



BLOSSOM
A GLASSMANSION
—KUALA LUMPUR—

BLOSSOM A GLASSMANSION

**Enchanting fusion of history,
nature and culinary excellence.**

**Mon - Fri
11AM - 10PM**

**Sat - Sun
9AM - 10PM**

**20, Jalan Inai, Off Jalan Imbi,
55100 Kuala Lumpur.**

ALL DAY BREAKFAST

serve until 3pm (weekday) / 4pm (weekend)

BLOSSOM NASI LEMAK - 31

Nasi Lemak | Rempah Chicken Drumstick | Hard Boiled Egg | Sambal Balado |
Sambal Prawn | Peanut | Acar

BLOSSOM BIG BREAKFAST - 39

Brioche | Chicken Sausage | Beef Bacon or Chicken Ham |
Hash Browns | Sautéed Mushrooms | Baked Beans | Grilled Tomato |
Mixed Salad | Your Choice of Egg (Scramble Egg/ Omelette / Sunny Side Up)

SMALL BREAKFAST - 30

Brioche with Nori Butter | Scramble Egg | Fresh Avocado | Grilled Tomato | Mixed Salad

YOGURT BOWL - 22

Greek Yogurt | Berries Compote | Nutty Granola | Butter Crumble |
Hawaiian Coconut Flakes | Fresh Strawberry, Blueberry and Banana

SALMON AVOCADO TOAST - 34

Toasted Sourdough | Salmon Tataki | Fresh Avocado | Poach Egg |
Cherry Tomato Confit | Six Seeds

EGG ROYALE - 32

English Muffin | Premium Smoked Salmon | Poach Egg | Lemon Hollandaise |
Mixed Salad | Sunflower Seed

BREAD OF THE DAY - 16

Toasted Brioche | Sourdough | Curry Compound Butter | Jackfruit Compound

KAYA BUTTER TOAST - 16

Toasted Brioche | Homemade Pandan Kaya | Salted Butter | Half Boiled Egg

MAIN COURSE

JAPAN A5 WAGYU RIBLOIN - 190

100g

Hummus | Char Bak Choy | Caramelized Onion | Roasted Cherry Tomato |

Fried King Oyster Floss | Shimeji Mushroom | Orange Citrus Ponzu

(please expect a waiting time of 40 mins)

AUS. GRAIN FED TENDERLOIN - 140

200g

Shimeji Mushroom | Morels Mushroom | Brussels Sprouts | Asparagus |

Mashed Potato | Demi Glaze

(please expect a waiting time of 40 mins)

MISO BUTTER COD - 140

180g

Avocado Edamame Puree | Sauteed Vegetables | Lemon Butter Sauce

LAMB RACK - 120

250g

Ratatouille | Potato Pave | Brown Mint Sauce | Parmesan Crisps

MAIN COURSE

main course below available for weekday combo.

PAN SEARED SALMON FILLET - 48

Mashed Potatoes | Sauteed Vegetable | Citrus Cream Sauce

CHARBOILED AUS. BONELESS LAMB LEG - 43

Aus. Lamb Leg | Brown Mint Sauce | Sauteed Vegetable | Mashed Potatoes

CHICKEN CORDON BLEU - 38

Chicken Breast | Smokey Chicken Ham | Mozzarella | Cheddar Cheese |

Parmesan Cheese | Peas | Mixed Salad | Garlic Cream Sauce

(please expect a waiting time of 40 mins)

HAINANESE CHICKEN CHOP - 30

Fried Chicken Chop | Butter Corn | Mix Salad | Straightcut Fries | Hainanese Sauce

BONELESS CHICKEN CHOP - 30

Grilled Chicken Chop | Mashed Potato | Sauteed Vegetable

(Brown Sauce or Black Pepper Sauce)

CLASSIC FISH & CHIPS - 30

White Fish Fillet | Straightcut Fries | Coleslaw | Mixed Salad |

Tartar Sauce | Lemon Wedges

PASTA

all pasta are al dente, kindly remark for softer version

SEAFOOD AGLIO OLIO - 39

*Spaghetti | Tiger Prawn | Fresh Squid | Black Mussel |
Garlic Slices | Chili Flakes*

PESTO SALMON - 39

*Fettuccine | Fresh Basil Pesto | Seared Salmon Fillet |
Green Olive Puree | Parmigiano Flakes*

ONSEN EGG CARBONARA - 34

*Fettucine | Beef Bacon or Chicken Ham | Mixed Mushrooms |
Parmigiano Flakes*

ASAM PEDAS PAPPARDELLE - 34

Pappardelle | Pan Seared Sea Barramundi | Cherry Tomatoes

MARINARA CHICKEN - 30

*Spaghetti | Marinara Sauce | Chicken Breast | Cherry Tomatoes |
Onion | Parmigiano Flakes*

HANDMADE PASTA

all pasta are al dente, kindly remark for softer version

PRAWN GNOCCHI - 60

Fresh Gnocchi | Fresh Tiger Prawn | Marinara Sauce | Onion | Garlic | Prawn Oil | Fresh Sweet Basil

MUSHROOM GNOCCHI - 48

Fresh Gnocchi | Button Mushrooms | Shitake Mushrooms | Shimeji Mushrooms | Oregano | Truffle Zest | Truffle Oil

TAGLIATELLE ALLE VONGOLE - 48

Fresh Tagliatelle | Fresh Clams | Garlic Slice | Chili Flakes

AGLIO OLIO TAGLIATELLE - 40

Fresh Tagliatelle | Garlic Puree | Sweet Basil Leaf | Chili Flake | Olive Oil

PESTO TAGLIATELLE - 42

Fresh Tagliatelle | Fresh Basil Pesto | Parmigiano Flakes | Parmesan Cheese | Garlic

PIZZA

(10 INCHES)

SATAY CHICKEN - 45

Satay Chicken Cube | Cucumber | Red Onion | Satay Sauce

PESTO SHRIMP - 40

Basil Pesto | Shrimp | Parmesan Cheese | Mozzarella Cheese | Oregano

SEAFOOD PIZZA - 46

*Fresh Squid | Fresh Mussel | Shrimp | Red Onion | Mozzarella Cheese |
Parmesan Cheese | Mentaiko Mayo | Oregano | Homemade Tomato Sauce*

HAWAIIAN - 36

*Chicken Toast Ham | Sweet Pineapple | Parmesan Cheese | Pomodoro Sauce |
Mozzarella Cheese | Oregano*

4 CHEESE - 38

Brie | Blue Cheese | Mozzarella Cheese | Parmesan Cheese

VEGGIE DELIGHT - 35

*Green Capsicum | Red Capsicum | Cherry Tomato | Black Olive | Mushrooms |
Fresh Sweet Basil Leaf | Mozzarella Cheese | Parmesan Cheese | Balsamic | Olive Oil*

MARGHERITA - 35

*Mozzarella Cheese | Parmesan Cheese | Homemade Tomato Sauce |
Fresh Basil Leaf | Oregano | Olive Oil*

RISOTTO

SEAFOOD RISOTTO - 55

Prawn Bisque Risotto | Fresh Tiger Prawn | Fresh Squid | Fresh Clams

TRUFFLE MUSHROOM RISOTTO - 46

*Homemade Truffle Cream with Truffle Oil |
Fresh Button Mushroom Slice | Truffle Zest*

YAKITORI

(SKEWER)

*happy hour 5pm - 7pm daily
buy 1 free 1*

LEEK - 8

CHERRY TOMATOES - 8

BROCCOLI - 8

SHITAKE MUSHROOM - 8

ERYNGII MUSHROOM - 8

JOINT WING - 8

CHICKEN DICE - 9

SMOKED CHICKEN HAM

WITH CHERRY TOMATOES - 9

BONELEES LAMB LEG - 15

WAGYU KARUBI BEEF -28

SALMON BELLY - 13

SCALLOP - 16

TIGER PRAWN - 16

YAKITORI SET

VEGETABLE - 68

*Leek, Cherry Tomatoes, Broccoli, Shitake Mushrooms
and Eryngii Mushrooms
/ 2 pcs each /*

SEAFOOD - 72

*Tiger Prawn, Scallop and Salmon Belly
/ 2 pcs each /*

PROTEIN - 108

*Joint Wing, Chicken Dice, Boneless Lamb Leg
and Wagyu Karubi Beef
/ 2 pcs each /*

SOUP & SALAD

SALAD A-VOSA - 34

*Fresh Avocado | Premium Smoked Salmon | Mixed Mesclun |
Cherry Tomatoes | Japanese Cucumber | Feta Cheese | Ponzu Dressing*

CAESAR SALAD - 25

*Baby Romaine | Chicken Breast | Hard Boiled Egg | Cherry Tomatoes |
Butter Crouton | Parmesan Flakes | Anchovies Dressing*

WILD MUSHROOM SOUP - 20

with Black Truffle Oil & Homemade Baguette with Garlic Spread

TOMATO SOUP - 18

with Homemade Baguette with Garlic Spread

CHEESE PLATTER

2PAX - 88

4PAX - 98

*Gruyere | Emmental | Brie | Beef Salami | Chicken Toast | Fresh Grapes |
Fresh Green Apple | Black Olive | Berries | Nuts | Table Water Crackers*

SIDES

MEAT PLATTER - 48

*Chicken Sausage | Beef Sausage | Pickled Gherkins |
Mashed Potato | Tartar Sauce*

CHILLED PRAWN - 38

5 pcs Tiger Prawn | Lemon Slice | Mayo

SPANISH GARLIC PRAWN W/ BAGUETTE - 36

NACHOS - 30

Corn Tortilla | Chicken Bolognese | Guacamole | Mozzarella Cheese

CHICKEN KARAGE - 26

with Umami Mayo

TRUFFLE FRIES - 26

with Truffle Zest & Truffle Mayo

SWEET POTATO FRIES - 21

with Sambal

MASHED POTATO -15

BEVERAGE MENU

COFFEE

(H/C)

ESPRESSO - 9

AMERICANO - 12

FLAT WHITE - 13

LATTE - 13

CAPPUCINO - 13

MOCHA - 14

HAZELNUT LATTE - 15

SALTED CARAMEL LATTE - 15

LOCAL COFFEE

(H/C)

not available after 5pm

KOPI - 8

CHAM - 8

SIGNATURE GIAM C - 9

KOPI BUTTER - 12

NON-COFFEE

(H/C)

teh halia and teh not available after 5pm

MATCHA LATTE - 15

HOJICHA LATTE - 15

CHOCOLATE - 15

HAZELNUT CHOCOLATE - 17

TEH HALIA - 9

TEH - 8

DETOX DRINKS

(H/C)

not available after 5pm

LIME LEMONGRASS - 9

GINGER LEMONGRASS - 9

ASAMBOI - 9

LIME TEA - 8

COLD PRESSSED JUICE

HEART HEALTH - 16

Beetroot | Apple | Carrot | Ginger | Lemon

DETOX - 16

Apple | Kale | Spinach | Passion Fruit

IMMUNITY - 16

Carrot | Passion Fruit | Apple

ANTIOXIDANTS - 16

Passion Fruit | Pink Lady Apple

ANTI INFLAMMATORY - 16

Strawberry | Pink Lady Apple

FRESH JUICE

ORANGE JUICE - 18

PREMIUM TEA

all tea are refillable, serve with one cup

TOWER OF LONDON - 18

*Black tea, vanila and black currant natural flavor,
bergamot oil, honey natural flavor.*

BIRTHDAY PARTY TEA - 18

*A fruity, aromatic blend of berries and flowers that brews
a vibrant crimson cup.*

WINTER WHITE EARL GREY - 18

*Combines delicate floral Mutan White tea with bright,
citrusy notes from natural lemony bergamot oil.*

CHERRY BLOSSOM - 18

*Pairs the refreshing, spring-like taste of green teas with the bright,
fragrant flavor of cherries.*

YELLOW & BLUE - 18

*Caffeine-free herbal blend of chamomile, lavender, and
cornflowers, offering a floral, soothing taste and vibrant appearance*

TEA

all tea are refillable, serve with one cup

ENGLISH BREAKFAST - 15

ORGANIC PEPPERMINT - 15

JASMINE - 15

EGYPTIAN CHAMOMILE - 15

EARL GREY - 15

MOCKTAIL

BLOSSOM SUNSHINE - 18

Orange Juice | Lychee Juice | Grenadine

PINEAPPLE TIE GUAN YIN - 18

*Tie Guan Yin Tea | Homemade Fresh Pineapple |
Brown Sugar Syrup | Lime Juice | Mint*

LYCHEE OOLONG - 18

*Oolong Tea | Homemade Chrysanthemum Suagr Syrup |
Lychee Puree*

LEMONADE AMERICANO - 18

Espresso | Lemon Juice | Soda

SOFT DRINKS

COCA COLA - 8

Sprite - 8

100 PLUS - 8

H2O

AQUA PANNA - 24

Still Water | 1L

SAN PELLEGRINO - 24

Sparkling Water | 1L

SPRITZER - 5

Mineral Water | 550ml

ALCOHOLIC BEVERAGE MENU

only available after 5pm

COCKTAIL

GIN & TONIC - 40

Gin | Tonic Water | Cucumber | Lemon Slice

WHISKY SOUR- 40

Whisky | Lemon Juice | Sugar Syrup | Cherry

MOJITO - 40

Rum | Lime Juice | Mint Syrup | Soda Water

SPECIALITY COCKTAIL

purchase any 2 speciality cocktail at RM99++

PEACH OOLONG - 50

Oolong Infused Rum | Peach | Cranberry | Lime | Soda

APPLE PIE - 50

Vodka | Cinnamon | Cranberry | Apple Juice | Lemon

EARL GREY ELDERFLOWER - 40

Earl Grey Infused Gin | Dry Vermouth | Elderflower | Jasmine | Lemon

MATCHA YUZU - 55

Matcha Milkwashed Whisky | Yuzu | Lemon | Vanilla | Soda

CREME BRULEE SOUR - 55

Bourbon | Baileys | Elderflower | Lemon | Egg

LOVE ON FIRE - 55

Gin | Yuzu | Grapefruit Juice | Lillet Blanc | Lemon

DRAUGHT BEER

special bundle : 5 glasses at RM99++

**can't mix*

5pm - 9:30pm daily

TIGER - 23

GUINNESS - 25

WINE & CHAMPAGNE

kindly refer to our wine menu.

