

DIVERSE MENU  
OFFERS FAR EASTERN  
AUTHENTICITY AND  
WESTERN-FRIENDLY  
VARIATIONS ON  
CHINESE CUISINE



Main Dining Room

## GENERAL INFORMATION

### Executive Chef

Chi Kwun Choi

### Seating Capacity

134 total seats

2 VIP rooms both seat 18 guests each

*“Subtle elegance created a serene setting for exceptional, authentic Chinese cuisine artistically served at Blossom at ARIA.”*

*- Luxury Las Vegas*



## CHEF CHI KWUN CHOI

With 35 years of culinary experience, Chinese-born Chef Chi Kwun Choi began his career at the early age of 13 in Hong Kong. Over the years, he worked as a chef at many of the city's most prestigious restaurants, including the Hilltop Country Club, the Golden Palace Restaurant, the Kowloon Private Club, and Nautilus Limited. To

continue his success at the world's top locales, Chef Choi relocated to Las Vegas. Prior to joining Blossom at ARIA, Chef Choi served as Executive Chef of China Spice at Green Valley Ranch as well as Executive Chef of Fin at The Mirage.

Specializing in Chinese cuisine that marries contemporary and traditional flavors, Chef Choi creatively caters to both Far East and Western palates with his “borderless cooking.” While at the same time, he provides an authentic gourmet experience at Blossom, drawing on the finest ingredients available.

Chef Choi has been regularly recognized for his exceptional skills, most notably as a winner of The American Academy of Hospitality Sciences Five Star Diamond Award in 1998 and a winner of the exclusive Epicurean Award for Best Chinese Restaurant in Las Vegas in 2005.



# BLOSSOM



Lobster Tail, Indonesian spicy  
coconut curry sauce



Private Dining Room



Pot Stickers, fresh dough  
with pork and vegetable



Goose Liver, touch  
of black pepper

## RESTAURANT INFO

From comfortably classic to cutting edge, Blossom delivers the triumphs of Chinese cuisine through a 100-dish lineup that spans every preference. A meticulously researched menu, printed in both English and Chinese, offers the best of China's culinary wisdom tailored for the Western palate and a more contemporary Chinese collection brimming with trend-forward dishes fresh from Beijing and Hong Kong. Specialty items offer universal appeal and enliven Blossom's menu with creativity and esprit. Live seafood is held in on-site tanks, offering guests the freshest selections possible. The art of tableside prep brings a touch of festivity to a number of Blossom's gourmet selections while the wine menu draws from ARIA's vast master list to offer an impressive range of vintages.

Blossom's modern décor brightens traditional Chinese design principles with a contemporary color palette fitting of the restaurant's festive Las Vegas context. Ceiling-high screens of svelte beauty divide Blossom's 134-seat dining room into avenues of tables, then interlock overhead to create delicate, arbor-like shelters. Bursting with exotic ingredients, intoxicating aromas and welcome surprises, Blossom invites fans of both classic and modern Chinese dining.

## PRIVATE DINING

Within this sensual and sophisticated culinary haven, Blossom reserves two VIP rooms, which seat up to 36 guests between them. The ideal space to commemorate a special event, this exclusive area provides elegant intimacy while at the same time offering a rare taste of authentic China for guests ready to explore its depths, as well as exquisite renditions of tried-and-true favorites.

## SIGNATURE DISHES

Goose Liver with a Touch of Black Pepper  
Steamed Crab Claws on Egg White  
Indonesian Curry Sauce Lobster Tail  
Spicy Wok-Fried Scallion Veal Cheek  
Peking Duck  
Natural Nine Combination Meat and Seafood Hot Pot  
Spicy XO Lobster Fried Rice



## MENU A \$65 PP

### SOUP & APPETIZER

HOT AND SOUR  
Vegetarian

EGG ROLLS  
Fresh Vegetable with Bell Peppers

BBQ BACK RIBS

TEMPURA STRING BEANS  
Sweet Soy Sauce and Minced Daikon

### MAIN COURSE

CHICKEN BREAST WITH MACADAMIA NUTS

BEEF BROCCOLI

KUNG PAO SHRIMP  
Medium Spicy

BBQ PORK CHOW MEIN

FRESH MIXED VEGETABLE

SEASONAL FRUIT PLATTER

## MENU B \$80 PP

### SOUP & APPETIZER

CHICKEN CORN CHOWDER  
Topped with Cilantro

CRISP-FRIED BEEF ROLL WITH ENOKI MUSHROOM  
Mandarin Brown Sauce

POT STICKERS  
Fresh Dough with Pork and Vegetable

BBQ PORK

### MAIN COURSE

CHICKEN BREAST  
Macadamia Nuts

BEEF TENDERLOIN  
Portabella Mushroom Black Pepper Sauce

CRISP-FRIED CHILEAN SEA BASS

GARLIC PRAWN FRIED RICE

STRING BEANS  
Spicy XO Meat Sauce

SEASONAL FRUIT PLATTER

Menu prices do not include beverages, tax or gratuity.  
Menu changes based on seasonal availability of local ingredients.  
Vegetarian meals can be prepared with advance notice.

PRIVATE DINING: Group Dining Department: [groupdining@arialasvegas.com](mailto:groupdining@arialasvegas.com)  
Phone 702.590.8638 Fax 702.669.6374 3730 Las Vegas Boulevard South Las Vegas, Nevada 89158

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## MENU C \$100 PP

### SOUP & APPETIZER

WOR WONTON SOUP  
Shrimp and Scallop

GOOSE LIVER  
Touch of Black Pepper

LETTUCE WRAPS  
Shrimp and Vegetable

SHIITAKE MUSHROOM  
Sweet Vinaigrette Sauce

### MAIN COURSE

PEKING DUCK  
Choice of Steamed Bun or Wraps

BEEF TENDERLOIN  
Portabella Mushroom Black Pepper Sauce

WALNUT PRAWNS  
Topped with Mayonnaise

BEEF CHOW MEIN

GARLIC PRAWN FRIED RICE

FRESH MIXED VEGETABLES

SEASONAL FRUIT PLATTER

## MENU D \$120 PP

### SOUP & APPETIZER

WOR WONTON SOUP  
Shrimp and Scallop

GOOSE LIVER  
Touch of Black Pepper

LETTUCE WRAPS  
Shrimp and Vegetable

GOLDEN SEAFOOD MEDALLION  
Cream Cheese with Shrimp and Crab Meat on Toast

### MAIN COURSE

BEEF TENDERLOIN  
Portabella Mushroom Black Pepper Sauce

CRISP-FRIED CHILEAN SEA BASS

MAINE LIVE LOBSTER  
Ginger and Scallion

CHICKEN CHOW MEIN

SPICY XO LOBSTER FRIED RICE

FRESH MIXED VEGETABLES

SEASONAL FRUIT PLATTER

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## ARIA RESTAURANT EVENT INQUIRY FORM

Thank you for your interest in ARIA Resort & Casino Restaurants.

ARIA has assembled a collection of the world's most critically acclaimed chefs and restaurateurs, with enticing new concepts from such chefs as Jean-Georges Vongerichten, Michael Mina, Sirio Maccioni, and Julian Serrano. For the first time, Michelin three-star Chef Masayoshi Takayama brings his unrivaled mastery of Japanese cuisine to Las Vegas with BARMASA. Also new to Las Vegas, James Beard Foundation Award-winning Chef Shawn McClain introduces his innovative cuisine at Sage.

To better assist you with your group dining request, please complete the following information below.

RESTAURANT \_\_\_\_\_

DATE \_\_\_\_\_

TIME \_\_\_\_\_

EXPECTED GUEST COUNT \_\_\_\_\_

COMPANY NAME OR OCCASION \_\_\_\_\_

ON-SITE CONTACT NAME \_\_\_\_\_

CELL PHONE NUMBER \_\_\_\_\_ E-MAIL ADDRESS \_\_\_\_\_

MENU \_\_\_\_\_

WILL ALCOHOLIC BEVERAGES BE PAID FOR BY HOST? \_\_\_\_\_

ARE YOU REQUESTING PRIVATE DINING ROOM OR MAIN DINING ROOM? \_\_\_\_\_

SPECIAL REQUEST \_\_\_\_\_  
\_\_\_\_\_

ANY KNOWN GUEST ALLERGIES OR DIETARY RESTRICTIONS IN DINNER PARTY? \_\_\_\_\_

All dietary needs may be met with advance notice.

- At time of booking a 50% deposit will be taken to confirm the event.
- All parties of twelve (12) and more and/or private dining events are subject to a 20% service fee and 8.1% sales tax.
- The final guest count is due via fax or e-mail three (3) days before event. All parties will be charged the guaranteed number or actual guest count, whichever is greater.