



ALA CARTE MENU

Prices are subjected to Service Charge and Prevailing Government Tax



餐前小食 APPETISERS

	Per Serving/每份
1. 鸡肉松淮山条 Deep-fried Fresh "Huai Shan" topped with Chicken Floss	\$10
2. 贡菜凉拌秋耳 Chilled Mountain Jelly Vegetables with Black Fungus	\$10
3. 尖椒皮蛋 Century Egg with Hot Pepper	\$10
4. 拍蒜日本青瓜 Marinated Chilled Cucumber with Garlic	\$10
5. 卤水鸭翼 Marinated Duck Wings in Spiced Soya Sauce	\$12
6. 黄金鱼皮 Crispy Fish Skin with Salted Egg Yolk	\$12
7. 陈醋海蜇头 Chilled Jelly Fish Head with Vintage Vinegar Sauce	\$12
8. 老上海烤麸 Kao Fu with Black Fungus and Shitake Mushroom	\$12
9. 泰式白饭鱼 "Thai" Style Crispy Silver Bait	\$13
10. 川味口水鸡 Poached Chicken with Spicy Sauce	\$13
11. 虾酱鸡翅 Deep-fried Chicken Wings with Shrimps Paste	\$13
12. 爽口千层峰 Chilled Layered Pig's Ear with Spicy Sauce	\$15
13. 飘雪小排骨 Crispy-fried Pork Ribs with Special Sauce	\$18
14. 清酒鲜鲍鱼 (2只起) Chilled Abalone with Sake (Minimum 2 pcs)	\$16



Chef Recommendations



Spicy

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燕窝和汤品

BIRD'S NEST & SOUP

Per Person/位

1. 冬虫夏草炖花胶 (需预订) \$168/位
Double-boiled Cordyceps with Fish Maw
(Advance Order Required)
2. 红烧石锅官燕 \$128/位
Braised Bird's Nest with Brown Sauce
served in Hot Stone Bowl
3. 生拆鲜蟹肉扒官燕 \$128/位
Braised Supreme Bird's Nest with Fresh Crab Meat
4. 高汤炖官燕 \$88/位
Double-boiled Supreme Bird's Nest with Superior Stock
5. 浓鸡汤炖花胶(供4-6位用) \$388/煲
Double-boiled Fish Maw in Thick Chicken Stock Pot for 4-6pax
Per serving \$68/位
6. 足料佛跳墙 \$68/位
*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



Chef Recommendations



Spicy

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燕窝和汤品

BIRD'S NEST & SOUP

Per Person/位

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|---|--------|
| 7. 是日滋润养颜炖汤
Nourishing Double-boiled Soup of The Day | \$15/位 |
| 8. 白玉干瑶柱炖螺头汤
Stewed Conch Broth with Conpoy | \$45/位 |
| 9. 生拆蟹肉粟米羹
Braised Fresh Crab Meat and Sweet Corn Broth | \$13/位 |
| 10. 四川海鲜酸辣羹 
Sichuan Hot and Sour Soup with Seafood | \$15/位 |
| 11. 鲜蟹肉鱼鳔花胶羹
Braised Fresh Crab Meat and Shredded Fish Maw Broth | \$18/位 |
| 12. 天天老火滋补炖汤 (供2 – 3位用)
Daily Supreme Double-boiled Soup | \$98/顶 |

选一款 Choose one

- 川贝雪梨银耳炖排骨
Double-boiled Snow Pear Soup, Fritillaria Bulb and Fungus with Pork Ribs
- 西洋菜南北杏炖腩排
Double-boiled Watercress Soup with Almond and Pork
- 海马海竹炖樱花鸡
Double-boiled Sakura Chicken with Seahorse and Chinese Herbs



Chef Recommendations



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鲍鱼海味

TREASURES OF THE SEA AND STEWED DELICACIES

1. 蚝皇日本6头网鲍 \$888/只
Braised 6 Head Japanese Whole Dried Abalone
2. 蚝皇南非2头野生干鲍 \$588/只
Braised 2 Head African Wild Whole Dried Abalone
3. 蚝皇南非6头野生干鲍 \$388/只
Braised 6 Head African Wild Whole Dried Abalone
4. 蚝皇溏心中东22头干鲍 \$168/只
Braised 22 Head Middle Eastern Whole Dried Abalone
5. 蚝皇南非4头鲜鲍鱼  \$58/只
Braised 4 Head African Wild Whole Abalone
6. 鲍汁日本北海道刺参伴青蔬 \$78/位
Braised Hokkaido Sea Cucumber in Abalone Sauce
7. 鲍鱼汁焖花胶伴青蔬 \$128/位
Braised Superior Fish Maw in Abalone Sauce
8. 鲍鱼汁焖四头花胶扒 \$588/原件
Braised Superior 4 Head Fish Maw
(Whole) in Abalone Sauce
9. 蚝皇焖黄油菌日本花菇伴青蔬 \$18/位
Braised Shitake Mushroom and Yellow Fungus in Oyster Sauce



Chef Recommendations



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明炉烧烤

ROAST & GRILL



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|---|---------------------|
| 1. 鸿运片皮乳猪 (需预订)
BLOSSOM Signature Roasted Suckling Pig
(Advance Order Required) | \$168/半
\$298/每只 |
| 2. 招牌北京片皮烤鸭 🍗
BLOSSOM Peking Duck | \$45/半只
\$88/每只 |
| 3. 菊花十五年普洱茶皇鸡 🍗
Smoked Chicken with 15-year Pu-Er
Tea Leaves and Chrysanthemum | \$25/半只
\$50/每只 |
| 4. 宫廷秘制樟茶鸭 🍗
Royal Secret Recipe Smoked Duck | \$45/半只
\$88/每只 |
| 5. 脆皮吊烧鸡
Roasted Crispy Chicken | \$25/半只
\$50/每只 |



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| 6. 冰烧三层肉
Crispy Pork Belly | \$15 |
| 7. 伊比利亚黑毛猪叉烧
BBQ Iberico Pork Char Siew | \$42 |
| 8. 烧味双拼
(伊比利亚黑毛猪叉烧, 冰烧三层肉, 烧鸭, 豉油鸡)
任选两款
BBQ Meat Duo Combination Platter
(BBQ Iberico Pork Char Siew, Crispy Pork Belly,
Roasted Duck, Soy Chicken) (Choose Two) | \$32 |



Chef Recommendations



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生猛海鲜 LIVE SEAFOOD

-
1. 游水生虾 \$10/100g
Prawns

煮法 Choice of Cooking Method

 - 白灼 Poached
 - 豉油皇焗 Stir Fried with Soy Sauce

 2. 澳洲龙虾 \$40/100g
Australian Lobster

煮法 Choice of Cooking Method

 - 刺身 Sashimi
 - 上汤焗 Baked with Superior Stock
 - 金银蒜粉丝蒸 Steamed with Garlic and Vermicelli

 3. 加拿大象拔蚌 \$28/100g
Canadian Geoduck Clam

煮法 Choice of Cooking Method

 - 刺身 Sashimi
 - X.O酱炒 Sautéed in X.O Sauce

 4. 阿拉斯加蟹 (需预订) \$28/100g
Alaskan King Crab (Advance order Required)

煮法 Choice of Cooking Method

 - 二十年花雕鸡油蒸 Steamed with 20-year "Hua Tiao" Wine
 - 星洲辣椒 Singapore Style Chilli Sauce
 - 黑胡椒 Sautéed in Black Kampot Pepper Sauce



Chef Recommendations



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生猛海鲜 LIVE SEAFOOD

5. 斯里兰卡大肉蟹 \$13/100g
Sri Lankan Crab

煮法 Choice of Cooking Method

- 星洲辣椒 Singapore Style Chilli Sauce
- 黑胡椒 Sautéed in Black Kampot Pepper Sauce
- 姜葱炒 Sautéed Spring Onion and Ginger

6. 日本扇贝 \$20/只
Japanese Scallop

煮法 Choice of Cooking Method

- 金银蒜粉丝蒸 Steamed with Garlic and Vermicelli
- 豉汁蒸 Steamed with Black Bean Sauce

7. 苏格兰竹蚌 \$16/只
Scotland Bamboo Clam

煮法 Choice of Cooking Method

- 金银蒜粉丝蒸 Steamed with Garlic and Vermicelli
- 豉汁蒸 Steamed with Black Bean Sauce

8. 加拿大北极贝 \$16/只
Canadian Clam

煮法 Choice of Cooking Method

- 金银蒜粉丝蒸 Steamed with Garlic and Vermicelli
- 豉汁蒸 Steamed with Black Bean Sauce



Chef Recommendations



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生猛游水鱼 LIVE FISH

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|----------------------------|-----------|
| 1. 老鼠斑
Humpback Grouper | \$40/100g |
| 2. 东星斑
Coral Trout | \$22/100g |
| 3. 白苏丹
Sultan Fish | \$20/100g |
| 4. 多宝鱼
Turbot | \$13/100g |
| 5. 笋壳鱼
Marble Goby | \$10/100g |
| 6. 金目鲈
Seabass | \$5/100g |

煮法 Choice of Cooking Method

- 清蒸 Steamed with Supreme Soya Sauce
- 油浸 Deep-fried with Supreme Soya Sauce
- 砂煲生焗 Stewed in Casserole
- 川式水煮 Sichuan Style with Chopped Red Chilli and Minced Garlic 



Chef Recommendations



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海鲜 SEAFOOD


1. 鱼子酱香煎龙虾扒  \$38/位
Pan-fried Lobster with Caviar

2. 海鲈鱼 \$26/位
Chilean Cod

煮法 Choice of Cooking Method

- 酱汁焗 Chef Recipe
- 蒜香豆根蒸 Steamed with Garlic and Beancurd Stick

3. 酸菜煮海斑球  \$32/例
Slow-cooked Grouper Fillet with Salted Vegetables
in Sichuan Pepper Sauce

4. 水煮海斑片  \$32/例
Poached Sliced Grouper in Sichuan Pepper Sauce

5. 特级头抽皇煎生虾 \$28/例
Pan-fried Prawns with Premium Soy Sauce

6. 大虾球 \$32/例
Prawns

煮法 Choice of Cooking Method

- 咸蛋黄焗 Stir-fried with Salted Egg Yolk
- 芥末 Stir-fried with Wasabi Mayonnaise
- 香芒沙律 Stir-fried with Mango Sauce



Chef Recommendations



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海鲜 SEAFOOD

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- | | |
|---|--------|
| 7. 辣子爆软壳蟹  | \$22/例 |
| Deep-fried Soft Shell Crab with Dried Chilli | |
| 8. X.O酱芦笋百合炒带子 | \$42/例 |
| Sautéed Scallops with Lily Bulbs and Asparagus in X.O Sauce | |
| 9. 翡翠炒虾球 | \$32/例 |
| Stir-fried Prawn with Vegetables | |
| 10. 宫保腰果虾球 | \$32/例 |
| Sichuan-style Sautéed Prawns with Dried Chilli and Cashew Nuts | |
| 11. 黑松露生焗斑头腩煲 | \$38/例 |
| Stewed Grouper Head and Belly with Black Truffle served in Claypot | |
| 12. 姜丝爆田鸡 | \$24/例 |
| Deep-fried Frog with Shredded Ginger | |
| 13. 咸蛋黄苏东 | \$22/例 |
| Stir-fried Squid with Salted Egg Yolk | |



Chef Recommendations



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牛肉 BEEF

1. 松露盐香煎日本A5和牛 **\$78/80gm**
Pan-fried Japanese A5 Wagyu Steak with Truffle Salt
2. 蒜片鹅肝酱牛柳粒 **\$38/例**
Sautéed Beef Cubes with Foie Gras Sauce
and Crispy-fried Sliced Garlic
3. 野菌黑椒牛柳粒 **\$38/例**
Sautéed Beef Cubes with Wild Mushroom
in Black Pepper Sauce
4. 滋味美国牛尾 **\$38/例**
Braised US Beef Oxtail with Brown Sauce
5. 蚝皇草菇牛肉 **\$36/例**
Braised Beef with Mushroom
6. 萝卜牛筋腩煲 **\$32/例**
Braised Beef Brisket with radish
7. 咖喱牛肉煲  **\$36/例**
Curry Beef served in Claypot
8. 水煮美国牛肉  **\$38/例**
Poached US Sliced Beef in Sichuan Pepper Sauce



Chef Recommendations



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猪肉，鸡肉 PORK, CHICKEN

1. 鲜孢菇煎黑豚肉 \$16/位
Pan-fried Kurobuta Pork with Wild Fungus
in Mushroom Sauce
2. 芥末酱伴鹿儿岛豚肉 \$18/位
Pan-fried Kagoshima Kurobuta Pork with Wasabi Sauce
3. X.O酱爆猪颈肉 \$26/例
Stir-fried Pork Collar with X.O Sauce
4. 荔枝香脆咕嚕肉 \$26/例
Sweet and Sour Pork with Lychee
5. 果仁宫保鸡球 \$24/例
Sautéed Diced Chicken with Dried Chilli and Cashew Nuts
6. 凉瓜豆根焖鸡煲 \$24/例
Stewed Chicken with Bitter Gourd and
Beancurd stick served in Claypot
7. 波罗咕嚕鸡球 \$24/例
Sweet and Sour Chicken
8. 香港芥兰炒伊比利亚黑毛猪 \$26/例
Sautéed Sliced Iberico Pork with Hong Kong "Kai Lan"
9. 梅香马友咸鱼蒸肉饼 \$32/例
Steamed Minced Pork with Salted Fish
10. 黄酒参芭鸡 \$32/半只
Stewed Chicken and Black Fungus in Yellow Wine
11. 辣子爆鸡丁  \$25/例
"Chong Qing" Diced Chicken with Dried Chilli and Peppercorn



Chef Recommendations



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蔬菜豆腐 VEGETABLES & BEANCURD

Regular/例

1. 豉汁澳洲带子蒸豆腐 \$28/例
Steamed Beancurd topped with Scallop
in Black Bean Sauce
2. 咸鱼鸡粒豆腐煲 \$24/例
Stewed Beancurd with Diced Chicken and
Salted Fish served in Claypot
3. 麻婆滑豆腐 \$22/例
Beancurd in Spicy Minced Meat Sauce
4. 松露海鲜豆腐煲 \$28/例
Stewed Beancurd with Seafood and
Black Truffle served in Claypot
5. 鱼香茄子煲 \$22/例
Stewed Eggplant with Salted Fish served in Claypot
6. 蔬菜类 \$20/例
菠菜, 苋菜, 白菜苗, 香港菜心, 香港芥兰, 番薯叶, 青龙菜
Arrowhead Spinach, Baby Spinach, Young Cabbage, Hong Kong Cai Xin,
Hong Kong Kai Lan, Sweet Potato Leaf, Royale Chives

煮法 Choice of Cooking Method

- 上汤浸 Poached
- 清炒 Stir-fried
- 蒜茸炒 Stir-fried with Garlic

加 \$3/例

- 金银蛋浸 Salted Egg and Preserved Egg in Superior Stock
- 鱼汤浸 Stewed in Fish Broth



Chef Recommendations



Spicy

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蔬菜豆腐 VEGETABLES & BEANCURD

Regular/例

- | | |
|--|--------|
| 7. 酸辣土豆丝
Stir-fried Shredded Potato in Sichuan Style | \$16/例 |
| 8. 珍菌鱼腐浸奶白
Stewed Cabbage with Fungus and Fish Puff in Broth | \$26/例 |
| 9. 干煸榄菜肉末四季豆
Stir-fried Spicy French Bean with Minced Pork
and Salted Olives | \$22/例 |
| 10. 马来风光
Sambal KangKong | \$20/例 |
| 11. 樱花虾千张浸苋菜
Poached Baby Spinach with Shredded Beancurd
and Sakura Shrimps | \$24/例 |
| 12. 生拆鲜蟹肉扒西兰花
Braised Broccoli with Fresh Crab Meat | \$32/例 |



Chef Recommendations



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素食 VEGETARIAN



1. 松茸竹笙炖菜胆 \$12/位
Double-boiled Matsutake Fungus and Bamboo Pith Soup with Cabbage
2. 四川酸辣素汤 \$10/位
Vegetarian Hot and Sour Soup
3. 碧绿百合炒羊肚耳 \$24/例
Sautéed "Yang Du" Fungus with Lily Bulbs and Vegetables
4. 咕嚕猴头菇 \$24/例
Sautéed Mushroom with Sweet and Sour Sauce
5. 冬菇甘栗焖素鸡 \$24/例
Stewed Vegetarian Chicken with Chestnut and Mushrooms
6. 虫草花百合浸苋菜 \$24/例
Poached Baby Spinach with Cordyceps Flower and Lily Bulb
7. 百灵菇扒菠菜 \$24/例
Braised Mushroom with Arrowhead Spinach
8. 黄面酱野菌焖日本拉面 \$18/份
Stewed Japanese "La Mian" with Special Sauce
9. 素粒炒饭 \$18/份
Fried Rice with Diced Assorted Vegetables and Mushroom
10. 南乳素斋煲 \$26/例
豆根, 冬菇, 茄子, 粉丝, 木耳, 草菇, 时蔬
Braised Vegetables with Red Beancurd served in Claypot
Beancurd Stick, Mushroom, Eggplant, Vermicelli, Fungus, Straw Mushroom and Vegetables
11. 竹笙罗汉斋豆腐 \$28/例
竹笙, 冬菇, 黄耳, 雪耳, 云耳, 豆腐, 时蔬
Braised Vegetables with Bamboo Pith and Beancurd Bamboo Pith, Mushroom, Assorted Fungus, Beancurd and Vegetables



Chef Recommendations



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面 NOODLES

Per Person/位

1. 龙虾汤海鲜泡鱼茸面 **\$20/位**
Poached Fish Noodles with Seafood in Lobster Stock
2. 柱候牛腩汤河粉 **\$14/位**
Poached Rice Noodles with Beef Brisket
3. 咖喱鸡球汤生面 **\$12/位**
Poached Noodles with Curry Chicken

Sharing Portion/例

4. 赛螃蟹焖米粉 **\$28**
Braised Vermicelli with Conpoy, Fish Meat and Egg White
5. 滑蛋虾球带子炒河粉 **\$28**
Stir-fried Rice Noodles with Prawns and Scallops in Egg Gravy
6. 驰名干炒牛河粉 **\$22**
Stir-fried Rice Noodles with Sliced Beef and Bean Sprout
7. 鲍汁瑶柱焖银丝面 **\$24**
Braised 'Silver' Noodles with Conpoy in Abalone Sauce
8. 海鲜焖伊面 **\$28**
Braised 'Ee Fu' Noodles with Seafood



Chef Recommendations



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饭和粥

RICE & PORRIDGE

Per Person/位

1. 鲍鱼鸡粥 **\$12/碗**
Abalone and Chicken Porridge
2. 皮蛋瘦肉粥 **\$7.8/碗**
Century Egg Porridge
3. 瑶柱田鸡粥 **\$9.8/碗**
Frog and Conpoy Porridge
4. 滑海斑片粥 **\$8.8/碗**
Sliced Fish Porridge

Sharing Portion/例

5. 生拆蟹肉瑶柱蛋白炒饭 **\$26**
Fried Rice with Fresh Crab Meat, Conpoy and Egg White
6. 蟹籽海鲜炒饭 **\$26**
Fried Rice with Diced Seafood and Topped with Mentaiko
7. 扬州炒饭 **\$22**
"Yang Zhou" Fried Rice
8. 香辣菜粒和牛炒饭 **\$26**
Spicy Fried Rice with Diced Wagyu Beef and Vegetables
9. 咸鱼鸡粒炒饭 **\$24**
Fried Rice with Chicken Meat and Salted Fish
10. 福建炒饭 **\$28**
Hokkien Fried Rice



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甜品 DESSERT

		Per Person/位
1.	泡参冰花炖金丝官燕 Double-boiled Imperial Golden Bird's Nest with Rock Sugar and Ginseng	\$68
2.	冰花炖官燕 Double-boiled Swiftlet Nest with Rock Sugar	\$58
3.	雪燕杏仁露 Almond Cream with Snow Swallow	\$12
4.	椰皇黑糯米雪糕球 Chilled Glutinous Rice with Ice-Cream served in Coconut	\$15
5.	黑枸杞子炖桃胶 Double-boiled Peach Resin with Black Wolfberries	\$8
6.	杨枝甘露 Chilled Cream Mango Sago and Pomelo	\$9
7.	芒果布丁 Chilled Mango Pudding	\$8
8.	焦糖炖蛋 Crème Brûlée	\$6



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