



NANYANG BLOSSOM

Food allergy information

Please be advised that food here may contain these ingredients: milk, eggs, wheat, soybean, fish, shellfish, tree nuts, and peanuts. lupin, molluscs, mustard, sesame, celery, sulphur dioxide (including sulphites).

Please inform a member of the team if you have any special dietary requirements or food allergies before placing an order.

Guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination there is a risk that allergen ingredients may be present.

(v) vegetarian, (vg) vegan

Minimum spend per person:

Lunch £20

Dinner £40

Prices include VAT at the current rate

A discretionary service charge of 13.5% will be added to your bill



NANYANG BLOSSOM

Nanyang Blossom is a stunning contemporary Asian cuisine restaurant crafted by Chef Patron Daren Liew. The name itself tells a beautiful story. When a dish is in full "blossom", it becomes not only visually appealing but also irresistibly delicious.

The concept behind Nanyang Blossom embodies the idea of growth and renewal. Just like a flower blossom into its full beauty, this restaurant aims to bring out the authenticity and flavours of Nanyang cuisine. Each dish is carefully crafted to showcase the vibrant and diverse culinary traditions of the Nanyang region.

By Chef Patron Daren Liew

Starter

“Laksa” dumpling soup	18
<i>Poached lobster wagyu beef wonton, coconut milk and shellfish stock</i>	
Yin Yang nutmeg prawn	17
<i>Crusted prawn, lime leaf and orange liqueur</i>	
Straits chicken ball <i>NEW!</i>	14
<i>Kaffir lime dressing, crunchy greens and crispy nest</i>	
Oriental pomelo salad (vg)	13
<i>Fresh mint, coriander, peanuts and kerabu dressing</i>	
Grilled chicken sate ‘Melaka’	12
<i>Cinnamon pineapple and peanuts sauce</i>	
Crab and mushroom spring roll <i>NEW!</i>	14
<i>Blue simmer crab, baked ginger and seasme oil in thin pastries</i>	
Sambal octopus	16
<i>Egg crackers and fermented tempeh</i>	
Grilled turmeric chilli scallop	23
<i>Okra, pickled vegetables and Belado sauce</i>	
Soft-shell crab	23
<i>Kizumi wasabi, green pea and apple salsa</i>	

Starter

Salt and pepper soft shell crab	23
<i>Sarawak white pepper, chilli and spring onion</i>	
Wagyu lettuce wrap	26
<i>Fresh carrot, celery and BBQ hoisin sauce</i>	
Salt and pepper squid	19
<i>Sarawak white pepper, chilli and spring onion</i>	
Pan-fry chicken and vegetable dumpling	12
<i>Chilli sesame dressing</i>	
Nanyang chicken roll	14
<i>Mustard chilli dips</i>	
Honey pork ribs	18
<i>BBQ sauce, almond butter and chive</i>	
Botanical soup dumpling (vg)	16
<i>Ginger mushroom consommé</i>	
<i>(Please allow 15 minutes prepare time)</i>	
Steamed “chai” shiitake dumpling (vg)	12
<i>Jicama, carrots and black fungus</i>	

Main

Sweet and sour roselle chicken <i>Crispy fruity chicken with a touch of roselle flower</i>	26
Malaysia chilli prawn <i>Spicy tomato chilli, bottarga spices and lemongrass</i>	32
Steamed grouper fish <i>Supreme soya, coriander and garlic (Limited portion per day)</i>	40
BBQ squid “Panggang” <i>Fermented chilli, star anise and smoked cabbage</i>	34
”Wok hei” chilli chicken <i>Cornfed chicken, eryngii mushroom and dry chillies</i>	26
Dry-curry chicken <i>Slow-cooked with Chef Daren’s spices</i>	28
Braised sesame oil mock chicken (v) <i>Aubergine, tofu and shiitake mushroom</i>	24
Exquisite lobster curry <i>Chef Daren’s gourmet curry symphony</i>	63

Main

Steamed yellow wine king prawn	38
<i>Egg White, fresh ginger and supreme soy</i>	
Sarawak black pepper Angus beef	39
<i>French butter, red onion and golden garlic</i>	
Angus beef in black bean chilli	39
<i>Tangerine peel, pickled ginger and red chilli</i>	
Seared angus beef in oyster sauce	39
<i>Baby corn, mangetout and abalone mushroom</i>	
Char-grilled rack of lamb “Char Siu”	39
<i>With honey soya beans</i>	
Sticky Soy Iberico pork	37
<i>Sauté okra and BBQ ginger sauce</i>	
Red honey chicken	26
<i>Toasted walnut, dry chilli and pea beans</i>	
Josper grilled Baba chicken	26
<i>Coconut rempah sauce and mango kerisik</i>	
Teochew braised tofu	22
<i>With diced bass fish, ginger and salted beans</i>	

Side

Okra	15
<i>Choice of plain, garlic or char-grilled with salted fish</i>	
Sauté H.K Kai Lan	20
<i>Choice of plain, preserved vegetable, garlic or salted fish</i>	
Baby Pak Choi	18
<i>Choice of plain, preserved vegetable, garlic or salted fish</i>	
Seafood Nyonya sambal fried rice	35
<i>Canadian lobster, octopus and king prawn</i>	
Classic 60's Singapore vermicelli (v)	16
<i>Fresh tomatoes, shiitake mushroom, egg and Chinese cabbage</i>	
Egg noodles (v)	14
<i>Supreme soy sauce, garlic, shallot, egg and beansprout</i>	
Egg fried rice	9
<i>Jasmine rice, egg and green spring onion</i>	
Jasmine pearl rice	5
<i>Steamed and served plain</i>	



Nanyang set



£68 per person

*minimum order for two
(Includes all dishes on the menu)*



Starter

Grilled chicken sate 'Melaka'
Oriental pomelo salad (vg)
Crab and Mushroom Spring roll



Main

Dry-curry chicken
Knightsbridge crispy beef ribs
Seasonal vegetable with garlic
Egg fried rice



Dessert

Nanyang dessert platter

Melaka set

£98 per person

*minimum order for four
(Includes all dishes on the menu)*

Starter

Grilled chicken sate ‘Melaka’
Grilled turmeric chilli scallop
Yin Yang nutmeg prawn
Soft-shell crab



Second

Deluxe Hokkien “stir -fry”



Main

Nyonya grouper fish
Sticky soy Iberico pork
Royale A4 Miyazaki beef
Seasonal vegetable with garlic
Jasmine pearl rice



Dessert

Nanyang dessert platter

Dessert

Mango coconut royale *NEW!* **14**

Pandan sago, Toasted rice feuilletine and jasmine tea ice cream

Explosion of Asia

King of the fruits, musang king durian and thin crepes **30**

Crispy Yin Yang banana

Valrhona chocolate, sea salt and fresh fruits **14**

Nanyang Kopi 'burn cream

Hainan roasted kopi 'O' and caramelized sugar **12**

Black sticky rice pudding

Taro ice-cream, pandan leaf and dried longan fruits **12**

Peranakan patisserie

*Freshly made Baba and Nyonya "kueh" (cake) from chef
(limited portion per day)* **14**