

Lunch & Early Dinner Monday—Saturday 12:00pm—2:30pm & 5:30pm—6:30pm

Inspired from the Cantonese kitchens in Guangzhou and Hong Kong, our exclusive feasting menu marks the arrival of brighter days, offering a playful perspective on a beloved convivial lunch tradition.
With a trio of steamed dumplings per each basket, diners can start their experience by selecting one, two or three stacking layers.
35 per person: one dim sum basket, one main, one dessert 40 per person: two dim sum baskets, one main, one dessert 45 per person: three dim sum baskets, one main, one dessert
Elevate your Baskets In Bloom experience with a glass of Champagne. Charles Heidsieck Brut Reserve +10



CHOICE OF TEA

High Mountain Oolong · White Elixir · Ceylon Orange Pekoe

DIM SUM BASKETS

(A choice of one, two or three baskets)

Crystal Morel Dumpling Basket

✓
bamboo pith

Canadian Scallop Dumpling Basket bamboo shoot, prawn & asparagus

Garlic-Chive Chicken Dumpling Basket spring onion

MAINS

(A choice of one)

Sichuan Suffolk Corn-Fed Chicken & Cashew Nuts dried chilli & spring onion

Clay Pot Black Bean Aubergine ✓ chilli, garlic & spring onion

Served with Olive Fried Rice & Crunchy Seasonal Vegetables

DESSERT

Coco-Mango Vegan Sundae ♥ toasted coconut flakes, fresh mango & coconut caramel