



Chef Qiang Mai



With 40 years of culinary experience, Chef Qiang started his career in a five-star hotel called White Swan Hotel in Guangzhou, China as a master cook. Over the years, he eventually moved to Puerto Rico to become the Executive Chef of Hotel Caribe Hilton at Peacock Paradise Restaurant. Chef Qiang then moved to Las Vegas to expand his culinary career. From working at Fortune Restaurant at the Rio Hotel, China Spice at Green Valley Ranch, Fin at The Mirage®, then opening Blossom at the ARIA as an Executive Sous Chef, his exceptional skills lead him to be promoted to Executive Chef of Blossom as of October 2019.

Specializing in Chinese cuisine that marries contemporary and traditional flavors, Chef Qiang creatively caters to both Far Eastern and Western palates with his “borderless cooking.”

At the same time, he provides an authentic gourmet experience at Blossom, drawing on the finest ingredients available.

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

SERVICE AVAILABILITY

Dinner

GENERAL INFORMATION

Executive Chef – Qiang Mai

Seating Capacity

134 Total Seats

Two Private Rooms:

One seats 12 and one seats 20

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

- *Luxury Las Vegas*



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 seats up to 32 guests between them. The ideal space to commemorate a special event, this exclusive area provides elegant intimacy, while simultaneously 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 Touch of Black Pepper

Crispy Fried Chilean Sea Bass

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

