



A CHINESE NEW YEAR CELEBRATION

WITH

Daren Liew

THE AWARD-WINNING CANTONESE
AND ASIAN CULINARY MAESTRO

Celebrate the Year of the Snake with a bespoke,
handcrafted set menu, exclusively curated for ROSL
by world-class Chef Patron of Nanyang Blossom
Knightsbridge and Founder and Culinary Director
of DL Cuisine Concepts, Daren Liew





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SET MENU

20 JANUARY – 12 FEBRUARY 2025

THE ROYAL OVER-SEAS LEAGUE, LONDON

£48 PER PERSON

To begin

Steamed Mongolian chilli dumplings
Honey-pepper Hampshire pork puff
Trio of mushroom fritters with chive and onion

The reunions

Sichuan chilli prawns with macadamia nuts
Wok-fried Angus beef with black pepper and red wine
Sautéed asparagus with shiitake mushrooms and pine nuts
New Year eight-treasure lotus rice

Sweet memories

Golden mango soup with fresh strawberries

Gong xi fa cai

HAPPY NEW YEAR!

Fortune cookie with Mao Feng Green Tea

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.