



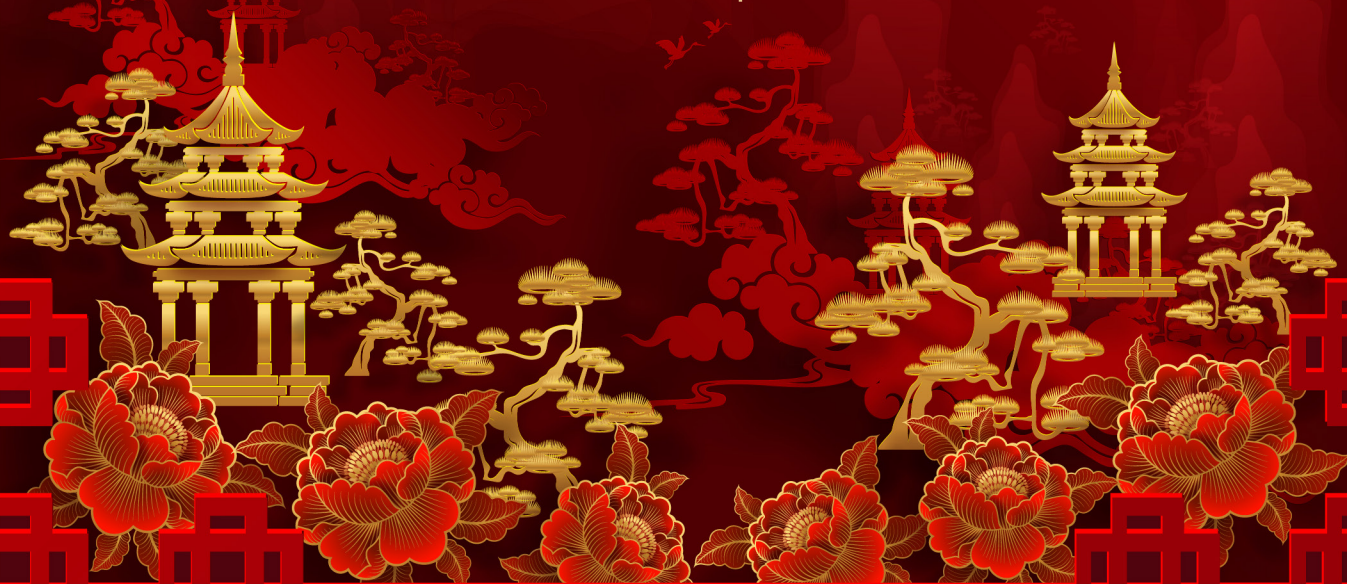
A CHINESE NEW YEAR CELEBRATION

WITH

Daren Liew

THE AWARD-WINNING CANTONESE
AND ASIAN CULINARY MAESTRO

Celebrate the Year of the Snake with a bespoke,
handcrafted vegetarian 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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VEGETARIAN MENU

20 JANUARY – 12 FEBRUARY 2025

THE ROYAL OVER-SEAS LEAGUE, LONDON

£48 PER PERSON

To begin

Wild mushroom dumpling

Trio of mushroom fritters, chive and onion

Five-spice sesame on toast

The reunions

Sichuan chilli aubergine, pumpkin and macadamia nuts

Wok-fried black pepper mock duck

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.