



**NANYANG BLOSSOM**  
Knightsbridge London

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## OUR STORY

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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.

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



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## STARTER

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### **“Laksa” Dumpling Soup 18**

*Poached lobster wagyu beef wonton,  
coconut milk and shellfish stock*



### **Yin Yang Nutmeg Prawn 17**

*Crusted prawn, lime leaf and orange liqueur*

**NEW**

### **Straits Chicken Ball 14**

*Kaffir lime dressing, crunchy greens and crispy nest*

**NEW**

### **Oriental Pomelo Salad (vg) 13**

*Fresh mint, coriander, peanuts and  
kerabu dressing*



### **Grilled Chicken Sate ‘Melaka’ 12**

*Cinnamon pineapple and peanuts sauce*

### **Nanyang Chicken Roll 14**

*Mustard chilli dips*

### **Honey Pork Ribs 18**

*BBQ sauce, almond butter and chive*

### **Salt and Pepper Soft-Shell Crab 23**

*Sarawak white pepper, chilli and spring onion*

### **Steamed “Chai” Shiitake Dumpling (vg) 12**

*Jicama, carrots and black fungus*



Chef's Recommendation

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## STARTER

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**Botanical Soup Dumpling (vg) 16**

*Ginger mushroom consommé*

*(Please allow 15 minutes prepare time)*



**Grilled Turmeric Chilli Scallop 23**

*Okra, pickled vegetables and Belado sauce*



**Soft-Shell Crab 23**

*Kizumi wasabi, green pea and apple salsa*

**NEW Crab and Mushroom Spring Roll 14**

*Blue simmer crab, baked ginger and  
sesame oil in thin pastries*

**Salt and Pepper Squid 19**

*Sarawak white pepper, chilli and spring onion*

**Pan-Fry Chicken and Vegetable Dumpling 12**

*Chilli sesame dressing*



**Sambal Octopus 16**

*Egg crackers and fermented tempeh*

**Wagyu Lettuce Wrap 26**

*Fresh carrot, celery and BBQ hoisin sauce*



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## MAIN

### **Sweet and Sour Roselle Chicken 26**

*Crispy fruity chicken with  
a touch of roselle flower*

### **Malaysia Chilli Prawn 32**

*Spicy tomato chilli, bottarga spices and  
lemongrass*



### **Steamed Grouper Fish 40**

*Supreme soya, coriander and garlic  
(Limited portion per day)*

**NEW**

### **BBQ Squid "Panggang" 34**

*Fermented chilli, star anise and  
smoked cabbage*

### **"Wok Hei" Chilli Chicken 26**

*Cornfed chicken, eryngii mushroom and  
dry chillies*



### **Dry-Curry Chicken 28**

*Slow-cooked with Chef Daren's spices*

### **Braised Sesame Oil Mock Chicken (v) 24**

*Aubergine, tofu and shiitake mushroom*



### **Exquisite Lobster Curry 63**

*Chef Daren's gourmet curry symphony*



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## MAIN

### **Steamed Yellow Wine King Prawn 38**

*Egg White, fresh ginger and supreme soy*



### **Sarawak Black Pepper Angus Beef 39**

*French butter, red onion and golden garlic*

### **Angus Beef in Black Bean Chilli 39**

*Tangerine peel, pickled ginger and red chilli*

### **Seared Angus Beef in Oyster Sauce 39**

*Baby corn, mangetout and abalone mushroom*



### **Sticky Soy Iberico Pork 37**

*Sauté okra and BBQ ginger sauce*

### **Red Honey Chicken 26**

*Toasted walnut, dry chilli and pea beans*



### **Josper Grilled Baba Chicken 26**

*Coconut rempah sauce and mango kerisik*

### **Teochew Braised Tofu 22**

*With diced bass fish, ginger and salted beans*

### **Char-Grilled Rack of Lamb "Char Siu" 39**

*With honey soya beans*



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## SIDE

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### **Okra 15**

*Choice of plain, garlic or char-grilled with salted fish*

### **Sauté H.K Kai Lan 20**

*Choice of plain, preserved vegetable, garlic or salted fish*

### **Baby Pak Choi 18**

*Choice of plain, preserved vegetable, garlic or salted fish*

### **Seafood Nyonya Sambal Fried Rice 35**

*Canadian lobster, octopus and king prawn*

### **Classic 60's Singapore Vermicelli (v) 16**

*Fresh tomatoes, shiitake mushroom, egg and  
Chinese cabbage*

### **Egg Noodles (v) 14**

*Supreme soy sauce, garlic, shallot, egg and beansprout*

### **Egg Fried Rice 9**

*Jasmine rice, egg and green spring onion*

### **Jasmine Pearl Rice 5**

*Steamed and served plain*

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## DESSERT

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**NEW**

**Mango Coconut Royale 14**

*Pandan sago, Toasted rice feuilletine and  
jasmine tea ice cream*

**Explosion of Asia 30**

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

**Crispy Yin Yang Banana 14**

*Valrhona chocolate, sea salt and fresh fruits*

**Nanyang Kopi 'Burn Cream 12**

*Hainan roasted kopi 'O' and caramelized sugar*

**Black Sticky Rice Pudding 12**

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

**Peranakan Patisserie 14**

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

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