

BLOSSOM A LA CARTE MENU

OYSTERS

OYSTER NATURAL

Freshly shucked oysters served with Native Seaweeds & Mignonette.

Half-Dozen (6) 150k | Full Dozen (12) 260k

OYSTER KILPATRICK 🐼

Half-Dozen (6) 180k | Full Dozen (12) 290k

ALL-YOU-CAN-EAT OYSTERS

Join us everyday from 4 PM - 6 PM for our fresh oyster buffet. 330k

CAVIAR *Served with Traditional Condiments 🌿*

Bester 30g 870k | Osetra 30g 1,095k | Kaluga 30g 2,115k | Beluga 30g 3,495k

SNACKS & STARTERS

Grilled Sourdough Bread, Roasted Garlic, Olive Oil, Balsamic, Chili Flakes 🌿	90k
Bone Marrow, Pickled Shallots, Watercress, Sourdough 🌿	170k
Tuna Tartare, Tomato, Cucumber, Melon and Caviar	180k
Tzatziki, Black Salt, Cucumber and Grilled Sourdough 🌿	90k
Burrata, Heirloom Tomato, Basil, Tomato Rasins	190k
Buffalo Wings, Ranch Dressing 🌶️🌿	115k
Beef Tartare, Pickled Onion, Egg Yolk, Crackers 🌿	190k

SALADS

Salad Nicoise - Cured Salmon, Green Beans, Olives, Potato	170k
Caesar Salad - Grilled Chicken, Soft Egg, Parmesan, Bacon 🐼🌿	140k
Roasted Beetroot, Green Beans, Rocket and Hazelnut Salad 🌿	110k

SOUPS

Creamy Pumpkin Soup - Grilled Bread 🌿	90k
Seafood Chowder - Mussels, Prawns, Baramundi, Cream Base, Vegetables and Cob Loaf 🌿	160k
Soto Ayam - Chicken Breast, Glass Noodles, Egg, Lime	120k
Sop Buntut - Oxtail, Tomato, Steamed Rice, and Crackers	180k

BLOSSOM BURGERS *All burgers come with French Fries*

Waygu Beef Burger, Potato Bun, Tomato and Lettuce	230k
Double Smash Burger with Bacon 🐼	220k
Buffalo Chicken Burger, Pickles, Lettuce and Ranch	190k
The Big Blossom - Wagyu Beef Patty, Lettuce, Pineapple, Beetroot, Egg, Bacon and Cheese 🐼	240k
Ultimate Blossom Burger - Wagyu Beef Patty, Foie Gras, Bester Caviar, Lettuce and Tomato + Golden French Fries	1,350k

SEAFOOD *All seafood served with Watercress and Seaweed Butter*

Whole Butterflied Prawns	420k / 400g 640k / 800g
200g Barramundi Fillet	310k
180g BBQ Octopus	230k
Slipper Lobsters	440k / 500g 860k / 1000g
Mixed Grilled Seafood - Prawns, Slipper Lobster, Octopus, Scallops	790k
600g BBQ Lobster	830k
200g Tuna Steak	240k
200g Roasted Salmon Fillet	360k

SAUCES

Green Peppercorn Sauce 🌿 / Café de Paris Butter / Sauce Dianne / Chimichurri	30k
Béarnaise / Lemon and Garlic Butter / Sauce Robert	

WOOD FIRE GRILL

All beef served with Grilled Spring Onion, Onion Puree and Watercress Salad. Please note, steaks over 850g have a varied cooking time of up to 50 minutes.

AUSTRALIAN

280g Rib Eye, Off The Bone - O'Connor	810k
280g Rib Eye Dry Aged, Off The Bone - Stanbroke	850k
200g Aus A Tenderloin	490k
250g Chuck Tender Rib MB 7 - Carrara	710k
300g Rump Cap MB 7 - Carrara	760k
300g Wagyu Cuberoll MB 5+ - Altair	1,010k
280g Striploin Dry Aged - Stanbroke	810k
300g Ribeye Angus MB 3+ - Black Onyx	920k
220g Aus Tenderloin - Stanbroke	810k
850g 30-day Dry Aged Bone In Rib Eye - Stanbroke	1,920k
850g Tbone - Stanbroke	1,720k

INDONESIAN

220g Wagyu Tenderloin MB 5+ - Tokusen	720k
300g Wagyu MB 5+ Ribeye Off The Bone - Tokusen	810k
1000g Wagyu MB5 5+ Tomahawk - Tokusen	1,755k
600g Wagyu Shortloin Tbone MB 5+ - Tokusen	1,350k

JAPANESE

150g Striploin A5 - Kagoshima	1,300k	400g Ribloin A5 - Miyazaki	3,315k
160g Tenderloin - OMI Hime Wagyu	2,005k	200g Picanha A5 - Kogoshima	1,330k

U S A

300g Angus Striploin - Choice	790k	280g Tenderloin - Black Mountain	850k
300g Hanger Tenderloin - Choice	740k	1100g Dry Aged Tomahawk - Prime	2,360k

TOP YOUR STEAK

Grilled Bone Marrow and Caramelised Onions	90k
2pc Grilled Tiger Prawns with Garlic Butter	110k
100g Glazed Beef Cheek	110k
10g Bester Caviar	290k
Surf & Turf (Add Seared Foie Gras, Griled Lobster Tail)	670k

MAINS

550g Pork Tomahawk, Sauce Robert 🐼	380k
Lamb Cutlets, Potato Gratin, Beetroot and Feta	380k
Half Grilled Chicken, Sambal, Lime and Watercress 🌶️	240k
Chicken Kiev, Herb Garlic Butter and Mashed Potato 🌿	230k
Fire-Roasted Gnocchi, Burnt Tomato Raisins, Cashew Parmesan 🌿	190k
Half Roast Duck, Orange Glazed Cos, Spring Onion Roti	320k
Grilled Swordfish, Green Peas, Garlic, Onion, Potato Roulli	290k
450g Grilled Pork Ribs, Corn and Lime 🐼🌶️	360k
Szechuan Lamb Shank, Corriander & Mint Paste, Steamed Rice	360k

SIDES

Leafy Greens, French Dressing 🌿	80k	Truffle Macaroni and Cheese	90k
French Fries	80k	Fire-Roasted Beetroot, Labneh, Brittle	80k
Roast Pumpkin, Chilli Caramel	80k	Creamed Spinach, Caramelised Onion, Pangratata 🌿	90k
Potato Gratin	90k	Grilled Corn, Caramelised French Onion Dressing, Parmesan	80k
Zucchini, Pesto, Dried Feta	80k		
Onion Rings, Burger Sauce 🌿	80k		
Mashed Potato	90k		

Choose 4 for 250k to share