



BLOSSOM
STEAKHOUSE

“A RARE EXPERIENCE, WELL DONE”



FACT SHEET

ABOUT BLOSSOM STEAKHOUSE

OPERATIONAL HOURS

Monday - Sunday
Large Groups: 10 AM - 10 PM
Small Groups: 12 PM - 10 PM
(Last Seating - 9:30 PM)

WEBSITE

www.blossomsteakhouse.com

RESERVATIONS EMAIL

res@blossomsteakhouse.com

BUSINESS EMAIL

info@blossomsteakhouse.com

PHONE

(+62) 082266362068

TIME FROM ICON BALI ENTRANCE

1 minute

SEATING

Area A (indoor) : 42 seats
Area B (indoor): 10 seats
Area C (indoor): 40 seats
Area D (outdoor): 36 seats
Total capacity: 128 seats

Blossom redefines casual dining, offering an approachable elegance where everyone feel welcome. Knowing convenience is key, the owners chose a prime location within the family-friendly Sanur area, nestled on the upper ground floor of Icon Bali Mall. This choice ensures effortless access and gifts diners with breathtaking oceanfront views. Whether it's a celebratory dinner or a casual get-together, Blossom Steakhouse provides the perfect setting to connect with loved ones, fostering moments that will forever bloom in your hearts.

THE OWNERS

'Blossom' blossomed from the vision of its owners, Dewi and Anthony Syrowatka, who bring over 20 years of culinary passion and expertise. Their journey began with establishing a fine-dining restaurant, Apéritif Bali, and a casual restaurant, CasCades, at the 5-star resort, Viceroy Bali, along with the authentic Chinese restaurant, Golden Monkey.

ADDRESS

Icon Bali Mall
Ground Floor, Jl. Danau Tamblingan No.27, Sanur
Denpasar Selatan, Kota Denpasar
Bali 80228, Indonesia



THE STORY BEHIND THE NAME

Blossom Restaurant is a sophisticated dining concept that seamlessly combines elegance with warmth, offering a refreshing, luxurious twist on the traditional steakhouse. Opened in July 2024, Blossom introduces a new approach to fine dining, reimagining the steakhouse experience in a setting that blends understated luxury with a relaxed atmosphere. When developing the concept, the founders knew they wanted a name that would stand apart from the bold, often masculine titles typically associated with steakhouses. While names like Tomahawk convey power, Blossom was chosen for its softer, more timeless appeal.

The name Blossom evokes a sense of beauty and refinement, symbolising growth, elegance, and the unfolding of something truly special. It draws inspiration from a beloved restaurant in Bali, also called Blossom, where the atmosphere was as memorable as the food a place where every detail harmonised perfectly. The name reflects the founders' vision of creating a space where sophistication and comfort can flourish side by side.

Unlike many steakhouses, which are often defined by dark woods, bold names, and a heavy atmosphere, Blossom takes a more refined approach. It offers a softer, more inviting environment, where luxurious refinement meets a relaxed, comfortable ambiance. It is a place where guests can savour the richness of a perfectly cooked steak, without feeling overwhelmed by a heavy, masculine interior. Blossom strikes the ideal balance delicate yet substantial, sophisticated yet unpretentious.

For the founders, the choice of Blossom was about rethinking the entire steakhouse experience. It is a space where strength and beauty coexist, where guests can enjoy the power of a great meal in a warm, welcoming environment. Blossom is more than just a restaurant, it's an experience a celebration of fine dining that evolves with time, delivering a memorable, elegant experience on every visit.





BLOSSOM
STEAKHOUSE



CHEF BRENTON

Leading the culinary charge at Blossom Steakhouse is esteemed Executive Chef Brenton Banner. With expertise in modern cooking techniques and a passion for using high-quality ingredients, he has 14 years of valuable experience in the kitchen, having previously owned and operated a prestigious Chef Hat Award-winning restaurant in Melbourne, Australia.

SIGNATURE DISHES

1100G 30-DAY DRY-AGED
USA PRIME TOMAHAWK



400G MIYAZAKI JAPANESE RIBLOIN



FRESHLY SHUCKED OYSTERS



BEEF TARTARE



FIRE-ROASTED GNOCCHI





UNIQUE SELLING POINTS BLOSSOM STEAKHOUSE

PRIME LOCATION

Nestled in the vibrant heart of Sanur, this venue offers easy access, just a 35-minute drive from the airport.

BREATHTAKING BEACH VIEWS

Dine surrounded by stunning beach views, creating a picturesque backdrop for every meal. Rare combination of a steakhouse with superb ocean views.

EXCEPTIONAL STEAKS & SEAFOOD

Indulge in expertly charcoal-grilled premium steaks and the freshest seafood, crafted to satisfy both meat lovers and seafood aficionados.

AFFORDABLE LUXURY

Experience premium quality at competitive prices, allowing enjoyment of top-notch meals without stretching the budget.

CONVENIENT DINING EXPERIENCE

Perfectly located for a seamless blend of mall shopping and delightful dining, enhancing the overall day out. Three types of seating options - Indoor, outdoor and VIP room.

ELEGANT YET RELAXED ATMOSPHERE

It's a family-friendly steakhouse, perfect for all occasions - Birthdays, anniversaries, and corporate dining. Savor a refined dining experience infused with the laid-back charm of Sanur Beach, ideal for both special celebrations and casual gatherings.

PRIVATE DINING ROOM

Enjoy an exclusive space designed for special occasions and intimate gatherings, providing a cozy yet elegant setting.

UNIQUE DINING EVENTS

Participate in exclusive events such as wine-pairing dinners and themed nights, offering a one-of-a-kind culinary experience.

IMPRESSIVE BEVERAGE SELECTION

Explore a carefully curated selection of wines and cocktails that perfectly complement every meal.

CULINARY EXPERTISE

Chef Brenton, a former owner of Chef Hat Award-winning restaurant in Australia, leads the kitchen.

GLOBAL MEAT VARIETY

Savor a diverse selection of meats from Australia, America, Japan, and Indonesia, designed to tantalize the taste buds.

VIBRANT BAR ATMOSPHERE

Unwind in a lively bar setting, perfect for socializing and enjoying good company.

LIVE ENTERTAINMENTS

Enhance the dining experience with engaging performances available daily, featuring the Sunset Sea Fountain, Ramayana Ballet, and Parade of the Goddesses at the mall, along with special occasions like Saturday Chill with DJ Daniel at the restaurant.

ALL-YOU-CAN-EAT OYSTERS

Indulge in unlimited oysters, a dream come true for seafood lovers.

VALET PARKING

Enjoy the convenience of valet service for a hassle-free arrival and departure, with additional charge.

OPEN KITCHEN CONCEPT

An open kitchen for you to witness culinary mastery firsthand

