



# BLOSSOM CAFÉ

WHERE GOOD VIBES BLOSSOM

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## MORNING FAVORITES

<b>AVOCADO BLOOM TOAST</b>	<b>175</b>
Crusty sourdough with smashed avocado, crumbled feta, tomato, soft-boiled eggs & olives	
<b>GOLDEN MORNING WAFFLE</b>	<b>150</b>
Mini waffles topped with fresh berries & cream	
<b>NORDIC SWIRL PANCAKES</b>	<b>145</b>
Rolled Swedish pancakes with strawberries and syrup	
<b>THE BLOSSOM BREAKFAST</b>	<b>220</b>
A hearty English-style breakfast featuring eggs cooked to your liking, grilled bacon, your choice of pork or beef sausages, sautéed mushrooms, seasoned potatoes, and baked beans.	
<b>SUNNY SHAKSHUKA</b>	<b>175</b>
Poached eggs in a spiced, simmering tomato sauce	
<b>BEEF &amp; BLOOM TOAST</b>	<b>175</b>
Medium-cooked beef on garlic bread, topped with caramelized onions	
<b>SUMMER BERRY FRUIT BOWL</b>	<b>80</b>
A mix of seasonal fruits and berries	
<b>TJ'S MORNING JAR</b>	<b>110</b>
Greek yoghurt layered with crunchy granola and seasonal fruit	

## SALADS

<b>CAESAR SALAD WITH CHICKEN / PRAWNS</b>	<b>245 / 280</b>
Crisp romaine lettuce tossed in classic Caesar dressing, finished with parmesan, croutons, and your choice of grilled chicken or prawns	
<b>GREEN MEADOW &amp; GOAT CLOUD SALAD</b>	<b>195</b>
A fresh mix of leafy greens paired with creamy goat cheese, crisp red radish, delicate microgreens, and garden-fresh elements, lightly dressed for a clean, refreshing finish	
<b>TUNA NIÇOISE SALAD</b>	<b>180</b>
Seared tuna served over crisp greens with olives, tomatoes, potatoes, and a light vinaigrette inspired by the classic Niçoise style	

## SANDWICHES & PANINIS

<b>BLOSSOM CHICKEN PANINI</b>	<b>170</b>
Grilled chicken with roasted peppers and pesto mayo	
<b>THE HOUSE CLUB SANDWICH</b>	<b>185</b>
Triple-stacked layers with chicken, egg, cheese & fresh vegetables	
<b>SMOKED SALMON CROISSANT</b>	<b>250</b>
Flaky croissant filled with smoked salmon, cream cheese, and herbs	

## BURGERS & TACOS

<b>ASSORTED SLIDERS PLATTER</b>	<b>310</b>
(Beef, Chicken, Fish, Pumpkin)	
<b>ZESTY PRAWN TACOS</b>	<b>195</b>
Three flour tortillas with citrus-marinated prawns, pickled onions, lettuce & chilli-lime aioli	

## STARTERS

<b>HONEY GARDEN FIRE WINGS</b>	<b>195</b>
Crispy chicken wings glazed in a sticky honey-spice reduction, finished with subtle heat and garden herbs	
<b>SWEET EMBER PUMPKIN POT WITH TOASTED BAGUETTE BREAD</b>	<b>150</b>
Slow-roasted pumpkin purée with warm spices and a hint of sweetness, served with crisp toasted baguette slices	
<b>SPICY GARDEN GOLDEN BITES</b>	<b>195</b>
Juicy spiced meatballs pan-seared to golden perfection, infused with aromatic herbs and gentle heat	

## MAINS

<b>SUNSET GLAZE LAMB CHOPS</b>	<b>550</b>
Tender lamb chops brushed with a rich sunset glaze, grilled until beautifully caramelised, and served alongside buttery mashed potatoes and a seasonal chef's side.	
<b>CARIBBEAN FIRE LINGUINE &amp; PRAWNS</b>	<b>400</b>
Al dente linguine tossed in a bold Caribbean-spiced sauce, topped with sautéed prawns and finished with fresh herbs	
<b>WOODLAND CREAM CHICKEN LEG</b>	<b>350</b>
Slow-cooked chicken leg served in a velvety mushroom cream sauce, inspired by earthy woodland flavours.	
<b>SEARED SALMON WITH PARSLEY BLOOM</b>	<b>420</b>
Pan-seared salmon fillet with a crisp exterior and tender centre, finished with a fresh parsley herb dressing	

## SIDES

<b>STIRRED GOLDEN FRIED RICE</b>	<b>100</b>
Fragrant long-grain rice gently stir-fried with aromatic seasonings, vegetables, and a golden finish	
<b>GOLDEN GARDEN STICKS</b>	<b>80</b>
Crisp golden-fried potato sticks, lightly seasoned and served warm	
<b>WARM RAINBOW VEGETABLE MIX</b>	<b>90</b>
A medley of seasonal vegetables lightly sautéed to retain colour, texture, and natural sweetness	
<b>BUTTERED GARDEN MASH</b>	<b>100</b>
Creamy mashed potatoes whipped with butter and a touch of seasoning for a smooth, comforting finish	

## DESSERTS

<b>SEASONAL DECONSTRUCTED CHEESE CAKE</b>	<b>120</b>
A refined take on classic cheesecake, layered with seasonal elements, creamy textures, and a delicate crunch	
<b>MALVA PUDDING WITH WARM CUSTARD</b>	<b>130</b>
A soft, spongy malva pudding served warm and generously poured with silky vanilla custard	

## BAKED BY HOME

Freshly baked daily, lovingly curated by Home by TJ

<b>CHOCOLATE CHIP COOKIE</b>	<b>15</b>	<b>CROISSANTS</b>	
<b>MEAT PIE</b>	<b>40</b>	Butterfluff	35
<b>SALMON PUFF PASTRY</b>	<b>85</b>	Cheese / Chocolate	45
<b>HAM PUFF PASTRY</b>	<b>85</b>	<b>CAKE SLICES</b>	<b>35</b>
<b>SAUSAGE ROLL</b>	<b>40</b>	Lemon Poppy Seed / Vanilla Pound / Red Velvet	
<b>CHOCOLATE CHIP BANANA BREAD</b>	<b>40</b>		

## SERVICE CHARGE NOTICE

To support our dedicated staff, an additional 10% service charge will be applied to your bill. Thank you for your support!

## COFFEE & TEA

ESPRESSO: SINGLE / DOUBLE	40 / 50
RED ESPRESSO: SINGLE / DOUBLE	55 / 65
RED CAPPUCCINO	60
CAPPUCCINO	60
AMERICANO	50
LATTE	70
DECAF	40
ROOIBOS TEA	40
TEA: EARL GREY / BLACK / CEYLON	50
BLOSSOM APPLE ROSE TEA: ROOIBOS / BLACK	60
HOT SIPPING CHOCOLATE	65
MOCHA	70
SALTED CARAMEL LATTE	65
CARAMEL ICE LATTE	65
HAZELNUT CAPPUCCINO	65
FLAT WHITE	65
CHAI LATTE	65
ICED TEA: LEMON / PEACH / RASPBERRY / RHUBARB	50
LEMONADE: PASSIONFRUIT / ROSE	50
ORANGE-FLOWER SPRITZ	50

## SOFT DRINKS

COCA-COLA	50
DIET COKE	50
SPRITE	50
FANTA	50
GINGER BEER	50

## MATCHA

ICED BLUEBERRY ICED MATCHA	80
MATCHA CAPPUCCINO	70
MATCHA LATTE	80
STRAWBERRY ICED MATCHA	80

## FRESH & FRUITY

ORANGE JUICE	50
PINEAPPLE JUICE	50
WATERMELON JUICE	50
CARROT AND GINGER JUICE	60
BEETROOT AND PINEAPPLE JUICE	60
MIX & PRESS	60 / 80
Your choice of two or three fruits, freshly squeezed	

## MOCKTAILS

BLUSH GARDEN	85
Cucumber, fresh lemon, pineapple juice, passion fruit, rose syrup	
BERRY COUTURE	85
Blueberry, raspberry syrup, cucumber juice, fresh lemon, rhubarb syrup, Orgeat syrup	
PINE & BLOOM	85
Fresh ginger, pineapple juice, strawberry, cranberry juice, elderflower syrup	
MINTED ORCHID	85
Fresh mint, blue curacao, pineapple juice, coconut syrup, fresh lemon juice	
CITRUS DAHLIA	85
Carrot juice, blueberry, fresh lemon, peach, passion fruit, orange juice	

## WATER

STILL WATER	30
SPARKLING WATER	30

## SMOOTHIES & MILKSHAKES

GREEN SILK DELIGHT	80
Lettuce, banana & caramel	
PAPAYA VELVET DREAM	80
Pawpaw, blueberries & a hint of caramel	
SWEET PEONY	80
Apple & banana smoothie	
BLUSHING ORCHID	80
Blueberry & apple	
MANGO MAGNOLIA	80
Mango, banana & strawberry	
BLUEBERRY MILKSHAKE	80
STRAWBERRY MILKSHAKE	80
VANILLA MILKSHAKE	80
CHOCOLATE MILKSHAKE	80

## ALCOHOLIC COCKTAILS

PINA COLADA	100
White rum, coconut cream, pineapple juice, and crushed ice, blended smooth	
WHISKEY SOUR	110
Whiskey, fresh lemon juice, simple syrup, and a light citrus finish	
ESPRESSO CARAMEL MARTINI	110
Vodka, fresh espresso, caramel syrup, and coffee liqueur, shaken and served chilled	
CLOVER CLUB	110
Gin, fresh lemon juice, raspberry syrup, and egg white, shaken to a smooth, frothy finish	
BLOSSOMS 75	95
Gin, fresh lemon juice, fresh pineapple juice with raspberry syrup, chilled prosecco, finished with a floral touch	
PEACHY BELLINI	110
Peach purée topped with chilled prosecco, light and refreshing	
MIMOSA	100
Fresh orange juice topped with chilled champagne	
RED WINES	
GERARD BERTRAND COTEAUX DE NARBONNE	400
MARIUS SYRAH GRENACHE	400
GIACONDI CABERNET SAUVIGNON	300
GIACONDI MERLOT	300

## WHITE WINES

GERARD BERTRAND COTE DES ROSES	500
MOSCATO FASHION VICTIM ASTORIA	500
GRIS BLANC	400
FANTINEL CHARDONNAY	500
WHISPERING ANGEL ROSE	500
BARONE MONTALTO	300

## CHAMPAGNES

MOËT & CHANDON NECTAR IMPERIAL ROSE	2500
MOËT & CHANDON NECTAR IMPERIAL BRUT	2000
VEUVE CLICQUOT	2700
LAURENT-PERRIER BRUT	1500
LAURENT-PERRIER ROSE	2500

## PROSECCO

VEUVE DU VERNAY ICE ROSE	400
VEUVE DU VERNAY ICE	400
VEUVE DU VERNAY BRUT	400