



A CHINESE NEW YEAR CELEBRATION

WITH

Daren Liew

THE AWARD-WINNING CANTONESE AND ASIAN CULINARY MAESTRO  
CHEF PATRON OF NANYANG BLOSSOM, SELECTED FOR THE  
MICHELIN GUIDE 2025 AND AWARDED 2 AA ROSETTES

Celebrate the year of the horse  
with a bespoke, hand crafted, set menu exclusively  
for ROSL, by world-class Executive Chef, Daren Liew



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## Daren Liew

### SET MENU

VEGETARIAN MENU AVAILABLE UPON REQUEST

9 FEBRUARY – 3 MARCH 2026

THE ROYAL OVER-SEAS LEAGUE, LONDON

**£56 PER PERSON**

### To begin

Jade seafood dumplings  
Honey and pepper Hampshire pork puff

#### CHEF RECOMMENDS

Saicho Osmanthus Sparkling Tea, a light, floral aperitif from Xianyou County, China, perfectly paired with your starters. Scented with Osmanthus blossoms, this Tie Guan Yin oolong tea has notes of apricot, cucumber and custard apples.

Add for £6 **200ML** or £23 **750ML**

### The reunion

Wu Xi-style seabass, mushroom, soy vinegar reduction  
Sichuan 'Kung Pao' chicken with cashew nuts, ginger and chillies  
Sautéed broccoli, assorted mushrooms with goji berries and baby corn (v)  
Olive and mushroom rice with pine nuts and edamame

### Sweet memories

Chilled red bean Azuki soup with coconut ice cream and sesame dumpling

#### CHEF RECOMMENDS

Saicho Jasmine Sparkling Tea, a refreshing aperitif from Fuding, Fujian province, China, perfectly paired with your dessert. Infused with the fragrance of jasmine blossoms, this green tea unfolds a delicate floral bouquet, complemented by nuanced hints of apple sherbet, lychee and vanilla.

Add for £6 **200ML** or £23 **750ML**

### Gong xi fa cai

HAPPY NEW YEAR!

Fortune cookie

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.