



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.

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*By Chef Patron Daren Liew*

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From the moment you step into Nanyang Blossom, you are transported into a world where authenticity and innovation converge. The menu features a tantalizing array of dishes that combine traditional Nanyang flavours with modern culinary techniques. Each bite tells a story of new beginnings and the continuous growth of culinary artistry.

At Nanyang Blossom, every experience is a celebration of the rich heritage and thriving food culture of the Nanyang region. The restaurant invites you to embark on a culinary journey where dishes truly blossom, bringing joy and delight to your taste buds.

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## Starter

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<b>“Laksa” dumpling soup</b> <i>NEW!</i>	<b>18</b>
<i>Poached lobster wagyu beef wonton, coconut milk and shellfish stock</i>	
<b>Yin Yang nutmeg prawn</b> <i>NEW!</i>	<b>16</b>
<i>Crusted prawn, lime leaf and orange liqueur</i>	
<b>Five spice sesame on toast (v)</b> <i>NEW!</i>	<b>16</b>
<i>Carrot, celery and mock chicken</i>	
<b>Oriental pomelo salad (vg)</b> <i>NEW!</i>	<b>12</b>
<i>Fresh mint, coriander, peanuts and kerabu dressing</i>	
<b>Grilled chicken sate ‘Melaka’</b>	<b>11</b>
<i>Cinnamon pineapple and peanuts sauce</i>	
<b>Yellow crab fritter</b>	<b>13</b>
<i>Ginger flower, lime leaf and sweet potato</i>	
<b>Sambal octopus</b>	<b>16</b>
<i>Egg crackers and fermented tempeh</i>	
<b>Grilled turmeric chilli scallop</b>	<b>22</b>
<i>Okra, pickled vegetables and Belado sauce</i>	
<b>Soft-shell crab</b>	<b>22</b>
<i>Kizumi wasabi, green pea and apple salsa</i>	

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## ***Starter***

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<b>Salt and pepper soft shell crab</b>	<b>22</b>
<i>Sarawak white pepper, chilli and spring onion</i>	
<b>Wagyu lettuce wrap</b>	<b>26</b>
<i>Fresh carrot, celery and BBQ hoisin sauce</i>	
<b>Salt and pepper squid</b>	<b>19</b>
<i>Sarawak white pepper, chilli and spring onion</i>	
<b>Pan-fry chicken and vegetable dumpling</b>	<b>12</b>
<i>Chilli sesame dressing</i>	
<b>Nanyang chicken roll</b>	<b>14</b>
<i>Mustard chilli dips</i>	
<b>Honey pork ribs</b>	<b>18</b>
<i>BBQ sauce, almond butter and chive</i>	
<b>Botanical soup dumpling (vg)</b>	<b>16</b>
<i>Ginger mushroom consommé</i>	
<i>(Please allow 15 minutes prepare time)</i>	
<b>Steamed “chai” shiitake dumpling (vg)</b>	<b>12</b>
<i>Jicama, carrots and black fungus</i>	

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## Main

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<b>Sweet and sour roselle chicken</b> <i>NEW!</i> <i>Crispy fruity chicken with a touch of roselle flower</i>	26
<b>Malaysia chilli prawn</b> <i>NEW!</i> <i>Spicy tomato chilli, bottarga spices and lemongrass</i>	32
<b>Steamed grouper fish</b> <i>NEW!</i> <i>Supreme soya, coriander and garlic</i> <i>(Limited portion per day)</i>	38
<b>BBQ squid “Panggang”</b> <i>NEW!</i> <i>Fermented chilli, star anise and smoked cabbage</i>	32
<b>”Wok hei” chilli chicken</b> <i>NEW!</i> <i>Cornfed chicken, eryngii mushroom and dry chillies</i>	26
<b>Dry-curry chicken</b> <i>NEW!</i> <i>Slow-cooked with Chef Daren’s spices</i>	28
<b>Braised sesame oil mock chicken (v)</b> <i>NEW!</i> <i>Aubergine, tofu and shiitake mushroom</i>	24
<b>Exquisite lobster curry</b> <i>Chef Daren’s gourmet curry symphony</i>	60

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## *Main*

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<b>Steamed yellow wine king prawn</b>	<b>38</b>
<i>Egg White, fresh ginger and supreme soy</i>	
<b>Sarawak black pepper Angus beef</b>	<b>39</b>
<i>French butter, red onion and golden garlic</i>	
<b>Angus beef in black bean chilli</b>	<b>39</b>
<i>Tangerine peel, pickled ginger and red chilli</i>	
<b>Seared angus beef in oyster sauce</b>	<b>39</b>
<i>Baby corn, mangetout and abalone mushroom</i>	
<b>Sticky Soy Iberico pork</b>	<b>35</b>
<i>Sauté okra and BBQ ginger sauce</i>	
<b>Red honey chicken</b>	<b>26</b>
<i>Toasted walnut, dry chilli and pea beans</i>	
<b>Josper grilled Baba chicken</b>	<b>26</b>
<i>Coconut rempah sauce and mango kerisik</i>	
<b>Teochew braised tofu</b>	<b>22</b>
<i>With diced bass fish, ginger and salted beans</i>	


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## *Side*

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<b>Okra</b>	<b>14</b>
<i>Choice of plain, garlic or char-grilled with salted fish</i>	
<b>Sauté H.K Kai Lan</b>	<b>18</b>
<i>Choice of plain, preserved vegetable, garlic or salted fish</i>	
<b>Baby Pak Choi</b>	<b>16</b>
<i>Choice of plain, preserved vegetable, garlic or salted fish</i>	
<b>Seafood Nyonya sambal fried rice</b>	<b>35</b>
<i>Canadian lobster, octopus and king prawn</i>	
<b>Classic 60's Singapore vermicelli (v)</b>	<b>16</b>
<i>Fresh tomatoes, shiitake mushroom, egg and Chinese cabbage</i>	
<b>Egg noodles (v)</b>	<b>14</b>
<i>Supreme soy sauce, garlic, shallot, egg and beansprout</i>	
<b>Egg fried rice</b>	<b>8</b>
<i>Jasmine rice, egg and green spring onion</i>	
<b>Jasmine pearl rice</b>	<b>5</b>
<i>Steamed and served plain</i>	

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## *Nanyang set*


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**£65 per person**

*minimum order for two  
sharing course*

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### **Starter**

Grilled chicken sate 'Melaka'  
Oriental pomelo salad (vg)  
Salt and pepper squid



### **Main**

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



### **Dessert**

Nanyang dessert platter



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## *Melaka set*


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**£93 per person**

*minimum order for four  
sharing course*

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### **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

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## *Tasting menu*

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**£88 per person**

*minimum order for two (24-hour notice)*

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Six-course  
all individual plated



At Nanyang Blossom, Chef Patron Daren Liew brings unique flavours to life. Our menu features classic Nanyang dishes and traditional Asian cooking techniques, crafted with locally sourced ingredients and given a contemporary twist.

Chef Daren says, "Nanyang cuisine reflects the rich culture of Southeast Asia, offering a historic and delightful culinary experience. It's deeply connected to cultural and family traditions, with recipes handed down through generations. I invite you to Nanyang Blossom in Knightsbridge to savour these cherished flavours."



*While we strive to prevent cross-contamination, we cannot guarantee complete allergen-free dishes. Our kitchen handles nuts, gluten, dairy, and other potential allergens. For more detailed allergen information, please ask our staff. Your safety and satisfaction are our top priorities. Thank you for dining with us.*

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## *Dessert*

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<b>Explosion of Asia</b>	<b>30</b>
<i>King of the fruits, musang king durian and thin crepes</i>	
<b>Crispy Yin Yang banana</b>	<b>14</b>
<i>Valrhona chocolate, sea salt and fresh fruits</i>	
<b>Nanyang Kopi 'burn cream</b>	<b>12</b>
<i>Hainan roasted kopi 'O' and caramelized sugar</i>	
<b>Black sticky rice pudding</b>	<b>12</b>
<i>Taro ice-cream, pandan leaf and dried longan fruits</i>	
<b>Peranakan patisserie</b>	<b>14</b>
<i>Freshly made Baba and Nyonya "kueh" (cake) from chef (limited portion per day)</i>	