喜悦 BL⊗SSOM

wishes you a Happy Lunar New Year 2020



百花齐放 Joyful Celebration



包您捞起

Prosperity "Yu Sheng" with Abalone

红枣鲍鱼炖樱花鸡汤

Double-boiled Abalone, Chicken with Red Dates Soup

发财花菇花胶海参伴青蔬

Braised Sea Cucumber with Fish Maw, Mushrooms, Black Moss and Vegetables

清蒸笋壳鱼

Steamed Marble Goby with Supreme Soya Sauce

脆皮烧米鸭

Roasted Crispy Duck

生炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage and Waxed Meat

杨枝甘露

Chilled Cream Mango Sago with Pomelo

步步高升

Deep-fried Glutinous Rice Cake (Nian Gao)

\$128** per person

Minimum 8 to dine

喜悦五福 Showered Blessings



聚宝鱼生捞起

Prosperity Salmon "Yu Sheng"

日本干贝螺头汤

Stewed Conch Broth with Japan Dried Scallop

X.O.酱芦笋虾球

Sautéed Prawns with Asparagus in X.O. Sauce

蒜香蒸鲈鱼

Steamed Chilean Cod with Minced Garlic

发财好市扣南非8头鲜鲍鱼

Braised South African 8-Head Abalone with Dried Oyster and Black Moss

生炒腊味糯米饭

Stir-fried Glutinous Rice with Chinese Sausage and Waxed Meat

杨枝甘露

Chilled Cream Mango Sago with Pomelo

步步高升

Deep-fried Glutinous Rice Cake (Nian Gao)

\$138** per person

Minimum 2 to dine

财源亨通

Prosperous Wealth



包您聚宝捞起

Prosperity "Yu Sheng" with Abalone and Salmon

虫草花炖花胶汤

Double-boiled Cordyceps Flower with Fish Maw Soup

碧绿松菇炒带子

Sautéed Scallops and Mushroom with Vegetables

发财南非8头鲜鲍扣海参伴青蔬

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

清蒸野生白苏丹

Steamed Wild Sultan Fish with Supreme Soya Sauce

金瑶蟹肉银丝面

Braised 'Silver' Noodles with Crabmeat and Conpoy

红枣皇炖雪蛤

Double-boiled Hashima with Red Dates

步步高升

Deep-fried Glutinous Rice Cake (Nian Gao)

\$188** per person

Minimum 8 to dine

福星高照 Flourishing Luck



横财就手捞起

Prosperity "Yu Sheng" with Alaskan King Crab Meat

海马炖螺头汤

Stewed Conch Broth with Seahorse

碧绿野菌炒虾球珊瑚蚌

Stir-fried Prawn and Coral Clam with Mushroom

发财南非4头鲜鲍扣日本刺参伴青蔬

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 Chinese Sausage and Waxed Meat wrapped in Lotus Leaf

杏仁汁炖雪燕

Double-boiled Snow Swallow with Almond

步步高升

Deep-fried Glutinous Rice Cake (Nian Gao)

\$298** per person

Minimum 8 to dine

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

喜悦生拆蟹肉烩官燕

BLOSSOM Signature Stir-fried Bird's Nest with Fresh Crab Meat

鲍汁焖中东溏心16头干鲍扣花菇青蔬

Braised 16 Head Middle Eastern Dried Abalone with Vegetables

清蒸老鼠斑

Steamed Humpback Grouper with Supreme Soya Sauce

金菇瑶柱焖银丝面

Braised 'Silver' Noodles with Conpoy and Mushroom

杏汁炖雪蛤

Double-boiled Hashima with Almond Cream

步步高升

Deep-fried Glutinous Rice Cake (Nian Gao)

\$398** per person

Minimum 8 to dine

金玉满堂

Bountiful Treasures



包罗万有捞起

Prosperity "Yu Sheng" with Salmon, Abalone, Australian Lobster

原盅特级佛跳墙

Deluxe Buddha Jumps Over the Wall

清蒸野生忘不了

Steamed Wild Empurau Fish with Supreme Soya Sauce

花雕风胎蒸阿拉斯加蟹

Steamed Alaskan King Crab with Egg White and "Hua Tiao" Wine

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

杏仁汁炖雪燕

Double-boiled Snow Swallow with Almond Cream

步步高升

Deep-fried Glutinous Rice Cake (Nian Gao)

\$698** per person

Minimum 8 to dine

新年素食套餐 Vegetarian Set Menu



禅院捞起

Prosperity Vegetarian "Yu Sheng"

竹笙羊肚菌菜胆汤

Double-boiled Morel Mushroom and Bamboo Pith Soup with Cabbage

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

2019新春发财鱼生

Prosperity Yu Sheng

1.	聚宝鱼生捞起 Prosperity Salmon 'Yu Sheng'	Small \$68	Large \$118
2.	包您捞起 Prosperity Abalone 'Yu Sheng'	\$108	\$188
3.	横财就手捞起 Prosperity Alaskan Crab Meat 'Yu Sheng'	\$128	\$228
4.	翔龙舞起 Prosperity Live Australian Lobster 'Yu Sheng'	\$48 (per 100gm)	
5.	禅院捞起 Prosperity Vegetarian 'Yu Sheng'	\$48	\$88
	Additional Accompaniments for Yu Sheng		
	• Salmon	\$20 Per Plate	
	• Abalone	\$68 Per Plate	
	Alaskan King Crab Dean Girls Chin	\$88 Per Plate	
	 Deep-fried Fish Skin 	\$16 Per Pla	ate

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





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