



HEALTHY START

Yogurt Parfait— 16

Greek yogurt layered with fresh mixed berries and crunchy granola for a deliciously balanced parfait.

Steel Cut Oatmeal — 12

Warm steel-cut oatmeal topped with brown sugar, dried fruit, and your choice of milk for a comforting start to your day.

Farmers Market Fruit — 10

A vibrant seasonal fruits and mixed berries, freshly sourced from the farmers market for a naturally sweet and refreshing treat.

Avocado Toast — 18

Smashed avocado on hearty multigrain bread, topped with onions, cherry tomatoes, a squeeze of lime, chili flakes Scramble eggs , and smoked salmon. Your choice of potatoes or bacon/sausage on the side.

Congee (Rice Porridge)

Plain Congee: A comforting bowl of plain rice porridge, served with side condiments: chopped scallions, soy sauce, chili oil, pickled radish, and crispy shallots. — 12

Chicken Congee: Rice porridge cooked with shredded chicken, topped with ginger, green onions, and fried garlic. - 14

Seafood Congee: Porridge with shrimp, scallops, and a hint of ginger, garnished with green onions. -16

Bao Buns — 16

Egg & Veggie Bao: Bao buns filled with scrambled eggs | mushrooms and spinach.

Pork Belly Bao: Steamed buns with braised pork belly | pickled vegetables | hoisin sauce.

SIDES

Applewood Smoked Bacon — 6

Two Eggs, any Style — 10

Black Forest Ham — 7

Turkey Bacon— 6

Breakfast Potatoes— 6

Toast — 4

Bagel and Cream Cheese — 12

Cereal with Milk— 8

Breakfast served M-F 6:30AM-10:30AM

Breakfast served S-S 6:30AM-11:00AM

CLASSICS

Banana French Toast — 18

Golden French toast topped with sliced bananas, candied walnuts, and drizzled with rich maple syrup for a deliciously sweet breakfast treat. Your choice of potatoes or bacon/sausage on the side.

Korean Fried Chicken and Waffles — 23

Crispy gochujang-glazed fried chicken served on a savory scallion waffle, finished with a drizzle of spicy maple syrup .

Build Your Own Omelet— 17

Craft your ideal omelet with three of your favorite toppings, from vegetables to a variety of cheeses, with optional additions like ham, bacon, or sausage for the perfect custom creation. Your choice of potatoes or bacon/sausage on the side.

American Breakfast — 17

A classic American breakfast featuring two farm-fresh eggs, crispy house potatoes, your choice of toast, and a selection of Black Forest ham, applewood smoked bacon, or pork/chicken sausage.

Pastry Basket — 15

An assortment of freshly baked pastries, including a chocolate croissant, plain croissant, danish, blueberry muffin, and toast.

Dim Sum Selection — 18

Shrimp Dumplings (Har Gow): Steamed dumplings filled with shrimp, served with soy dipping sauce.

Pork Dumplings (Siu Mai): Juicy pork and shrimp dumplings, steamed and garnished with spring onion.

BBQ Pork Buns (Char Siu Bao): Soft steamed buns filled with sweet BBQ pork.

Jian bing (asian pancakes) — 18

Eggs, green onion and chili sauce

BEVERAGES

Coffee - 4

Iced or Hot Tea-5

Americano-6

Latte-6

Soda-4

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. We prepare & serve product that contain peanuts, tree nuts, wheat, soy, milk, eggs, end fish. Should you have allergy or specific dietary restrictions, please inform your server.

18% Service Charge



m o l i h u a

STARTERS

Cheese & Charcuterie — 20

An assortment of toasted baguette, fig jam, and almonds.

Tuna Tartare — 20

Tuna tartare served with crispy wonton chips, creamy avocado, cucumber, and a kick of spicy mayo.

Pork and Shrimp Dumplings — 18

Steamed parcels filled with a savory blend of minced pork, juicy shrimp, and seasonings, delivering a burst of flavor in every bite.

Shrimp Tempura — 18

Crispy shrimps, accompanied by house slaw, lettuce, and a sweet chili sauce.

Salmon Crispy Rice — 18

Seared salmon atop crispy rice, drizzled with chili oil, creamy avocado sauce, and a touch of spicy mayo.

Vegetable Egg Rolls— 14

Golden, crispy egg and vegetable rolls filled with chopped fresh green and shredded cabbage, wrapped in a thick, fried wheat flour skin. Served with a sweet chili sauce.

Soup of the Day — 12

Ask your server

GREENS

House Chopped Salad — 15

A blend of lettuce, grape tomatoes, crispy bacon, bleu cheese, and hard-boiled egg tossed in a light balsamic vinaigrette.

Caesar Salad — 12

Crisp romaine tossed with house-made Caesar dressing, parmesan cheese, cherry tomatoes, and crunchy croutons.

Heirloom Tomato & Burrata — 15

Heirloom tomatoes paired with creamy burrata, fresh arugula, opal basil, chive oil, and a balsamic reduction.

Add - Grilled Chicken \$8, Grilled Shrimp \$12

DESSERT

Brownie with Ice cream — 12

Cheesecake— 12

Fried Sesame Seed Donut Holes — 12

Custard Bao — 12

Dinner served M-S 5:00PM-10:00PM

ENTREES

Chargrilled Ribeye with Soy-Truffle Jus— 47

Served with a soy-truffle reduction, roasted garlic mash, and sauteed baby spinach

Teriyaki Short Ribs with Garlic Mashed Potatoes — 45

Braised beef short ribs glazed with teriyaki sauce, served with creamy mashed potatoes and honey-glazed baby carrots

Lobster Pad Thai with Tamarind Glaze — 48

Elevated pad Thai with butter-poached lobster tail, tamarind glaze, and crispy peanuts.

Sweet and Sour Shrimp — 30

Succulent shrimp tossed in a tangy sweet and sour sauce, served with a side of fried rice.

Mushroom Ramen with Truffle Oil — 25

Mushroom-based broth with truffle oil, served with soba noodles, grilled enoki, and crispy shallots.

Szechuan Eggplant and Tofu — 25

Braised Szechuan-style eggplant with crispy tofu, served over rice with sesame seeds.

HAND-HELDS

Blossom Burger — 23

Angus beef patty topped with cheddar cheese, fresh tomato, lettuce, onion, coleslaw, and blossom sauce on a buttery brioche bun, served with house fries; add an extra patty for \$12.

Blossom Club Sandwich — 21

Smoked turkey breast, ham, bacon, sharp cheddar, fresh tomato, lettuce, and coleslaw layered on multigrain toast, served with house fries and blossom sauce.

Grilled Chicken Sandwich — 20

Grilled chicken breast topped with cheddar cheese, fresh tomato, lettuce, onion, and blossom sauce, served on a toasted bun.

Flatbread — 16

Choose three toppings:

Pepperoni | ham | pork sausage parmesan cheese | cheddar cheese | mozzarella cheese | fresh cherry tomatoes | kalamata olives | arugula | onions mushrooms | peppers
Additional toppings \$ 2 each

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