

## THE SIGNATURE CREATIONS OF BLOSSOM WITH HANDPICKED WINES

Date : 14 March 2019, Thursday  
Time : 7.00pm (Reception) 7.30pm (Dinner)  
Venue : BLOSSOM | Marina Bay Sands Hotel Lobby Tower 2, #01-05/05A, 2  
Bayfront Avenue, Singapore 018972  
Price : \$198.40++ (Citi Cards) | \$248.00++ (Other payment modes)  
Dress Code : Smart Casual

### Menu

片皮乳猪层饼/椒盐猪件  
BLOSSOM Signature Roasted Suckling Pig and Crepes  
Served with Deep-Fried Suckling Pig Meat with Salt and Pepper  
*Handpicked Regional Selection Rosé 2017, Yarra Valley, Australia  
(James Halliday 95pts)*



石锅京汤花胶  
Braised Fish Maw in Thick Broth served in Hot Stone  
*Handpicked Regional Selection Chardonnay 2017, Yarra Valley, Australia  
(Wine Spectator 92pts)*



鱼子酱香煎龙虾  
Pan-Fried Lobster Steak with Caviar  
*Handpicked Collection Chardonnay 2016, Mornington Peninsula, Australia  
(James Halliday 94pts)*



两仪澳洲带子  
Australian Scallop Served in Two Ways  
\*香煎带子  
Pan-Fried Scallop  
\*通透带子  
Sautéed Scallop  
*Handpicked Collection Pinot Noir 2016, Mornington Peninsula, Australia  
(James Halliday 94pts)*



生拆斯里兰卡螃蟹肉焖米粉  
Stewed Mee Hoon with Fresh Sri Lankan Crab Meat  
*Handpicked Collection Cabernet Sauvignon 2013, Margaret River, Australia  
(James Halliday 95pts)*



雪燕杏仁露拼空心竹炭煎堆  
Almond Cream with Snow Swallow  
Combined with Deep-Fried Bamboo Charcoal Sesame Ball

\*Menu and pairing details accurate as at 14 February 2019 & subject to changes