



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



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

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.

Starter

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



Starter



Salt and pepper squid	19
<i>Sarawak white pepper, chilli and spring onion</i>	
Salt and pepper soft shell crab	19
<i>Sarawak white pepper, chilli and spring onion</i>	
Nanyang chicken roll	14
<i>Mustard chilli dips</i>	
Tea smoked chicken	14
<i>Desiccated coconut and chilli pepper</i>	
Honey pork ribs	18
<i>BBQ sauce, almond butter and chive</i>	
Kerabu chicken salad	15
<i>Pineapple, peanuts and calamansi</i>	
Pan-fry chicken and vegetable dumpling	12
<i>Chilli sesame dressing</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

Exquisite lobster curry	52
<i>Chef Daren's gourmet curry symphony</i>	
Steamed yellow wine king prawn	36
<i>Egg White, fresh ginger and supreme soy</i>	
Sambal prawn	30
<i>Okra, cherry tomatoes and red onion</i>	
Steamed Chilean seabass	52
<i>Supreme soya, coriander and garlic</i>	
Sa Cha seabass fillet	46
<i>Ginger and spring onion</i>	
Assam seafood pot	35
<i>Kaffir lime, dry shrimp and salted beans</i>	
Sarawak black pepper Angus beef	42
<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>	



Main



Seared angus beef in oyster sauce	39
<i>Baby corn, mangetout and abalone mushroom</i>	
Sticky Soy Iberico pork	32
<i>Sauté okra and BBQ ginger sauce</i>	
Red honey chicken	25
<i>Toasted walnut, dry chilli and pea beans</i>	
Josper grilled Baba chicken	26
<i>Coconut rempah sauce and mango kerisik</i>	
Barbecue lemongrass chicken	26
<i>Tamarind and mango kerisik</i>	
Sweet and sour Cointreau chicken	26
<i>Yellow pear, onion and pineapple</i>	
Teochew braised tofu	22
<i>With diced bass fish, ginger and salted beans</i>	
Crispy chilli mock chicken (v)	24
<i>Peanuts and cumin spice</i>	

Side

Okra	13
<i>Choice of plain, garlic or char-grilled with salted fish</i>	
Broccoline	16
<i>Choice of plain, garlic or salted fish</i>	
Baby Pak Choi	14
<i>Choice of plain, garlic or salted fish</i>	
Seafood Nyonya sambal fried rice	32
<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	8
<i>Jasmine rice, egg and green spring onion</i>	
Jasmine pearl rice	5
<i>Steamed and served plain</i>	



Dessert



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