



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>Grilled chicken sate ‘Melaka’</b>	11
<i>Cinnamon pineapple and peanuts sauce</i>	
<b>Yellow crab fritters</b>	13
<i>Ginger flower, lime leaf and sweet potato</i>	
<b>Sambal octopus</b>	16
<i>Egg crackers and fermented tempeh</i>	
<b>Seaweed prawn toast</b>	19
<i>Edamame and almond slice</i>	
<b>Penang nutmeg prawn</b>	16
<i>Nutmeg mayo, celery and carrot</i>	
<b>Soft-shell crab</b>	22
<i>Kizumi wasabi, green pea and apple salsa</i>	
<b>Grilled turmeric chilli scallop</b>	22
<i>Okra, pickled vegetables and Belado sauce</i>	
<b>Spices oatmeal squid</b>	18
<i>Curry leaf and coconut butter</i>	
<b>Crispy battered oyster (3pcs)</b>	18
<i>With salt and spice</i>	

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## *Starter*

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<b>Salt and pepper squid</b>	<b>19</b>
<i>Sarawak white pepper, chilli and spring onion</i>	
<b>Salt and pepper soft shell crab</b>	<b>22</b>
<i>Sarawak white pepper, chilli and spring onion</i>	
<b>Nanyang chicken roll</b>	<b>14</b>
<i>Mustard chilli dips</i>	
<b>Tea smoked chicken</b>	<b>14</b>
<i>Desiccated coconut and chilli pepper</i>	
<b>Honey pork ribs</b>	<b>18</b>
<i>BBQ sauce, almond butter and chive</i>	
<b>Kerabu chicken salad</b>	<b>15</b>
<i>Pineapple, peanuts and calamansi</i>	
<b>Pan-fry chicken and vegetable dumpling</b>	<b>12</b>
<i>Chilli sesame dressing</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>Exquisite lobster curry</b> <i>Chef Daren's gourmet curry symphony</i>	58
<b>Steamed yellow wine king prawn</b> <i>Egg White, fresh ginger and supreme soy</i>	38
<b>Sambal prawn</b> <i>Okra, cherry tomatoes and red onion</i>	32
<b>Steamed Chilean seabass</b> <i>Supreme soya, coriander and garlic</i>	55
<b>Sa Cha seabass fillet</b> <i>Ginger and spring onion</i>	46
<b>Assam seafood pot</b> <i>Kaffir lime, dry shrimp and salted beans</i>	35
<b>Sarawak black pepper Angus beef</b> <i>French butter, red onion and golden garlic</i>	39
<b>Angus beef in black bean chilli</b> <i>Tangerine peel, pickled ginger and red chilli</i>	39

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## *Main*

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<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>Barbecue lemongrass chicken</b>	<b>26</b>
<i>Tamarind and mango kerisik</i>	
<b>Sweet and sour Cointreau chicken</b>	<b>26</b>
<i>Yellow pear, onion and pineapple</i>	
<b>Teochew braised tofu</b>	<b>22</b>
<i>With diced bass fish, ginger and salted beans</i>	
<b>Crispy chilli mock chicken (v)</b>	<b>24</b>
<i>Peanuts and cumin spice</i>	

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## Side

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

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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>	