Regular
6. 干烧伊府面
Braised Ee-Fu Noodles \$20/份
Regular

海鲜 SEAFOOD



1. 游水生虾
Prawns \$30/300g
2. 蒜茸粉丝蒸竹蚌
Bamboo Clam Steamed with Garlic and Vermicelli \$16/支
Per Piece
3. 东星斑
Coral Trout \$132/600g
4. 清蒸笋壳鱼
Steamed Marble Goby with Supreme Soya Sauce \$48/条
Per Fish
5. 煎A4和牛伴青蔬野菌
Pan-fried A4 Japanese Wagyu Steak with
Vegetables and Wild Mushroom \$48/位
Per Person
6. 红烧斑头腩
Stewed Grouper Head and Belly \$68/例
Regular
7. 星洲辣椒斯里兰卡蟹 (1.2kg)
Singapore Style Sri Lankan Crab with Chilli Sauce \$138/只
Per Crab
8. 黑胡椒斯里兰卡蟹 (1.2kg)
Sauteed Sri Lankan Crab in Black Pepper Sauce \$138/只
Per Crab
9. 姜葱焗斯里兰卡蟹 (1.2kg)
Stewed Sri Lanka Crab with Spring Onion and Ginger \$138/只
Per Crab
10. 蒜茸粉丝蒸波士顿龙虾
Boston Lobster Steamed with Garlic and Vermicelli \$58/只
Per Piece
11. 波士顿龙虾泡饭
Poached Rice with Boston Lobster Meat \$58/份
Per Portion

名厨推荐

CHEF RECOMMENDATIONS



1. 姜汁炒芥兰
Stir-fried Hong Kong Kai Lan with Ginger Sauce \$20/份
Per Portion
2. 金银蛋浸苋菜
Poached Spinach with Salted Egg and Preserved Egg in Superior Stock \$23/份
Per Portion
3. 干煸榄菜肉末四季豆
Stir-fried Spicy French Bean with Minced Pork and Salted Olives \$22/例
Regular
4. 珍菌鱼腐浸奶白
Stewed Cabbage with Fungus and Fish Puff in Broth \$26/例
Regular
5. 鱼香茄子
Stewed Eggplant with Salted Fish \$22/份
Per Portion
6. 辣子爆鸡丁
“Chong Qing” Diced Chicken with Dried Chilli \$25/份
Per Portion
7. 姜丝爆田鸡
Deep-fried Frog with Shredded Ginger \$24/例
Regular
8. 荔枝香脆咕嚕肉
Sweet and Sour Pork with Lychee \$26/份
Per Portion
9. X.O酱爆猪颈肉
Stir-fried Pork Collar with X.O Sauce \$26/份
Per Portion
10. 香港芥兰炒伊比利亚黑毛猪
Sautéed Sliced Iberico Pork with Hong Kong “Kai Lan” \$26/例
Regular

名厨推荐

CHEF RECOMMENDATIONS



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| 11. 梅香马友咸鱼蒸肉饼
Steamed Minced Pork with Salted Fish | \$32/份
Regular |
| 12. 松露海鲜豆腐
Stewed Beancurd with Seafood and Black Truffle | \$28/份
Per Portion |
| 13. 咸蛋黄焗大虾球
Stir-fried Prawns with Salted Egg Yolk | \$32/份
Per Portion |
| 14. 萝卜牛筋腩
Braised Beef Brisket with Radish | \$32/份
Per Portion |
| 15. 水煮美国牛肉
Boiled US Sliced Beef in Sichuan Pepper Sauce | \$38/份
Per Portion |
| 16. 野菌黑椒牛柳粒
Sautéed Beef Cubes with Wild Mushroom
in Black Pepper Sauce | \$38/份
Per Portion |
| 17. 梅菜芋头扣肉
Braised Taro and Pork with Preserved Vegetable | \$38/份
Per Portion |
| 18. X.O酱芦笋百合炒带子
Sautéed Scallops with Lily Bulbs and Asparagus in X.O Sauce | \$42/例
Regular |
| 19. 枝竹羊腩
Lamb Stew with Beancurd Sheet | \$98/份
Per Portion |
| 20. XO酱西芹带子虾球
Sautéed Prawn and Scallops with Celery in X.O Sauce | \$42/份
Per Portion |
| 21. XO酱西兰花虾球珊瑚蚌
Sautéed Coral Clams and Prawn with Broccoli in X.O Sauce | \$58/份
Per Portion |

甜品 DESSERTS



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| 1. 泡参冰花炖金丝官燕
Double-boiled Imperial Golden Bird's Nest
with Rock Sugar and Ginseng | \$68 /位
Per Person |
| 2. 冰花炖官燕
Double-boiled Swiftlet Nest with Rock Sugar | \$58/位
Per Person |
| 3. 木瓜银耳炖桃胶
Double-boiled Peach Resin with Papaya and Snow Fungus | \$15/位
Per Person |
| 4. 芒果布丁
Chilled Mango Pudding | \$8/位
Per Person |

二人套餐A (2位)
BLOSSOM SET A (SERVES 2)



烧味双拼
BBQ Combination Platter
(BBQ Iberico Pork Char Siew and Crispy Pork Belly)

天天老火汤 (2位)
Daily Supreme Double-boiled Soup (Serves 2)

黄金虾球
Stir-fried Prawn with Salted Egg Yolk

清炒靓时蔬
Stir-fried Vegetables

扬州炒饭
"Yang Zhou" Fried Rice

\$78+ / for 2

二人套餐B (2位)
BLOSSOM SET B (SERVES 2)



沙律明虾角拼蟹籽烧卖
Dim Sum Combination Platter
(Deep-fried Shrimp Dumpling with Mayonnaise Sauce
Combined with Steamed "Siew Mai" with Crab Roe)

红炆鱼块
Braised Sliced Fish

香港芥兰炒黑豚肉
Sautéed Sliced Iberico Pork with Hong Kong "Kai Lan"

干烧伊面
Braised "Ee-Fu" Noodles

芒果布丁 (2位)
Chilled Mango Pudding (Serves 2)

\$78+ / for 2